

UNIQUE AND  
ORIGINAL  
AS ITS  
LAND

# CULATELLO DI ZIBELLO PDO

*Ullermann*

• QUALITY LIFESTYLE •



Autorità di gestione: "Direzione Generale Agricoltura, economia ittica, attività faunistico-venatorie, Servizio Aiuti alle imprese"



## THE CONSORTIUM OF CULATELLO

The Consortium of Culatello, born on 8 January 2009 to defend and promote the quality and uniqueness of Culatello PDO (Protected Designation of Origin): a real jewel of the Italian delicatessen, which every day manufacturers undertake to guarantee its origin from the strip of land (Busseto, Polesine, Zibello, Soragna, Roccabianca, San Secondo, Sissinghurst, Colorno) that runs along the banks of the Po, and the processing ancient and authentic tradition. The Consortium involving all the 22 companies producing Culatello PDO and in June 2010 was recognized by the MIPAAF (Ministry of Agriculture and Forestry), this recognition strengthens even further the activities of protection and promotion of Culatello zibello.

The Consortium provides its own brand through strict regulation and strict controls carried out by the Parma Quality (the body entrusted by the Ministry for the controls on the production), the traditional process, the proper seasoning and the origin of the whole Italian meats, to assure the consumer that the Culatello Consortium respect the traditions and is still done "as it once was."

The Culatelli controlled by the Consortium are to be made by hand for the quality of salted pork also should be used only thighs of pigs from the regions of Emilia Romagna and Lombardy.



## THE PRODUCTION AREA

Culatello born in areas with cold winters, long and foggy, and hot summers and sunny areas around the banks of the Po in the countries of Busseto, Polesine, Zibello, Soragna, Roccabianca, San Secondo, Sissa and Colorno. The right alternation of wet and dry periods allows the slow maturation of the meats, during which they develop the unmistakable aromas and flavors that have made in the world the Culatello DOP.



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## THE KING OF SAUSAGES FROM TRADITION TO OUR TABLES

The Culatello is heritage, wealth, of that particular land lies along the great river Po and foggy, which is a determining factor, climate regime irreplaceable for the maturation and ripening of the King of Meats, whose art, passed down through generations, contains the history of a land, the traditions of its people and the characteristics of the climate particolare. From cellars of Lower Parma to national boards path of Culatello was historically anything but short. For many centuries, in fact, the name and prestige of Culatello remained confined to areas of origin; heritage of the people of Lower knew that only appreciate the taste and preserve the secrets. Now the King of salumi won visibility and admirers even outside the Parma area, increasing demands and jeopardizing the uniqueness of the production, always in hands of a few and genuine experts. A protect the quality and typicality of Culatello was created the Consortium of Culatello.

## THE HISTORICAL NOTES

When it comes to ancient traditions to describe the art of manufacturing Culatello not done inappropriately. The reputation which the product has acquired worldwide is relatively recent, but the craftsmanship and history Culatello began many, many years before. It is said that, already in 1332 at the wedding feast of Andrea Conti Rossi and Giovanna Conti Sanvitale, we did appreciate some Culatelli, traveled as a gift to the newlyweds; and that, further, the Pallavicino had offered gifts of Culatello Galeazzo Maria Sforza, Duke of Milan. In 1735 also appears the first written and the official Culatello: this precious meat is mentioned in a document of the City of Parma.

The earliest literary references date back to 800, by the dialect poet Giuseppe Callegari parmesan and sculptor Renato Brozzi, who exchanged opinions on Culatello with the famous poet Gabriele D'Annunzio.

Culatello is rooted in the historical memory of the farming culture, which still endures in the farmhouses of Lower, where tradition keeps alive the inimitable quality of a sausage.



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## PROTECTED DESIGNATION OF ORIGIN

The salted pork is commonly identified as a sausage stuffed into a natural casing, which is usually the pig bladder.

Thanks also to the prestigious European Protected Designation of Origin - PDO (obtained with the EC Regulation No. 1263/96), today's consumer has come to know and appreciate the delicacy of the "Culatello", a delicatessen product consisting of the anatomical part of the beam rear crural muscles and inner thigh of the pig, properly trimmed and trimmed at the surface until you get the classic shape of a "pear". In salting mix are: salt, pepper whole and / or pieces and garlic, can also be used dry white wine, sodium nitrate and / or potassium in strict compliance with the law.

The Protected Designation of Origin - PDO also abbreviated - is a quality mark of the European Union which is given - according to precise Community regulations - to those foods whose peculiar characteristics depend essentially or exclusively from the territory where they are produced . Described as "King of the salami" is definitely the most famous and celebrated; Every year just over 60,000 Culatelli Zibello can boast the PDO and, today, even the brand of the producer members to the Consortium of Culatello: an extra guarantee of uniqueness and peculiarity of Culatello DOP.



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Consorzio del Culatello di Zibello

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Antichi produttori del Culatello

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