

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





Rifugio Crucolo

An historical research traces back the existence of Rifugio Crucolo to 1782. Since then the Purin family produces cured meats and refines cheeses according to the culinary tradition of Trentino. At its core there is always the same attention with which people's satisfaction has been taken care of.

People, not customers. This is the Crucolo way to think and work, because the biggest success for the family and the company always been people's happiness.

Among Crucolo's solid values there are the ones coming from Giordano Purin, who invented Parampampoli in 1950, making it become the flagship product of Rifugio Crucolo. The hot toddy, made of a secret mix of coffee, wine, liqueur and spices is lit on every festive occasions ever since.

“

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.

”

Crucolo is nowadays a well-established company located in Valsugana, at the bottom of the Lagorai mountain chain, part of the Dolomites. A place in the Trentino region rich in history and well-defined food and wine traditions. Love and respect for the territory, passion for work, attention to people, are the values that have always led the company.

Cheese is the most important product for Crucolo, available in three main versions: tasty, sweet and with wine. A fourth cheese with a unique flavor and made with the apples from the region has been added over the years. With all these different flavors, Crucolo is able to satisfy all preferences and tastes, always keeping great attention to quality while respecting a long history that begins in 1782, more than two centuries ago.

The 100% Italian milk produced by cows that graze in the stable meadows of the Brenta area, it is seasoned in Valsugana, the first territory GSTC certified as eco-sustainable. The process takes place in special seasoning rooms where the cheese wheels are wet, washed and turned by hand by specialized personnel two times a week in optimal conditions of temperature and humidity.

In 2006 Crucolo extended its production capacity with the creation of the Trentino Agri-food Chain, a plant specialized in the production of raw and cooked meats, cured meats and speck. Ancient recipes and scrupulous processing with natural and high-quality aromas combined with a cutting-edge production necessary to satisfy market demands made it possible to quickly establish Crucolo on the sales channels of large-scale distribution with over-the-counter products such as speck, carne salada and a line of cold cuts sliced in trays for self-service sale.

There are not only cured meats and cheeses in the Crucolo production, but also liqueurs and grappas, including the famous Parampampoli, the hot toddy to be served flambé, invented by Giordano Purin in 1950.

Our production



Crucolo's cheese seasoning and refining rooms

Cheese seasoning takes place in special rooms where the cheese wheels are wet, washed and turned by hand by specialized personnel two times a week in optimal conditions of temperature and humidity.



Crucolo's meat production and seasoning rooms

In 2006 Crucolo extended its production capacity with the creation of the Trentino Agri-food Chain, a plant specialized in the production of raw and cooked meats, cured meats and speck.

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 220 g





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 500 g



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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





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 800 g





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



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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 o 0,300 g





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



Half a speck 2.5 Kg



Piece 1 Kg



Centre piece 500g



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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



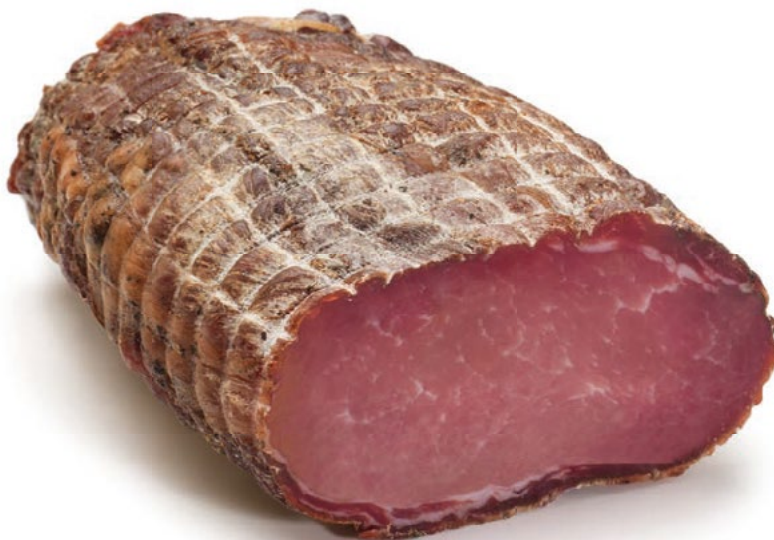
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Fiocco di Speck

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 350 g





Bauernspeck

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



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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 280 g





Servelade Frankfurters

Viene prodotto esclusivamente con carne di suino cui si aggiungono sale e spezie. Successivamente si macina il tutto ottenendo una grana finissima. Si procede quindi ad insaccare il prodotto e successivamente alla cottura. Si presenta con la forma di una salsiccia arcuata e grossa.

Average weight 280 g



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Wurstel Frankfurter

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 280 g





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





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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fresh

25

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 650 g



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Cotechino with apple

It comes from a deep bond with tradition and local products. It is a unique experience of taste: the strong flavor of the cotechino is softened by juicy pieces of apple, the palate gets delighted with the right balance of flavors and aromas. It is prepared with medium minced pork, salt, spices and chopped apples.

Pre-cooked product.

Average weight 500 g



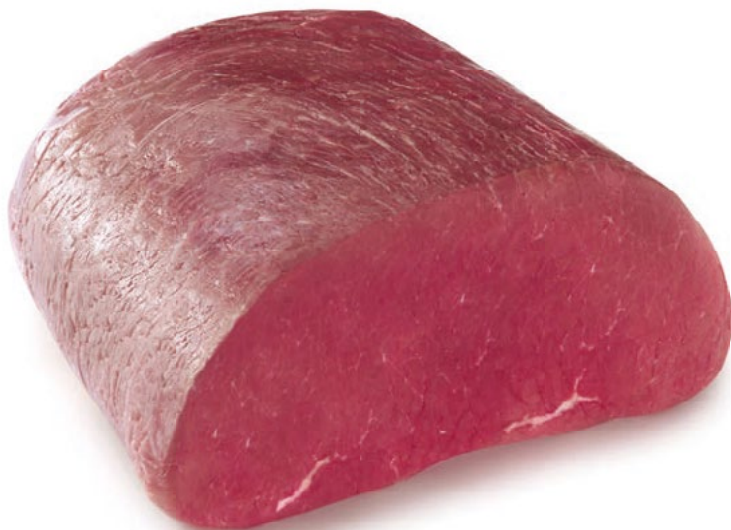
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Salt Beef Crucolo

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





Speck Crucolo

100 g tray



Salt Beef Crucolo

100 g tray



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Lucanica trentina

100 g tray



Salame ungherese

100 g tray





Trentinmagro

100 g tray



Sopressa

100 g tray



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Ham

100 g tray



Cured ham

100 g tray





Traditional meat cuts

100 g tray



Speck and cheese

100 g tray



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Pancetta – Bacon

100 g tray



Mortadella

100 g tray





Cheese

100 g tray



Diced Speck

100 g tray



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Diced Guanciale

100 g tray



Diced Bacon

100 g tray



Cheeses





The Tastiest

Crucolo Cheese “The Tastiest” has a soft texture with medium and irregular holes and a strong, intense flavor. It is washed with water and turned twice a week to ensure its shape and quality.

Seasoned about 75 days



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The Sweetest

Crucolo Cheese “The Sweetest” has a soft texture with medium and irregular holes with a sweet and delicate taste. It is washed with water and turned twice a week to ensure its shape and quality.

Seasoned about 30 days



With Wine

Crucolo Cheese “With Wine” has a soft texture with medium and irregular holes. It is washed with Teroldego red wine and turned twice a week to ensure its shape and quality. Its strong and full-bodied flavor makes it unique.

Seasoned about 90 days



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Crucolina. Cheese with organic apples from Trentino

It's a cheese made with cow's milk from stables located at an altitude of over 500m. During the curd-breaking phase organic farmed apples exclusively of Trentino origin are added.

Average weight 1,6 Kg



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La Crucolina

Caciotta cheese with organic apples from Trentino



Fresh cheese made from pasteurized milk with the addition of organic farmed apples from Trentino. It has a soft texture and a pale white, buttery paste. With few holes and a sweet, delicate flavor, it is a short-aged cheese with an edible feathered white rind.

Average weight 350 g



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Crucoloso Cream cheese

Creamy and spreadable, it is obtained only from Crucolo Cheese and has a sweet and delicate flavor.

Tray 125 g



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XXL formats



Big cheese Crucolo

Cheese Crucolo



Crucolo Cheese “The biggest” has a unique taste that comes only with the seasoning of such large pieces of cheese. It is slightly bitter, with both sweet and spicy notes. One of a kind and impossible to imitate, Crucolo Cheese “The Biggest” is suitable for special events, anniversaries, parties etc. The XXL Crucolo formats, from the Nineties and then all along the 2000s, entered several times in the Guinness World Records. They have great visibility and definitely catch the attention. With different size available, they are great for making a memorable corner in a supermarket or a grocery shop.

Average weight from 160 kg to over 400 kg



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The Longest Crucolo Salami over 40 meters long

Conceived for fun in the cellar of Rifugio Crucolo, it has all the features of a classic Crucolo salami and entered the Guinness Book of Records twice, in 1992 and 1994. Now available – after booking – also in 20-meters reels. Suitable for special events, anniversaries, parties etc

Whole side of pork

The whole pork side is processed with the same procedure used for the Crucolo Speck. It includes all the cuts obtainable from pork processing. It is a unique product suitable for special events, anniversaries, parties etc.



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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