

ibis
SALUMI

CULATTA DI BUSSETO

*A Prestigious Cured Meat
Crafted with Artisanal Excellence*

Excellence of workmanship

HIGHEST RECOGNITION OF EXCELLENCE IN THE "I SALUMI D'ITALIA" 2023 GUIDE PUBLISHED BY MARETTI EDITORE.

Ibis Salumi, the historical brand of Italia Alimentari (Cremonini Group) once again confirms itself as the benchmark of Italian charcuterie.

An award, the one assigned to Culatta Ibis, which testifies to the continuity of quality over time for Italia Alimentari. The dedication and care in the preparation of this cured meat remain constant, as it is still made in an artisanal way.



THE PRODUCT

A high-quality cured meat produced exclusively in the municipalities of Busseto and Soragna (Parma), in the Po valley.

The curing cellars are strategically situated in a prime location that facilitates the fusion of flavours, where the inimitable climate allows for the maturity of these great credits to the local gastronomy.

Here, the sea breeze reaches the pine and chestnut forest, absorbing their aromas which gradually infuse into the aged pork legs. This process gives them a delightful sweetness, resulting in their unique flavour.



A Premium Proposal



CODE: AU00494

ORIGIN: Italy - Emilia Romagna

WEIGHT: 2.5kg approx

MINIMUM ORDER: 1 pcs

DESCRIPTION: Cured Pork's Leg - minimum 14 months
(Culatello with skin)

- ✓ Gluten Free
- ✓ Lactose free and no milk derivatives
- ✓ No Glutamate, No added Polyphosphates

FLAVOUR PROFILE: The taste is full to the palate, round, sweet and refined. The finishing is long, with a persistent umami experience. The scent is very intense and "cellar-like", with hints of the wood and forest.

Curing process

The **boneless** and **lean** centre of the leg is taken, without stem and without Fiocco. **Manual salting** and a **hand massage** are done.

Unlike Culatello, Culatta is **not bagged**: one side is covered by the rind, while the lean part is covered with lard to maintain softness during the **14 months** of aging. Its shape allows soft cut slices that are a uniform red colour with the presence of intramuscular fat.

The only one made from 100% Italian local meat, left to cure in cellars, the same in which Culatello matures.



THE FINEST ITALIAN MEAT, A TOUCH OF SALT, THE ARTISTRY OF TRADITIONAL METHODS, AND THE SLOW, PATIENT CURING PROCESS.

The cured meat excellences come from the most noble part of the **pork thigh**, the central muscle, boned and worked by our master pork-butchers.

Cellars are made of walls of bricks, porous floors, and foundations resting on sand and stones, to allow the **natural humidity** typical of the **Po riverbank** to transpire.

Tasting experience

The rind and the lard mature this delicacy in a balanced way. The ruby red slice releases intense and inviting aromas. Soft, sweet and persistent with a full, consistent taste. A jubilation of sensory emotions if enjoyed with the “focaccia”.



For tasting, it is recommended to slice the Culatta very thin to fully enjoy it, and to simply pair it with fragrant bread and a light dry wine, whether white or red, such as Malvasia and Lambrusco.

**... A NARRATIVE STEEPED IN RICHNESS
AND SWEETNESS, HANDED DOWN
THROUGH GENERATIONS.**



CULATTA DI BUSSETO

A TIMELESS TALE

*The finest Italian meat, a touch of salt,
the artistry of traditional methods,
and the slow, patient curing process.*

