

COPPA DI PARMA



The Coppa di Parma is a salted pork meat, very salty and spicy, which is aged for a minimum of 60 days.

Despite its name, its production is not limited to the Parma area alone, but also includes the Emilia provinces of Piacenza, Reggio Emilia, Modena and the Lombardy provinces of Mantua, Pavia, Cremona and Lodi.