



## Guida Salumi d'Italia 2025

Guide to Italian Salumi 2025

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- More than 220 producers evaluated
- Special recognitions also highlight key figures in the industry, including the Best Salumi Store of the Year, Best Charcuterie Menu, Lifetime Achievement Award, Blade Masters, and more

This new edition continues to celebrate the extraordinary world of Italian charcuterie. Since 2012, our Guide to Italian Salumi has documented and showcased hundreds of companies. Over the past twelve years, this project has become a testament to our unwavering dedication, respect, and professionalism in promoting a sector globally recognized for its unique variety and exceptional quality of cured meats. In this sixth edition, more than 220 producers have been evaluated, with over 60 receiving the prestigious “Five Pins” accolade. Special recognitions also highlight key figures in the industry, including the Best Salumi Store of the Year, Best Charcuterie Menu, Lifetime Achievement Award, Blade Masters, and more. This edition also features dedicated sections on PDO and PGI salamis, animal welfare, organic products, Italian and European Suino Nero (Black Pig), large-scale retail, and much more.

Text in English and Italian.