WE TAKE ADVANTAGE OF TIME TO MAKE OUR MARK

A long history of tradition in the art
of typical Parma area cured meats making.
A story made of products that are
the expression of passion, time and care.

OUR COMPANY

Located in the heart of the hills close to Val Parma, Salumificio Ravanetti has a long story of tradition to tell: that of typical Parma area cured meats making. And it doesn't do that in words, but through its products. Products that are the expression of history and passion and of time and care.

And a lot of time has passed since in the early sixties Bruno Ravanetti started a small artisan workshop that soon turned into a plant. What has not changed over time is the seriousness and constancy with which cured meats are here produced.

Now as then, the company distinguishes itself through the production of typical high-quality cured meats, whose taste is that of yesteryear.

Making cured meats is a form of art and the Ravanetti family has made itself known and recognised over the years for the very high quality, genuineness and tastiness of its products, real jewels of the local gastronomy and results of a deep and rooted artisan culture.

All stages of production are aimed at the pursuit of the highest quality.

All the products are the result of a careful selection of raw materials of exclusively Italian origin and of careful processing and curing: the perfect combination of respect for tradition and origins with modern technologies.

Coppa, Pancetta, Pancettone, Gola, Fiocco, Cuor di spalla cruda, boneless and bone-in Culatta, Salami, Cotechino and Mariola: masterpieces of Parma's artisanal cured meats tradition and pride of the company, whose unmistakable scent and taste are appreciated by anyone who loves genuine food on the table.

Skills and professionalism, commitment and great passion, wisdom and craftsmanship: these are the qualities that have been handed down from generation to generation since 1966 and that have contributed to the success of the company and of the Ravanetti brand.

Coppa di Parma IGP

Coppa di Parma PGI

Gluten Free

This delicious cured meat comes from the pork neck muscle that, after skilful trimming, is salted and spiced in compliance with the production regulation and according to our family recipe.
The typical taste of Coppa di Parma PGI is determined by the gradualness and duration of its curing, while the softness and sweetness of this cured meat are the result of salting - strictly carried out by hand - and of the skilful and delicate massaging of the meat.
Suffed in natural casing and tied with natural fibre twine, each Coppa undergoes drying and curing until the desired characteristics of weight, aroma and structure are reached.
The cut slice reveals a variegated combination of lean ruby red and pinkish fat in the right proportions, that is, with the lean part prevailing over the fat part.
This ratio ensures the typical taste and sweetness of our Coppa di Parma PGI.

Handling: coppa di Parma PGI has to be prepared by removing the outer casing and the rope to the point where you want to slice it. In case the Coppa turns out to be hard due to its long curing, it is recommended to wrap it in a tea towel soaked in white wine for a whole day.
The slices should not be too thick and are excellent when served as an appetizer or second course, combined with a not too savoury bread that allows you to fully enjoy the sweetness of this cured meat.

Storage: once opened, it is important to store it in the refrigerator, protecting the cut part with cling film and wrapping the whole Coppa in a cotton tea towel slightly moistened with water.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Pancetta con Cotenna

Pancetta with rind

Gluten Free

Pancetta Ravanetti is a sweet and soft cured meat with an enticing scent, exclusively produced with meat from Italian pigs. These characteristics derive from a skilful processing: thanks to hand salting and a slow natural curing in traditional cellars.
It is available both with and without rind.
Once cut, the slices appear white and pink, satisfying the eye and the most demanding palates.

Handling: it is necessary to remove the rope and the rind, if present, which cover it externally.
Pancetta is excellent eaten with fresh toasted warm bread or with a slice of crispy polenta or torta fritta.

Storage: once opened it must be stored in the refrigerator protecting the exposed part with cling film.

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Pancettone Rustico

Gluten Free

Pancettone is a cured meat that is obtained by rolling together two pancettas - one of which is degreased - and by adding spices and aromas that provide this product with its unique taste and typical flavour. Starting from Italian raw materials wisely processed according to our oldest recipe, sliced Pancettone delights the palate and the nose.

Handling: once the rope and the rind have been removed, Pancettone has to be sliced thinly.
It can be eaten with croutons or toasted polenta or paired with cooked vegetables with a delicate taste.

Storage: once sliced it must be stored in the refrigerator protecting the exposed part with cling film.

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Gola

Cured Pork Throat

Gluten Free

Gola is a characteristic product of Parma cured meats production, born as a poor product linked to peasant traditions. Thanks to the artisan skills handed down from generation to generation, this cured meat is obtained by skilfully processing the raw material with salt and with a combination of spices that, once cured, provide the fattest part with an inviting scent and a pinkish colour.
A delicacy with an unforgettable taste that delights the palate.

Handling: Gola has to be trimmed by removing rind and grease and then it can be thinly sliced: excellent eaten with warm croutons, polenta, torta fritta or tigelle.
The ideal pairing is with a full-bodied wine with a strong taste.

Storage: once trimmed, Gola must be stored in the refrigerator protected by cling film.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Fiocco di Prosciutto con cotenna

Cured Ham Flake with Rind

Gluten Free

Fiocco di Prosciutto is obtained only from the most valuable portion of Italian pork thigh. It is a lean product with a delicate taste that is salted by hand and cured in traditional cellars. It is externally protected by a portion of rind and by grease: these particularities allow the Fiocco to maintain the softness and the typical aroma that distinguish this jewel of the local charcuterie.

Handling: before slicing, trim away the grease and the rind from the Fiocco, depending on the quantity you intend to use, starting from the thickest end.
The product is ideal as an appetizer, as a second course or as an ingredient in culinary preparations.
Due to its versatility and use in the kitchen, the Fiocco di Prosciutto combines well with different types of wines, both sparkling and still, according to taste.

Storage: it is recommended to protect the cut part with cling film and then wrap the product in a tea towel, before storing it in the refrigerator.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Cuor di Spalla Cruda

Cured Pork Shoulder

Gluten Free

Cuor di Spalla Cruda is a niche cured meat that has been produced in our company for over thirty years, carefully following the precious instructions that past generations have handed down to us.
Produced starting from the central part of the pork shoulder to which we add a blend of sea salt and spices in compliance with our traditional company recipe, this product stands out for its uniqueness, quality and value.

Handling: Cuor di Spalla Cruda has to be sliced after removing the rind and the grease that cover and protect it externally.
It is special when combined with homemade bread and slightly sparkling red wine.

Storage: it can be stored for a long time, even once you have started slicing it: keep it in the refrigerator and protect the cut part with cling film.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Culatta con Osso

Bone-in Culatta

Gluten Free

Traditional cured meat in the history of our city, Culatta con Osso Ravanetti is exclusively obtained from the inner portion of Italian pork legs - skilfully salted by hand - with a small portion of hip bone (anchetta) inside.
It is an inimitable and delicious product which distinguishes itself by its delicate flavour.
This jewel of the local charcuterie is externally protected by the rind and by grease which allow a long curing of the product in traditional cellars, keeping it soft and enhancing its aroma.

Handling: trim the Culatta con Osso by eliminating grease and rind depending on the quantity you intend to slice and starting from the thickest end of this curied meat. Slice carefully because after a few centimeters there is a small bone called “anchetta” that must be removed with a sharp knife.
The product is suitable to be consumed as an appetizer, as a second course or as an ingredient in culinary preparations.
Versatile in the kitchen, Culatta Ravanetti lends itself to be combined with different types of wines, both sparkling and still, according to taste.

Storage: once sliced protect the cut part with cling film, wrap the product in a tea towel and store it in the refrigerator.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Culatta senz’Osso

Boneless Culatta

Gluten Free

Traditional cured meat in the history of our city, Culatta senz’Osso Ravanetti is exclusively obtained from the inner portion of Italian pork legs skilfully salted by hand.
It is an inimitable and delicious product which distinguishes itself by its delicate flavour.
This jewel of the local charcuterie is externally protected by the rind and by grease that allow a long curing of the product in traditional cellars, keeping it soft and enhancing its aroma.
Culatta senz’Osso represents the “easiest” version to slice.

Handling: trim the Culatta senz’Osso by eliminating grease and rind depending on the quantity you intend to slice and starting from the thickest end of this curied meat.
The product is suitable to be consumed as an appetizer, as a second course or as an ingredient in culinary preparations.
Versatile in the kitchen, Culatta Ravanetti lends itself to be combined with different types of wines, both sparkling and still, according to taste.

Storage: once sliced protect the cut part with cling film, wrap the product in a tea towel and store it in the refrigerator.

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Salame Stagionato
Cured Salami

Gluten Free

Salame Ravanetti is produced by our master artisans according to an ancient peasant tradition. We only use Italian pork meat and high quality ingredients to obtain a salami with an unmistakable taste, just as it once was.
The family recipes handed down from generation to generation, combined with modern technological innovations, care and attention in the preparation, have allowed us to keep our Salame as good as in the past.
The ruby red colour, the intense aroma that is released when the slice is cut and its delicate flavour make this product a jewel of the typical local cured meat production.
It is also known as Salame “gentile”, so defined by the type of casing used in the processing and which identifies the highest quality among salami.

Handling: salami must be consumed after removal of the casing.
We recommend slicing it by hand, cutting the slices diagonally in order to obtain ovals of almost double the diameter of the salami: tradition establishes that the slices should have a thickness of about a grain of pepper to savour it at its best.

Storage: once sliced Salame must be stored in the refrigerator protecting the exposed part with cling film.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Cotechino and Mariola

Gluten Free

Our Cotechino and Mariola are obtained from the skilful processing of pork meat of exclusively Italian origin: head, muscle, rind and fat are ground together with mixtures of salt and spices according to our traditional company recipes.
Typical Emilian deli products well-known for their unmistakable and rich taste, they are both stuffed in natural casing and tied by hand.
The love and detailed care in the production, as well as the selection of raw materials and the goodness of the ingredients, make Ravanetti's Cotechino and Mariola unmissable classics.

Handling: to achieve the right consistency and maintain all the taste and aroma characteristics, Cotechino and Mariola have to be immersed in a pot full of unsalted cold water until completely covered (if the vacuum bag is present, it is necessary to remove it before immersion). Bring to a boil and cook over low heat for about 3 hours. Once cooked slice the product, remove the outer casing and enjoy warm.
We suggest the consumption as per tradition: with boiled lentils or mashed potatoes and combined with strong wines, both sparkling and still, according to taste.

Storage: once cooked, it is advisable to consume them within two or three days, storing them in the refrigerator and thoroughly heating them up before eating.

Our cured meats come from pigs born, raised, slaughtered and processed in Italy.

Culatta
Fiocco
Gola

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