

## CULATELLO DI ZIBELLO



The Culatello di Zibello is a very fine salami, recognized by the DOP (Protected Designation of Origin) mark and is listed among the Slow Food Presidia of Emilia Romagna.

The Culatello is guaranteed by the homonymous Consortium that has circumscribed the production area and has defined both the processing methods of pork, and the production period that must fall within the coldest period, between October and February, when the valley is shrouded in fog.