

Our territory, our history,
our passion for a unique product



Rifugio Crucolo

Our family has been producing cured meats and cheeses following traditions from the Trentino region since 1782. For over 200 years, the Purin family has been producing them with the same careful attention that it gives to people satisfaction.

People, not customers, this is our way of thinking and working since we have always believed that the satisfaction of each person is our greatest success. We produce cured meats, cheeses and liqueurs with the same special care that Giordano Purin had in the fifties while creating the "Paramampoli", establishing it as the symbol of the Rifugio Crucolo. The liqueur, which has been set alight since then, is present at all special occasions in both the Rifugio and the Hotel Spera.

“

We are in the heart of the Val Campelle, half way between the Valsugana valley and the Lagorai mountains, in the midst of Trentino territory.

”



The Group



The Osteria Trentina Rifugio Crucolo

The rifugio Crucolo can be found in Val Campelle, 1100 metres above sea level and is the oldest "osteria" restaurant from the Trentino region to be run by the same family, the Purins. The job of hosting has been passed down through the family since 1782.



The Rifugio Crucolo shop

Our products, such as cured meats, cheeses, liqueurs, grappas and Parampampoli can be tasted and bought in our shop located in Scurelle.



Hotel Spera

The hotel is run by the Purin family and is the ideal place for visitors wishing to spend a few days in a peaceful and quiet oasis near the Lagorai mountains and the Levico and Caldonazzo lakes.



Quality and Tradition



Seasonal salamis





Lucanica Trentina

Typical of the Trentino region: it is made of Italian lean and fatty pork meat, minced to a medium consistency with the addition of salt, pepper and seasoning. It has a natural casing and the traditional curved shape.

Average weight 220g



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Piccantino Trentino

It is made of Italian lean and fatty pork meat, minced to a medium consistency with the addition of salt, pepper, seasoning and chili pepper. It has a natural casing and the traditional curved shape.

Average weight 400g



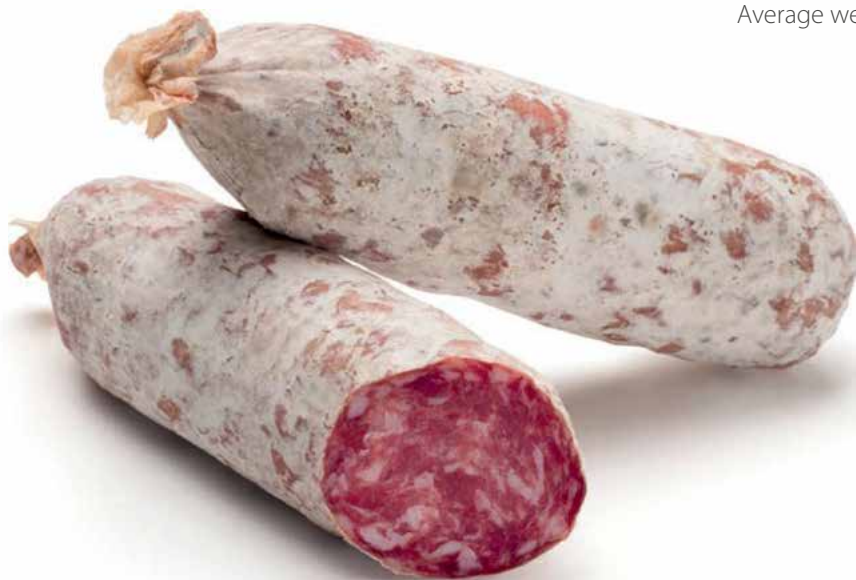
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Salame Crucolo

Obtained from a mix of Italian lean and fatty pork meat that has been minced to a medium consistency with the addition of salt, pepper and seasoning. It is available with or without garlic.

Average weight 500g



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Salame Ungherese

A mix of Italian finely minced salted pork meat; pepper and seasoning is then added.

Average weight 2.6 Kg



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Salame Crucolo 1.5m long

An exclusive and unique product, it is 1.5 metres long and made from pork meat following an ancient tradition from the "Crucolo" mountain homestead. It is perfect for large meals and all special occasions.

Average weight 4.5 Kg



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Small Sopressa Crucolo

Influenced by the neighbouring Veneto region, the original taste naturally encounters the traditions of the Valsugana valley. Salt, pepper and seasoning is added to a mix of medium to coarsely minced Italian pork meat. It is available with or without garlic.

Average weight 800g



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Large Sopressa Crucolo



Influenced by the neighbouring Veneto region, the original taste naturally encounters the traditions of the Valsugana valley. Salt, pepper and seasoning is added to a mix of medium to coarsely minced Italian pork meat. It is available with or without garlic.

Average weight 3.5 Kg



Salame – over 40 metres long



Created for fun in the cellar of the “Crucolo” mountain homestead; it has the characteristics of a classic salami and has entered the Guinness Book of Records twice (in 1992 and 2014). It is now made to order for special events and wound around spools in 20-metre sections.

Lard



Alternate layers of selected pork lard and a mix of salt, pepper and spices are placed in special containers. The final taste is delicate and very aromatic.

Average weight 2 Kg or 0.3 Kg



Speck





Square Trentino Speck



It is made from selected pork legs that are carefully cured and salted using specially chosen seasoning ingredients. Square shaped and gently smoked using beech wood. Thanks to a strict, closely monitored ageing process, a unique and unmistakably tasting speck is obtained.

Average weight 4.5 Kg



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Speck Crucolo Scudo



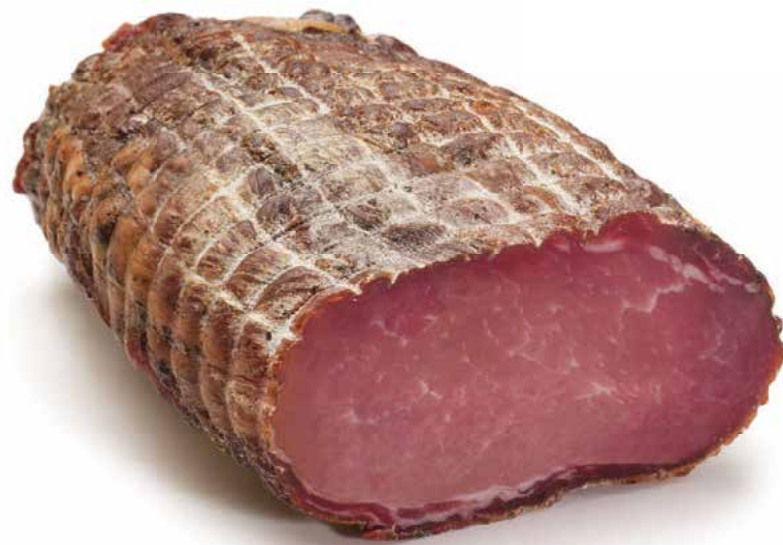
With its classic shield-shape, the quality of the raw materials combines with the careful attention paid during the salting process and choice of herbs and spices. Thanks to its strict, closely monitored ageing process, a unique and unmistakably tasting speck is produced.

Average weight 5 kg



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Fiocco di Speck



Produced using the topside, it is lean in appearance. Its ageing process and gentle beech-wood smoking gives it an unmistakable taste and fragrance.

Average weight 800g



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Mezzena di Speck



A side of pork is cured using the same process as in speck. The pork side includes all the available cured pork meat cuts. One of a kind for parties and inaugural events.



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Baurnspeck



Obtained from selected Italian pork bacon which has been deboned and cured using salt, pepper and seasoned. It is smoked using beech wood and then aged.

Average weight 1.8 Kg



Frankfurters





Classic Frankfurters

Made exclusively from pork which is salted, seasoned and herbs are added. This is then finely minced, placed into casings and subsequently cooked.

Average weight 180g



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Servelade Frankfurters

Made exclusively from pork which is salted, seasoned and then very finely minced. The mix is then placed into casings and subsequently cooked. The sausage is large and curved.

Average weight 180g



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Meraner Frankfurters

Made exclusively from pork which is salted, seasoned and herbs are added. This is then finely minced, the mix is placed into casings and subsequently cooked. The sausage is thin and curved.

Average weight 180g



Cooked cuts





Smoked coppa stufata



This cut is made from the neck “coppa in Italian” of the pig. After salting, it is slowly cooked, smoked using beech wood and then vacuum-packed. It is a valid alternative to ham.

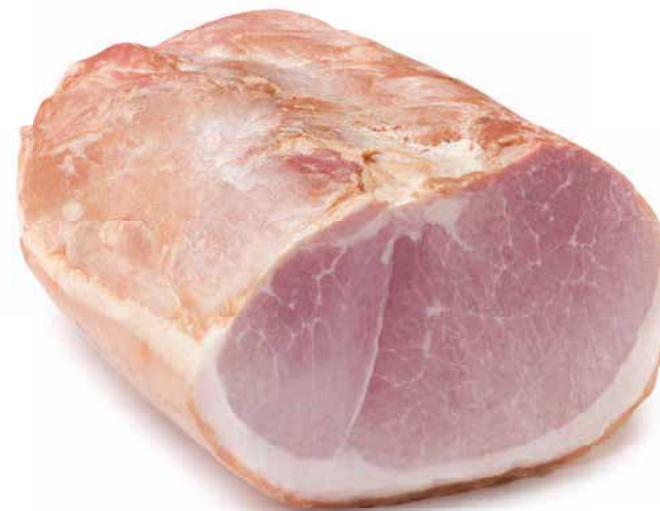
Average weight 1.2 Kg



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Cooked Speck



Cooked speck is a leg cut which is then cooked and slightly smoked giving it an unmistakable taste that makes it unique.

Average weight 3 Kg



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Smoked guanciale stufato

This cut is made from the pig's cheek that has been salted, cooked, slightly smoked and then packaged. It has a sweet, delicate taste; it can be thinly sliced and served as an excellent starter with warm croutons or cubed and used to prepare tasty sauces.

Average weight 2.4 Kg



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Coked bacon

Obtained from selected pork bacon, which is then salted cooked and smoked over beech wood. Smoked bacon is an excellent ingredient for use in cooking.

Average weight 4kg



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Fresh





Salsiccia - 5 pieces

It is a fresh salami prepared using Italian minced pork meat which has been salted and seasoned and placed in a natural casings. Packaged in bags with 5 pieces.

Average weight 650g



Cotechino with apple

Prepared using pork meat minced to a medium consistency. Salt, seasoning and apples are then added. It is a precooked product.

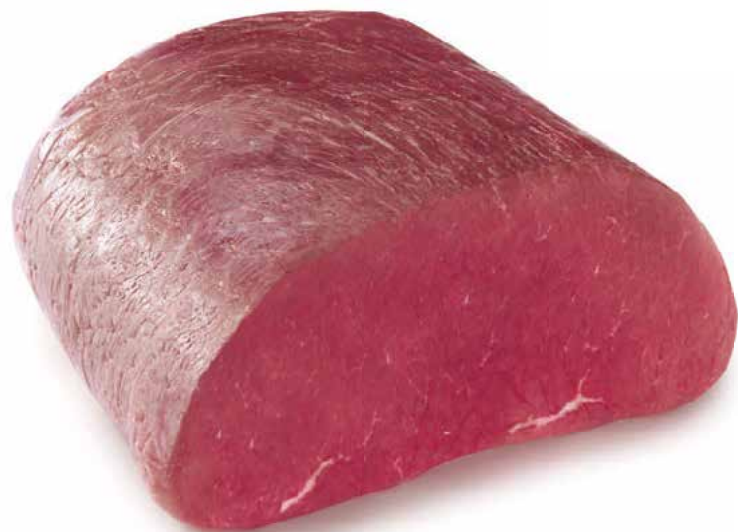
Average weight 500g



Salt Beef



Trentino Salt Beef



Typical product from the Trentino region with ancient origins. Beef rump is trimmed, salted and placed in special vats containing seasoned salt brine. Salt beef can be eaten thickly sliced and cooked or thinly sliced and eaten carpaccio-style.

Average weight 2.5 Kg



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Trentino Salt Beef trays



100 g tray
In a modified atmosphere.



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Trays





Speck

100g tray



Salt Beef

100g tray



Lucanica Trentina

80g tray



Salame Ungherese

100g tray





Trentinmagro

100g tray



Sopressa

100g tray



Ham

100g tray



Cured ham

100g tray





Traditional meat cuts

100g tray



Speck and cheese

100g tray



Pancetta – Bacon

100g tray



Mortadella

100g tray



Cheeses



The Tastiest

Semi-hard cheese made with selected high quality cow milk of Italian origin. White and buttery paste with evenly distributed holes make the product very characteristic. The under rind distributed uniformly indicates a massive attention that is paid during the maturing process that lasts over 60 days. Crucolo cheese matures in optimal temperature and humidity. Over the aging process wheels are wet and washed with water and they are being rotated twice a week.



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The Sweetest

Semi-hard cheese made with selected high quality cow milk of Italian origin. White and buttery paste with evenly distributed holes make the product very characteristic. The under rind distributed uniformly indicates a massive attention that is paid during the maturing process that lasts over 30 days. Crucolo cheese matures in optimal temperature and humidity. Over the aging process wheels are wet and washed with water and they are being rotated twice a week. The taste of Crucolo IL PIU' DOLCE recalls butter and white cream – soft and 'sweet'.



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With Wine

Semi-hard cheese made with selected high quality cow milk of Italian origin. White and buttery paste with evenly distributed holes make the product very characteristic. The under rind distributed uniformly indicates a massive attention that is paid during the maturing process that lasts over 60 days. Crucolo cheese matures in optimal temperature and humidity. Over the aging process wheels are wet and washed with red wine. As a result we obtain cheese with a strong taste of mixed grapes.

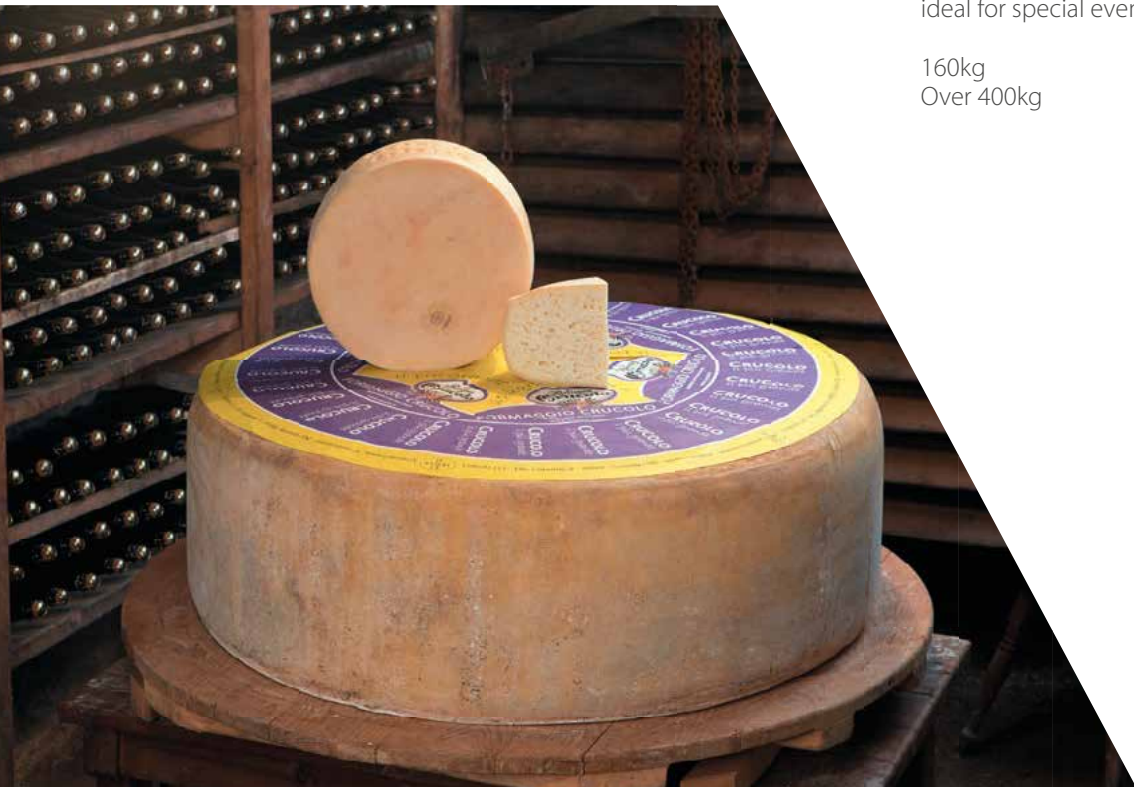


Crucolina

Semi-fat and semi-hard cheese made with selected high quality Italian cow milk derived from Bruna Alpina race, from the mountain barns collocated at the altitude of over 500 meters in the area of northern Garda Lake. During the cutting of the rennet the organic agriculture apples exclusively from Trentino are added. Due to the craft nature of the product, the rind is irregular and in the paste one can see pieces of apples. The product has a sweet taste and delicate smell of the essence of mountain meadows. The aging process of Crucolina is 30 days. It is perfect with apple chutney and a good raisin wine.



Big cheese Crucolo



Thanks to its large size and maturing “The big one” Crucolo cheese, has a unique taste, slightly bitter but with mild and savoury notes. One of a kind and unrivaled, “the big one” is ideal for special events and celebrations.

160kg
Over 400kg



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Liqueurs and grappas



Parampampoli



At the Crucolo Alpine Hut, in the Dolomiti mountains - North of Italy, each dining experience has ended for more than forty years with Parampampoli, a beverage served flambé and with origins that are lost in history. Drink with friends for happy hours together.



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Grappas

0,70 Trentina, Chardonay e Muller Thurgau
0,20 Trentina, Chardonay e Muller Thurgau
Stravecchia



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Liqueurs



Mugo
Nocino
Laricino
Basilimò
Corniole



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Il Ristorante Rifugio Crucolo

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