

SALAME OF FELINO



The Salame of Felino takes its name from the town in the province of Parma where it originated in Felino, but it is also produced in some neighboring towns such as, for example, Langhirano.

It is a product that has obtained the PGI (Protected Geographical Indication) mark and is made from the processing of pure pork, 70% combined with lean cuts and the remaining 30% with fat.

Once seasoned and brought to the table it is sliced diagonally, thus obtaining oval slices much larger than the diameter of the salami itself.