



*Lucania to Taste*

ARTISAN CURED MEATS MADE IN ITALY



# THE ART OF LUCANIAN TRADITION AT THE TABLE



Founded in 1986 by Felice Marino in Picerno, a charming village in Basilicata, Salumi Emmedue is a family business that has transformed a small artisan workshop into an international leader. Today, Roberta and Rinaldo Marino lead the company, preserving its original identity and the passion passed down from generation to generation. Each product tells a story spanning over forty years, shaped by expert craftsmanship and skilled hands that recognize the perfect moment to express quality and flavor.

## A UNIQUE TERRITORY FOR NATURAL SEASONING

The quality of our cured meats stems from a symbiosis with the Lucanian landscape. Our two plants are located in the open countryside, at the foot of Mount Li Foj, at 1,365 meters above sea level. Here, the cool, breezy climate creates the ideal environment for slow, natural curing, enhancing the organoleptic properties and authentic aroma of each specialty. In this pristine setting, craftsmanship meets nature to offer a 100% Made in Italy product.



## EXCELLENCES OF THE EMMEDUE HOUSE

**LUCANIAN SPECIALTIES:** Lucanica sausage, soppressata, capocollo, pancetta, guanciale.

**GREAT CLASSICS:** Salami Napoli, Salami Milano, Spianata, Ventricina, Rolled Pancetta, Pork Loin.

**GOURMET SELECTION:** Lucanica di Picerno PGI, Truffle Salami, Truffle Sausage, Culatta, Cerro Cured Ham.

**PRODUCT LINE WITHOUT ADDED PRESERVATIVES.**

## EXCELLENT INGREDIENTS, GENUINE TASTE

We select only the finest raw materials: high-quality Italian meats, Italian sea salt, spices and aromatic herbs such as Lucanian fennel seeds, bay leaves, and bell peppers. We use natural casings, preserving tradition and the authenticity of the product. Our clean label philosophy translates into gluten-free, lactose-free, milk protein-free, and GMO-free products, ensuring transparency and the highest level of consumer care. Each ingredient is carefully chosen to enhance the quality of the raw materials and offer an authentic, genuine, and unforgettable flavor.

## INNOVATION, SAFETY AND RESPECT FOR THE ENVIRONMENT

We look to the future by integrating advanced technologies while fully respecting artisanal know-how. Thanks to a clean room for cured meats and a complete traceability system with QR codes, we guarantee full transparency at every stage of the supply chain. Our commitment is also ethical: we use exclusively energy from 100% renewable sources and eco-friendly packaging free of harmful substances such as PVC and BPA, to protect the health of people and the planet.