





WHO WE ARE

Love and respect for our land, passion for our work, attention to people, these are the values that have always guided us.

Since 1782 we have been offering to our customers moments of true conviviality and culinary discovery in the name of tradition and authenticity. We look at the future always listening to them and always keeping on improving.

**Because we are Italian,
because we are from Trentino Region.**

**“A pinch of passion is what you
need to do something better”**

Giordano Purin





WHERE

Crucolo is located in Valsugana at the bottom of the Lagorai mountain chain, part of the Dolomites in the Trentino region, a place rich in history and well-defined food and wine traditions.





PRODUCTS

Cured meats, cheeses and Parampampoli were seasoned and used to be sold exclusively in the cellars of the Rifugio Crucolo Restaurant, at an altitude of 1100 meters. The growing appreciation over the years has led, from the end of the Eighties, to market and sell the products in delis as much as in medium and large distribution.





PRODUCTS

Crucolo's production today:

Cheeses
Cured Meats
Parampampoli
Liqueurs
Wines

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product
catalogue here](#)





MORE THAN A BRAND

Some of Crucolo's products created a real cult in Italy and abroad. Every December the city of Concord, Massachusetts, celebrates Crucolo Day with a giant wheel of Crucolo Cheese and a parade that draws onlookers and enthusiasts from across the United States. Parampampoli, since its creation in 1960, is an iconic drink immortalized in videos and photographs due to its choreographic preparation and its service to the flame.





QUALITY

The selection and presence of Crucolo products at Eataly stores around the world (as much as in many other well known stores) are a sign not only of the quality and excellence achieved, but also of a growing worldwide interest in regional and local Italian food specialties.





SALES SUPPORT

Crucolo's giant formats, which became Guinness World Records several times starting from the 1990s and then throughout the 2000s, enhance product visibility and grab the attention of the customers in stores of all sizes. An all-Trentino style corners appreciated by customers.





PRODUCTION PLANTS

In 2006 Crucolo extended its production capacity with the creation of Filiera Agroalimentare Trentina, a plant specialized in the slaughtering and production of raw and cooked cured meats, cured meats, speck and salted meats.

The plant is an addition to the maturing and refining processes already controlled by the company in the cheese sector.





SUSTAINABILITY

The energy used for Crucolo production comes from renewable sources such as photovoltaic systems and cogeneration plants in the nearby area of Castelnuovo.



CERTIFICATIONS

Maximum attention is paid to the health of the consumers, with a meticulous selection of ingredients for the production of GMO-free, gluten-free foods (registration in the AIC handbook), without milk derivatives when it comes to the meat. We favor the use of national pork and we select and qualify constantly our partners. The purpose of the company is to achieve customer satisfaction by maintaining high quality and organoleptic standards of the product, guaranteeing hygiene and health parameters as much as an extraordinary service in terms of delivery and flexibility of response to specific customer needs.

Crucolo cured meats are:
IFS certified, Made in Trentino
Gluten free, Lactose free





Crucolo S.R.L.

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We are on

