

Il Prosciutto di Norcia PGI

Prosciutto di Norcia PGI has an ancient history built on artisan skills and centuries-old traditions rooted in the local area. You can taste it in the ham's unique, distinctive flavour, one which has never changed. It's the job of the Supervisory Syndicate to ensure it remains authentic. When you buy Prosciutto di Norcia PGI with the Syndicate's mark, you can be sure you're buying the best.

The care which goes into selecting the raw materials, expertise in the difficult art of processing and preserving meat, the geography of the local area and a determination to uphold ancient traditions have all enabled Prosciutto di Norcia to receive Protected Geographical Indication status.



History

A truly ancient history imbued with artisan skills, expert craftsmanship and centuries-old traditions firmly rooted in the local area. The practice of processing pork and curing meats first began to emerge in the upper Valnerina valley in the 13th century. It appears to be linked to the school of surgery in nearby Preci. The local people's manual skills, originally handed down from father to son, became widely appreciated. The norcini or pork butchers began to move from the mountains to the towns in search of seasonal or permanent employment, opening up the first norcinerie (pork butcheries). Today, these ancient artisan techniques still lie at the heart of Prosciutto di Norcia PGI, the fruit of Umbria's centuries-old pork butchery traditions.



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Prosciutto di Norcia PGI encapsulates centuries-old traditions, unspoilt landscapes and the passion of generations of local butchers.



Prosciutto di Norcia PGI:
a slightly spicy scent
coupled with an intense flavor.



The Area

PGI (Protected Geographical Indication) status links Prosciutto di Norcia inextricably to the local area: the Valnerina valley. Prosciutto di Norcia is made only here, from the slopes of the Sibillini Mountains to the upper valley of the river Nera.

The land is steeped in cultural and environmental traditions which remain untainted; here, nature and the customs of local communities receive the utmost respect.

The outstanding air quality, altitude and climate all go into making Prosciutto di Norcia so unique.

High mountain ridges – which block moisture-laden air from the sea – and limestone formations – which help drain off rainwater – create the perfect balance of temperature and humidity: the ideal conditions for making the finest hams.

Nutritional Values

The ham's nutritional properties come from the way it's made, processed and preserved. The pigs themselves, the quality of their feed and the farming methods are obviously as well.

Prosciutto di Norcia contains no preservatives or additives. Extremely natural and easy to digest, it's the ideal food for everyone – from children to the elderly.

The ham is particularly recommended for sportspeople, since it is rich in good proteins.

They are easily assimilated thanks to the enzymes found in the lean part, which break the proteins down into individual amino acids during the seasoning process.

Prosciutto di Norcia PGI contains good quality fats with a high nutritional value: saturated, monounsaturated and polyunsaturated fatty acids. Fatty acids are vital for good health, they preserve the nervous system and help the growth.



The Supervisory Syndicate

The Supervisory Syndicate was set up in 2004 to protect and promote Prosciutto di Norcia PGI and assure consumers that its unique production specifications would always be met.

Older, heavier animals are selected, giving the ham its unmistakable pear shape and guaranteeing the perfect amount of fat and a weight of at least 8.5 kg.

Once seasoning is complete (a process lasting no less than 12 months), the Supervisory Syndicate's logo is branded onto the rind.

Only authentic Prosciutto di Norcia PGI bears this symbol.

The Syndicate has 10 members, all of whom are based in the production area. It falls within the municipalities of Norcia, Preci, Cascia, Monteleone di Spoleto and Poggiodomo at altitudes of more than 500 metres above sea level.

The Prosciutto di Norcia PGI mark



Master prosciutto makers. Since forever.



The Producers

Antica Norcineria E.Ili Ansuini

Viale della Stazione
Norcia PG 06046
+39 0743 816809
www.ansuininorcia.com

Antichi Sapori Norcini

Frazione Agriano
Norcia PG 06046
+39 0743 822155

Patrizi Prosciutti

Frazione Frascano
Norcia PG 06046
+39 0743 829329
www.patrizinorcia.com

Poggio San Giorgio

Frazione Agriano
Norcia PG 06046
+39 0743 817794
www.poggiosangiorgio.com

Prosciuttificio Lanzi S.r.l.

Viale della Stazione 38
Norcia PG 06046
+39 0743 816119
www.lanzisrl.it

Prosciuttificio Lui Renzini

Loc. Fontevena
Norcia PG 06046
+39 0743 816518
www.renzini.it

Prosciuttificio San Benedetto

Zona Ind. di Preci
Preci PG 06047
+39 0743 939010
www.prosciuttificiosanbenedetto.it

Prosciuttificio Valle Oblita

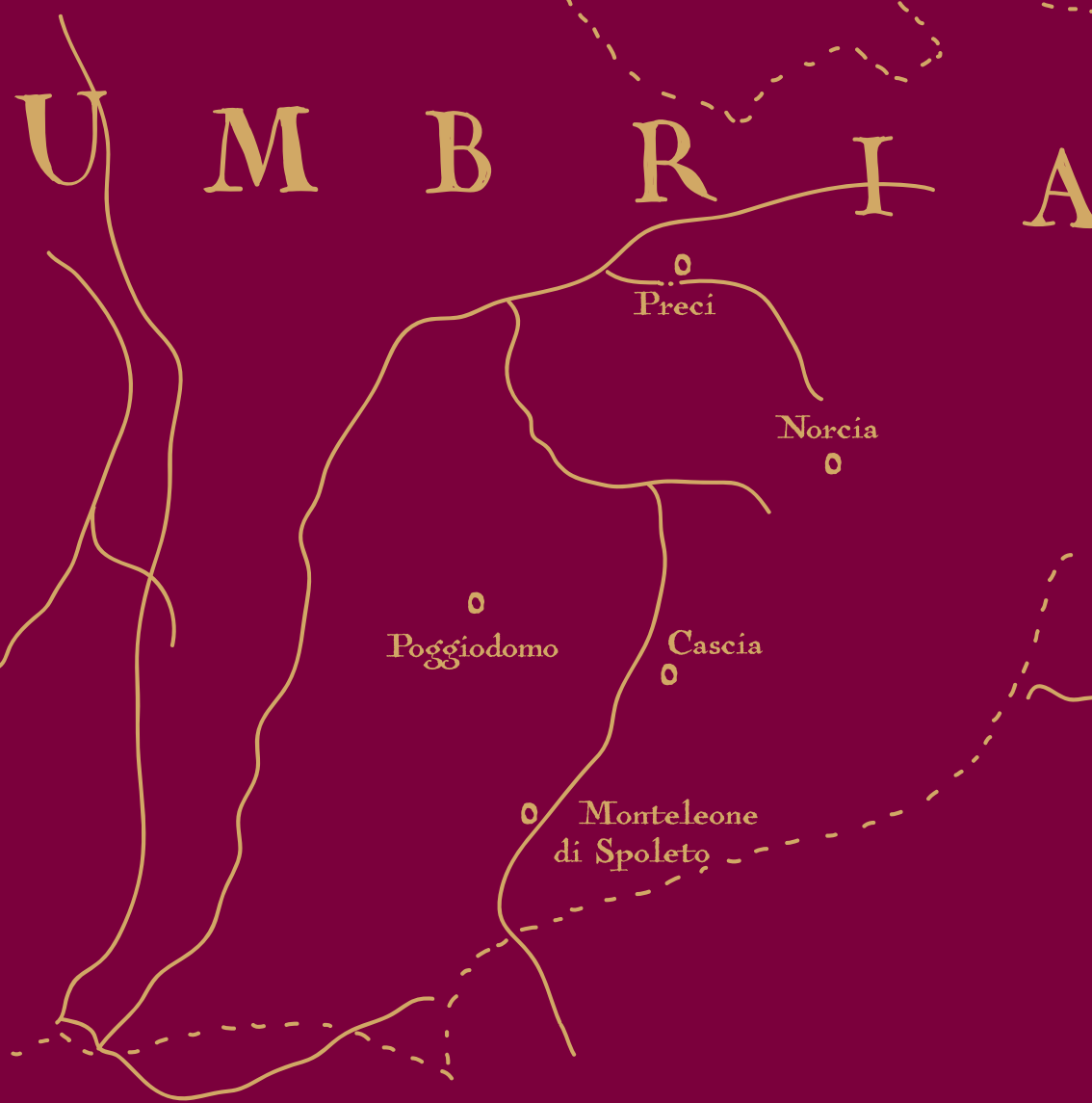
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Preci PG 06047
+39 0743 99163
www.valleoblita.it

Salpi

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Preci PG 06047
+39 0861 870973
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Todiano Prosciutti

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**Supervisory Syndicate
for Prosciutto PGI di Norcia**

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