SALUMIFICIO CIMA

Category: Meat and meat products
business description: WHEN CURED MEATS HAVE A HEART
Our company has always paid the utmost attention to all aspects of the safety and quality of our products. We know the history of each animal and how much and how it was fed. We choose only healthy animals raised in a suitable and clean environment, which are constantly monitored and inspected by our veterinary service. The high quality of a cured meat is also achieved by guaranteeing absolute safety and always offering all the necessary certifications.

Filetto Baciato is a Slow Food Presidium.
Filetto baciato is included in the Piedmont Region's list of Traditional Agri-Food Products (PAT).

Gianpaolo Grattarola is the creator of a unique cured meat: lardo baciato, made from salted lard wrapped in a fine, coarsely ground salami paste and aged for 30 to 60 days in the unique microclimate of Ponzone, a village 700 meters above sea level in the Acquese Apennines. Filetto baciato, on the other hand, is based on an ancient recipe that involves wrapping pork tenderloin, cured for a few days with salt and herbs, in a pork salami paste, which lends it a unique tenderness.

Salumificio Cima's range also includes lard, pancetta, cacciatorini, traditional coarse-grained salami, salami with truffles, porcini mushrooms, and chili pepper, as well as cooked salami, cotechino, sausages, and an exclusive testa in cassetta.
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Links

http://www.salumicima.it

Photos











