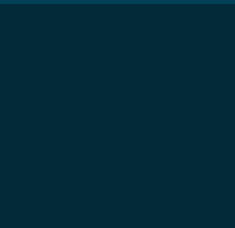


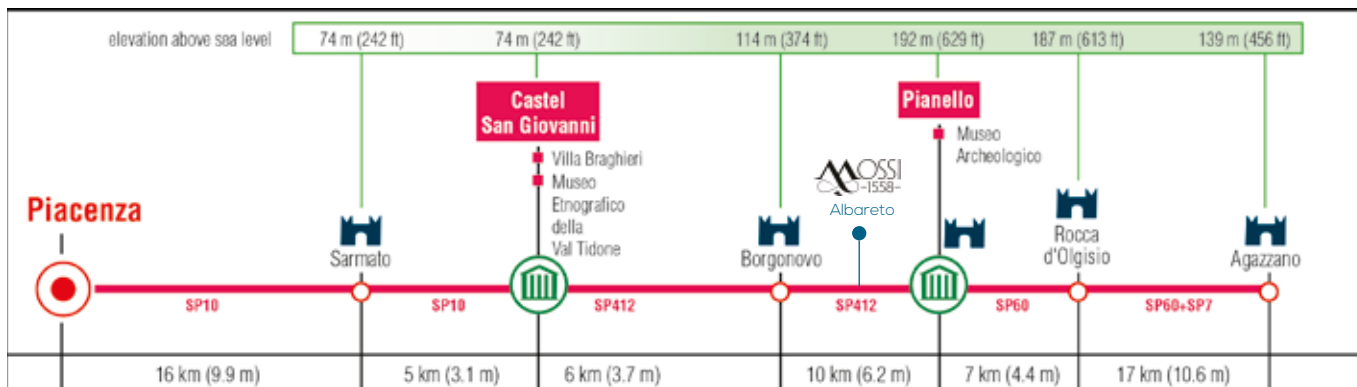
Let us guide you through our suggestive itineraries between artistic treasures and amazing landscapes of Piacenza's land.

ITINERARIES

Atmosphere | Emotion
Culture | History



FIRST ITINERARY: breathing the atmosphere



TIDONE VALLEY:

Piacenza | Sarmato | Castel San Giovanni | Borgonovo | Pianello | Rocca d'Olgisio | Agazzano

To breathe the atmosphere of a rural and wild valley is the reason, which will bring you to this beautiful itinerary. Starting from Piacenza and following the direction Tidone Valley, you will find small towns full of history: San Nicolò and Rottofreno and than Sarmato, a small village which will welcome you with its *Castle* near the main square, which safeguards precious frescoes by Bonifacio Bembo. After a few kilometers there is **Castel San Giovanni**, the main city of the valley. *Villa Braghieri* is a great place to visit, with its *Museo Etnografico della Val Tidone* (Ethnographical Museum of Tidone Valley); also *Collegiata di San Giovanni* (Collegiate Church) and the small *Chiesa di San Rocco* (Church) are important.

Entering the valley the first village is **Borgonovo Val Tidone** on the right side of Tidone river and after about 10 km (6.2 m) there is **Pianello Val Tidone** on the left side with its *Museo Archeologico* (Archaeological Museum). Both villages have cultural and archeological treasures. You can breathe the atmosphere of the valley in **Rocca d'Olgisio**, one of the oldest visitable fortress in the province. Going back to Borgonovo and turning right at the signs for **Agazzano** you will end this itinerary in a relaxing place into the nature with amazing landscapes.



MOSSI AZIENDE AGRICOLE VITIVINICOLE

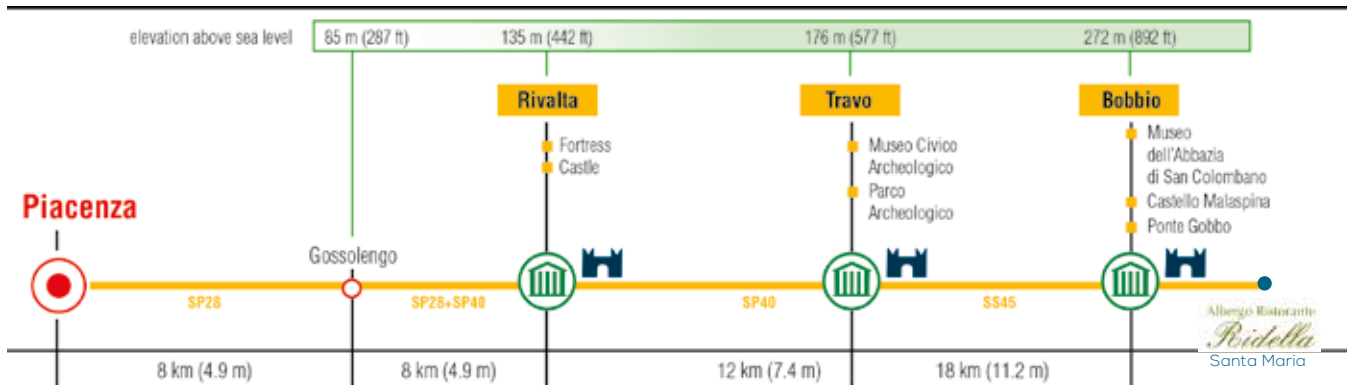
This winery produces wines of the finest quality since 1558. Besides Ortrugo and Gutturmo wines, they cultivate a unique wine grape, Malvasia Rosa, which produces a special sparkling wine.

Loc. Albareto 80, Ziano Piacentino
Tel. +39.0523860201
info@mossi1558.com
www.mossi1558.com



Castello di Agazzano (castle) ■

SECOND ITINERARY: passing through the emotions



TREBBIA VALLEY:

Piacenza | Rivalta | Travo | Bobbio

Emotional itinerary for people who want to discover the beauty of nature by following historical roads and bridges along the Trebbia river.

This itinerary starts in Piacenza and goes on to **Rivalta**, passing near the small village of **Gossolengo**. *Rivalta Castle and Fortress* is a must-see, before going on to Travo. Along the shady and scenic road you can enjoy a relaxing trip, while admiring the uniqueness of *the most beautiful valley in the world*, as described by Ernest Hemingway. Once reached the small village of **Travo**, you can visit the fascinating *Museo Civico Archeologico* (Archaeological Museum) and the *Parco Archeologico* (Archaeological Park), before crossing the bridge and getting on the SS45 (the main road) towards **Bobbio**, one of the most beautiful villages in Italy, an authentic artistic jewel of Piacenza's land. You should have the possibility to visit *Abbazia di San Colombano* (Abbey) and its *Museum*, *Castello Malaspina dal Verme* (castle) and the bewitching village. You can end your tour with a walk on *Ponte Vecchio* (also called Ponte Gobbo, the famous bridge with arches), which will transport you into a world suspended between history and legend.



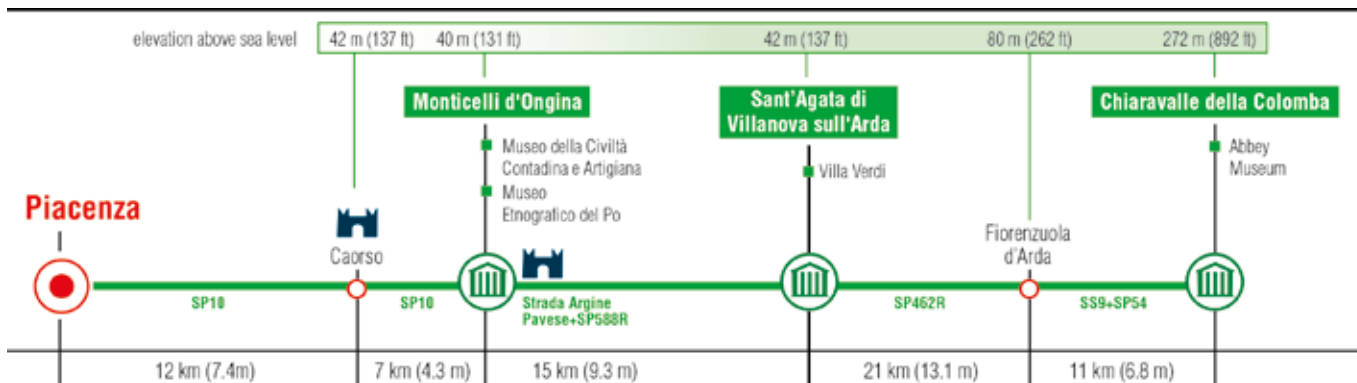
ALBERGO RISTORANTE RIDELLA

A short distance from Bobbio, the hotel offers comfortable rooms and a restaurant with typical, local and traditional Piacenza's dishes. There is a green equipped area.

Via Giarone 13, Santa Maria - Bobbio
Tel. +39.0523933130
albergoristoranteridella@virgilio.it
www.albergoristoranteridella.com



THIRD ITINERARY: knowing the culture



ARDA VALLEY:

Piacenza | Monticelli d'Ongina | Sant'Agata di Villanova sull'Arda | Chiaravalle della Colomba

This itinerary is perfect for the culture lovers and for everyone, who enjoys wandering through areas rich of history and art. This itinerary starts in Piacenza and goes into the river Po area with the first stop in **Caorso**, a small village where you can admire the *Rocca Mandelli* (fortress). After a few miles there is **Monticelli d'Ongina**, where you can visit the majestic and suggestive *Rocca Pallavicino* (fortress) and discover the interesting *Museo della Civiltà Contadina e Artigiana ed Etnografica del Po* (museum with pieces of farming and rural

life and with aquariums, which show a lot of Po river water-species).

(From the ring-road in Monticelli d'Ongina, follow the direction Borgonovo, then follow the road Argine Pavese Piombina until its end, and turn right at the crossroads on the SP588R).

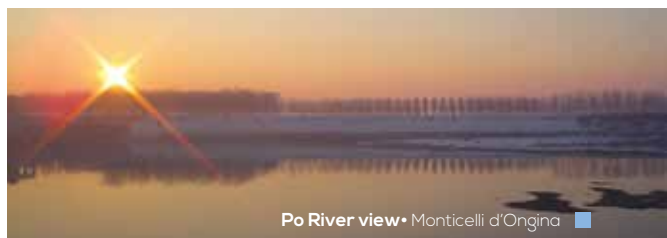
Entering into the expanses of Arda Valley, you will discover the wonderful *Villa Verdi* in **Sant'Agata** -near **Villanova sull'Arda**-the house of the distinguished artist Giuseppe Verdi. Follow the SP462R, pass Cortemaggiore; once arrived in **Fiorenzuola d'Arda**, take the SS9 for Alseno. Following the road signs, you will reach the abbey in **Chiaravalle della Colomba**, an enchanting area between legends and amazing architectural structures of Romanesque-Gothic style.



Chiaravalle della Colomba Abbey

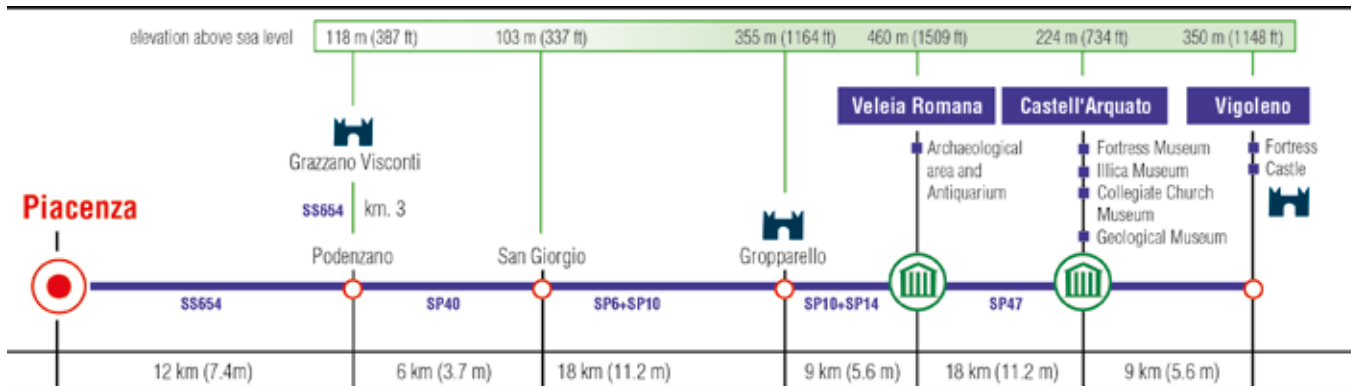


Villa Verdi



Po River view • Monticelli d'Ongina

FOURTH ITINERARY: following the history



NURE & ARDA VALLEY:

Piacenza | Grazzano Visconti | Gropparello | Veleia Romana | Castell'Arquato | Vigoleno

Historic and scenic trip through Nure and Arda Valley starting from Piacenza. The village of **Grazzano Visconti** can't go unnoticed, because it's a very suggestive place, a perfect reconstruction of a characteristic medieval village. Next stop is **Gropparello**, with its dominant castle, which overlooks the archeological site of the ancient village of Veleia Romana. To get there from Grazzano Visconti, go back to **Podenzano**,

follow the direction **San Giorgio** and then Carpaneto. Follow the sign **Gropparello** on the right side and then **Veleia Romana**.

Another important historical and cultural village is **Castell'Arquato**; a beautiful, medieval place with an animated artistic centre. You can walk through its lively alleys, enjoying the amazing view, which this magic village offers. Finally, a visit to the castle of **Vigoleno** is highly recommended: it's a place with a strong historic feature, thanks to its splendid castle and its visitable hamlet.



Some tips, which will help you to taste all the beauty of Piacenza territory: typical products and traditional dishes to discover which will transform your stay in a pleasant experience.

Piacenza is a city with 2.000 years of history and offers you the possibility to try some food specialties of worldwide importance. In the next pages we will suggest you some ideas for a wine and food itinerary to know ancient traditions with unique and authentic tastes.

TASTE & MORE

D.O.C. wines | DOP Cold Cuts
Typical Dishes





248 | Consorzio Tutela Vini D.O.C.
Colli Piacentini

250 | Piacentine D.O.C. Wines

250 | Red D.O.C. Wines
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Piacentini

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Piacentini



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262 | Three Piacentine DOP



266 | Traditional Cured Meat Producer



268 | Typical dishes of Piacenza
268 | Typical piacentine recipe

**TASTE &
MORE**





CONSORZIO TUTELA VINI D.O.C. COLLI PIACENTINI

| Consortium for Piacentine D.O.C. Wines Protection |

Conorzio Tutela Vini D.O.C. Colli Piacentini is a specific authority devoted to protecting and promoting D.O.C. wines from the Piacentine area since 1986.

One of the Consortium's tasks is to sustain promotional and informative initiatives with the aim of support Piacentine Hills' Wines, offering them to a larger and more qualified market. The brand of the Consortium is a warranty of quality for the entire production of all the associated wineries, thanks to its experience and to the reputation obtained through the years, together with its careful, continuous work alongside small and large producers. In 1987, Piacenza was conferred the title of *City of Vines and Wines* and in 1992, the Ministry of Agriculture gave the Consortium the task of monitoring on the local wine production. Piacenza, a city of amazing food and great wines, also owes its fame to the generous territory that surrounds it. The **Tidone Valley**, where viticulture is particularly intense and where is located one of the three ancient areas for the Gutturnio Classico production. The **Trebbia Valley**, where Trebbianino Val Trebbia is produced. The **Nure Valley**, where winemakers keep producing Gutturnio Classico and Valnure (which takes its name from the valley). The **Arda Valley**, from Castelvetro Piacentino to the Po River banks, where the famous *Gutturnium* was firstly discovered. This area is particularly renowned for its white D.O.C. wine, Monterosso Val d'Arda, its Vin Santo produced in Vigoleno and for the presence of the third ancient area of Gutturnio Classico production.



Piace Doc
FIRMA I VINI DEI COLLI PIACENTINI

Conorzio Tutela Vini D.O.C.
Colli Piacentini

The "Piace DOC" trademark was adopted in 1999 to summarize the concept of pleasantness, of granted origins and of belonging to the Piacentine territory.

OUR D.O.C. WINES:



• GUTTURNIO

the king of Piacentine red wines

• Colli Piacentini Bonarda

a classic of the local tradition

• Colli Piacentini Barbera

perfect with local pasta dishes

• Colli Piacentini Cabernet Sauvignon

a wine worth getting to know it better

• Colli Piacentini Novello

a young wine that everybody can appreciate

• Colli Piacentini Pinot Nero

available also in the white version

red wine



• ORTRUGO dei Colli Piacentini

the quintessential Piacentine white wine

• Colli Piacentini Malvasia

exclusively produced on Piacentine hills

• Colli Piacentini Chardonnay

the white wine that fits with everything

• Colli Piacentini Monterosso Val d'Arda

the typical flavor of these valleys

• Colli Piacentini Pinot Grigio

a wine that does not need introductions

• Colli Piacentini Sauvignon

delicate and flower-tasting

• Colli Piacentini Trebbianino Val Trebbia

specialty of one of our valleys

• Colli Piacentini Valnure

delicate and balanced

• Colli Piacentini Vin Santo

perfect for dessert and after dinner

• Colli Piacentini Vin Santo di Vigoleno

a precious wine, ideal for great occasions

white wine

CONSORZIO TUTELA VINI D.O.C. COLLI PIACENTINI

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PIACENTINE D.O.C. WINES



RED D.O.C. WINES

Piacenza area is rich in DOC wines. Among the red ones, particularly important are: Gutturnio, Barbera, Bonarda, Cabernet Sauvignon, Novello and Pinot Nero.

Gutturnio

Gutturnio DOC, a typical wine that can only be produced in Piacenza territory, is obtained from Barbera and Croatina grapes. It is the most well-known and widespread of the Piacentine wines and its production is divided in three varieties: *Semi-sparkling*, *Superior* and *Reserve*. The *Superior* and *Reserve* types may be aged for years, therefore enhancing their organoleptic qualities. The *Lively* version has a brilliant, ruby red color and is characterized by a winery aroma and a dry or medium dry, fresh taste. Best matched with soups and white meat or pork. Alcohol content is 12°. The *Superior* version has an intense ruby red color with classic and superior organoleptic characteristics; it goes well with cheese and prime red meat. Alcohol content is 12°. The *Reserve*



■ Vineyard

type stays at least six months in wood barrels and has to be sold at least two years after harvest. It has a ruby red color and it lets its light shine with game and tasty roasts. Alcohol content is 13°. The word *Classico* reported on bottles in the still version identifies the product as being from the DOC historical areas.

Colli Piacentini Barbera

This wine is ruby red colored with a characteristic flavor, slightly winery and tannic; it is sapid and full-bodied. It can be very dry, dry or medium sweet; still, lively or semi-sparkling. The best temperature to serve it is 16°, ideal with pasta dishes, boiled and white meat. The alcohol content is 11.5°.

Colli Piacentini Bonarda

This is a ruby red, winery, full-bodied wine, with a characteristic, pleasing, almond-like bouquet; it is usually sweetish, but can be both dry or sweet; slightly tannic, fresh, lively, semi-sparkling or sparkling. Ideal serving temperature is 18° and it goes very well with savory soups. The sweet variant is particularly good with strawberries and pastries. The alcohol content is 11.5°.

Colli Piacentini Cabernet Sauvignon

This is a ruby red, sometimes burgundy, wine, with a characteristic, pleasant, herbaceous bouquet. It can be dry, semi-dry or sweetish, lightly tannic and particularly indicated for ageing. Served at the ideal temperature of 18°, it is excellent with every dish prepared with meats and with sharp cheeses. Alcohol content is 12°.

Colli Piacentini Pinot Nero

Red, rosé or straw-yellow colored, more or less intense; it is dry, sapid, pleasing and agreeable. Still, lively or sparkling (also in a white version). Ideal serving temperature is about 16°. The red variety is excellent with offal starters and it exalts the flavors of cheeses. The white variety is widely used in cocktail preparation and is great with fish. Alcohol content is 11.5°.



■ Above: Tidone Valley vineyard
Below: Barbera grapes

Colli Piacentini Novello

Ruby red colored, with a characteristic winy and fruity aroma, it is dry and has a full-bodied taste, slightly sour and fragrant. Still, but can also be lively. Ideal serving temperature is 13°-14° and it is excellent with first courses and pork dishes. Alcohol content is 11.5°.



WHITE D.O.C. WINES

Among the white D.O.C. wines, particularly outstanding are: Ortrugo, Trebbiano Val Trebbia, Malvasia, Monterosso Val d'Arda, Pinot Grigio, Sauvignon, Valnure, Chardonnay, Vin Santo and Vigoleno Vin Santo.

Ortrugo dei Colli Piacentini

Ortrugo D.O.C. is undoubtedly one of the most widespread and characteristic wines of the area. It comes from the namesake typical and exclusive Ortrugo vine in Piacenza. Until some decades ago, it was only used to add to other grapes to make white wine. Its name comes, indeed, from *Altruga* or *Artruga*, which means 'the other grape' in the local dialect. Thanks to the foresight of some local producers, who started producing *Ortrugo* wine by itself in the 1970s, it is now producing a positive outcome even outside its original Region. In the following years there was such a great interest about this wine that it obtained the D.O.C. denomination in the 1980s. The lively or sparkling versions are the most sold, but the still version has recently become popular among wine lovers.

Pale yellow colored, tending towards greenish, this wine is excellent as aperitif, as table wine and paired with light starters, pasta dishes and risotto with sauces and vegetables. The alcohol content is 11°.

Colli Piacentini Chardonnay

This wine is straw-yellow in color, with greenish highlights, and has a pleasant, fruity bouquet. It is aromatic and full-

■ Chardonnay grapes



bodied and can be dry, characteristic or lively. Served at 10°C, it is excellent with starters, fish dishes, fried seafood, mushrooms and delicate cheeses. Alcohol content is 11°.

■ Winery in Piacenza Province

Colli Piacentini Malvasia

This wine is straw-yellow in color, with greenish highlights, has an intense and persistent, full-bodied bouquet. It can be dry, semi-sweet or sweet; still, lively or semi-sparkling but there are also a sparkling and a dried grape wine version. Served at 10°C, the dry version is excellent with soups, egg dishes and fish soups. The dried grapes version is great with cakes and pastries. The alcohol content is 10.5°.

Colli Piacentini Monterosso Val d'Arda

Straw-yellow or light golden colored, this wine has a pleasant aromatic and winy aroma; it can be delicate, subtle-bodied, dry or sweetish, still or lively, but also sparkling. Served at 10°C, it is wonderful with starters, cold cuts, risotto, while the sweet version goes well with desserts. Alcohol content is 11°.

Colli Piacentini Pinot grigio

This wine is straw-yellow, light yellow or rosé, with a subtle rose aftertaste; it can be dry, fresh, fine or lively. Served at 9°C, it is ideal with light starters, fried fish, savory pies, creams and white sauces. Alcohol content is 11°.





■ Wooden barrels for wine



■ Vin Santo with a typical cake of Piacenza

Colli Piacentini Sauvignon

This wine is straw-yellow in color, intense, delicate and subtle. It has a wild-flowers taste and can be still, lively or semi-sparkling. Served at 10°C, it is excellent with soups, creamy soups and fish dishes with white sauces. Alcohol content is 11°.

Colli Piacentini Trebbianino Val Trebbia

This wine is straw-yellow or light yellow in color, with a pleasant slightly fragrant aroma, winey, delicate and subtle. It can be dry, lively, semi-sparkling or sparkling. Served at about 10° C, it goes well with starters, cold cuts, soups, vegetables and delicate fish. The alcohol content is 11°.

Colli Piacentini Valnure

This wine is straw-yellow in color, with a characteristic, pleasant, fresh taste; it is intense, leaning towards sweetish; it can be still, lively, semi-sparkling or sparkling. Served at 10°C, it is excellent with cold cuts, fruit and desserts. Alcohol content is 11°.

Colli Piacentini Vin Santo

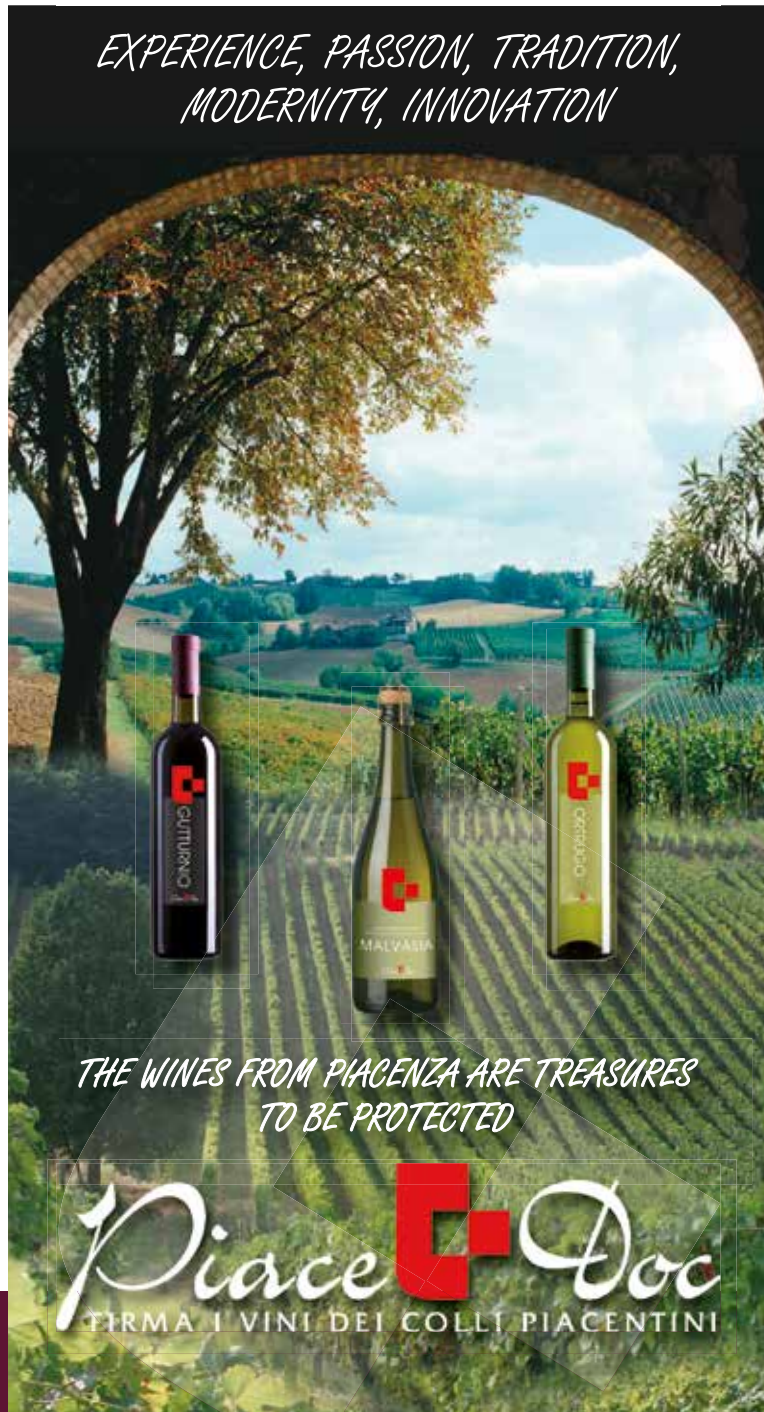
This is a straw-yellow or golden-yellow wine, with an intense, fragrant, characteristic, ethereal bouquet. Dry or sweet taste, it is a full-bodied, opulent wine. It is aged for at least 48 months, 36 of which in wooden barrels starting from November 1st after each harvest. Served at 13° C, it is very good for desserts and after dinner. The alcohol content is 16°.

Colli Piacentini Vin Santo di Vigoleno

Golden-yellow or amber colored, with an intense, fragrant, characteristic bouquet. It is sweet tasting, harmonious, full-bodied and velvety. It is aged for at least 60 months, 48 of which in wooden barrels starting from November 1st after each harvest. Served at 13° C, it is very good with desserts and as after dinner. The alcohol content is 18°.

Consorzio Tutela Vini D.O.C. Colli Piacentini

*EXPERIENCE, PASSION, TRADITION,
MODERNITY, INNOVATION*



*THE WINES FROM PIACENZA ARE TREASURES
TO BE PROTECTED*

Piace  **Doc**
FIRMA I VINI DEI COLLI PIACENTINI



Wineries



MOSSI AZIENDE AGRICOLE VITIVINICOLE

This winery has antique roots; official documents attest to its existence since 1558. Since then, they produce wines, sparkling wines and products of the finest quality. The company is proud of the potential of Ortrugo wine, made from an antique, local vine variety and Gutturino wine, the spearhead of Piacenza's wines. The winery also cultivates a unique wine grape, Malvasia Rosa, and produces a special sweet late harvest, sparkling wine.

Loc. Albareto 80, Ziano Piacentino
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info@mossi1558.com
www.mossi1558.com

MOSSI
-1558-



IL POGGIARELLO

The land around this winery has been celebrated and appreciated since the 16th century for the quality of its wines. Passion and love for this product are at the heart of the reasons why this winery decided to undertake this adventure in the 1980s. The Poggiarello Winery is in Val Trebbia, an enchanting place with the power to combine the beauty of nature to a vocation for wine quality. The winery is part of Cantine 4 Valli company.

Località Il Poggiarello
Scrivellano di Statto, Travo
Tel. +39.0523957241
info@ilpoggiarellovini.it
www.ilpoggiarellovini.it

il Poggiarello



PERINI & PERINI

The winery's story began in 1882 with an encounter between Achille Ferrari, a carpenter and expert cask maker and Antonio Perini, a young farmer and grape grower from Val d'Arda. Their enthusiasm for the wine production transformed the occasional collaboration into a real vocation for wine which, intensified by their common passion, has been passed down generation after generation, with more and more dedication and competence. The winery is part of Cantine 4 Valli company.

Via Emilia Parmense 184, Piacenza
Tel. +39.0523596200
info@perinieperini.it
www.perinieperini.it

PERINI & PERINI



CANTINE ROMAGNOLI

The Ferrari and Perini families have been running this business since 2012. Fifty hectares of land are managed rationally and consciously. The vines lie in an area which rises from the Nure Stream towards a plateau. The lands are called terre rosse di Villò for the substantial presence of iron-enriched clay. On the flat areas grow Pinot nero and Chardonnay, while the hilly area is planted with Malvasia, Barbera, Croatina and Ortrugo grapes. The winery is part of Cantine 4 Valli company.

Via Genova 20, Villò di Vigolzone
Tel. +39.0523870904
info@cantineromagnoli.it
www.cantineromagnoli.it

R
Romagnoli



MARCHESE MALASPINA

The Marchese Malaspina winery is situated in the basin of the Bobbio hills and has proficiently been making excellent red, white and rosé wines for over 240 years. From its beginnings, the winery's philosophy is to obtain the most natural products by following tradition, without the addition of yeasts or artificial additives such as colouring, preservatives or flavours. By booking it is possible to visit the winery and taste its wines in the splendid background of Palazzo Malaspina in Bobbio.

Contrada di Borgoratto 26, Bobbio

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www.marchesemalaspina.it



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CONSORZIO SALUMI TIPICI PIACENTINI

| Consortium of Typical Piacentine Cold Cuts |



**Bring our best traditions
on your table**

Lardo	Mariola
Ciccioli	Cappello del Prete
Cicciolata	Cooked Salame
Culatello	Cotechino
Salame gentile	

"The best salame must be small and ordinary, lean but mixed with some fat, that is, like that sold in Piacenza's public shops. Yesterday, I ordered in my house a dish of cabbage and salame for His Majesty as we usually do and His Majesty liked it so much, that it was His lunch. I brought another salame with me today in my carriage on my way to go hunting. A horseman told His Majesty about it and the King wanted it on His table and he ate all of it."

| Cardinal Giulio Alberoni
| Prime Minister to the Spanish Court 1717



CONSORZIO SALUMI TIPICI PIACENTINI

Palazzo dell'Agricoltura • Via Colombo 35, Piacenza
Tel. +39.0523591260 • www.salumitipicipiacentini.it



CONSORZIO SALUMI DOP PIACENTINI

| Consortium of Piacentine DOP Cold Cuts |



The three extraordinary DOP

There is a territory where high quality cold cuts have always been produced. This place is the territory of Piacenza. Many factors play a part to obtain such an amazing result: the wise skills of men who still nowadays make a difference, and the territory,

located between the banks of the Po River, on the one side, and the Apennines, on the other. Imposing natural elements create a unique micro-climate that contributes to an exclusive ageing process of these amazing cold cuts.



DOP Piacentine Coppa
(air-cured pork meat)



DOP Piacentine Pancetta
(salt-cured, rolled bacon)



DOP Piacentine Salame



CONSORZIO SALUMI DOP PIACENTINI

Palazzo dell'Agricoltura • Via Colombo 35, Piacenza
Tel. +39.0523591260 • www.salumidoppiacentini.it



DOP PIACENTINE COLD CUTS

THE THREE DOP PIACENTINE

The Piacentine territory is particularly suitable for breeding pigs – because of their preference for woodlands rich in water, without direct sunlight and excessive heat – and, therefore, is ideal for the production of cold cuts. The four valleys also have the right climatic conditions for ageing Piacentine DOP Coppa, Salame and Pancetta.

DOP Piacentine Coppa

DOP Piacentine Coppa is obtained from the pig's neck muscles. The pigs that are used to make DOP Piacentine Coppa must come from either Emilia-Romagna or Lombardy, but, because the climate is a fundamental element for its distinctive, world-wide known taste, production can take place only in the Piacentine territory. When cut, the slice is firm and homogeneous, it is bright red with some white-pink bits of fat. It has a delicate scent of aged meat with spices, particularly pepper. Its sweet, delicate taste is counterpoised to a subtle

■ Red wine glass
with typical
piacentine
salame



sapidity, together with the typical aroma that defines aged cold cuts. Production takes place in four phases:

- the first consists in flavoring the meat with a specifically doses mix of salt and spices;
- then the Coppa is left in cold storage so the spices can penetrate uniformly into the meat. Subsequently, it undergoes manual massaging, and is then covered by the characteristic, genuine *pelle di sugna* shell;
- the Coppa is then bound with twine and put in a suitable environment to dry for a period of 10 – 15 days;
- finally, the last step is ageing, for not less than 6 months.

DOP Piacentine Salame

DOP Piacentine Salame is produced by using only pork meat and fat. The pigs that are used to make salami must come from Emilia-Romagna or Lombardy, but the manufacturing process must take place in the territory of the province of Piacenza, where this product has been produced for centuries. When sliced, the meat is red with small, round, rosy-white dots of fat, which are typical of this coarsely ground cold cuts. It has a delicate fragrance of aged meat and spices. Once tasted, it is velvety, but compact, with a delicate yet sapid taste.

Production takes place in four phase:

- the first step is to cut the meat and the fat into small pieces, before mixing them up;
- a specific mixture of salt and spices is then added to the mixture, which is then stuffed into pork bowels, tied and wrapped up with twine;
- the salami are then left to dry in specific places for a week, before the ageing process, that should last at least 45 days, can take place.

DOP Piacentine Pancetta

DOP Piacentine Pancetta is obtained by one of the fat parts of the pig called *pancettone*. The pigs that are used for the production of DOP Piacentine Pancetta



■ Piacentine
Coppa



■ Piacentine
Salame



■ Piacentine Pancetta

must come from Emilia-Romagna or Lombardy but the production can take place only in the territory of the province of Piacenza, whose climate is optimal for the production of this succulent cold cut. Once sliced, pancetta has alternating round layers of vivid red and pink-colored white. The meat has a pleasant, sweet, lightly spiced scent. Once tasted, the slice is delicate, with a tendency to melt, thanks to the fat parts that give it a delicate, mellow taste, but also a certain sapidity, which makes this product particularly appetizing.

Production takes place in four phases:

- firstly, pancetta is flavored with a mixture of salt and spices, according to the traditional recipe.
- salted pancetta is put in cold storage so that the salt and spices can penetrate uniformly into the meat.
- it is then massaged and rolled, bound with twine and left to dry in appropriate locales for a period of 10 to 15 days.
- after drying, ageing starts, which must not last less than four months.



DOP Piacentine Coppa, DOP Piacentine Salame and DOP Piacentine Pancetta must be sold with the DOP label, which grants their origin and the use of traditional production practices.



CONSORZIO



Piacenza Alimentare

PIACENZA, *the tradition* OF FOOD EXCELLENCE



Piacenza is a land really to be discovered.

The Consortium "Piacenza Alimentare" was founded with this purpose.

We promote in international markets those companies that offer the best of this rich culinary tradition.

A heritage that has no equal in the world.

For this reason, in 35 years **we have become the largest Agrifood Export Consortium**

in Italy: because the taste of the lands of Piacenza is able to conquer any palate.

Since 1980
Bringing
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all around
the world

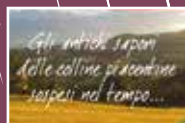


TRADITIONAL CURED MEAT PRODUCERS

SALUMIFICIO SAN BONO

Rigorously selected, locally-sourced meat from men's caring, tender handiwork using ancient, codified manufacturing rules. Modern technologies in the production stage guarantee cured meat products of the highest quality. Delicious coppa and pancetta of Piacenza, delectable fiocchetto and other typical cold cuts are only some examples among the specialities produced, which honor the prestigious culinary traditions of the territory.

Via Vaccari 28/30, Ponte dell'Olio
Tel. +39.0523877625
sanbono@sanbono.it
www.sanbono.it



SALUMIFICIO VAL D'ONGINA

This firm has produced cured meat in Piacenza's area since 1978, maintaining the taste of the best, time-honoured farm traditions. The meat comes from mature pigs, bred and slaughtered in Italy (almost exclusively from nearby provinces), without using gluten or milk derivatives, thickeners or water. Products: aged cold cuts, aged fats and cured meats, cooked or fresh cured meat and fresh meat to grill.

Via Po 1, San Nazzaro di Monticelli d'Ongina
Tel. +39.0523827448
+39.0523827556
info@valdongina.com
www.valdongina.it



SALUMIFICIO LA COPPA

This producer offers a wide variety of unique, high-quality products and maintain the antique, time-honoured tradition of Piacenza's cured meat. The careful selection of meat and the right balance between traditional production and modern technology, respecting all current regulations, give La Coppa cured meat the delicacy and the fine taste of authentic excellent products. A complete range of cured meats enhanced by a wide selection of local wine, cheese and typical regional food.

Via Emilia 335, Fiorenzuola d'Arda
Tel. +39.0523983756
lacoppa@lacoppa.it | www.lacoppa.it



SALUMIFICIO VAL NURE

This firm start producing typical cured meats in 1875. Five generations later, it has turned from an artisanal business into an industry, continuing to use those same traditional recipes of the past. Its top-products are DOP Piacenza cured meats (salame, coppa and pancetta) which are sold both whole and sliced. Other products are some special salame called Mariola, Vecchio Borgo, Antica ricetta and Strolghino, as well as Cacciatore (small salame) and Pancetta Coppata (a mix between pancetta and coppa).

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TYPICAL DISHES OF PIACENZA

TYPICAL PIACENTINE RECIPE

Anvein (anolini)

A typical dish in Piacenza, it is a stuffed egg pasta, which is cooked and eaten in broth. Traditionally home-made, Anolini have a filling with meat, grated Grana or Parmesan cheese, breadcrumbs, eggs and butter. To complete the rich, delicate taste there are garlic, onion, carrots and celery, together with spices (pepper and nutmeg), a pinch of salt and half glass of red wine. The broth is made with three different kind of meat (beef, capon and lean pork). When ready and coked into the broth, they can be served with grated Grana or Parmesan cheese.

Pisaréi e fasö (small gnocchi with beans)

A rural first course from Piacenza. The union of cereals and legumes (flour and beans) guaranteed a source of protein in an era, when meat was rarely eaten. This particular dish is made with small home-made flour and breadcrumbs gnocchi. The traditional topping is a rich tomato sauce made with *borlotti* beans, a bit of

■ Anvein
Anolini

■ Pifaréi e fasö
Small gnocchi with beans



lard, butter, oil, onion and a pinch of black pepper. As in many first courses, also *Pisaréi e fasö* can be served with grated Grana or Parmesan cheese.

Turtei cun la cua (tortelli - stuffed pasta with particular candy shape)

A traditional, delicate first course, made of fresh egg pasta stuffed with ricotta cheese, spinach, grated Grana or Parmesan cheese, eggs and a pinch of grated nutmeg; *tortelli* are twisted to look like candy. This tasty dish is usually served with melted butter, sage and grated Grana or Parmesan cheese.

Picula 'd cavall (chopped horse meat)

This is a second course belonging to the ancient tradition of Piacenza; it is chopped horse meat with vegetables. After sautéing onion, meat, tomatoes, chopped bell pepper, broth and some white wine all the ingredients are cooked together. This dish is enriched with garlic, minced lard and herbs (rosemary, sage and basil).

Burtlèina (crispy fritter)

A type of crispy fritter made of flour, salt, water and baby onions. The fritters are fried in lard and served with traditional cold cuts of Piacenza.

Sbrisolona (typical cake)

A traditional cake from the area of Caorso. This crumbly cake is made with white and corn flours, butter, lard, sugar, egg yolks, almonds and grated lemon rind. Once baked is very crispy, so it breaks up into irregular pieces.



■ Turtei cun la cua
Tortelli



■ Picula 'd cavall
Chopped horse meat



■ Burtlèina
Crispy fritter



■ Sbrisolona
Typical cake