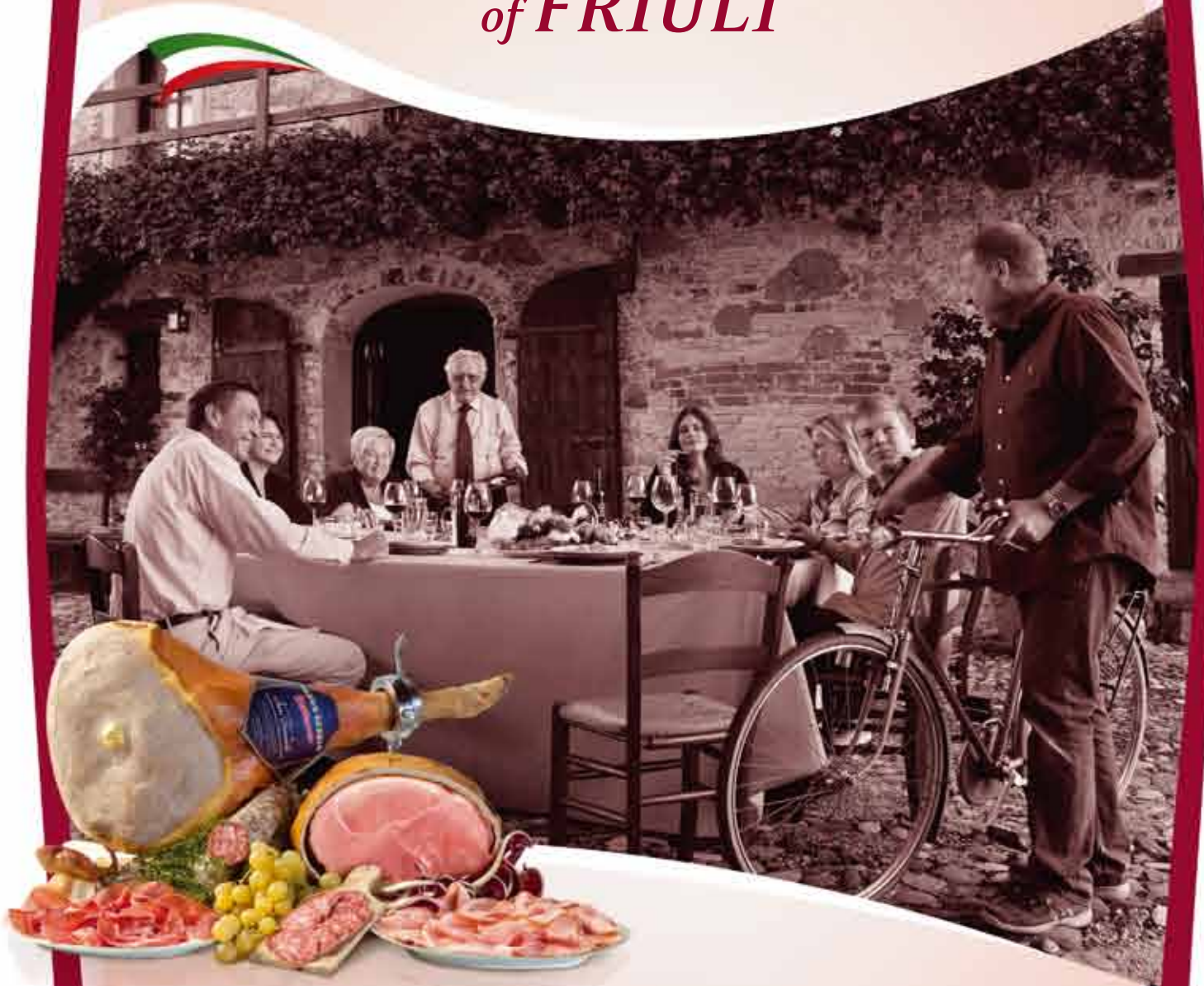


WWW.DENTESANO.IT

*SAVOUR the*  
**EXCELLENT TRADITIONS**  
*of FRIULI*



**Dentesano**<sup>®</sup>  
*La bontà dei salumi*

*DENTESANO, a company  
with over HALF A CENTURY of history,  
FLAVOUR and QUALITY.*



Production at Dentesano dates back to the 1950s, and its history is that of a *FAMILY FROM FRIULI* with a deep and earnest passion for quality hams and salamis. A love of good food and a determination to produce *HIGH-QUALITY*, authentic and tasty Friulian products have distinguished the Dentesano brand throughout its history. From the debut of Cavalier Angelo Dentesano's small business after the Second World War to the production of the first cooked hams by his son Sergio in 1954, right up to the building of the third production site in 2004 in *SAN DANIELE DEL FRIULI*. Today, the company is run using the most innovative industrial models, but it is still very much a family firm, made up



*The main Dentesano products are 100% guaranteed by the AQUA mark (Agricoltura Qualità Ambiente-Agriculture, Quality, Environment), which guarantees the quality of meat from selected breeds of heavy pigs, bred, raised and butchered in Friuli Venezia Giulia.*





of people who have a deep knowledge and love of their work, **AN ART** whose secrets have been handed down from generation to generation. They take a pride in their old-fashioned flavours, produced using only **HEALTHY, SAFE AND DIGESTIBLE** meats, constantly controlled throughout the production chain. A range of **UNIQUE SPECIALITIES**, including a great variety of products to suit every need, of which a number are certified gluten-free by the Italian Celiac Association (AIC). The Dentesano brand is a guarantee of **AUTHENTIC QUALITY**, distributed throughout Italy by a widespread network, and increasingly oriented towards the main international markets.



**Dentesano**<sup>®</sup>  
*La bontà dei salumi*

*The goodness of our hams and salamis has its origins between the plain and the hills, in the heart of a borderland with a culinary tradition bursting with different influences and nuances.*



COOKED HAMS IN THE FRIULIAN TRADITION



# *il* FRIULANO

*La bontà del cotto nostrano*

The **ULTIMATE** in **COOKED HAM**,  
made using the **EXCLUSIVELY SELECTED** thighs  
of Italian heavy pigs raised for the production of all-Friulian  
Prosciutto San Daniele ham, certified with a veritable identity  
card. Free of sources of gluten and milk derivatives, it comes  
in three versions: *Classico*, nutritious and digestible; *Soft*, lean  
and full of flavour; and *Premium*, which is a particular delight  
for the senses.



*In Friuli, the pleasure  
of good food is a joy  
to be shared.*



AONEDIS DI  
SAN DANIELE  
*Selected  
pork*



MORTEGLIANO  
*Controlled  
weaning and growth*



PERCOTO  
*Processed  
and cooked  
in line with  
international  
standards as well  
as local traditions*



TYPICAL PRODUCTS  
FROM THE MITTELEUROPEAN TRADITION

# Il Cartoccio

*prosciutto cotto  
nel pane*

Soft **HAM COOKED** in a covering  
of crusty **HOMEMADE BREAD**.

*A fragrant and tasty delicacy, prepared according to an  
old Dentesano recipe typical of the local culinary  
tradition. To be enjoyed either cold, thinly  
sliced, or hot, cut in thicker slices to  
form a hearty dish, accompanied with  
mustard, horseradish and vegetables.*



# WÜRSTEL

*Sapori Tipici*

A **TASTY SPECIALITY** prepared following  
top-quality **TRADITIONAL RECIPES**,  
using exclusively Italian pork and beef.

*Dentesano Vienna, Cragno, Weisswürstel  
and Savelade sausages are hand-filled,  
free of gluten sources, and perfect  
for both grilling and boiling.*

*The tasty, nutritious flavour  
of good foods inspired  
by the Mitteleuropean  
culinary tradition*



THE FOUNDER'S PRODUCTS

# Nonno Angelo

The **EXCLUSIVE**  
**HIGH-QUALITY** Prague ham  
produced according to an age-old tradition,  
handed down from father to son in the  
Dentesano family. Selected fresh thighs,  
hand-prepared using craftsman methods  
that bear witness to centuries of Friulian  
know-how, baked in the oven with a light,  
natural smoking. Free from sources of  
gluten and milk derivatives, Nonno Angelo  
ham has a refined, delicate flavour, perfect  
for the most exacting of palates.



*The honest values of Friulian culture  
are an expression of an age-old world  
that Dentesano has succeeded in retrieving  
and preserving over time.*

## SALAME FRIULANO

The **DELICATE, SPICY FLAVOUR**  
of a **FAMILY RECIPE** typical of  
Friulian rural traditions. Dentesano  
Salame Friulano is free from sources  
of gluten and milk derivatives. It is  
produced with selected Italian  
meats and then slowly and  
knowingly cured.



THE EXCELLENCE OF A PDO CURED HAM

RISERVA DI  
**PARON SERGIO**

Prosciutto di

# San Daniele

An **AUTHENTIC SPECIALITY** to delight any gourmet connoisseur, **SAN DANIELE RISERVA** Paron Sergio PDO ham is the fruit of an impeccable selection and exclusive traditional processing. This includes a final curing of at least sixteen months, lovingly tended according to the rules of the Consorzio di San Daniele. An internationally acclaimed prosciutto, with a unique quality, a delicate, inimitable flavour, and a soft, unmistakable scent.



*The ingredients of this special product are the gifts of nature's bounty, which is combined with man's skills, in this location with its microclimate unlike any other in the world.*





*The journey into the world of Dentevano specialities continues, with lots more delicacies to discover.*



CAMPOLONGO AL TORRE



PERCOTO



SAN DANIELE

*Dentevano production takes place at the family's three sites:  
Campolongo for processing and curing salamis and other sausages;  
Percoto, the company headquarters and heart of cooked ham production;  
and San Daniele, dedicated to the production of PDO cured ham.*



**Dentevano**<sup>®</sup>  
*La bontà dei salumi*

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