



In 1992, Massimo Adorni, originally from Parma, began his career in the food industry with a renowned Italian group.

Over the years, he developed a deep understanding of the sector, taking on prominent managerial roles and acquiring expertise in key areas such as production management, procurement management, and the selection of ingredients and raw materials, eventually serving as the group's Chief Procurement Officer.

With over 30 years of experience in the food industry, Massimo decided to pursue an independent path and created **ADORNI SELECTION**, a refined collection of premium cured meat and cheese, with the aim of bringing the finest food products to the world.



CURED MEAT

# Prosciutto di Parma DOP

Prosciutto di Parma DOP is one of the most iconic Made in Italy products recognized worldwide, protected by strict regulations imposed by the Consortium on producers. The fresh pork legs used for salting come exclusively from specific regions of Italy. The product is processed and aged solely in the hills of Parma, where the unique climate enhances its slow maturation, bringing out the natural and distinctive flavor that has made it famous across the globe.





# Prosciutto di San Daniele DOP

Prosciutto di San Daniele DOP is an Italian delicacy produced exclusively in San Daniele del Friuli, in the province of Udine. It is distinguished by its sweet, aromatic flavor, its pinkish color marbled with white fat, and its characteristic rounded shape with the trotter intact. Made from the legs of selected Italian pigs and sea salt, it undergoes a traditional production process and a minimum aging period of 13 months, enhanced by the area's unique microclimate. This prosciutto is celebrated for its perfect balance of tenderness and flavorful intensity.



# Prosciutto Veneto DOP

Prosciutto Veneto DOP is a premium cured ham crafted exclusively in specific areas of the Veneto region. Using carefully selected Italian pork legs, it is celebrated for its mild, delicate flavor, achieved through traditional methods and a minimum aging process of 12 months. This ham stands out for its soft texture, uniform pink color, and sophisticated aroma, thanks to the region's gentle climate and the use of just the right amount of salt, without any preservatives or additives.



# Prosciutto Crudo Nazionale

Prosciutto Crudo Nazionale is made entirely in Italy using pork legs from pigs raised in the country, honoring local traditions. It is known for its balanced, natural flavor, tender texture, and pink/ruby color with pearly white fat. Although it does not have a DOP certification, it is crafted using artisanal methods, relying solely on salt for preservation and avoiding any additives. This results in a genuine, authentic taste that celebrates the excellence of Italian quality.



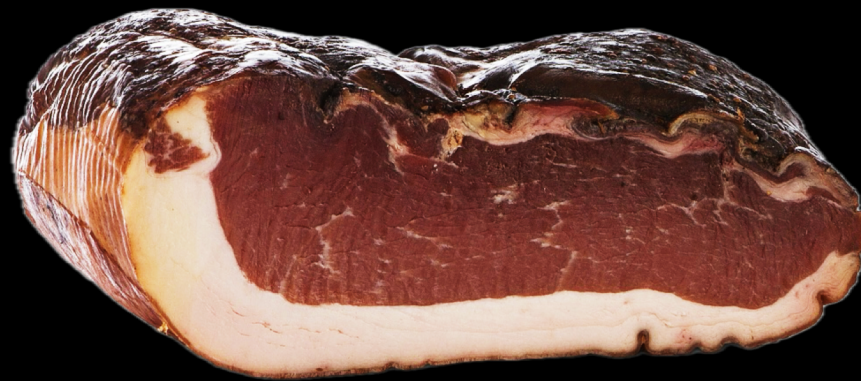
# Prosciutto Crudo MEC

Prosciutto Crudo MEC (Common European Market) is a ham made from pork legs sourced from European Union countries. Processed using traditional Italian methods, it offers a great balance of flavor and quality. It has a delicate taste, a tender texture, and a pinkish color.



# Coscia Stagionata Dolce o Affumicata

Coscia Stagionata is a versatile product made from the aging of pork legs. In its Dolce version (Sweet), the flavor is delicate and natural, enhanced only by the use of salt. The Affumicata variant (Smoked), on the other hand, offers a more intense aromatic profile, achieved through traditional smoking with fine woods. It is characterized by a tender texture and inviting aroma, perfect for those who enjoy rich and distinctive flavors.





# Culatta Stagionata

Culatta Stagionata is a fine cured meat made from the most tender and prized part of the pork leg, similar to Culatello but with the rind. It stands out for its sweet, delicate, and harmonious flavor, with a tender texture and refined aroma, the result of a long aging process. The fat helps maintain its softness and enhances its organoleptic qualities, making it a specialty cherished by connoisseurs of high-quality cured meats.



# Culatello di Zibello DOP

Culatello di Zibello DOP is a premium cured meat produced exclusively in the humid regions of lower Parma, using the finest part of the pork leg. Its artisanal production involves careful salting and a long aging process, lasting at least 10 months, taking advantage of the foggy climate typical of the area. It is known for its delicate yet intense flavor, slightly sweet, and its soft, velvety texture. Traditionally sliced thin and served as an appetizer, it is often accompanied by fresh bread or butter. It is considered one of the highest symbols of Italian charcuterie craftsmanship.



# Guanciale Stagionato

Guanciale Stagionato is a traditional Italian cured meat made from the pig's cheek, seasoned with salt, pepper, and spices. After aging, it develops an intense, aromatic flavor with a soft yet firm texture. It is known for its balance between lean meat and fat, with the fat being particularly flavorful and fragrant. Essential in classic recipes such as Carbonara and Amatriciana, it is a high-quality product that enhances regional Italian cuisine.





# Affettati

500g ATM trays with interleaved slices of the following products:

- Prosciutto di Parma DOP
- Prosciutto di San Daniele DOP
- Prosciutto Crudo Nazionale
- Prosciutto Crudo MEC



# Petali di Guanciale Stagionato

Petali di Guanciale Stagionato are thin strips of guanciale carefully sliced to enhance their softness and flavor. Their delicate shape and texture make them ideal for refined uses, both raw or lightly seared. They retain the intense aroma and rich taste of aged guanciale, with a perfect balance between the lean meat and aromatic fat. Perfect for elevating pasta dishes, appetizers, or simple consumption, they offer an elegant version of this high-quality traditional cured meat.



