

2016



prosciutto and more

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Ghirardi OnestO



delicatessen



In the Ghiardi OnestO prosciutto factory, you can smell tradition as well as the fine fragrance of the prosciuttos. Located near the medieval village of Torrechiara, famous for its beautiful fairy-tale castle, Ghirardi OnestO, has been a part of Langhirano's history since 1972. In this place, access to the region of the Alta Val Parma, the sea breezes and the mountain air combine in a special microclimate, that, together with the traditional expertise, dating back thousands years, contributes to create a unique prosciutto. The Ghirardi OnestO plant has top quality as its first aim, and thanks to a careful selection of the raw materials and the employment of the latest technologies, Ghirardi OnestO Prosciutto succeeds in being a unique, first class product.

The Ghirardi OnestO plant produces 60,000 prosciuttos a year, matured for a minimum of 18 months up to 30 months or more, all of which are BRC, EMAS, OHSAS certified. Moreover, they are also guaranteed by the UNI EN ISO 22005:2008 traceability standard, which means that the product is controlled from the moment of the supply of the raw meat to the end consumer. The wonderful smell of the cellar, the delicious aroma, but above all, its delicate and natural flavor, are what set Ghirardi OnestO Prosciutto apart, along with its overall excellence.

Sweet, pink and fragrant, Ghirardi OnestO Prosciutto is an unmistakable product, addressed to the best restaurants and the most appreciated delicatessen shops in Italy and abroad. Dedicated to an elite class with refined and demanding tastes,

Ghirardi Onesto is the finest top-quality prosciutto available.





Torrechiara Castle



Prosciuttificio **GHIRARDI ONESTO S.p.A.**

 **crudo
d'autore**





crudo d'artista







GHIRARDI ONESTO

PROSCIUTTO DI PARMA PDO



Our traditional “prosciutto di Parma”, air-dried for at least sixteen months, is quality guaranteed, thanks to carefully selected raw materials and expert handling.

Sweet but rich in flavour, it is a perfectly balanced and natural product.

Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: <i>manual finish with weighed salt.</i>	Size marketed: 9 - 10.5 Kg	Ripening period: 16 - 20 months	Sealing: <i>traditional with softened flare fat</i> Packaging: <i>in protective paper</i>	Shelf life <i>indefinite</i>	Packing: <i>2 pieces per box</i>	Box measurements: <i>1.60 x h.22 x d.39 cm</i>	Storage temperature: <i>+ 12° to +15°C</i>
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Main ingredients in 100g of edible product (268 Kcal)

Protein 24 - 27%	Fat 10 - 20% <i>(at least 60% unsaturated)</i>	Salt 4.3 - 5.3%	Humidity 50 - 54%
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Main ingredients in 100g of edible product (150 Kcal) with visible fat removed

Protein 26 - 29%	Fat 3 - 5% <i>(at least 60% unsaturated)</i>	Salt 4.8 - 5.8%	Humidity 58 - 62%
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Company certification:

UNI EN ISO 14001 : 2004, UNI EN ISO 22000 : 2005, UNI EN ISO 9001 : 2008, BRC CERTIFICATE, EMAS, OHSAS 18001 : 2007

GHIRARDI ONESTO



Item code: 11020 - 16 m

Item code: 11025 - 18 m

Item code: 11030 - 20 m



GHIRARDI ONESTO

PROSCIUTTO DI PARMA PDO - WHOLE HAM, BONED



Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: manual finish with weighed salt.	Size marketed: 7 - 8 Kg	Ripening period: 16 - 20 months	Packaging: vacuum packed	Shelf life best eaten within 6 months	Packing: 2 pieces per box	Box measurements: l.60 x h.22 x d.39 cm	Storage temperature: + 2° to + 8°C
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PROSCIUTTO DI PARMA PDO, PIECE AND HALF-HAM

Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: manual finish with weighed salt.	Size marketed: approx. 1.7- 2 kg 3 - 4 kg	Ripening period: 16 - 20 months	Packaging: vacuum packed	Shelf life best eaten within 6 months	Packing: 8 pieces per box	Box measurements: l.60 x h.22 x d.39 cm	Storage temperature: + 2° to + 8°C
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**Main ingredients
in 100g of edible product (268 Kcal)**

Protein 24 - 27%	Fat 10 - 20% (at least 60% unsaturated)	Salt 4.3 - 5.3%	Humidity 50 - 54%
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**Main ingredients
in 100g of edible product (150 Kcal)
with visible fat removed**

Protein 26 - 29%	Fat 3 - 5% (at least 60% unsaturated)	Salt 4.8 - 5.8%	Humidity 58 - 62%
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Company certification:

UNI EN ISO 14001 : 2004, UNI EN ISO 22000 : 2005, UNI EN ISO 9001 : 2008,
BRC CERTIFICATE, EMAS, OHSAS 18001 : 2007

GHIRARDI ONESTO

BONED



Item code: 21020 - 16 m
Item code: 21025 - 18 m
Item code: 21030 - 20 m

BONED AND TIED



Item code: 21021 - 16 m
Item code: 21021 - 18 m
Item code: 21031 - 20 m

HALF-HAM



Item code: 25035 - 16 m

PIECE



Item code: 25035 - 16 m



GHIRARDI GOURMET

PROSCIUTTO DI PARMA PDO



Air-dried slowly in Langhirano for at least 20 months, this is a premium quality Parma ham thanks to the generous amount of fat and the uniform consistency of the meat.

Deep pink in colour with a rustic aroma and heady flavour.

Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: <i>manual finish with weighed salt.</i>	Size marketed: <i>9.5 - 11 Kg</i>	Ripening period: <i>20 - 24 months</i>	Sealing: <i>traditional with softened flare fat</i>	Shelf life <i>indefinite</i>	Packing: <i>2 pieces per box</i>	Box measurements: <i>l.60 x h.22 x d.39 cm</i>	Storage temperature: <i>+ 12° to +15°C</i>
			Packaging: <i>in protective paper</i>				

Main ingredients in 100g of edible product (268 Kcal)

Protein <i>24 - 27%</i>	Fat <i>10 - 20%</i> <i>(at least 60% unsaturated)</i>	Salt <i>4.3 - 5.3%</i>	Humidity <i>50 - 54%</i>
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Main ingredients in 100g of edible product (150 Kcal) with visible fat removed

Protein <i>26 - 29%</i>	Fat <i>3 - 5%</i> <i>(at least 60% unsaturated)</i>	Salt <i>4.8 - 5.8%</i>	Humidity <i>58 - 62%</i>
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Company certification:

UNI EN ISO 14001 : 2004, UNI EN ISO 22000 : 2005, UNI EN ISO 9001 : 2008, BRC CERTIFICATE, EMAS, OHSAS 18001 : 2007

GHIRARDI GOURMET



Item code: 11035 - 20 m

Item code: 11040 - 24 m



GHIRARDI GOURMET

PROSCIUTTO DI PARMA PDO - BONED



Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: manual finish with weighed salt.	Size marketed: 7.5 - 8.5 Kg	Ripening period: 20 - 30 months	Packaging: vacuum packed	Shelf life best eaten within 6 months	Packing: 2 pieces per box	Box measurements: 1.60 x h.22 x d.39 cm	Storage temperature: + 2° to + 8°C
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PROSCIUTTO DI PARMA PDO, PIECE AND HALF-HAM

Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: manual finish with weighed salt.	Size marketed: approx. 1.7- 2 kg 3 - 4 kg	Ripening period: 20 - 24 months	Packaging: vacuum packed	Shelf life best eaten within 6 months	Packing: 8 pieces per box	Box measurements: 1.60 x h.22 x d.39 cm	Storage temperature: + 2° to + 8°C
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**Main ingredients
in 100g of edible product (268 Kcal)**

Protein 24 - 27%	Fat 10 - 20% (at least 60% unsaturated)	Salt 4.3 - 5.3%	Humidity 50 - 54%
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**Main ingredients
in 100g of edible product (150 Kcal)
with visible fat removed**

Protein 26 - 29%	Fat 3 - 5% (at least 60% unsaturated)	Salt 4.8 - 5.8%	Humidity 58 - 62%
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Company certification:

UNI EN ISO 14001 : 2004, UNI EN ISO 22000 : 2005, UNI EN ISO 9001 : 2008,
BRC CERTIFICATE, EMAS, OHSAS 18001 : 2007

CHIRARDI GOURMET

BONED



Item code: 21035 - 20 m
Item code: 21040 - 24 m
Item code: 21046 - 30 m

**BONED
AND TIED**



Item code: 21036 - 20 m
Item code: 21041 - 24 m
Item code: 21047 - 30 m

HALF-HAM



Item code: 25055 - 20 m

PIECE



Item code: 25055 - 20 m



GHIRARDI GOURMET

PROSCIUTTO DI PARMA PDO



Air-dried slowly in Langhirano for at least 30 months, this is a premium quality Parma ham thanks to the generous amount of fat and the uniform consistency of the meat.

Deep pink in colour with a rustic aroma and heady flavour.

A marked and unmistakable taste for a first class prosciutto which leaves nothing to chance.

Ingredients: fresh Italian pork, sea salt. Gluten-free and with no preservatives.

Salting: <i>manual finish with weighed salt.</i>	Size marketed: <i>9.5 - 11 Kg</i>	Ripening period: <i>30 months</i>	Sealing: <i>traditional with softened flare fat</i>	Shelf life <i>indefinite</i>	Packing: <i>2 pieces per box</i>	Box measurements: <i>l.60 x h.22 x d.39 cm</i>	Storage temperature: <i>+ 12° to +15°C</i>
			Packaging: <i>in protective paper</i>				

Main ingredients in 100g of edible product (268 Kcal)

Protein <i>24 - 27%</i>	Fat <i>10 - 20%</i> <i>(at least 60% unsaturated)</i>	Salt <i>4.3 - 5.3%</i>	Humidity <i>50 - 54%</i>
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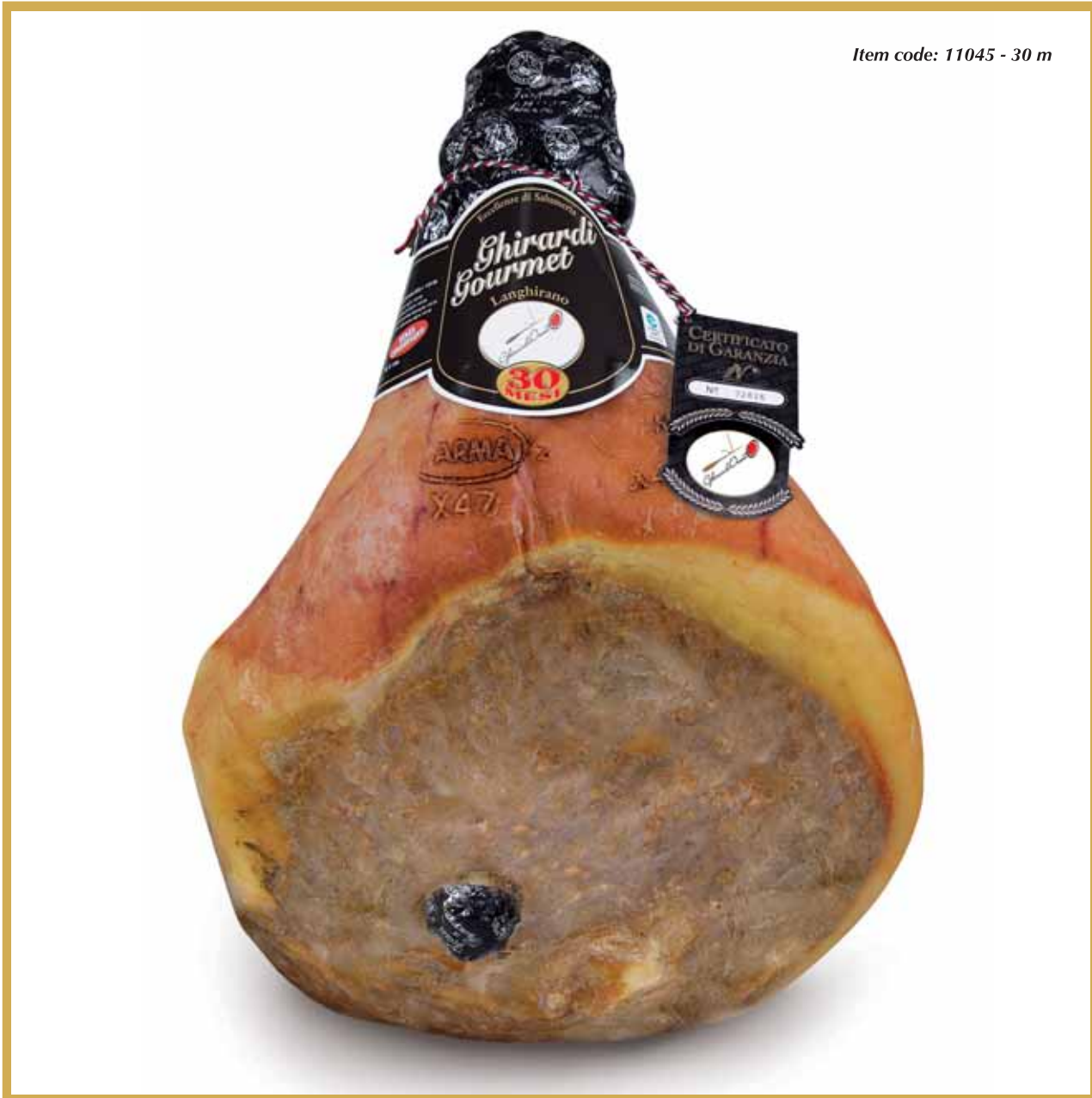
Main ingredients in 100g of edible product (150 Kcal) with visible fat removed

Protein <i>26 - 29%</i>	Fat <i>3 - 5%</i> <i>(at least 60% unsaturated)</i>	Salt <i>4.8 - 5.8%</i>	Humidity <i>58 - 62%</i>
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Company certification:

UNI EN ISO 14001 : 2004, UNI EN ISO 22000 : 2005, UNI EN ISO 9001 : 2008, BRC CERTIFICATE, EMAS, OHSAS 18001 : 2007

CHIRARDI GOURMET



Item code: 11045 - 30 m

DELICATESSEN

CULATELLO DI ZIBELLO PDO

Ingredients: Italian pork, sea salt, spices. **Preservatives:** E 252, E 250



Main characteristics

Ripening period: minimum 300 days	Storage: in a cool place recommended temperature +12° to + 18°C	Packed in cartons holding 1 - 5 pieces <i>(also available in gift box upon customer's request)</i>	Packing: Marketable shelf life 180 days from the time of packing	Protein 20 - 38%	Fat 10 - 34%	Humidity 29 - 56%	Carbohydrates 1%	Salt 3.2 - 4.8%	pH 5.4 - 6.5
				Aw <0.92 at the end of the ripening stage	Kcal 222	Kjoule 929			

DELICATESSEN

CULATELLO DI ZIBELLO PDO

Item Code: 60040 whole



DELICATESSEN

CULATELLO WITH RIND

Ingredients: Italian pork, sea salt, spices. Preservatives: E 252, E 250

Ripening period: <i>minimum 360 days</i>	Storage: <i>in a cool place recommended temperature +12° to + 18°C</i>	Packed in cartons <i>holding 1 - 5 pieces (also available in gift box upon customer's request)</i>	Packing: <i>Marketable shelf life 180 days from the time of packing</i>
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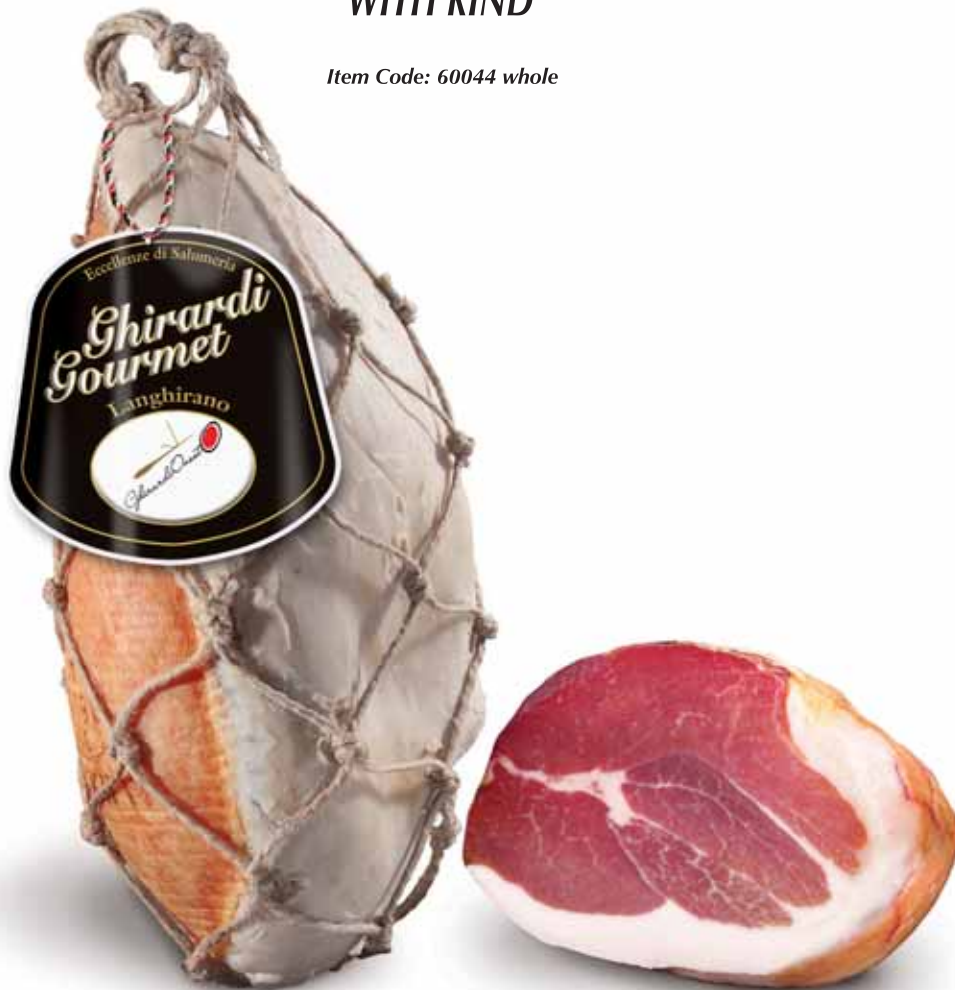
Main characteristics

Protein <i>20 - 38%</i>	Fat <i>10 - 34%</i>	Humidity <i>29 - 56%</i>	Carbohydrates <i>1%</i>	Salt <i>3.2 - 4.8%</i>	pH <i>5.4 - 6.5</i>
Aw <i><0.92 at the end of the ripening stage</i>			Kcal <i>222</i>	Kjoule <i>929</i>	

DELICATESSEN

CULATELLO WITH RIND

Item Code: 60044 whole



DELICATESSEN

COPPA PIACENTINA PDO

Ingredients: Italian pork, sea salt, spices. Preservatives: E 252

<i>Ripening period: from a minimum of 180 days up to and over 1 year</i>	<i>Storage: in a cool place recommended temperature +16° to + 18°C</i>	<i>Packed in cartons holding 2 - 12 pieces</i>	<i>Packing: Marketable shelf life 180 days from the time of packing</i>
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Main characteristics

<i>Protein</i>	<i>Fat</i>	<i>Humidity</i>	<i>Carbohydrates</i>	<i>Ash</i>	<i>pH</i>
<i>19 - 34%</i>	<i>19 - 43%</i>	<i>27 - 43%</i>	<i>1%</i>	<i>4 - 7.5%</i>	<i>5.5 - 6.5</i>
<i>Aw <0.92 at the end of the ripening stage</i>			<i>Kcal</i>	<i>Kjoule</i>	
			<i>374</i>	<i>1552</i>	



DELICATESSEN



COPPA PIACENTINA PDO

Item Code: 60001 classic

DELICATESSEN

PANCETTA PIACENTINA PDO

Ingredients: Italian pork, sea salt, spices. Antioxidant: E 301. Preservative E252

Ripening period: from a minimum of 180 days up to and over 1 year	Storage: in a cool place recommended temperature +4° to + 16°C	Packed in cartons holding 2 - 6 pieces	Packing: Marketable shelf life 180 days from the time of packing
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Main characteristics

Protein	Fat	Humidity	Carbohydrates	Ash	pH
9 - 16.5%	38 - 63%	25 - 41%	1%	2 - 5.5%	5. - 6.0
Aw <0.92 at the end of the ripening stage			Kcal	Kjoule	
			522	2153	



DELICATESSEN



PANCETTA PIACENTINA PDO

*Item Code: 60020
with rind*

DELICATESSEN

BRESAOLA VALTELLINA PGI (VALTELLINA SALT BEEF)



Ingredients: beef, sea salt, dextrose, flavourings. Antioxidant: E 301. Preservatives: E250, E252.

Main characteristics

Storage:
between +2° to + 4°C
for vacuum packed product
in a cool place,
<14°C for the natural product
packed in netting

Packaging :
natural format
packed in netting,
vacuum packed
(whole or half)

Marketable shelf life
180 days for vacuum packs

Mean values	Protein	Fat	Ash
pH 5.70	32%	2.80%	4.60%
Sodium chloride 3.70%	VEnergy content: 650.00 Kj	No added gluten	

DELICATESSEN



BRESAOLA VALTELLINA PGI

Item Code: 60030 whole

Item Code: 60031 half

DELICATESSEN

SPECK ALTO ADIGE PGI



Ingredients: pork leg, salt, natural flavourings, dextrose, pepper.

Preservatives: sodium nitrite, potassium nitrate Antioxidant: sodium ascorbate.

Ripening period: 120 days	Store at a temperature of between +2° to + 4°C maximum temperature during transport +8°C	Formats: 2.5 Kg	Packaging : <i>the packaging used is compliant with EC Regulations 1935/2004 - 2023/2006 and is suitable for food contact</i>
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Main characteristics (standard values)

Humidity 48% - G/100g	Protein (Nx6.25) 8% - G/100g	Fat 15% - G/100g
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Organoleptic characteristics:

*Slightly aromatic smell with no hints of foreign odours.
Characteristic, pleasant taste with no abnormal flavours.*

DELICATESSEN

SPECK ALTO ADIGE PGI



Item Code: 60051 half

DELICATESSEN

STROLGHINO DI CULATELLO



Ingredients: Italian pork, sea salt, dextrose, spices. Antioxidant: E 301. Preservative: E252

Main characteristics

Ripening period: <i>minimum 11 days</i>	Storage: <i>in a cool place, recommended temperature +8 to +18°C</i>	Packing: <i>packed in cartons holding 12 - 16 pieces</i> <i>The product is wrapped in pieces of yellow food-contact paper.</i>	Marketable shelf life <i>within 70 days of purchase</i>	Protein <i>23.5 - 33.5%</i>	Fat <i>16 - 35%</i>	Humidity <i>27 - 50%</i>	Carbohydrates <i>1%</i>	Salt <i>3 - 5%</i>	pH <i>5.4 - 6.5</i>
				Aw <0.93 at the end of the ripening stage		Kcal <i>392</i>	Kjoule <i>1629</i>		

DELICATESSEN

STROLGHINO DI CULATELLO



Item Code: 60011

DELICATESSEN



SALAME "GHIRARDI GOURMET"

Ingredients: pork, salt, dextrose, spices. Potassium Nitrate E 252

Components: Natural gut casing (large or small intestine) string, seal.

Size marketed: approx. 700 - 1000g

Storage: in a cool, damp place

Packing: packaged in box + food-contact kraft paper.

Ripening period: minimum 25 days from the end of drying which may vary between 4 - 6 days

Main organoleptic characteristics:

Slices are oval in shape. The lean part has a deep red colour while the fat is white.

Whole grains of pepper may be found in the slices. The aroma is delicate while the taste is sweet and long-lasting.

DELICATESSEN

SALAME "GHIRARDI GOURMET"



Item Code: 60013

DELICATESSEN

NATIONAL ROAST CULATELLO



Ingredients: Italian pork, salt, natural flavourings. Antioxidant: E 301. Preservative E250

Main characteristics

<i>Storage:</i> <i>+ 1° to +3°C</i>	<i>Size marketed:</i> <i>approx.</i> <i>6 - 7 Kg</i>	<i>Packaging :</i> <i>vacuum packed bag,</i> <i>or box holding 3 pieces,</i> <i>or pallet of 16 boxes</i>	<i>Best eaten:</i> <i>within 5 months</i> <i>from the time</i> <i>of packing</i>	<i>Energy content:</i> <i>193 Kcal - 100g</i>	<i>Protein</i> <i>21 g - 100 g</i>	<i>Fat</i> <i>2.7 g - 100 g</i>
				<i>Carbohydrates</i> <i><1 g - 100 g</i>	<i>Chlorides such as NaCl</i> <i>1.8 g - 100 g</i>	

DELICATESSEN

NATIONAL ROAST CULATELLO

Item Code: 70010 whole



DELICATESSEN

SPICY COOKED PANCETTA



*Ingredients: Italian pork, salt, sugars (sucrose, dextrose), flavourings.
Flavour enhancer: E 621. Antioxidant: E 301. Preservative: E250*

Main characteristics of the ingredients

*Size marketed:
3 Kg
(variable weight)*

*Storage:
+ 1° to +3°C*

*Primary packaging:
vacuum packed
in multilayer
laminate film*

*Secondary packaging:
box holding 4 pieces*

*Best eaten
within 5 months
from the time
of packing*

*In particular, processing of the ingredients
DOES NOT INVOLVE THE USE OF:*

- Sources of gluten
- Genetically modified products
- Additional polyphosphates
- Soy protein
- Lactose, caseinates or dairy products of any kind.

DELICATESSEN

SPICY COOKED PANCETTA

Item Code: 70081 half



DELICATESSEN

NATIONAL (FOOD CHAIN) COOKED HAM

*Ingredients: Italian pork, water, salt, sugars (sucrose, dextrose), starch, flavourings.
Flavour Enhancer: E 601. Gelling Agent E 407. Antioxidant: E 301. Preservative E250*



Main characteristics

Storage: + 1° to +3°C	Size marketed: 10/11 Kg (variable weight)	Packaging : vacuum packed bag, or box holding 2 pieces, or pallet of 30 boxes	Best eaten within 5 months from the time of packing	Energy content 108 kcal - 100 g	Protein 16 g - 100 g	Fat 4 g - 100 g
				Carbohydrates <1 g - 100 g	Chlorides such as NaCl 2.6 g - 100 g	UPSD (humidity value) <=78.5

DELICATESSEN

NATIONAL (FOOD CHAIN) COOKED HAM

Item Code: 70030 whole



DELICATESSEN

SPALLA COTTA DI SAN SECONDO (BONED)



Ingredients: Italian pork, salt, dextrose, natural flavours, spices. Sodium Nitrite E 250

Main characteristics

<i>Storage:</i> + 0° to + 4°C	<i>Size marketed:</i> 6 Kg (variable weight)	<i>Packaging :</i> packaged in box + food-contact kraft paper (2 pieces per box).	<i>Best eaten</i> within 90 days
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The ham slice is lean in the shoulder and with streaks of fat towards the rear which makes the product particularly tender with an intense aroma.

Other product components:
bladder, string, netting, seal, bag for vacuum packing

DELICATESSEN

SPALLA COTTA DI SAN SECONDO (BONED)

Item Code: 70071 half



DELICATESSEN



MORTADELLA BOLOGNA PGI

Ingredients: Italian pork, pork tripe, salt, honey, pepper natural flavours. **Flavour enhancer:** monosodium glutamate.
Antioxidant: Sodium ascorbate. **Preservative:** Sodium nitrite. **Product with no added polyphosphates - Product with no lactose or milk protein.**

*Mortadella is also available in 1-kilo pieces with specific sales codes and EAN product codes.
The relative logistics and palletization data vary depending on the product and are indicated on the relative logistics data sheets.*

		Nutritional values per 100 g product				
Storage: in a dry place with a temperature of +5° to +8°C	Shelf-life: 180 days from the date of manufacture	Energy content 272 kcal - 1126 kj	Sugar 0.5 g - 0.5%	Fat 23.0 g - 33%	Saturated fat 7.9 g - 39%	Sodium 0.87 g - 36%

DELICATESSEN

MORTADELLA BOLOGNA PGI



Item Code: 70020

DELICATESSEN

**WITH NO
PRESERVATIVES**

PARMIGIANO REGGIANO GRAN SPECIALE

Top quality cheese made from milk given by cows fed with Omega 3.

Mean nutritional values per 100 g product

Energy content: Kcal 392 (1,633 kj)

Protein: 33.0 g

Carbohydrates: 0 mg

Fat: 28.4 g

Calcium: 1160 mg

(equal to 139% of the RDA)*

Phosphorus: 680 mg

(equal to 85% of the RDA)*

** Recommended Daily Allowance*

DELICATESSEN

PARMIGIANO REGGIANO
GRAN SPECIALE Omega -3

Item Code: 80040



DELICATESSEN



PARMIGIANO REGGIANO PDO



Nutritional values per 100 g of ripened Parmigiano-Reggiano:

<i>Water: 30.8 g</i>	<i>Sodium chloride: 1.39 g</i>	<i>Potassium: 100 mg</i>	<i>Vitamin B1: 34 mcg</i>	<i>Vitamin PP: 55 mcg</i>
<i>Total protein: 33.0 g</i>	<i>Calcium: 1160 mg</i>	<i>Magnesium: 43 mg</i>	<i>Vitamin B2: 370 mcg</i>	<i>Pantothenic acid 320 mcg</i>
<i>Fat: 28.4 g</i>	<i>Phosphorus: 680 mg</i>	<i>Zinc: 4 mg</i>	<i>Vitamin B6: 110 mcg</i>	<i>Choline: 40 mg</i>
<i>Energy content: Kcal 392</i>	<i>Sodium: 650 mg</i>	<i>Vitamin A: 270 mcg</i>	<i>Vitamin B12: 4.2 mcg</i>	<i>Biotin: 23 mcg</i>

Main characteristics

Ripened minimum of 12 months
Ripened maximum 24 months

It takes 16 litres of milk to make 1 Kg of Parmigiano-Reggiano
while it takes 550 litres of milk to make a whole Parmigiano-Reggiano cheese.

verage weight
of whole cheese: 39 Kg

DELICATESSEN

PARMIGIANO REGGIANO PDO

Item Code: 80010



DELICATESSEN

GRANA PADANO PDO

Mean values for 25 grams of PDO Grana Padano



<i>Total protein: 8.25 g</i>	<i>Fat: 7 g</i>	<i>Phosphorus: 173 mg</i>	<i>Potassium: 30 mg</i>	<i>Iron: 35 µg</i>
<i>Selenium: 3 µg</i>	<i>Vitamin B1: 4.25 µg</i>	<i>Vitamin B12: 0.75 µg</i>	<i>Vitamin E: 51.5 µg</i>	<i>Biotin: 1.5 µg</i>
<i>Soluble phosphopeptides: 0.38 g</i>	<i>Conjugated linoleic acids: 40.00 mg</i>	<i>Calcium : phosphorus ratio: 1,7</i>	<i>Magnesium: 15.75 mg</i>	<i>Copper: 125 µg</i>
<i>Iodine: 9 µg</i>	<i>Vitamin B2: 90 µg</i>	<i>Vitamin D3: 0.13 µg</i>	<i>Pantothenic acid 61.5 µg</i>	
<i>Total free amino acids: 1.5 g</i>	<i>Calcium: 291.25 mg</i>	<i>Sodium chloride: 0.4 g</i>	<i>Zinc: 2.8 mg</i>	
<i>Vitamin A: 56 µg</i>	<i>Vitamin B6: 30 µg</i>	<i>Vitamin PP: 0.75 µg</i>	<i>Choline: 5 mg</i>	

Main characteristics

<i>Ingredients: milk, salt, rennet.</i>	<i>Cooking:</i>	<i>Ripening temperature:</i>	<i>Ripening period:</i>	<i>Weight:</i>
<i>Preservative: lysozyme (egg protein)</i>	<i>initial +31° / +33°C</i>	<i>+15° to +22°C</i>	<i>9 - 16 months</i>	<i>24 - 40 Kg</i>
	<i>end +53° / +56°C</i>			<i>per whole cheese</i>

DELICATESSEN

GRANA PADANO PDO

Item Code: 80030



CHAMPAGNE “DE COURTOISIE”

BRUT ROSÈ

The meticulous blending of our reserve wine with last year’s vintage enhances the effervescence of this cuvée. A high percentage of Pinot Noir grapes (60%) against the Chardonnay grapes (40%) and at least 30 months storage sur pointes, manage to create a combination of elegance and full body.

Refreshing served with a sorbet or strawberry tart, this enticing rosè champagne will prove to be your ideal companion, giving off a delicious red berry cocktail aroma.

This combination is harmonised in the mouth by the fineness of the perlage and its lingering, joyful effervescence. Selected by Cahier du Monde 2006 and the “Guida dei migliori vini a basso prezzo” (Guide to best budget wines), published by Gerbelle et Maurange 2007.

Composition:
40% Chardonnay
60% Pinot Noir

Characteristics:
minimum 30 months
sur pointes

Packaging:
boxes of six
75-cl bottles

**Ideal drinking
temperature:**
+7 - 9°C

CHAMPAGNE



CHAMPAGNE BRUT ROSÉ

Item Code: 90003

CHAMPAGNE "DE COURTOISIE"

BRUT - TRADITION

Made up of 70% Chardonnay and 30% Pinot Noir, this champagne is the result of a blend of our reserve wine and the last two years' vintages and stored for at least 30 months sur pointes.

It releases an aroma of hazelnut, fresh almonds and freshly baked cake. Smooth and vinous to the palate but still beautifully balanced and fruity, thanks to its overall pleasant sparkliness.

A score of 83/100 in the Gilbert et Gaillard Guide 2007.

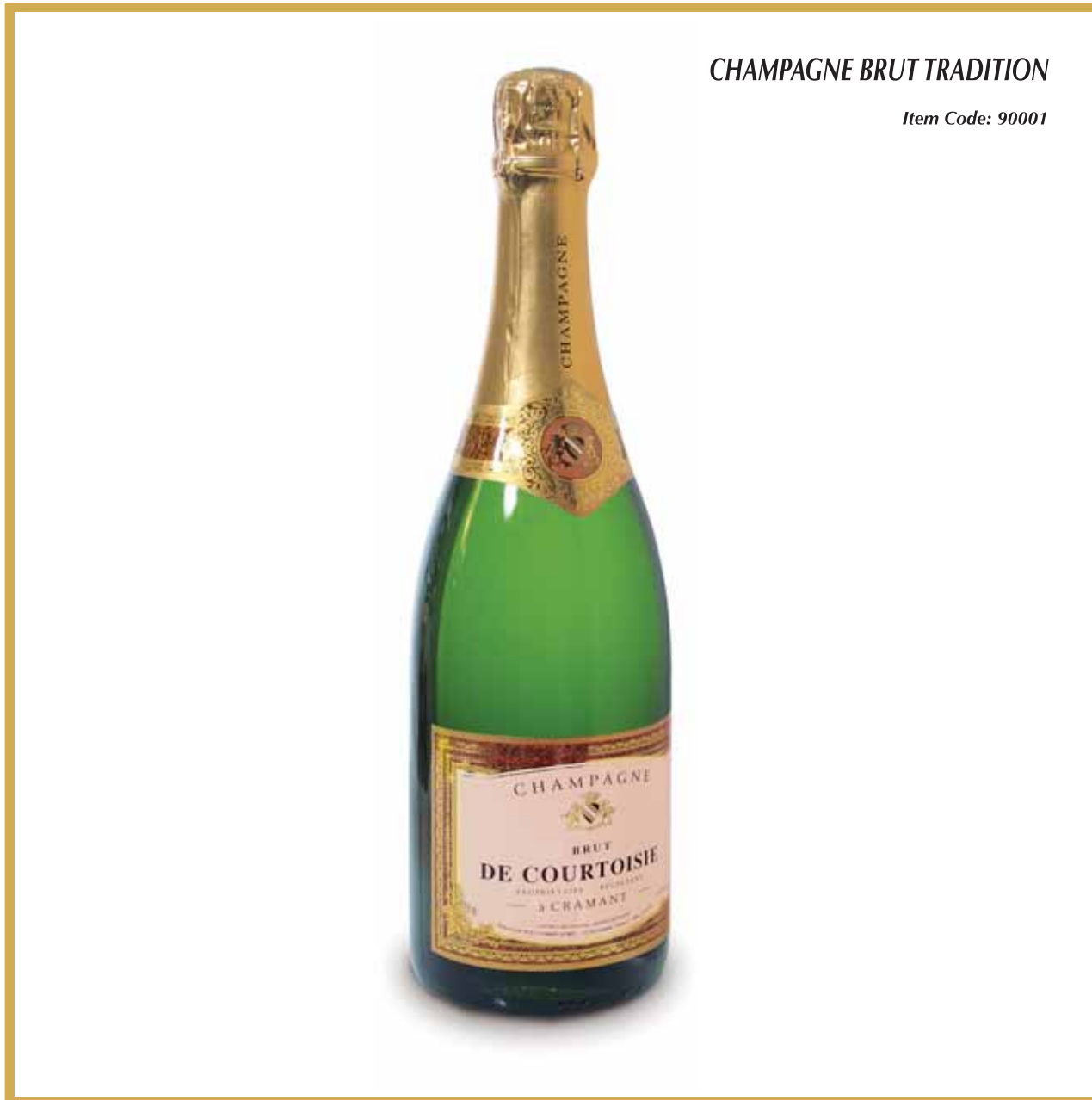
Composition:
70% Chardonnay
30% Pinot Noir

Characteristics:
minimum 30 months
sur pointes

Packaging:
boxes of six
75-cl bottles

**Ideal drinking
temperature:**
+7 - 9°C

CHAMPAGNE



CHAMPAGNE BRUT TRADITION

Item Code: 90001

CHAMPAGNE "DE COURTOISIE"

GRAND CRU - BLANC DE BLANCS

100% Chardonnay this De Cuortoisie Grand Cru is a blend of the last three reserve vintages stored for at least 30 months sur pointes.

Persistent and refined, this aperitif champagne can just as easily be enjoyed as an accompaniment to a meal of sophisticated dishes, such as scallops, fresh salmon carpaccio and grilled scampi.

The designation GRAND CRU indicates that the 100% Chardonnay grapes come exclusively from our prestigious Cotè des Blancs vineyards.

Hachette Guide 2007 and 2008: mentioned for its aroma of white flowers and an evenly-balanced taste of peach. A score of 86/100 in the Gilbert et Gaillard Guide 2007.

A beautiful aroma with a delicate hint of lemon enriched with a touch of fresh almonds.

Full flavour, strong and smooth upheld by a persistent freshness.

The Grand Cru Blanc de Blancsoffers excellent quality-price ratio, with undertones of green apple and citrus fruits, vivacious and crisp.

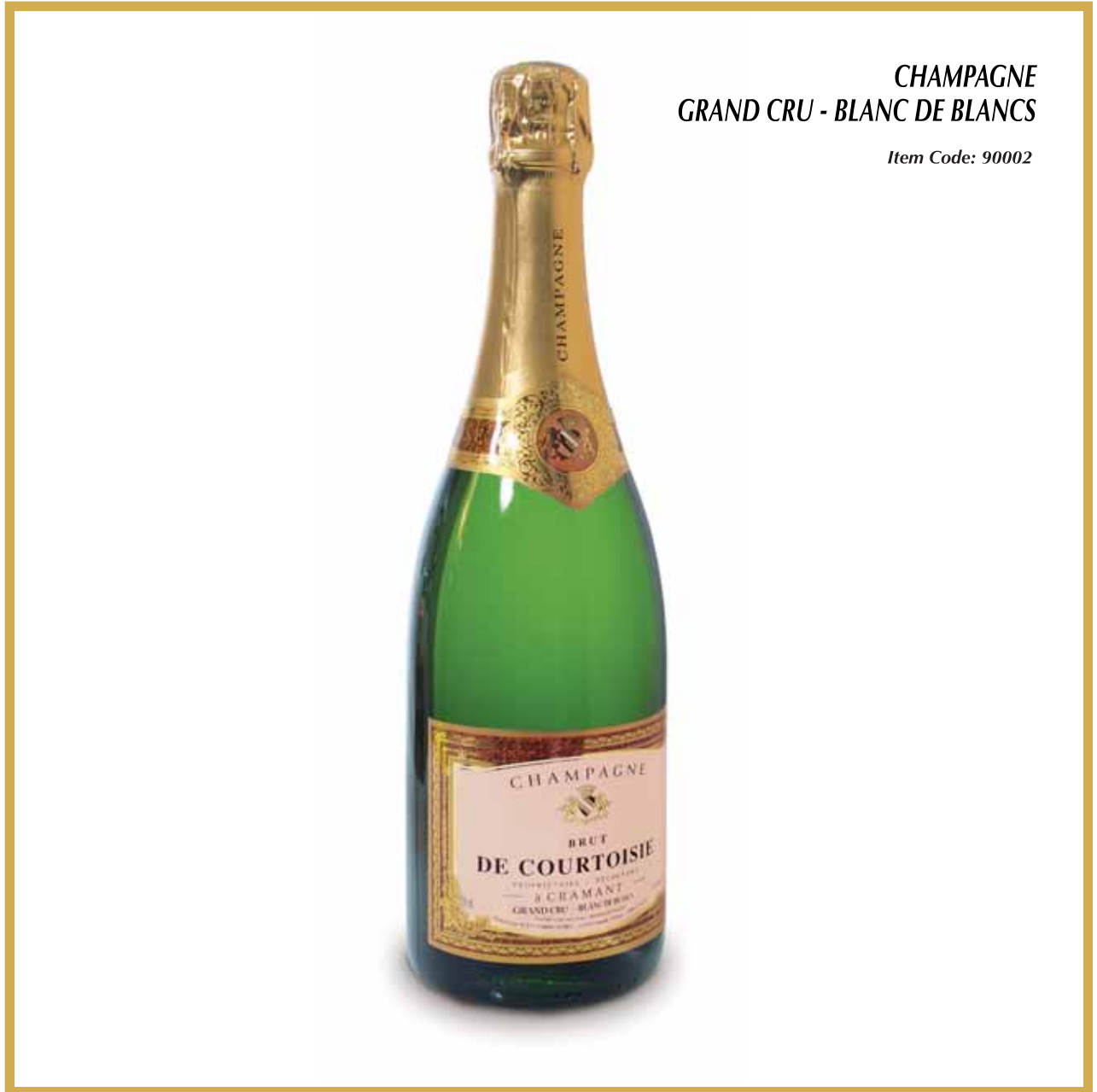
Composition:
100 % Chardonnay

Characteristics:
minimum 30 months
sur pointes

Packaging:
boxes of six
75-cl bottles

**Ideal drinking
temperature:**
+7 - 9°C

CHAMPAGNE



**CHAMPAGNE
GRAND CRU - BLANC DE BLANCS**

Item Code: 90002

CHAMPAGNE "VOIRIN - JUMEL"

CUVÉE 555

*A beautifully structured champagne, generous and full of body,
produced in 15 old oak barrels without tannin.*

*The prolonged contact with the dregs and the oak gives the Cuvée 555 its woody taste
with a hint of gingerbread and candied fruit.*

With a delicate fragrance, this cuvée is the perfect accompaniment for foie gras au sel di Guérande.

*Made up of 100% Grand Cru Chardonnay, the Cuvée 555 can defy the passage of time without
losing its freshness, acquiring elegance with age.*

*Cuvée 555 is distinguished by its lovely golden-yellow colour, its fine perlage, the woody
undertones and the deep hints of candied fruit and gingerbread.*

*Awarded four stars by the Revue des vins de France: "This pure Chardonnay expresses itself
honourably, without any aromatic aberration, in a powerful while still basic style."*

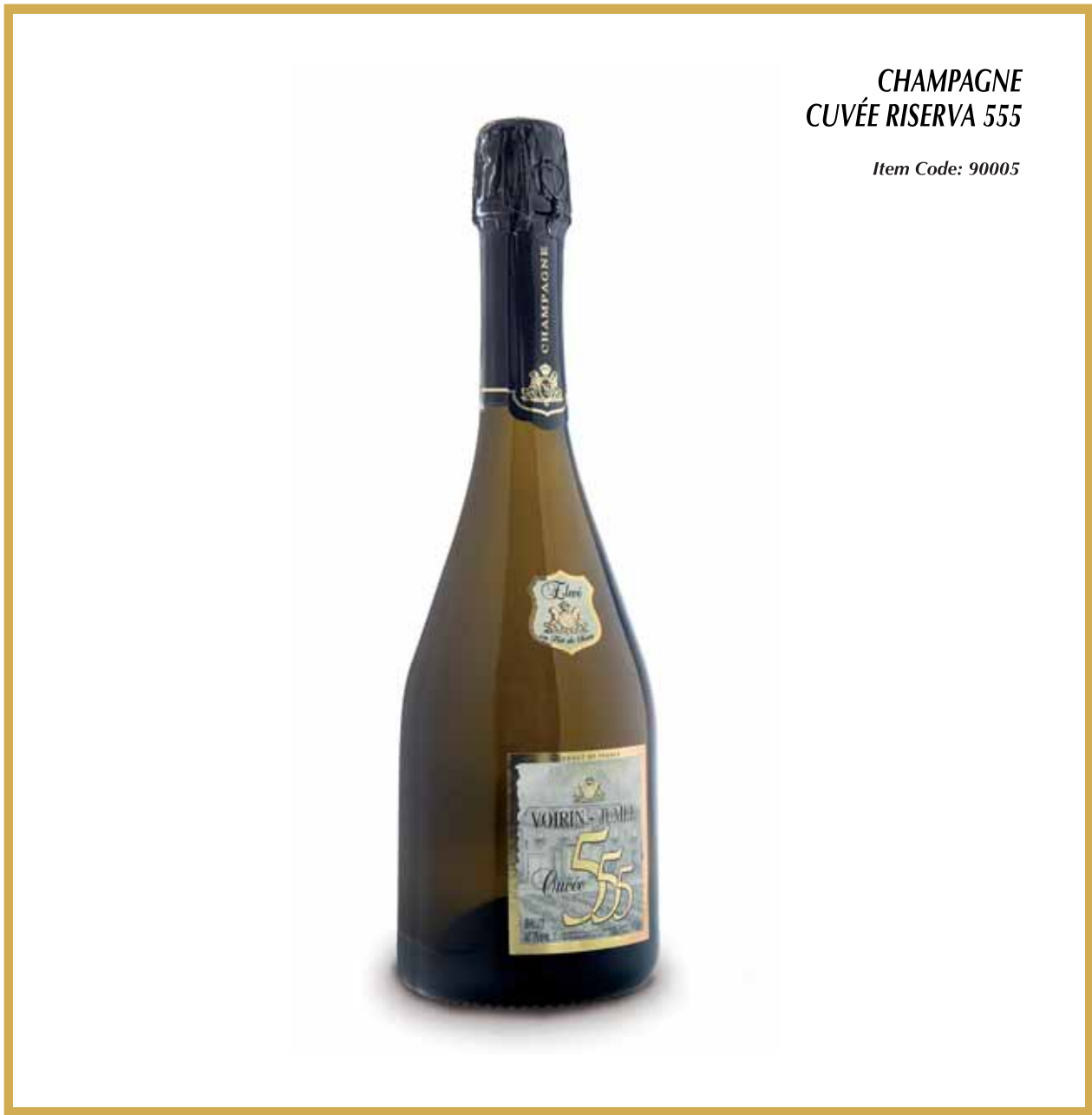
Composition:
100% Chardonnay Grand Cru

Characteristics:
reserve wine of the last
4 vintages method "Solera"
minimum 30 months
sur pointes

Packaging:
boxes of six
75-cl bottles

**Ideal drinking
temperature:**
+7 - 9°C

CHAMPAGNE



CHAMPAGNE
CUVÉE RISERVA 555

Item Code: 90005

CHAMPAGNE "DE COURTOISIE"

GRAND CRU - BLANC DE BLANCS MAGNUM

100% Chardonnay this De Cuortoisie Grand Cru is a blend of the last three reserve vintages stored for at least 30 months sur pointes.

Persistent and refined, this aperitif champagne can just as easily be enjoyed as an accompaniment to a meal of sophisticated dishes, such as scallops, fresh salmon carpaccio and grilled scampi.

The designation GRAND CRU indicates that the 100% Chardonnay grapes come exclusively from our prestigious Cotè des Blancs vineyards.

Hachette Guide 2007 and 2008: mentioned for its aroma of white flowers and an evenly-balanced taste of peach. A score of 86/100 in the Gilbert et Gaillard Guide 2007.

A beautiful aroma with a delicate hint of lemon enriched with a touch of fresh almonds.

Full flavour, strong and smooth upheld by a persistent freshness.

The Grand Cru Blanc de Blancs offers excellent quality-price ratio, with undertones of green apple and citrus fruits, vivacious and crisp.

Composition:
100% Chardonnay

Characteristics:
*minimum 30 months
sur pointes*

Packaging:
*boxes of six 150-cl bottles
Wooden box: single 150-cl bottle.*

**Ideal drinking
temperature:**
+7 - 9°C

CHAMPAGNE

GRAND CRU CHAMPAGNE
BLANC DE BLANCS MAGNUM



Item Code: 90004

CHAMPAGNE "VOIRIN - JUMEL"

GRAND CRU - BLANC DE BLANCS JEROBOAM

100% Chardonnay this De Cuortoisie Grand Cru is a blend of the last three reserve vintages stored for at least 30 months sur pointes.

Persistent and refined, this aperitif champagne can just as easily be enjoyed as an accompaniment to a meal of sophisticated dishes, such as scallops, fresh salmon carpaccio and grilled scampi.

The designation GRAND CRU indicates that the 100% Chardonnay grapes come exclusively from our prestigious Cotè des Blancs vineyards.

Hachette Guide 2007 and 2008: mentioned for its aroma of white flowers and an evenly-balanced taste of peach. A score of 86/100 in the Gilbert et Gaillard Guide 2007.

A beautiful aroma with a delicate hint of lemon enriched with a touch of fresh almonds.

Full flavour, strong and smooth upheld by a persistent freshness.

The Grand Cru Blanc de Blancsoffers excellent quality-price ratio, with undertones of green apple and citrus fruits, vivacious and crisp.

Composition:
100% Chardonnay

Characteristics:
minimum 30 months
sur pointes

Packaging:
Wooden box: single 300-cl bottle.

**Ideal drinking
temperature:**
+7 - 9°C

CHAMPAGNE

GRAND CRU CHAMPAGNE
BLANC DE BLANCS - JEROBOAM



Item Code: 90006





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UNI EN ISO 14001:2004



UNI EN ISO 9001:2008



OHSAS 18001:2007



UNI EN ISO 22005:2008
Prosciutto di Parma DOP
intero con osso e disossato



UNI EN ISO 22000:2005

