



*The flavour  
of tradition*









In Castelvechio di Monte Porzio (PU), in the green Cesano valley, since the mid-1950s, one family has been putting all its passion and commitment into bringing typical Marche salami and the traditional Salciccia di Castelvechio De.Co. sausage to Italian tables.

It's the Angeloni family which has been combining the values of craftsmanship with the demands of industrial production for three generations. This means carefully selecting fresh pork of Italian origin, manually salting and massaging the meat and adopting a diligent curing process in cold stores with controlled temperature and humidity.

The end result? The tasty, genuine cured meats by Angeloni: made according to tradition.





***Every gesture  
reflects our  
devotion  
to quality***

We select fresh meat from pigs born, raised and slaughtered in Italy, sourced from certified suppliers.

All the processing stages – cutting, salting, massaging – are still carried out manually, with gestures that reveal the great skill and passion of our people. In fact, these gestures help the flavours penetrate deeply into the meat and ensure that it dries evenly.

And then, during the curing process, while the meat is resting in the cold stores, there too we rely on our senses





and experience: sight, touch and smell come to our aid in assessing the degree of curing and the quality of our products.

Only at the end of this painstaking, entirely artisanal process, are our pork loins, salami, pork jowl and typical sausages ready to leave our warehouses for small shops and large supermarkets.

**All our products have been listed in the AIC (Italian Celiac Association) handbook since 2007.**







## Lonza marchigiana

The first preparation phase consists of boning the pig's neck: the chosen part comes from the 4th to the 6th rib of the ribcage and its weight may vary from 3.5 to 4 Kg. Our loin is then flavoured.

The curing time varies from 70 days to 90 days.

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**GLUTEN  
FREE**  
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**LACTOSE  
FREE**  
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## Lonzino marchigiano

Our processing starts with the deboning of the loin, which then weighs about 4/5 Kg. Next, it is flavoured.

The curing time varies from 60 to 80 days.

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**GLUTEN  
FREE**  
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**LACTOSE  
FREE**  
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## Pancetta arrotolata

This is the back part of the pig's belly, which is trimmed to give it a square shape, then rolled, flavoured and stuffed into a casing.

The curing time varies from 30 to 60 days.



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**GLUTEN  
FREE**  
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**LACTOSE  
FREE**  
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## Guancia

Our pig jowl is made by processing the meat under the neck, which joins the two cheeks of the pig. It is trimmed to a triangular shape and then flavoured.

The curing time varies from 30 to 60 days.



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**GLUTEN  
FREE**  
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**LACTOSE  
FREE**  
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## Salame nostrano

Our local salami is made by processing the noble cuts of the pig: shoulder and ham. The parts are combined to form a mixture that undergoes a thorough flavouring process. Finally, it is cured in a hand-tied, natural casing.

The curing time varies from 30 to 60 days.

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**GLUTEN  
FREE**  
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**LACTOSE  
FREE**  
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## Salame tipo Fabriano

The first step in the process consists of dicing the back fat and continues by cutting and mincing the noble meats of the thigh and shoulder. The diced lard and the lean mixture are then flavoured. Finally, the mixture is stuffed into natural, hand-tied casings for the curing stage.

The curing time varies from 30 days to 45 days depending on the size of the product.

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**GLUTEN  
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**LACTOSE  
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# Salsiccia secca

This traditional product of ours is made from pig shoulder and bacon, which are mixed together and then flavoured.

The mixture is then carefully stuffed into natural casings and cured for at least 15 to 20 days.



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**GLUTEN  
FREE**  
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**LACTOSE  
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# La Salciccia di Castelveccchio De. Co.

Salciccia di Castelveccchio is a unique product of our territory, recognised with the Denominazione Comunale mark.

This means that it can only be produced by artisan workshops in the municipality of Monte Porzio that follow the specifications and with the finest meat from pigs born and slaughtered in Italy.

The pigs used are of traditional Italian breeds. At the time of slaughter they must be at least 8 months old and weigh more than 140 Kg.

Our sausage is made from fresh shoulder meat and bacon, to which salt and pepper are added. The mixture is then carefully encased, creating a product with a unique flavour.

It is best enjoyed grilled.



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**GLUTEN  
FREE**  
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**LACTOSE  
FREE**  
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