



ROVAGNATI

WEB SITE CONTENT

GRAN BISCOTTO GOURMET

The real prosciutto cotto Italiano

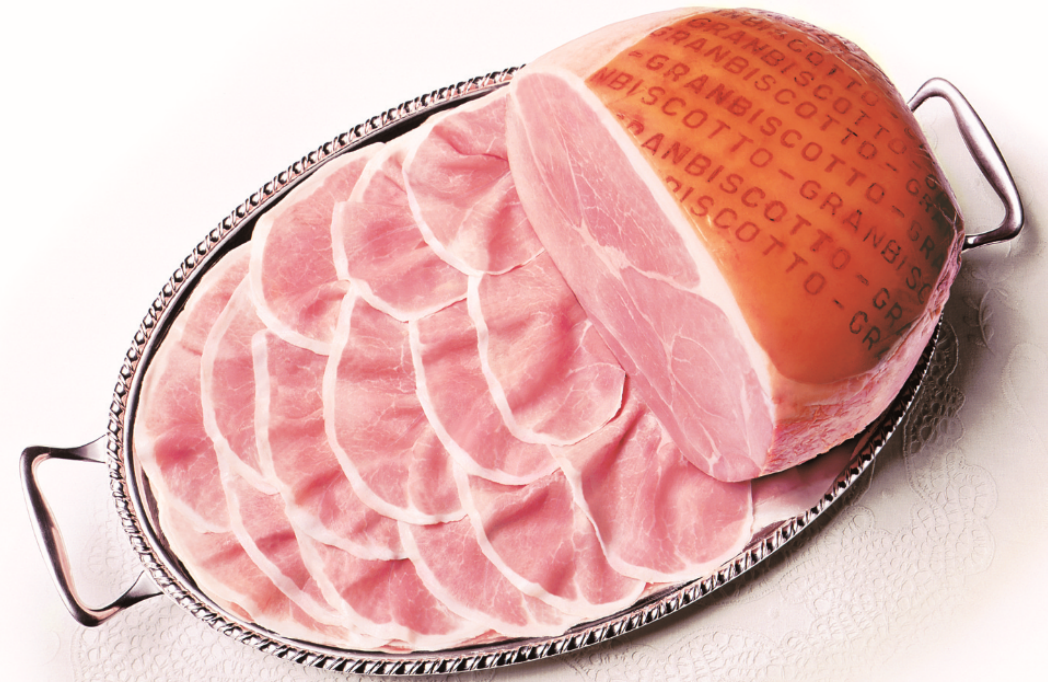
made from the selection of the best fresh whole pork thighs, worked by hand, slowly massaged and finally oven steamed.

Digestible

thanks to the delicate oven steam cooking and the use of the secret natural blend of herbs and spices jealously guarded by Rovagnati family.

Succulent

thanks to the careful selection of the best fresh pork thighs whose fat parts preserve the natural tenderness of the meat and make each slice of prosciutto melt in your mouth.



GRAN BISCOTTO CLASSIC

The real prosciutto cotto Italiano

made from the selection of the best fresh whole pork thighs, worked by hand and slowly oven steamed.

Digestible and leaner

As it has a lower percentage of fat comparing with Gran Biscotto Gourmet.

Perfect

For those looking for a classic made in Italy product but more delicate and with less fat.



GRAN BISCOTTO ANTIBIOTIC FREE

The real prosciutto cotto Italiano

Coming from the processing of exclusively fresh pork meat, worked by hand and slowly oven steamed.

From a selected supply chain

Certified Antibiotics and Hormones free (from pigs raised without growth hormones and antibiotics since birth).

Certified Animal Welfare

As pigs are raised on family farms, fed a vegetarian diet, in a stress-free environment promoting natural behavior, movement and socialization.



MORTADELLA WITH PISTACHIO

100% Italian meat

Rovagnati Mortadella stands out for its traditional pink color and intense taste and flavor.

Traditional brick ovens

Are used to cook Mortadella up to 26 hours to keep the meat tender.

The careful selection of raw materials

and the strict production standards ensure the superior quality of this light and flavorful product.



PORCHETTA

A unique Italian specialty

originating from Central Italy and still made following age-old recipes.

Entirely produced

from a whole lean suckling pig marinated with spices and roasted, it is served as a pork loin and bacon roll with rind.

Roasted for hours

at a controlled temperature, which is raised only towards the end to create a crispy, succulent crust.



MINI PROSCIUTTO COTTO

From a specific cut

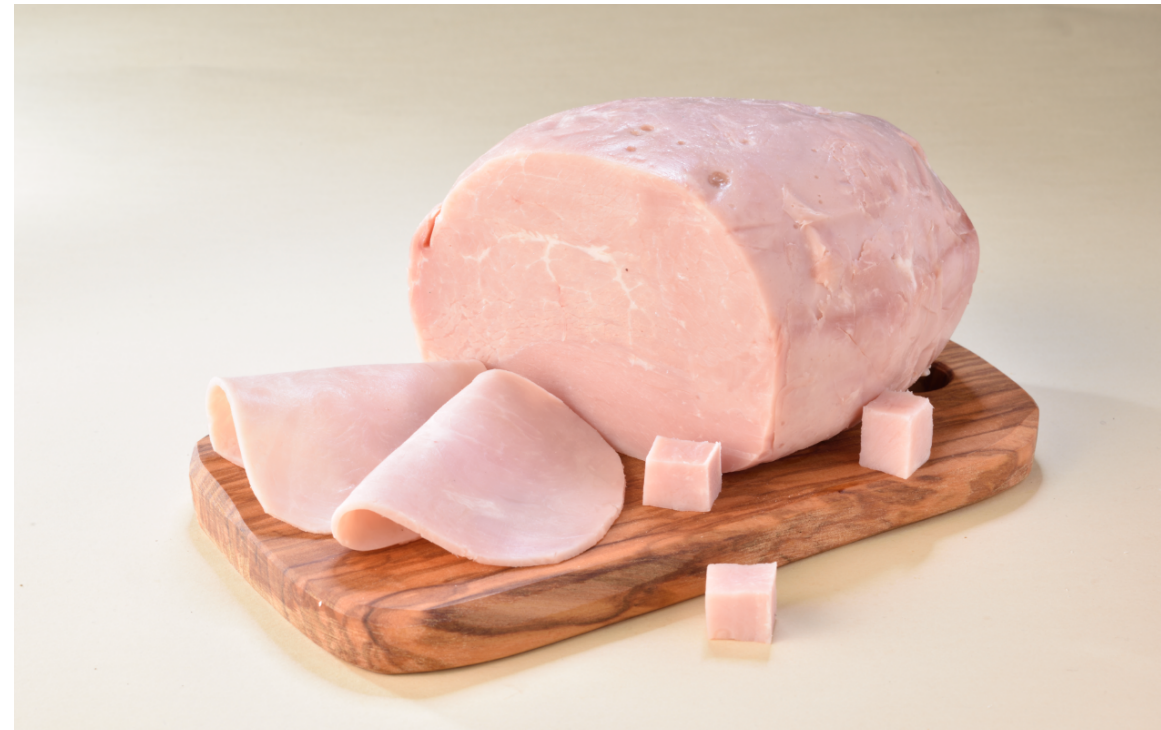
the pork leg top rump, one of the finest parts of the pork thigh, naturally lean.

Produced with

a whole muscle and oven steamed to ensure lightness and high digestibility like the best Italian prosciutto

A perfect mix

between freshness and convenience to take at home. Easy and versatile, great for all your tasty home-made recipes, giving it an Italian twist



MINI MORTADELLA

100% Italian meat

From carefully selected fresh pork cuts.

Slowly cooked

Slowly cooked in traditional brick oven to enhance the flavor.

A perfect mix

between freshness and convenience to take at home. Easy and versatile, great for all your tasty home-made recipes, giving it an Italian twist



PROSCIUTTO DI PARMA PDO

From premium quality Italian meat

And pigs raised and handled only in the Parma region in Northern Italy, fed on an exclusive diet of barely, oats and whey from the age of at least 9 months.

Salted

For 10 days and cured with the bone for at least 6/7 months, then greased with lard for at least 10 months and dried in special air-conditioned rooms.

An all natural prosciutto crudo

Made only with four ingredients: Italian pigs, salt air and time. Any artificial substance, from colorings to nitrites and nitrates is forbidden.



PROSCIUTTO DI SAN DANIELE PDO

Made with three ingredients:

Italian meat, sea salt and San Daniele microclimate.

Natural,

Without additives and preservatives, nutritious and easily digestible.

With a characteristic

Reddish pink color in the leaner part and bright white in the fat one, a dried-fruit aroma going more intense with the curing period and a sweet and delicate taste.



PROSCIUTTO CRUDO GRAN MILANO

With only three

Carefully selected ingredients: meat, salt and air. No added nitrites and nitrates are used.

Cured

For minimum 14 months to enhance the typically sweet and delicate taste of the product

With a quality mark

Directly branded on the rind



SALAMI FELINO PGI

From a careful selection

Of 100% Italian pork cuts, mainly seasoned with salt, pepper and garlic for at least 25 days after being dried for 5 days in natural casing.

Without

Trans fat and added hormones (from pigs raised without added hormones).

PGI

Certified by control body authorized by Ministry of Agriculture and Forestry.

