

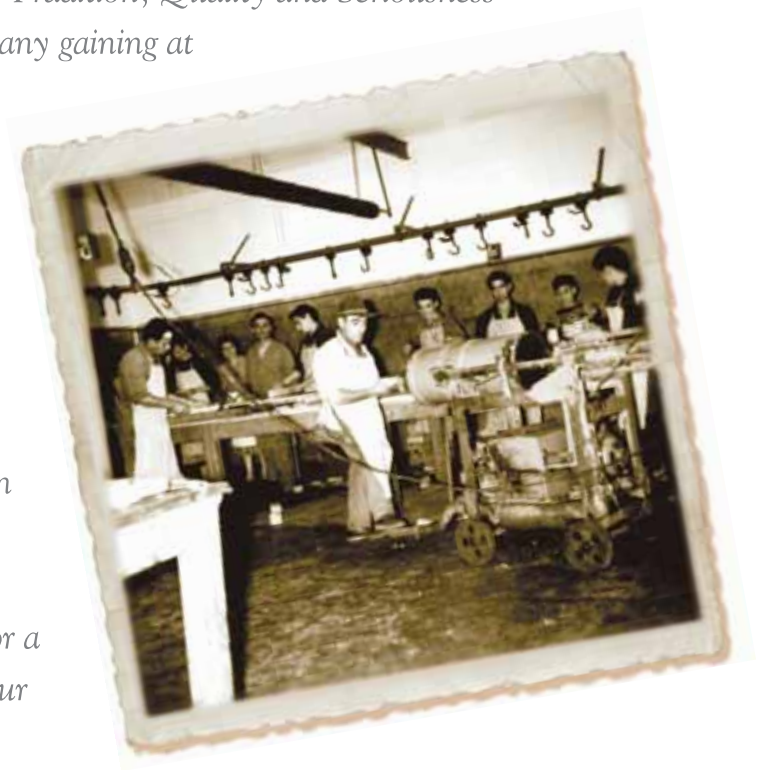


The quality we like
since... 1875

Going back to 1875 Family Piazza started its experience in the field of sausages, and some years later it created the Val Nure Sausages Warehouse.

Here each Product has got its own history, which comes out from five generations experience in the old Artwork of working out pork meat keeping on the old recipes and working processes throughout the time. Technology, Tradition, Quality and Seriousness have leaded the Company gaining at the same time the Shopperís and the most demanding Consumersí Trust.

The last step of our story is about the making of a new Establishment placed in open country in a uncontaminated hilled place, an ideal place for a careful Seasoning of our sausages.



VAL NURE



Our coppe

Vacuum packed peeled whole cured meat



*The quality
we like since... 1875*



SEASONING MINIMUM 6 MONTHS



Coppa Piacentina P.D.O.

It is enrolled in lard.

Certified Coppa from the its birth till you.

Kg 1,7 product average weight

GUARANTEED FROM THE MINISTRY OF THE AGRICULTURE AND
FOREST POLITICS ACCORDING TO THE ART.10 LAW (CE) 510/06

Coppa "Vecchio Borgo"

*Well known Coppa with a delicate taste and a deep
fragrance, it is gained from heavy national sausages. An
old tradition, a really emotion for each slice*

Kg 1,5 product average weight



Our salami

Vacuum packed peeled whole cured meat



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SEASONING MINIMUM 45 DAYS



Salame Piacentino P.D.O.

Packed in bowel hand-bound.

Kg 0,6 product average weight

GUARANTEED FROM THE MINISTRY OF THE AGRICULTURE AND
FOREST POLITICS ACCORDING TO THE ART.10 LAW (CE) 510/06

Salame Emiliano

*Hand bound. Sacked into a bowel,
Finely grin ded. Kg 0,8 product average weight*



Il Salametto

Kg 0,6 (for 4) product average weight



Our salami

Vacuum packed peeled whole cured meat



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Salame "Antica Ricetta"

*It is a product gained with the
low-fattest port parts and a very
low fat percentage.
Hand bound.*

Kg 0,6 product average weight

PACKED INTO A BOWEL,
WITHOUT POWDER MILK AND WITHOUT GLUTEN.



Salame "La Mariola"

*Because of its throat fat, even with a long seasoning, it is
always tender and tasteful as well. Hand bound.*

Kg 0,6 product average weight

PACKED INTO A BOWEL,
WITHOUT POWDER MILK AND WITHOUT GLUTEN.

Our pancette

Vacuum packed peeled whole cured meat



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SEASONING MINIMUM 90 DAYS



La Pancetta Piacentina P.D.O.

*Enrolled Pancetta with rind and hand-sewn.
Kg 5,5 product average weight*

Enrolled pancetta with paper and without rind

*Enrolled in vegetable parchment.
Kg 4,5 product average weight*





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