

A scenic landscape featuring a sunburst effect breaking through a misty forest. The sun is low on the horizon, creating a warm, golden glow that filters through the trees and mist. The word "VULCANO" is overlaid in large, bold, green, stylized letters. The background shows rolling hills and dense evergreen forests, with the sun's rays creating a dramatic, ethereal atmosphere.

# VULCANO

MEAT WITH SOUL



... in 1999, there were four farmers searching for the meaning of their life.

As farmers, they wanted to give their work a value which they could no longer find in the original production.













# PHILOSOPHY



Our pigs are being valued and treated with respect.

They are fed selected top quality cereals and the feeding period itself lasts longer than usual.

The animals are also of course treated in a manner appropriate to the species.

The barns are covered and there is plenty of space and everything else that they need to ensure their well-being.





# USP'S



glutenfree

in house produced feed for the pigs

versatile feeding

appreciative treatment

open stables (fresh air)

particular long feeding (more than 180kg bodyweight)

GMO free

spacious stables (twice as much as mandatory)





# PRODUCTION



Handling with care

Handmade products

Natural ingredients

Highest quality





# AIR DRIED HAM



8 | 15 | 27 | 60  
months

The special maturation of the ham on the bone results in an explosion of taste when the ham is enjoyed.





# SMOKED PRODUCTS



Loin | Neck | smoked Speck | truffle filet | walnut filet

Delicately marbled, streaky, carefully matured and deliciously smoked.





# SALAMIS



Classic | pepper | pumpkin seeds | walnut | air dried

Mild, raw sausages with mediterranean spices of high quality.





# SPECIALITIES



Speck with plums, dates, nuts, cheese  
cured products | ham chips

Refined compositions for gourmets with high standards which never fail to surprise and seduce.





# VULCANO TOURS







Thank you for your attention.  
Bettina Habel

