

Salumi dal 1986

EMMEDUE[®]



In a clean land where the air is thin and the products of nature are still simple and genuine, Emmedue cured meats of Picerno are born!

THE TERRITORY



... The Tyrrhenian Sea breeze that gently manages to cross Mount Li Foj's foothills crosses the gorges of the Alburni Mountains and the Melandro Valley.

The territory is quietly described by his products...

...and these products become the soul of these lands, witness of a story: actors of its past but also protagonist of a present that runs on tracks, constantly evolving.





ABOUT US

Salumi Emmedue srl is a family-run business, founded in 1986 by Felice Marino in Picerno, a small town in Basilicata.

With its forty-year-old story, the Company is the perfect combination between tradition and innovation, since the second generation, Roberta and Rinaldo Marino, and a competent and qualified staff have transformed an artisanal production of meat processing into a modern meat activity, that maintains, in its productions, elements of craftsmanship.

Many processes are still carried out by hand: seasoning, for example, respects natural timelines, and expert hands decide when a product has completed maturation. Currently, Salumi Emmedue has two plants, for a total of 4000 sqm and 30 employees.

TIPYCAL PRODUCTS

SALUMI EMMEDUE





LUCANICA SAUSAGE

The recipe for Emmedue's "Lucanica" has its roots in the ancient rural tradition of Picerno town. The sausage is made from fresh Italian pork meat such as shoulder, under shoulder and trimmed ham cuts. From this denervates cuts, free of excess fat, it is obtained a grained mixture, enhanced by wild fennel seeds (*Foeniculum Vulgare*), harvested by expert hands in close areas, or chili flakes (*Capsicum Vulgare*) in the spicy version. After being stuffed into casings, it is hand-tied. The subsequent transfer to dedicated rooms completes the seasoning process. The LUCANICA is distinguished by its unique curved "U" shape. The seasoned sausage is a lean product, its tender slice presents a ruby-red colour with a pleasant fennel taste.

Recognitions

In November 2018, the product obtained the IGP certification as Lucanica di Picerno.



SOPPRESATA

Soppressata is made exclusively with heavy pigs born and raised in Italy. The product is prepared with a selection of premium cuts, such as ham and the addition of diced lard and natural ingredients, such as salt and peppercorns. Then it is stuffed into a natural casing and hand-tied with natural twine. A slow seasoning allows the product to respect the natural times of maturation; at the end of the seasoning period, the special hand-tying technique will give soppressata its classic and distinctive "eight" form. The slice reveals a compact yet tender texture, with a vibrant ruby-red colour speckled with white diced lard. Its sweet, delicate flavor is enhanced by a fragrant, subtly spiced aroma.



PEZZENTE

***Pezzente
Salami...
typical
cured meat
of Lucanian
rural
tradition***

Pezzente (meaning "poor") Sausage is a typical product of Basilicata, a sausage of poor origins made with less priced parts of pig. As its name suggests, Pezzente Salami was born in a rural context from the need to extend the preservation of meat and to use leftover scraps remained after completing the finest preparations. Poor cuts such as jowl, ribs, liver, spleen, lungs and other offal were minced and seasoned with spices, aromatic herbs, and powdered sweet pepper and then everything was stuffed into a natural casing, getting a cured meat similar to sausage. Then Pezzente Salami was immersed in lard or olive oil or it was hung in dry places to facilitate the drying process.

The recipe of Emmedue Pezzente Sausage has its roots in the ancient rural tradition of Picerno town. The sausage is made of fresh meats from national pigs, such as minced jowl, minced belly, heart and tongues. The coarse-grained mixture is enhanced with wild fennel seeds (*Foeniculum Vulgare*), harvested by expert hands in close areas, pepper, garlic and chili flakes (*Capsicum Vulgare*) in the spicy version. After being stuffed into natural casing, it is transferred into dedicated areas to complete the semi-seasoning process.



FRESH SAUSAGE

Emmedue Fresh Sausage recipe has its roots in the ancient rural tradition of the town of Picerno. The sausage is made with fresh meats from pigs of Italian origin, such as shoulder and trimmed ham. From these cuts, denervated and deprived of excessive fat, we obtain a medium-fine texture mixture that is enhanced with wild fennel seeds (*Foeniculum Vulgare*), pepper (*Piper Nigrum*) and with chili flakes (*Capsicum Vulgare*) in the spicy version. After being stuffed into natural casing, it is tied and packed.



CAPOCOLLO

Lucanian delight

Capocollo is a typical product of the Lucanian region, officially recognized by MIPAAF as a traditional Italian product.

Made from the meat of heavy pigs born and raised in Italy, it is prepared using the top of the loin, the boneless neck. The fresh product is left to rest in a sea salt, spices and natural aromas mixture, a process known as first salting. After a meticulous manual massage, the process continues with a second salting and another massage.

The product obtained is wrapped into natural casing and tied with twine in a wraparound sense.

The slow seasoning ensures a natural maturation of the product. The slice presents a ruby colour, alternated with parts of pinkish-white fat; the smell, slightly spicy, is delicate; the sweet taste opposes a fine taste.



**STRETCHED
BACON**
*... Another
illustrious
product
of the
Lucanian
charcuterie*

Obtained from the process of heavy pig, the stretched bacon comes from a specific anatomic part of the pig. Stretched Bacon with rind, obtained by trimming the meat in a rectangular shape, is left to rest with a mixture of carefully selected ingredients, such as sea salt, aromas and spices. After a meticulous manual massage, the products are dried and seasoned in dedicated places.

When cut, the slice is rosy, with fine streaks alternated in lean and fat steaks; the sweet and pleasant taste goes well with a good sapidity.



SEASONED RAW HAM "DEL CERRO"

***... The good
and
genuine
king of the
Lucanian
hills ...***

***... The sea breeze from the Tyrrhenian Sea gently caresses the foothills of Mount Li Foj,
flowing through the gorges of the Alburni Mountains and the Melandro Valley***

At the foot of Mount Li Foj, at approximately 1000m a.s.l., is situated the establishment in which the Raw Ham "Del Cerro" is made. Made with the careful selection of Italian heavy pigs' legs, as a result of ancient traditions, passed down from generation to generation, with the proud simplicity and uniqueness of an ancient and wise process, Raw Ham "Del Cerro" is salted with the only use of sea salt as a preservative.

Attention to detail in every phase, from the handcrafted processing of each pork leg to the minimum 16-month curing period, is key to capturing the perfect balance of flavors that reflects the richness of our generous land.

The result is a flavorful and completely natural product, with a sweet and delicate taste and a soft texture.

THE CLASSICS

SALUMI EMMEDUE





NAPOLI SALAMI

The Napoli Salami production has its roots in the XVI century thanks to the innkeepers of Campania that were used to offer the salami to guests and travelers along the Strada Nazionale delle Puglie, an ancient route connecting Campania to Puglia. It was considered such a fine product that it was given in exchange for highly professional services, making its preparation a process of utmost care and excellence. Over time the processing method has been preserved by families and today it is enhanced by master charcutiers' expert hands.

Napoli Salami is made only with heavy Italian pork meats. The product is prepared with a selection of cuts such as ham, shoulder, Coppa, throat and the addition of natural ingredients such as salt and peppercorns. Later, the coarse ground mixture is stuffed in a casing. A slow seasoning ensures the respect of the natural times of the maturation of the product. The sausage presents a cylindrical long shape with a deep red colour. The slice presents a firm texture with a clear distinction between the bright red colour of the lean meat and the white colour of the fat, and a light smoky aroma. A sweet and distinctive taste, lightly spicy, characterizes the salami.



SPIANATA SALAMI

The main characteristic of this cured meat is the “narrow” and long shape. The Spianata Salami is made only from heavy pork meat. The product is prepared with a selection of cuts, such as shoulder and diced lard, natural ingredients are added, such as salt, peppercorns and hot pepper in the spicy product. A slow seasoning ensures the respect of the natural times of the maturation of the product.

When cut, the slice results in a compact appearance, tending to soft, with a ruby-red colour, interspersed with white diced lard. A fragrant aroma, lightly spicy, goes well with a hot touch.



CAMPAGNOLO SALAMI

The Campagnolo Salami is made only with heavy Italian pork meat. The salami is prepared with raw materials such as ham, shoulder, Coppa and throat; the course ground mixture is spiced with peppercorns, and it is stuffed into a natural casing. The transferring into dedicated places completes the slow maturation of the product.

The salami presents a long cylindrical shape, with a deep red colour. The slice presents a firm texture with a clear distinction between the deep red colour of the lean meat and the white colour of the fat.



ROLLED BACON

Obtained by the heavy pork meat processing, bacon is made with the anatomically specific part of the pig, the belly. For the production of Rolled Bacon, fresh pork bellies are trimmed wider and they are selected among those that present the right balance between the lean and the fat part. After the salting process and the massage, they are manually rolled adding peculiar ingredients, such as pepper and laurel. After a meticulous manual massage, products are dried and seasoned in dedicated places respecting the natural maturation process of the product.

When cut, the slice has a rosy colour, with alternate thin streaks of lean and fat. Its sweet, inviting aroma is enriched by notes of pepper and laurel.



GUANCIALE

***Undisputed
protagonist
of Carbonara
and
Amatriciana***

Someone thinks that Guanciale is a typical cured meat from Lazio. But it's not like that, Guanciale originated not from Lazio, but from Abruzzo. It was made for the first time in the area between Amatrice and Campotosto lake, in the province of L'Aquila. But Amatrice, now in Lazio, until 1927 was part of the province of L'Aquila in Abruzzo.

Guanciale is made by a cut of pig meat made from a fine fat part, the cheek. When the cut is made, including rind, there is the start of the processing of Guanciale, with salt, pepper and aromatic spices. An accurate massage makes sure that spices and salt penetrate deeply. The slow seasoning ensures a natural maturation of the product. The slice presents typical red veins in the lean interspersed with the white of the fat; the smell, lightly spicy, is delicate. The sweet flavour is opposed to a fine flavour. It can be enjoyed in whole slices, thinner slices or diced, as an appetizer or a second course, or cooked to flavour typical dishes of the Italian tradition.



LOIN

Lean taste

At the foot of Mount Li Foj, about 1000 m a.s.l., there is the establishment in which SALUMI EMMEDUE Loin is made. It is made by the accurate selection of fresh loins of heavy Italian pigs. The first phase of the processing includes manual salting; when the tanning is prepared with salt, spices and aromatic herbs mixture, the pieces of the loin are put into tanks, alternated with layers of the aforementioned mixture. After a few days, products stuffed into a natural casing are moved in dedicated rooms to complete drying and seasoning processes. The result is a very lean product, with a typical pleasant smell and a sweet and delicate taste. It has a great culinary versatility, from a simply and tasty sandwich to various buffet and appetizer preparations.

An extra advice...enhance its flavour with a drizzle of oil, a few leaves of rocket and cheese shavings.

***TREASURES OF
LUCANIA
SALUMI EMMEDUE***





LUCANICA WITHOUT ADDED PRESERVATIVES

Emmedue "Lucanica" recipe has its roots in the ancient rural tradition of the town of Picerno. The sausage is made with fresh national heavy pigs' meats, such as shoulder, under shoulder and trimmed ham. From this denervated and without excessive fat cuts, is obtained a coarse ground mixture, enriched with wild fennel seeds (*Foeniculum Vulgare*), harvested by expert hands in close areas, and with chili pepper (*Capsicum Vulgare*) in the spicy version. After being stuffed into casing, the product is hand-tied. The subsequent transfer into dedicated rooms completes the seasoning process of the sausage. A specific characteristic of the product is the absence of added preservatives.

LUCANICA is distinguished by its particular "U" curved shape. Seasoned sausage appears as a lean product, its soft slice presents a ruby-red colour with a pleasant fennel aroma.

Recognitions

In November 2018 the product obtained the IGP certification as Lucania di Picerno.



SOPPRESSATA
WITHOUT
ADDED
PRESERVATIVES

Soppressata is only made from the meat of heavy pigs, born, raised and slaughtered in Italy. The product is made with a selection of prime cuts, such as ham, and the addition of diced lard and natural ingredients, such as salt and peppercorns. Then it is stuffed into a natural casing and hand-tied with natural twine. A slow seasoning process ensures the respect of the natural maturation processing of the product; at the end of the seasoning process, that particular tying will give the Soppressata its classical and characteristics “eight” shape. A specific characteristic of the product is the absence of added preservatives.

The cut of the slice has a compact appearance, tending to soft, with a ruby-red colour, interspersed with white diced lard; the sweet and delicate taste goes well with a fragrant and lightly spiced aroma.

EMMEDUE SIGNATURES
CURED MEATS CREATED JUST FOR YOU





SALAME LUCANONE ®

Perfect for putting it into sandwiches... with simplicity and genuineness... the only champion's healthy snack is the sandwich with Salame Lucanone.

The product is created by the expert hands of master charcutiers Marino, starting from the ancient sausage recipe.

Salame Lucanone is made with fresh national pigs' meats, cut as shoulder, under shoulder, and trimmed ham. From this denervated and without excessive fat cuts, is obtained a coarse textured mixture, enriched with wild fennel seeds (*Foeniculum Vulgare*), harvested by expert hands in close areas. After being stuffed into natural casing, the product is hand-tied. The subsequent transfer into dedicated rooms completes the slow salami seasoning process. Lucanone is presented as a lean product, its larger slice, compared to the "Salsiccia Lucanica" slice, presents a ruby- red colour with a pleasant fennel taste.



SALAMOTTO
WITHOUT
ADDED
PRESERVATIVES

***Delicious and
appetizing
salami***

Salami Salamotto is only made with heavy Italian pigs' meats. Salami is made with raw materials such as ham, shoulder, Coppa and throat; the coarsely ground mixture is spiced with peppercorns and it is stuffed into a natural casing. The transfer into dedicated rooms completes the slow maturation process of the product. This salami presents a long cylindrical shape, with a deep red color. The slice presents a firm texture with a clear distinction between the deep red colour of the lean meat and the white of the fat.



**SAUSAGE
WITH
TRUFFLE
WITHOUT
ADDED
PRESERVATIVES**

Sausage with Truffle represents an evolution of the ancient recipe of the rural tradition of the Town of Picerno. The sausage is made with fresh meats of heavy pigs born, raised and slaughtered in Italy. Cuts such as shoulder, under shoulder, and trimmed ham are used; from this denervated and without excess fat cuts is obtained a course ground mixture that is enriched with summer truffle (*Tuber Aestivum*). After being stuffed into a natural casing, the product is hand tied. A slow seasoning process ensures the respect of the natural maturation process of the product. The strong truffle flavour and the absence of added preservatives are specific characteristics of the product.

The sausage appears as a lean product and its soft slice presents a ruby red colour with a pleasant truffle taste.



**U' PNSIER
FIOCCO of
HAM
WITHOUT
ADDED
PRESERVATIVES**

It's the most exciting moment: holding a present in your hands and waiting to open it. In that moment everything is possible. Once you open it, well, the content is a "thought", "U'PNSIER", an original wonder of our Lucanian land. A gift that talks about distant flavours, about tradition renewed.... A gift that talks about us ❤️

At the foot of Mount Li Foj, about 1000 a.s.l. there is the establishment in which the Fiocco of Ham is made. It is made by the accurate selection of Italian heavy pigs' legs, as a result of ancient traditions, passed down from generation to generation, with the proud simplicity and uniqueness of an ancient and wise process, Salumi Emmedue's Fiocco of Ham is salted with the only use of sea salt as a preservative. The attention to details in all the phases, from the hand processing to the seasoning period of at least 8 months, is essential to express the balance between flavours and tastes of our generous land. The result is a completely natural, flavorful product with a sweet, delicate taste and a soft texture.

Salumi dal 1986

EMMEDUE[®]

Allergen-free • Lactose-free • GMO-free



Salumi dal 1986

EMMEDUE[®]



C. da Serralta, 19 - 85055 Picerno (Pz) - Basilicata Italy
Tel.: +390971995850 Fax: +390971995057
info@salumiemmedue.it

