





Let yourself be guided through an Italian story:  
**Take a bite of nature**





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## OUR HISTORY

A unique entity for meat distribution in Italy and Europe



Marco  
Di Mauro



Giovanni  
Battista  
Ricci

**To select, promote, and enhance Italian native breeds so that restaurants and butcher shops can generate value through our excellence.**

With this aim, Marco Di Mauro and Giovanni Battista Ricci created a unique supplier of Italian meat in Italy and Europe. The Wolf - Italian Food is the only Italian entity that works exclusively with meats from the Bel Paese. An entity committed to ensuring the valorization of every type of cut and spreading the

exclusive excellence of our territories across the continent. Over the years, parallel to its growth, The Wolf has expanded its offer, while always respecting the key points that made it great: careful selection of Italian breeds, capillary logistics strategy, and strict controls to always safeguard the freshness of the product. The history of The Wolf is a hymn to the tradition of Italian meat. With an ever-forward-looking vision.



## “THE CONNECTION BETWEEN ORIGIN AND PLATE”

From the territory to you. From you to your customers.

Magnificent meats come only from any customer, wherever they are, magnificent territories. This is why always maintaining high standards Italy is a country rich in gastronomic of freshness and preservation of our excellences. For years The Wolf of products. The Wolf represents a partner

Italian food has been enhancing and distributing its excellent product in the kitchens of the best butcher shops in Italy and Europe. A mission achieved thanks to the competence and experience of a cohesive and passionate organization, where

every person feels the importance of their role. To achieve truly distinctive results, however, it is necessary to materialize this passion into an efficient operation. Hence, logistics have been refined over time, allowing us to reach

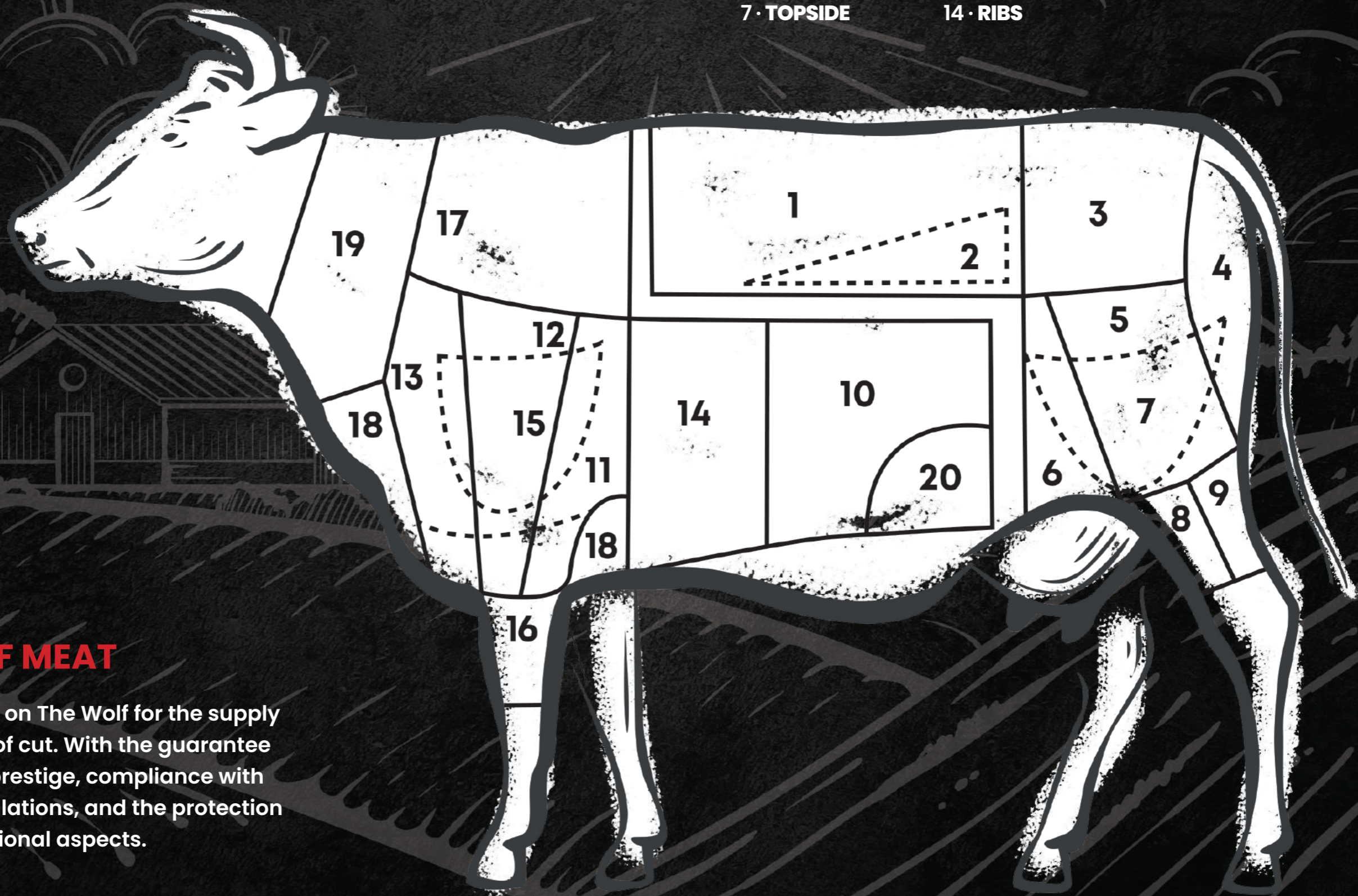
**“To taste is the right to transform one’s daily sustenance into pleasure for everyone.”**

for the leaders of the meat industry, which has been missing: **the connection between origin and plate, between territory and the customer’s table, between entrepreneurial need and sublime gastronomic experience.**





- |                  |                    |                 |
|------------------|--------------------|-----------------|
| 1 · LOIN         | 8 · HEEL           | 15 · CHUCK NECK |
| 2 · TENDERLOIN   | 9 · HIND SHANK     | 16 · FORE SHANK |
| 3 · RUMP         | 10 · BELLY         | 17 · NECK       |
| 4 · EYE OF ROUND | 11 · CHUCK TENDER  | 18 · BRISKET    |
| 5 · SILVERSIDE   | 12 · TOP BLADE     | 19 · NECK       |
| 6 · KNUCKLE      | 13 · SHOULDER CLOD | 20 · FLANK      |
| 7 · TOPSIDE      | 14 · RIBS          |                 |



## CUTS OF MEAT

You can rely on The Wolf for the supply of any type of cut. With the guarantee of certified prestige, compliance with current regulations, and the protection of any nutritional aspects.



## OUR BOVINE MEATS

Good nutrition is fundamental for health and quality of life

We have attentively developed our sale of our country's product. To achieve prized beef by the careful selection of raw materials. Farms of the best Italian native breeds across the national territory. Integration between original artisanal processing techniques and technological production innovations. The goal is to enable you to generate value for your business through the dissemination and

sale of our country's product. To achieve this, we have managed to create a comprehensive supply service. From the choice of raw materials to ethological attention, from the preparation of cuts to maturation, to fast and certified distribution: every single step is designed to ensure you the best Italian meats on the market.



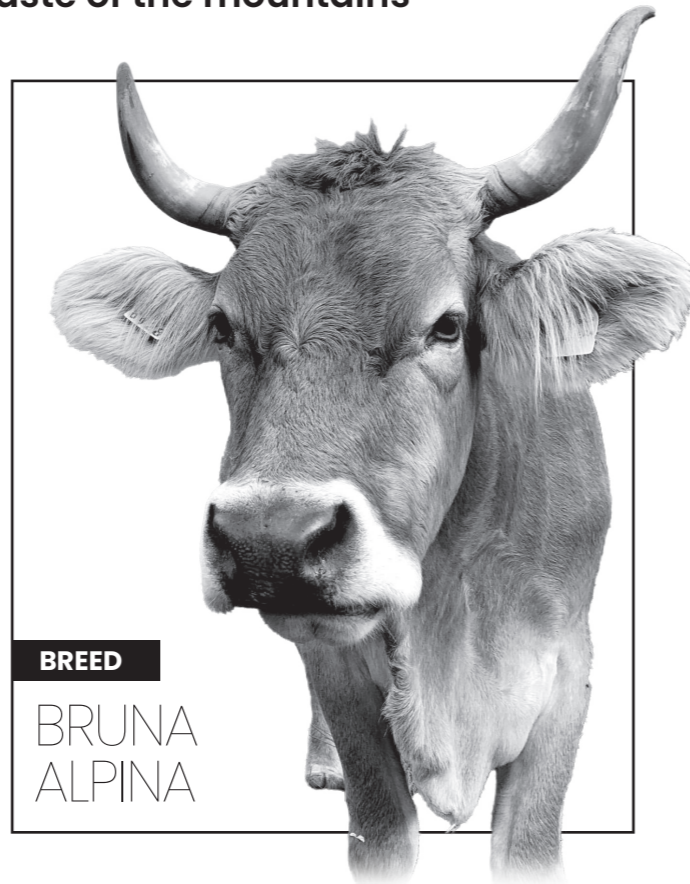
## BRUNA ALPINA

From the farms of Alto Adige, the taste of the mountains

Raised for centuries in the alpine area of **Alto Adige**, the Bruna cow is a **robust bovine**, initially with dual purposes. In the 1950s, it was the most numerous cattle breed raised in Italy.

The extensive farming, which allows a slow rhythm to follow the alpine pasture, along with the genetic characteristics of the breed, manages to yield good meat at the slaughterhouse, obtained from breeders at the end of their career.

Bruna Alpina meat, with its **ruby red color and capillary marbling**, has an intense and herbaceous flavor, thanks to the diet



**BREED**  
BRUNA  
ALPINA

of wild herbs from the high mountains. It is very **tasty** and **tender** to the palate.

### CHARACTERISTICS



**MEAT**

Ruby color, intense and herbaceous flavor, pronounced marbling.



**FARMING**

Raised in the typical Alto Adige farmhouses, summer grazing in pastures over 1800 meters.



**BREED**

Medium build. Uniform coat color, dark pigmentation of the muzzle and hooves.

BREEDING AREA  
**TRENTINO  
ALTO ADIGE**



1800 m a.s.l.



1000 m a.s.l.



# BUE GRASSO DI CARRÙ

From the high Langhe of Piedmont, an international primacy

Symbol of peasant tradition, the Bue Grassi di Carrù is **majestic** and **hardworking**.

Its role in the fields was fundamental, especially for pulling the rows of vineyards.

For over a hundred years, a fair celebrating its importance has been held in December.

Legend has it that not only hay and corn but also ravioli and tajarin ended up in its manger, making it truly "Bue Grasso.

"Its **meat**, among the most appreciated in the world, possesses unique organoleptic characteristics: the high content of **omega 3** similar to those in fish contributes to its **fresh and delicate**



**BREED**

BUE GRASSO DI CARRÙ

**taste**, making it one of the best in the world.

In addition to the Gran Bollito, it lends itself to multiple culinary interpretations: **sliced, carpaccio, roast beef.**

## CHARACTERISTICS



### MEAT

Enveloping taste, elegant and unmistakable flavor, extraordinary tenderness.



### FARMING

Farms registered with the Carrù Fat Ox Protection Consortium.



### BREED

Huge build. White coat, castrated at the seventh month, and slaughtered after the 48th month.

BREEDING AREA  
**PIEDMONT**



739 m a.s.l.



380 m a.s.l.



## BUE ROSSO

From the crossing between Sicilian Modicana breed and Sardinian breed, the taste of flavorful meat

In the Montiferru pastures, scented with myrtle and wild chamomile, the black lava stones and the copper-red of the Sardo Modicana stand out. Born at the end of the 19th century from the crossing of local animals and Modicana bulls, these **rustic cows** produce excellent, **savory, and healthy red meats**. They are endangered: today, there are only 3000 heads.

The Slow Food Presidium regulations require that, after weaning, they are mainly fed with grass and shrubs from the Mediterranean scrub, wild chamomile, and myrtle. Only before slaughter is a finishing period provided: the animals are fattened in the stall for less than 2 months, but their diet excludes silage,



**BREED**  
BUE ROSSO  
SARDO  
MODICANA

animal feed, and GMOs. Bue Rosso **meat** is **tender** and **tasty** already after 20 days of maturation and so flavorful that some chefs advise against using salt for its cooking.

### CHARACTERISTICS



#### MEAT

Intense red color, with hints of myrtle and herbs, savory and lean meat.



#### FARMING

Grazes in the Montiferru area and feeds on spontaneous plants typical of the Mediterranean scrub.



#### BREED

Medium build, with strong musculature, red coat color.

### BREEDING AREA SARDINIA



800 m a.s.l.



600 m a.s.l.



## BUFALO MEDITERRANEO

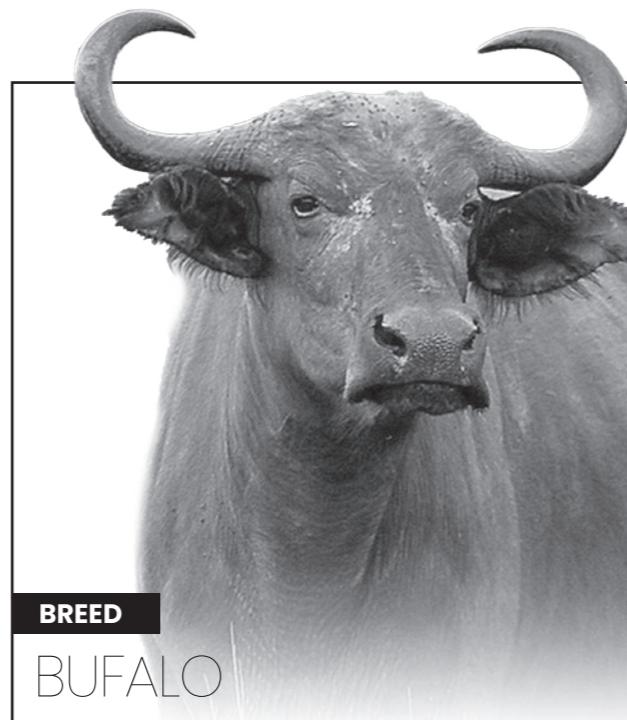
From the land of sun and sea, the Campanian prince

Buffaloes thrive in a semi-wild environment, grazing freely. Adapting intensive farming practices for them can be a challenge.

The breed was officially recognized in 2000 by MiPAAF (now MASAF), to protect specific characteristics developed over centuries.

The **male**, with a more **robust build** and generally **taller**, can reach a weight of about **800 kg**. **Females** average around **650 kg**.

Bufalo Mediterraneo meat contains a **low percentage of fat** and has a sweet but intense flavor. The proteins it contains are not much different from those of



beef, while the amount of vitamins and minerals is slightly different, with a higher amount of vitamins B6, B12, iron, and K.

### CHARACTERISTICS



#### MEAT

High iron concentration and low cholesterol content, sweet but intense flavor.



#### FARMING

Extensive on volcanic lands, with swamps allowing natural cooling and well-being.



#### BREED

Medium build. Uniform coat color, broad and robust, short but muscular limbs.

BREEDING AREA  
**CAMPANIA**



612 m a.s.l.



400 m a.s.l.



# CASTRATO DI FRISONA

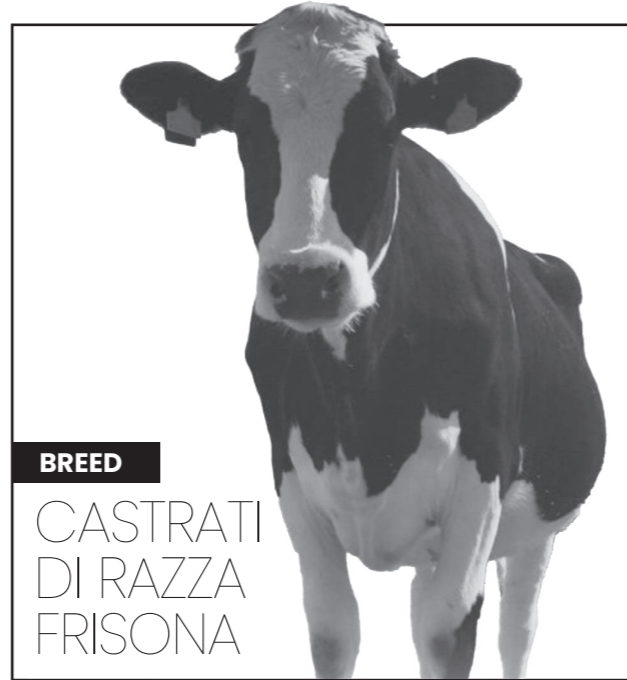
From the lands of Sicily, the unexpected flavor

We are used to considering it the most popular and productive dairy breed in Italy, but especially to considering it an **exclusively female** breed. Yet, it is not made up solely of females.

In contrast to the market, **The Wolf has chosen to also enhance the Frisona** for its meat qualities. It is one of the breeds where intramuscular fat infiltration is among the most pronounced.

By selecting male calves from specific farms in Sicilian territories and subjecting them to castration, an exceptional product at slaughter has been achieved.

Castrated cattle meat has excellent external fat coverage and pronounced marbling inside, both in the loins and in all



other anatomical parts. When cooked, it is flavorful and low in liquids, but at the same time very delicate. For this reason, it is also recommended for consumers not used to strong flavors.

## CHARACTERISTICS



### MEAT

Light-colored meat, good fat infiltration, and soft flavor.



### FARMING

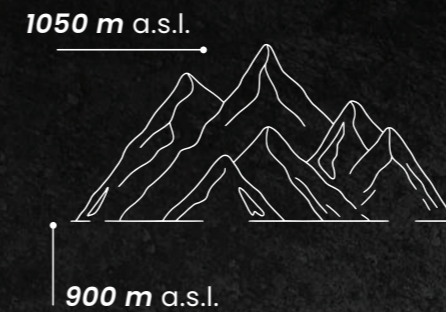
Raised in paddocks with barns on straw bedding. Fed with corn, soy, and bran.



### BREED

Young and slender, mottled coat, slender build.

BREEDING AREA  
**SICILY**



## CINISARA

From the mountains of Palermo, the “legendary” breed

“Stone licker and milk producer.”

This is the recurring phrase with which breeders have described the extraordinary adaptability of the Cinisara for centuries.

A rustic medium-sized cattle with a prevalent dairy production aptitude and good cheesemaking characteristics, the Cinisara owes its name to Cinisi, a town on the outskirts of Palermo.

It is said that during the Spanish domination, a ship loaded with cattle destined for bullfighting shipwrecked and that the few surviving specimens spread in the wild in the surrounding mountains. Cinisara meat has a subtle marbling and good external fat coverage. The



taste is intense but soft. The peculiar characteristic is the lightness due to the pasture diet and the medicinal herbs of which the territory is rich.

### CHARACTERISTICS



#### MEAT

Enveloping and delicate taste, slight marbling.



#### FARMING

Raised between sea and mountains in the wild on the mountains, with a sea view, of the province of Palermo.



#### BREED

Medium-small but very rustic and resistant cattle, the coat is entirely black.

BREEDING AREA  
**SICILY**





The origin of a good story also depends  
on the age of the storyteller:  
**Duchessa di Wolf**



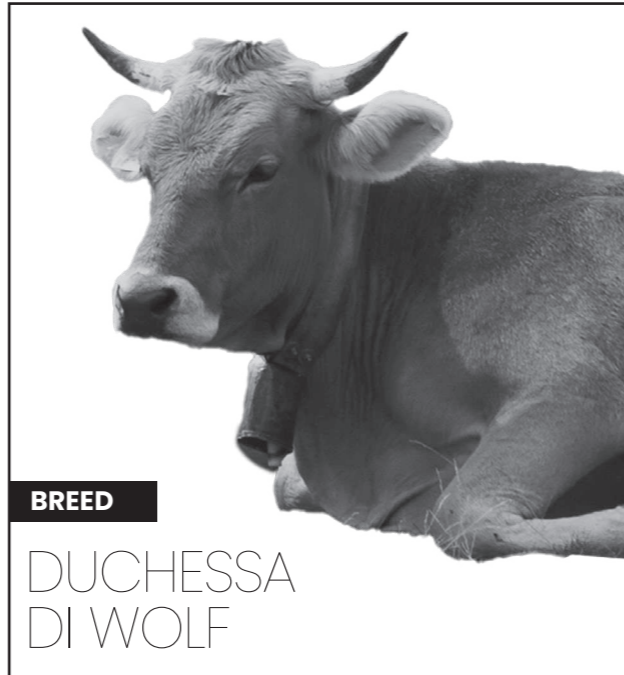
## DUCHESSA DI WOLF

From the best Italian farms, the project that enhances native bovine excellences



Born in 2018 with the aim of expanding The Wolf - Italian Food's program, aimed at selecting **Italian native breeds**, the Duchessa di Wolf project is the crown jewel of our research.

**Family farms** are privileged, guaranteeing grazing and animal freedom, promoting natural nutrition favored by the rich biodiversity of specific environments. Only cows aged 8 to 12 years are selected, fed with typical local essences even during the stall period preceding slaughter. The result is an excellent product, with a **noble and unique flavor**, and peculiar organoleptic properties. The fat is rich in beta-carotene, vitamin E, and antioxidants, as well as unsaturated fats like Omega 3 and Omega



**BREED**

DUCHESSA  
DI WOLF

6, beneficial for health. The Duchessa di Wolf **stands out for its strong and savory smell and taste**, evoking the nature of their territory of origin..

### CHARACTERISTICS



**MEAT**

Strong and savory taste, pronounced marbling depending on the animal.



**FARMING**

Family farms in the wild and then re-stalled in a fattening stall.



**BREED**

Crosses between Italian native breeds, medium-large build, and more or less pronounced forms.

BREEDING AREA  
**ITALY**



1300 m a.s.l.



500 m a.s.l.





We are proud to announce that our **PREMIUM DUCHESSA DI WOLF MEAT** has won the silver medal at the 2024 World Steak Challenge



*Silver Medal*  
**WINNERS**

## World Steak Challenge 2024: **THE WOLF, AN ITALIAN PRIDE**

The only Italian meat to reach the podium



### A MILESTONE THAT TASTES

#### LIKE EXCELLENCE

The silver medal at the 2024 World Steak Challenge is an extraordinary achievement for The Wolf Italian Food. This accomplishment fills our hearts with pride, as it once again proves our unwavering commitment to research and excellence. Participating in this global competition, which brings together the finest meat producers in the world, allowed us to showcase the unique quality of our Duchessa di Wolf.

This recognition celebrates our dedication to the authenticity of Italian meats, placing us among the elite in the fine meat sector and projecting our work toward a global future.

It's an opportunity that benefits Made in Italy, the Italian heritage of this fantastic cattle breed, and all the producers who tirelessly strive to provide only the best to their customers.



**This achievement is also yours.**

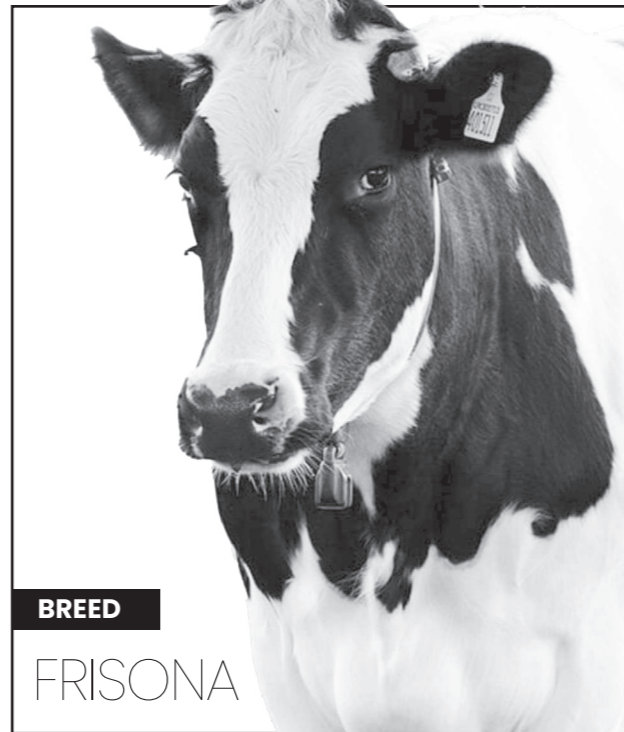
**Thank you!**

## FRISONA

Directly from the Po Valley, the most widespread breed in the world

Originating from the Po Valley, the Frisona Italiana descends from Dutch and North American varieties.

The first imports date back to 1870. In 1929, the Torre in Pietra (Rome) reclamation farm bought the bull Carnation Producer from the Carnation Milk Farm in Seattle (USA), which would become a key progenitor for today's Frisona in our peninsula. Starting from 1950, the Frisona gradually replaced the Bruna, especially in the plains, assuming its own physiognomy and a unified national genealogical register: Frisona Italiana. Today it is mainly widespread in Northern Italy, especially in Lombardy and Emilia-Romagna, with black or red mottled coats and short horns. Frisona



**BREED**  
FRISONA

meat is characterized by an intense and full-bodied flavor, favored by the marked fat infiltration and the advanced age of the animals.

### CHARACTERISTICS



**MEAT**

Red color, delicate flavor, and significant marbling.



**FARMING**

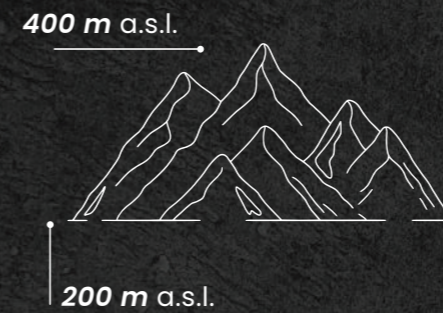
Raised in free stabling with external paddocks allowing free movement.



**BREED**

Medium-sized cattle, black or red mottled coat, tall stature.

BREEDING AREA  
**EMILIA ROMAGNA**



## GRIGIO ALPINA

From the family farms of Trentino, the oldest inhabitant of the Alps

Raised for centuries by local populations, especially in marginal and extreme contexts such as those of high-altitude farms, the Grigio Alpina is able to adapt perfectly to the harsh environmental conditions of mountain regions.

Of medium size and weight, it can reach extremely steep pastures, inaccessible to other cattle breeds. Despite its presence being documented since the 1800s, the only modifications have occurred in relation to environmental and farming conditions and for the selection activity carried out by the few breeders who have always believed in the qualities of this breed, improving it in purity. The Grigio Alpina boasts excellent



BREED

GRIGIO  
ALPINA

qualities. The meat presents **good external fat coverage** and pronounced infiltration. The flavor is delicate and herbaceous, characteristic of alpine pasture animals.

### CHARACTERISTICS



#### MEAT

Ruby color, delicate and herbaceous flavor, capillary marbling.



#### FARMING

Raised in typical Alto Adige farmhouses with dry feeding in winter and summer grazing.



#### BREED

Medium-sized, gray coat, able to adapt to the environmental conditions of mountain areas.

BREEDING AREA  
**TRENTINO  
ALTO ADIGE**



1800 m a.s.l.



1000 m a.s.l.



## MODICANA

From the splendid lands of Ragusa, the great Sicilian native breed

Present for centuries in Sicily, recognizable by its characteristic red coat.

According to some, it came from the Mediterranean, according to others from continental Europe.

It is the Modicana, historically considered among **the best for its triple aptitude** and always distinguished for its robustness and its ability to survive the hottest summers, feeding on pasture.

Today, its diet is integrated with self-produced hay and clover, along with a small amount of concentrated feed based on barley, wheat, and beans, to ensure balanced nutrition and promote animal well-being. The **meat** has a **delicate marbling** and **good external fat coverage**.



**fat coverage.** Its **taste** is **velvety yet intense and mordant**, offering a unique sensory experience, as unique as the environment in which it is raised.

### CHARACTERISTICS



#### MEAT

Delicate marbling and good external fat coverage.



#### FARMING

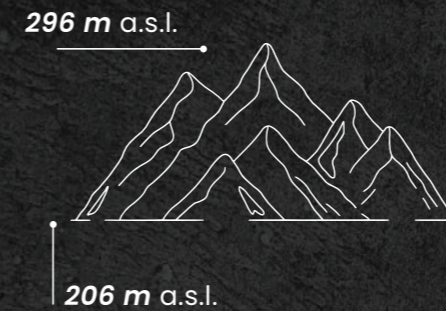
Raised freely on pasture in the Ragusa area, particularly around Modica, from which it takes its name.



#### BREED

Medium-sized with the characteristic red coat, with shades ranging from wine to black.

BREEDING AREA  
**SICILY**



## FASSONA PIEMONTESE

Only from ANABORAPI certified farms, the “scientifically” superior meat

With over 280,000 heads (including 130,000 breeding cows) and over 4,300 farms (90% of which are in Piedmont), the Piedmontese represents a **uniqueness** in beef production.

These are female cattle aged between 24 and 48 months.

They must come from breeders registered in the ANABORAPI genealogical book, who raise Piedmontese breeding cows and their calves.

The declared descent is verified through DNA analysis. Its **muscular hypertrophy** guarantees a high yield and abundant production of prized cuts. Piedmontese Heifer meat stands out for its genetics,



confirmed by university research, with low cholesterol and fat content, rich in long-chain acids that make it comparable to the dietary virtues of fish. **Tenderness** and **flavor** make this meat a delicacy appreciated in every dish.

### CHARACTERISTICS



#### MEAT

Distinguished from all other meats for superior tenderness and extraordinary leanness.



#### FARMING

Heifers born and raised exclusively on family farms, slaughtered between 24 and 48 months, fed dry.



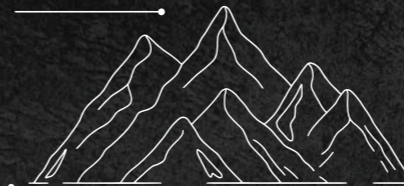
#### BREED

Large build. White coat. Presence of muscular hypertrophy or double rump.

BREEDING AREA  
**PIEDMONT**



739 m a.s.l.



380 m a.s.l.



## RAZZETTA D'OROPA

Directly from the unique territories of the Biellese Alps, a centuries-old native excellence

Listed by the FAO among rare breeds and present in the area for centuries, the **Pezzata Rossa d'Oropa** is an indigenous breed from the Biellese mountains. Its hardiness and frugality have allowed it to adapt to the harsh environment of its place of origin, adjacent to the Elvo Valley. The breed owes its name to its distinctive spotted coat, ranging from orange to deep red, with irregular edges. The head, extremities, belly, and tail tip, however, are generally white. The head is light, with a straight profile and upward-curving horns that extend forward. There are around 240 breeders in the provinces of Biella and Vercelli, and the registry of native populations records over 4,000 breeding cows, with a total livestock population of approximately 7,000. The



presence of the **Pezzata Rossa d'Oropa** in the area is so deeply rooted that it has become an iconic figure in local culture. Its milk, rich in proteins and fats, is the foundation of excellent cheeses—such as **Maccagno**, a renowned Biellese specialty—and butter.

### CHARACTERISTICS



#### MEAT

Vivid red color, bold flavor that reflects the animal's rustic nature.



#### FARMING

Extensive farming, high-altitude pastures, and a frugal lifestyle.



#### BREED

Medium-sized cattle with a spotted coat ranging from orange to red, with a white head and extremities.

BREEDING AREA  
**PIEMONTE**



1600 m a.s.l.



1100 m a.s.l.



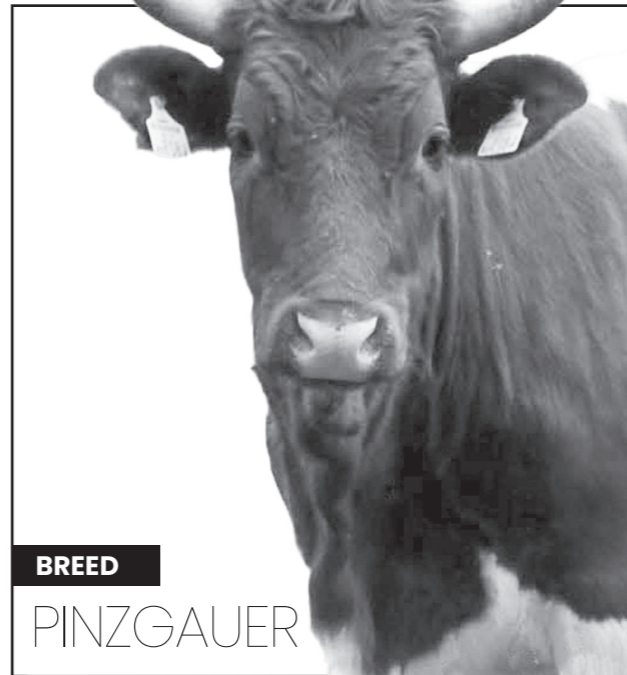
## PINZGAUER

From the typical Alto Adige farmhouses, the Northern gem with an enveloping flavor

Raised in the autonomous province of Bolzano, precisely in Val Aurina and Val Pusteria, the Pinzgauer is a dual-purpose cattle breed. In addition to excellent milk production capacities, **the breed is famous for the fineness of its meat.**

The farmhouses are located at over 1200 meters above sea level, where our Pinzgauer graze and grow in the alpine pastures.

In winter months, when temperatures become hostile and pastures impracticable, they are housed in covered structures and fed with local hay and grains. The slaughter age is always over 36 months, allowing the animals 3



**BREED**  
PINZGAUER

or more alpine pastures. The meat, with **pronounced marbling**, has significant fat coverage and **an enveloping and herbaceous flavor.**

### CHARACTERISTICS



#### MEAT

Carmin color, enveloping and herbaceous flavor, pronounced marbling, and significant fat coverage.



#### FARMING

Raised in typical Alto Adige farmhouses, summer grazing in pastures over 1800 meters.



#### BREED

Harmonious animals, medium-small size and stature.

BREEDING AREA

## TRENTINO ALTO ADIGE



1800 m a.s.l.



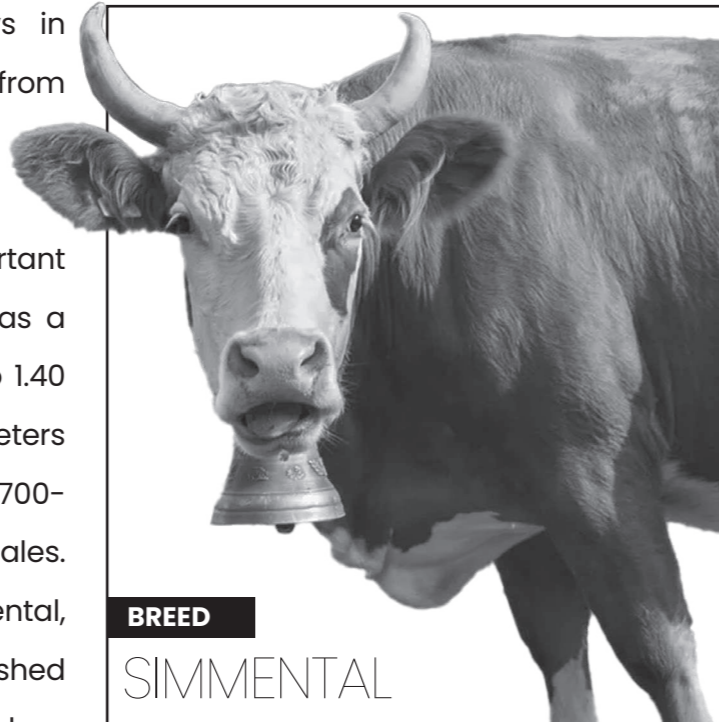
1000 m a.s.l.



## SIMMENTAL

From an altitude of 1200 meters, one of the oldest cattle breeds in the world

Originating from the Simme valleys in Bern and formed in the 5th century from the crossbreeding of local cattle with Scandinavian specimens, the Simmental is a **historic breed**, important for its productive characteristics. It has a withers height that varies from 1.35 to 1.40 meters in cows and from 1.40 to 1.45 meters in bulls, with a live weight ranging from 700-800 kg in females and 800-1,100 kg in males. The traditional coat of the Simmental, although not standardized, is distinguished by red (or golden) and white patches. Our Simmentals come from Alto Adige farmhouses located at over 1200 meters above sea level, where they graze in alpine pastures in summer and feed on alpine



flowers and cereals in winter. The **meat** is characterized by **pronounced marbling**, intense and brilliant color, and a **sanguine and herbaceous flavor**.

### CHARACTERISTICS



#### MEAT

Intense and brilliant color, sanguine and herbaceous flavor, pronounced marbling.



#### FARMING

Raised in typical Alto Adige farmhouses, summer grazing in pastures over 1800 meters.



#### BREED

Large build, among the oldest of all cattle breeds in the world, red and white mottled color.

BREEDING AREA  
**TRENTINO  
ALTO ADIGE**



1800 m a.s.l.



1000 m a.s.l.



## VALDOSTANA

From extensive farming and high-altitude summer pastures, the taste of alpine life

Remarkable capacity to exploit pastures and great adaptability to adverse environmental conditions.

These are just two of the **numerous qualities** that distinguish the Valdostana.

These are dual-purpose animals that offer significant results both in milk and meat production. Weaning occurs not before 60 days and always gradually.

The feed consists mainly of cereals such as corn, barley, wheat bran, protein-rich soy, as well as mineral compounds and vitamins. During the winter, the animals are stabled, in spring and autumn they graze on green valley meadows. In summer, they move to alpine pastures, where the natural



ritual of spontaneous battle also takes place: cows from different farms compete in fights to elect a winner who becomes the queen of the alpine pasture. The **meat** of Valdostana, with its **vivid red color and intense and decisive flavor**, is a perfect experiential narrative of the benefits of alpine pasture.

### CHARACTERISTICS



#### MEAT

Red color, intense and decisive flavor, direct account of alpine pasture.



#### FARMING

Extensive farming, high-altitude summer pastures with "desarpa" transfers to winter shelters.



#### BREED

Medium-sized cattle, can have red, chestnut, and black mottled coat.

BREEDING AREA

## VALLE D'AOSTA



## RENDENA

### Rusticity and authentic taste of Trentino

The Rendena breed is known for its **rusticity**, making it **ideal for grazing** even on difficult terrain, especially in hills and mountains. It is part of the European Federation of Alpine System breeds and is renowned for its longevity, making it a veteran of summer pastures. The breed is in **slight expansion** after a decline observed until the 1980s. The situation of the breed worsened from the early 1900s when unscrupulous theses promoting its replacement crossbreeding with the Bruna reduced its population to a few thousand heads. The credit for the survival of the Rendena goes to those Trentino and Veneto breeders who, strong in their convictions, continued to reproduce their breed in purity clandestinely,



sometimes facing legal consequences. Discrimination against the Rendena and its breeders ceased in 1978 when the Ministry of Agriculture and Forestry, at the request of the Veneto region, authorized its purebred breeding.

### CHARACTERISTICS



#### MEAT

Red color, delicate and herbaceous flavor, significant fat coverage, and pronounced marbling.



#### FARMING

Raised in Trentino, Val Rendena, with dry feeding in winter and summer pasturing.



#### BREED

Medium-small size. Brown coat. Black muzzle with a white ring. White horns, black tips.

### BREEDING AREA TRENTINO ALTO ADIGE



1600 m a.s.l.



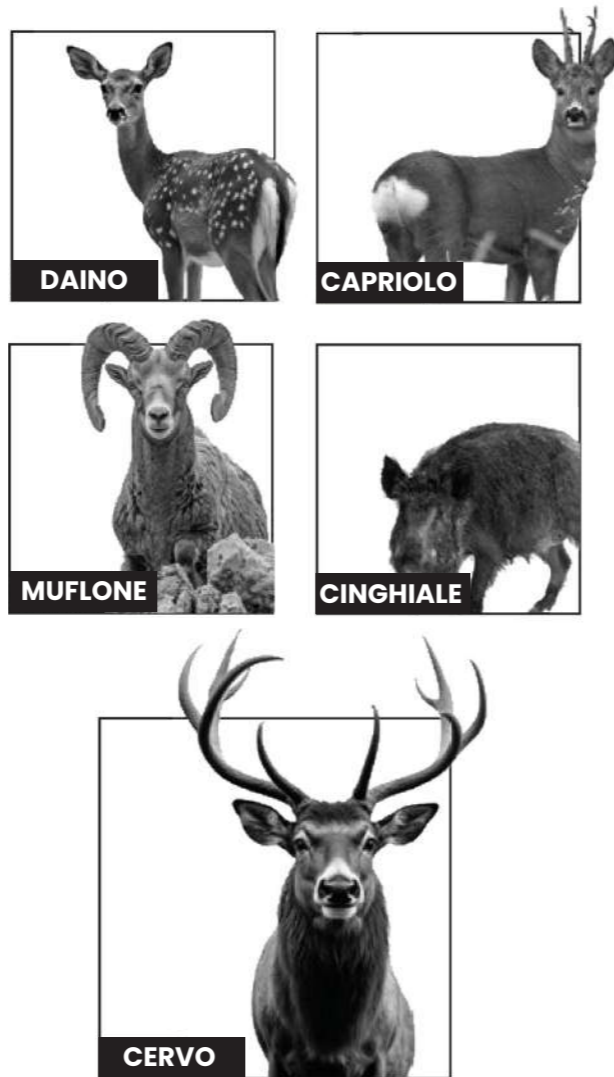
600 m a.s.l.



# SELVAGGINA

## The Flavors of the Forest, Directly from Selective Hunting

Game meat differs from farm-raised meat in a number of sensory characteristics resulting from the animals' active lifestyle and natural diet. It has distinctive chemical and organoleptic qualities that set it apart from farmed meat. From a nutritional standpoint, it is characterized by low fat content and high protein content, typical of lean muscle tissue. It is also rich in polyunsaturated fatty acids and contains B vitamins, minerals such as iron, zinc, and potassium, as well as beneficial compounds such as CLA (conjugated linoleic acid), which contribute to its overall nutritional value.



### CHARACTERISTICS



#### MEAT

Intense color, firm texture, low fat content, and deep flavor.



#### SELECTIVE HUNTING

Game meat sourced from selective hunting, obtained through regional exemptions.



#### SPECIES

Belonging to the ungulate family, distinguished by their morphology and muscular structure.

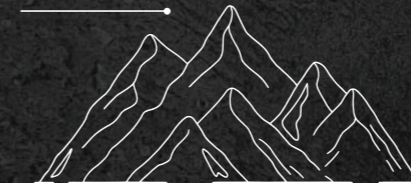
ZONA CACCIA DI SELEZIONE

APPENNINO TOSCO-EMILIANO  
ALPI VALTELLINA-TRENTINO  
ISOLA D'ELBA



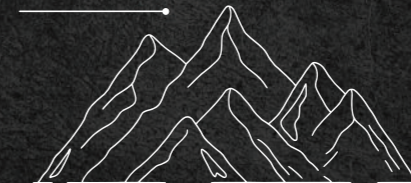
APPENNINO TOSCO-EMILIANO

1500 mt s.l.m



1200 mt s.l.m

2500 mt s.l.m



1500 mt s.l.m

ALPI VALTELLINA-TRENTINO

950 mt s.l.m



1500 mt s.l.m

ISOLA D'ELBA

# SUINO VECCHIO SENESE

From the territories of Upper Lazio, purebred pigs



Among the valorization projects carried out by The Wolf, the Suino Vecchio Senese deserves an honorable mention.

It is a **selection of purebred Suino Vecchio Senese**, females or castrated, raised in the wild organically, aged 4 to 6 years. They are raised outdoors with a diet supplemented by internally produced cereals and legumes (wheat, barley, and fava beans).

The quality of the meat is markedly influenced by the dietary diversity that free-range farming entails, favoring a higher content of monounsaturated and polyunsaturated fatty acids. The farm, located in Tuscia (Upper Lazio), extends over an area of 200 hectares, all



cultivated organically for over 20 years. The **fat** of the purebred pig has a **creamy consistency** and a **milky white color with pinkish hues**. Its aroma is mild and its flavor sweet.

## CHARACTERISTICS



### MEAT

Mature meat, fat coverage with a melting point below 30 degrees.



### FARMING

In the wild with supplementation of cereals (fava beans, wheat, bran, and barley) exclusively grown on the farm.



### BREED

Castrated males or sows with carcasses over 200 kg. Black coat with a white "belt."

BREEDING AREA  
**LAZIO**



## OUR DRY AGING MATURATION

Meat aging is a true culinary art, transforming a high-quality product into an authentic delight for the palate.

It is a process also known as *meat aging*, a combination of science and tradition aimed at improving the organoleptic and taste characteristics of the meat, as well as its consistency and digestibility.



At the heart of our production is Dry Aging, the technique that allows meat to mature slowly and naturally in special refrigeration cells, where humidity and pH are carefully controlled. This environment promotes the growth of beneficial molds that, colonizing the surface of the meat, protect it from the emergence of undesirable bacteria and contribute to the pre-digestion of surface connective tissues. **The Wolf Italian Food provides customers with a complete and**

**“The meat aging process is a combination of science and tradition”.**

**dedicated maturation service.**

The customer has the option to choose their half, pistol, or fresh loin and **decide to leave it to mature in our state-of-the-art cells for the desired period**, also scheduling partial collection over time.

## OUR MATURATION CELLS

The Wolf Italian Food has **2 cells dedicated to Dry Aging maturation**. Both are equipped with **humidifiers and electric coils** whose purpose is to constantly maintain a **level of humidity suitable** for the process.

Additionally, the cells are monitored through special instrumentation and a remotely connected computer for **24/7 control** of temperature, humidity, and pH parameters, ensuring **impeccable maturation**. Fresh carcasses are processed within 7 days of unloading, during which they are divided into various anatomical parts.

Some of them are sold, while **the loins selected** for Dry Aging are placed in the first **maturation cell**, where they will remain for up to 40 days.

Of these, some are delivered and sold to the customer, and others, upon reaching 40 days, are transferred to the second maturation cell and kept there until sale.



**“The cells are monitored 24/7 to ensure impeccable maturation”.**



With The Wolf Italian Food,  
discover the authentic Italian  
passion for meat.

A culinary journey that will  
delight your palate and take  
you to the heart of Italy's  
gastronomic tradition.







**THE**<sup>®</sup>  
**WOLF**  
ITALIAN  
FOOD

**WOLF**



**The Wolf Italian Food S.r.l**

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