



We see tradition  
in your future

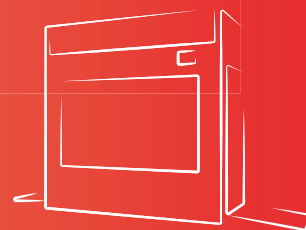


# Stagionello®

4.0 SALAMI CURING DEVICE

## FERMENTATION AND PROFESSIONAL CURING CABINETS

with salami-specific  
pH management technologies



**ORIGINAL, PATENTED**  
**MADE IN ITALY**

# Stagionello®

WE SEE TRADITION IN YOUR FUTURE

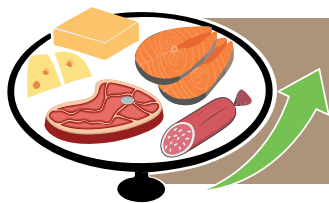
Since 1993, we protect and promote the production and consumption of typical and traditional foods



An "international family company" 100% made in Italy dedicated to preserving Italian gourmet traditions through food and crafts.



First and foremost, professionals' want to be elevated and motivated by cutting-edge technology and facilities dedicated to food safety.



Our daily commitment to increasing the value of food has propelled us to the forefront of meat processing and preservation, as well as cured meats and cheeses.



**OUR EXPERTISE EXISTS  
TO ASSIST YOU  
IN ACHIEVING SUCCESS**

# CUOMO METHOD®

Innovation is a successful tradition

"The **Cuomo Method**® is a patented method that uses only natural physical parameters and makes it possible to monitor the physical and chemical state of the foods throughout the transformation process by continuous pH analysis, verification and management".

THE **ONLY** PATENTED METHOD BASED ON  
FOOD pH MANAGEMENT



CIPO N° CA2852650  
(CANADIAN INTELLECTUAL  
PROPERTY OFFICE)



EPO N° EP 2769276B1  
(EUROPEAN PATENT OFFICE)



**Patented**  
in Europe and Canada



**Validated**  
by leading Italian  
Universities



**Certifies**  
the food-safety of  
your end products

The **Cuomo Method**® is the ideal synthesis of solely natural physical characteristics, designed to replicate a **perfect microclimate** that guarantees food-safe artisanal items with a genuine traditional flavor.

## QUALITY GUARANTEED

- Climatic® Recipe logged into each device
- Validated operating procedures for each food item
- Certified productions of **READY TO EAT FOOD**

## SAFETY CERTIFIED

- License of device use with method management software
- Certified Intended Use and production capacity, always included
- Supported by the Scientific validation from top Universities

## FOOD SOVEREIGNTY

- Promoting Km0 – Farm to Table – Local Farming
- Valorizing and use of the whole animal
- Personally-branded food products

## SUSTAINABLE ECONOMY

- Shelf -life of up to 12 month
- Weight-loss management
- Return on investment in just a few months!



# SICUR FOOD CONTROL® IOT.4.0

Patent n. EP2769276B1

The **Sicur Food Control®** is the technological translation of the Cuomo Method®: a patented device that allows you to **CONTROL, ANALYZE** and **MANAGE** the preservation and/or processing phases of your productions inside the climate cabinet through a simple and intuitive display.

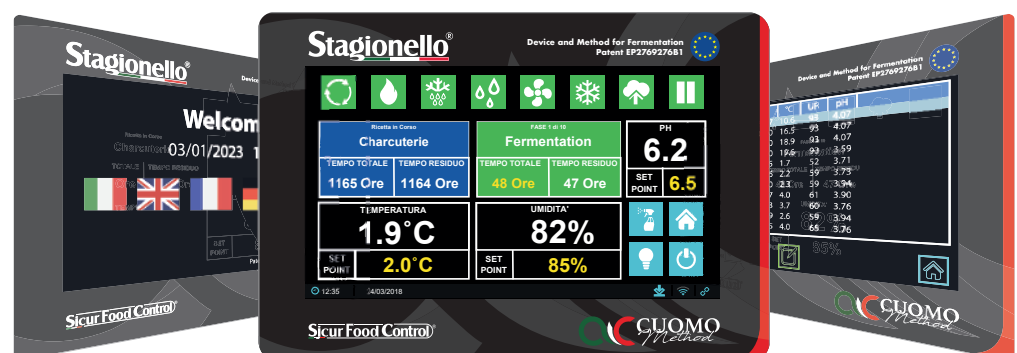
The patented technology of the **SFC®** has revolutionized the world of professional food processing forever.

**REPRODUCIBILITY** and **REPEATABILITY at any time of the year** thanks to a unique device capable of concentrating sophisticated state-of-the-art analysis systems with the simplicity of a touch screen interface.

## RISK-FREE ACCESS TO SAFETY WITH STAGIONELLO® TECNOLOGY:

- 1 MAKE YOUR OWN PRODUCTS
- 2 LOAD YOUR DEVICE
- 3 START THE CLIMATIC RECIPE (up to 30 free pre-set beef curing charcuterie recipes)
- 4 TASTE YOUR *READY TO EAT FOODS*

A device developed for each food sector: loaded with software and climate-specific formulas for beef, fish, and cured meats, all in conformity with food safety requirements.



**STAGIONELLO®**  
**SALAMI CURING DEVICE**  
FOR PROFESSIONAL SALAMI CURING



# TECHNOLOGY ALWAYS BY YOUR SIDE

## DISPLAY



Display: 7-inch ultra led touch screen display.

## I.O.T. 4.0



IoT technology with a 4.0 network system that provides remote assistance, software updates, and remote diagnostics.

## U.T.A.



U.T.A. Food air treatment unit; integrated system in the climatic chamber manufactured entirely of Aisi 304 stainless steel (no polystyrene).

## FUMOTIC®



Patented and certified by the Italian Ministry of Economic Development drop-weight management system for cold smoking and/or flavouring.

## CLEANING IN PLACE



C.I.P. Automatic and integrated washing system.

## PH-METRIC SYSTEM



Integrated pH-metry system with safety alarm that continuously **analyzes, verifies, and manages** the pH of food (compliant with international food safety standards)

## CLIMATE RECIPE



Pre-set operating procedures in conformity with international food safety regulations, or can be customised in the My Recipes section.

## HACCP



A sophisticated system for integrated and remote networked HACCP in accordance with international food safety regulations. Tracking of all values is directly visible on the display, remotely, or in print.

## STRUCTURE



Standard internal structure in AISI 304 stainless steel

## U.T.A. STAINLESS STEEL AISI 304



## M.O.C.A. CERTIFICATION



## FOOD pH MANAGEMENT



## LICENSE TO USE THE METHOD





*traditional curing through  
the eyes of innovation*

A **special, patented, and professional 100% made in Italy** system for creating authentic salami using the expertise of the norcino (traditional Italian pork butcher) art, with the safety of the exclusive pH-metry system.

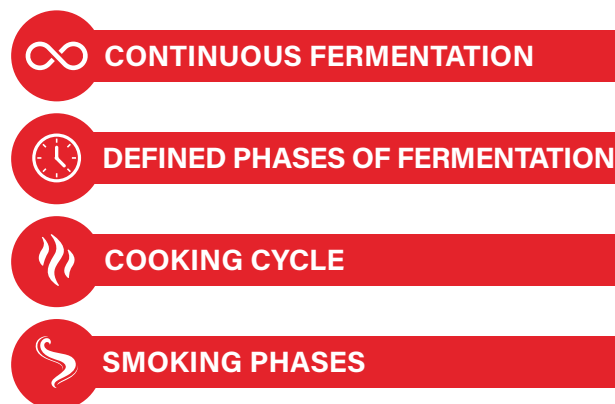
TYPICAL SALAMI

TRADITIONAL ARTISANAL PROSCIUTTI

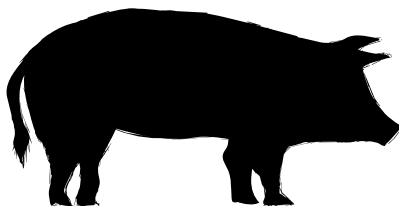
DELICIOUS COOKED SALAMI

**OWN BRAND**

DIFFERENT TRANSFORMATION PROCESSES:



Thanks to the Cuomo Method® applied to the Stagionello® Salami Curing Device you can process any cut of:



PORK  
MEAT

A specific innovation for the production of the main types of traditional Italian and international salami. The intelligent combination of only natural elements now takes shape within the SFC®.



**30 climatic recipes validated and certified** by Stagionello® project partner Universities are available by default along with endless possible combinations to experiment with.

A new taste frontier to unlock any Chef's imagination to stimulate the palates of curious consumers, and enables ROI increases of up to **700%**.

<b>Shelf life</b>	Until 12 months
<b>Cycle time</b>	Minimum 25 days
<b>Weight-loss</b>	About 30% in 30 days (ref. Salami)



**ALL THE  
FUNCTION**

*MATURING*

*DRYING*

*FERMENTING*

*CURING*

*DESICCATING*

*SMOKING*

*COOKING*

*PRESERVING*

*MANAGING  
WEIGHT LOSS*





# THE FUTURE OF TRADITION BEGINS

*With the Original Stagionello®*

With Stagionello® Salami Curing Device, you can produce **30 authentic Italian salami products** – prosciuttos, cooked salami, bresaolas – respecting **original recipes** while relying on the patented method with controlled pH.

Each preparation is **scientifically validated by Italian universities** to ensure safety, quality, and authenticity.

From gourmet boutiques to large-scale retail: excellence is replicable when built on solid foundations.



1 CANNACA SALAMI



2 SANT'ANGELO SALAMI



3 CALABRESE SALAMI



4 CANCELLARA SALAMI



5 CACCIATORINO SALAMI



6 MILANO SALAMI



7 VICENTINA SOPPR.



8 CALABRIAN SOPPR.



9 FINOCCHIONA SALAMI



10 NAPOLI SALAMI



11 FABRIANO SALAMI



12 HUNGARIAN SALAMI





13 NORCINO SALAMI



14 'NDUJA



15 MORTADELLA



16 COOKED TURKEY



17 COOKED LOIN



18 COOKED HAM



19 JERKY



20 COLONNATA LARD



21 CAPOCOLLO



22 COPPA



23 CURED LOIN



24 GUANCIALE



25 PANCETTA



26 CULATELLO



27 BRESAOLA



28 GOAT'S PROSCIUTTO



29 SPECK



30 PROSCIUTTO

# STAGIONELLO® DEVICES

## ALL MODELS FOR EVERY NEED!



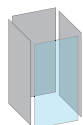
## PLUG-IN

from 60 kg to 200 kg of productions/month

*PLUG-IN AESTHETICS, VERSATILITY AND TECHNOLOGY*



### VERSIONS



GLASS DOOR



2 GLASSES



4 GLASSES

## CUSTOM

*THE REALISATION OF YOUR TAILOR-MADE PROJECT*



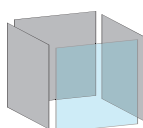
# FOR PRODUCTIONS FROM 100 KG TO 5000 KG

## WALK-IN

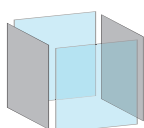
GRANDI IMPIANTI PER GRANDI PRODUZIONI  
da 400 kg a 1200 kg di produzione/mese



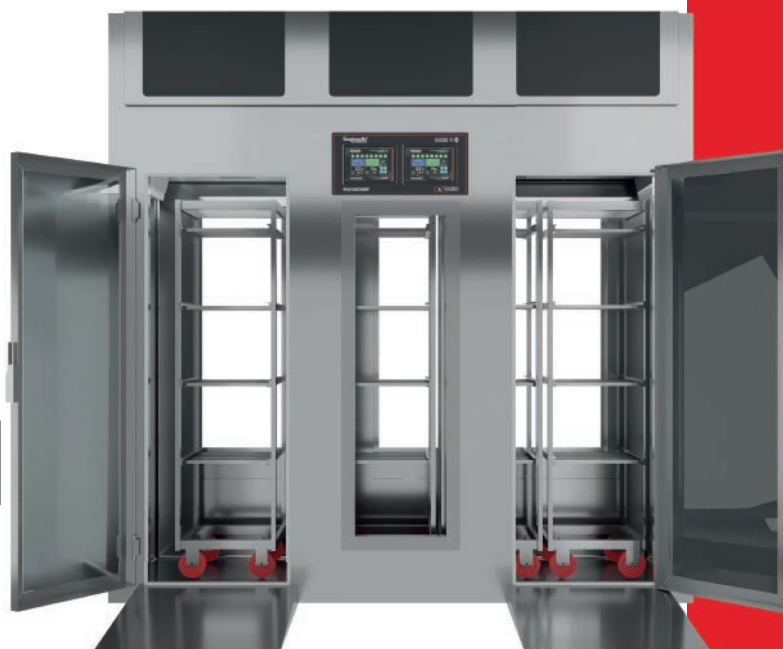
### VERSIONS



GLASS DOOR



2 GLASSES



## ALWAYS INCLUDED

SICUR FOOD CONTROL® 4.0

pH-METRY SYSTEM

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

NATURAL LIGHT LED 4000K

# WALK-IN 4.0

## MODEL 300-900KG / 1200KG



**GLASS DOOR**



**FRONT**  
**2 GLASSES**



**BACK 300-900KG**  
**2 GLASSES**



**BACK 1200KG**  
**2 GLASSES**

### SETUP

#### EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

#### EQUIPMENT

12 CART WITH 20 HANGING RODS/EACH

#### EXTERNAL DIMENSIONS

2550W X 2550D X 2565H mm

#### VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A  
400V / 60 Hz/ R452A

#### ENERGY CONSUMPTION 300-900KG

2,90KW - 5,6 A

#### ENERGY CONSUMPTION 1200KG

3,60KW - 5,6 A

#### T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

### ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS  
AIS I 304



# WALK-IN 4.0

## MODEL 200-600KG / 800KG

### SETUP

#### EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

#### EQUIPMENT

8 CART WITH 20 HANGING RODS/EACH

#### EXTERNAL DIMENSIONS

2550W X 1750D X 2565H mm

#### VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A

400V / 60 Hz/ R452A

#### ENERGY CONSUMPTION 200-600KG

2,70KW - 5,9 A

#### ENERGY CONSUMPTION 800KG

3,60KW - 8,5 A

#### T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

### ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS  
AISI 304



**GLASS DOOR**



**FRONT**

**2 GLASSES**



**BACK 200-600KG**

**2 GLASSES**



**BACK 800KG**

**2 GLASSES**

# WALK-IN 4.0

## MODEL 100-300KG / 400KG



**GLASS DOOR**



**FRONT**  
**2 GLASSES**



**BACK 100-300KG**  
**2 GLASSES**



**BACK 400KG**  
**2 GLASSES**

### SETUP

#### EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

#### EQUIPMENT

4 CART WITH 20 HANGING RODS/EACH

#### EXTERNAL DIMENSIONS

2550W X 950D X 2565H mm

#### VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A  
400V / 60 Hz/ R452A

#### ENERGY CONSUMPTION 100-300KG

1,70KW - 7,7 A

#### ENERGY CONSUMPTION 400KG

2,40KW - 5 A

#### T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

### ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS  
AIS I 304

**PLUG-IN 4.0**  
**MODEL 200KG**

**SETUP**

**EXTERNAL COLOR**

INOX AISI 304 ● / ●●●●RAL ON REQUEST

**SUPPORT**

RISE

**EQUIPMENT GLASS DOOR**

8 PAIR OF GUIDES + 40 HANGING RODS

**EQUIPMENT 2 GLASSES/ 4 GLASSES**

4 PAIR OF GUIDES + 20 HANGING RODS

**EXTERNAL DIMENSIONS**

1465W X 785D X 2260H mm

**VOLTAGE/ FREQUENCY / GAS**

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

**ENERGY CONSUMPTION**

1,18KW - 5,4 A

**T° INTERNAL    T° EXTERNAL**

-3° / +35°    +10°/+32°

**T° INTERNAL    T° EXTERNAL**

-3° / +75°    +10°/+32°



**ACCESSORIES ON REQUEST**

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE  
STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS  
AISI 304



**GLASS DOOR**



**FRONT**

**BACK**

**2 GLASSES**



**FRONT**

**BACK**

**4 GLASSES**





**GLASS DOOR**



**FRONT**

**BACK**

**2 GLASSES**



**FRONT**

**BACK**

**4 GLASSES**

# PLUG-IN 4.0

## MODEL 100+100KG TWIN

### SETUP

#### EXTERNAL COLOR

INOX AISI 304     RAL ON REQUEST

#### SUPPORT

RISE

#### EQUIPMENT

8 PAIR OF GUIDES + 40 HANGING RODS

#### EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

#### VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A  
220-240V / 60 Hz/ R452A

#### ENERGY CONSUMPTION

1,50KW - 6,9 A

#### T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

#### T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



### ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE  
STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS  
AIS I 304







PLUG-IN 4.0

MODEL 100+100KG COMBO

SETUP

EXTERNAL COLOR

INOX AISI 304 /  /    RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

4 PAIR OF GUIDES + 20 HANGING RODS  
5 PAIR OF GUIDES + 5 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A  
220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL

T° EXTERNAL

-3° / +35°


+10°/+32°

T° INTERNAL

T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

# PLUG-IN 4.0

## MODEL 150KG



**GLASS DOOR**

### SETUP

#### EXTERNAL COLOR

INOX AISI 304 / ● / ● / ● / ● RAL ON REQUEST

#### SUPPORT

RISE

#### EQUIPMENT

4 PAIR OF GUIDES + 20 HANGING RODS

#### EXTERNAL DIMENSIONS

905W X 785D X 2260H mm

#### VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

#### ENERGY CONSUMPTION

1,18KW - 5,4 A

#### T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

#### T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



### ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**FRONT**

**BACK**

**2 GLASSES**



**FRONT**

**BACK**

**4 GLASSES**

# PLUG-IN 4.0

## MODEL 100KG

### SETUP

#### EXTERNAL COLOR

INOX AISI 304 ● / ●●●● RAL ON REQUEST

#### SUPPORT

RISE

#### EQUIPMENT

4 PAIR OF GUIDES + 20 HANGING RODS

#### EXTERNAL DIMENSIONS

730W X 785D X 2260H mm

#### VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A  
220-240V / 60 Hz/ R452A

#### ENERGY CONSUMPTION

0,75KW - 3,4 A

#### T° INTERNAL    T° EXTERNAL

-3° / +35°            +10°/+32°

#### T° INTERNAL    T° EXTERNAL

-3° / +75°            +10°/+32°



### ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE  
STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS  
AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES



# Stagionello<sup>®</sup> Chef

*we started with traditionally simple elements to ensure technologically natural products for the future*

With Stagionello<sup>®</sup>, meticulous study of raw materials, flavors, and preservation methods has given rise to genuine products, natural blend, and secure flavors, making them accessible tools for every user, all around the world!

## SEMI-FINISHED FOODSTUFFS

### WHOLE ANATOMICAL PIECES

BRESAOLA  
SPECK  
COPPA  
PANCETTA  
CAPOCOLLO

### BASES FOR CURED PRODUCTS

SICURSAL RAPID FERM.  
SICURSAL LONG FERM.

### SALAMI

SALAME FELINO  
SALAME FINOCCHIONA  
SALAME NORCINO  
SALAME UNGHERESE  
SALAME CALABRESE  
DOLCE / PICCANTE  
SALAME CACCIATORE  
SALAME NAPOLI  
SALAME BUFALO  
SALAME MILANO

### FLAVORED SMOKING

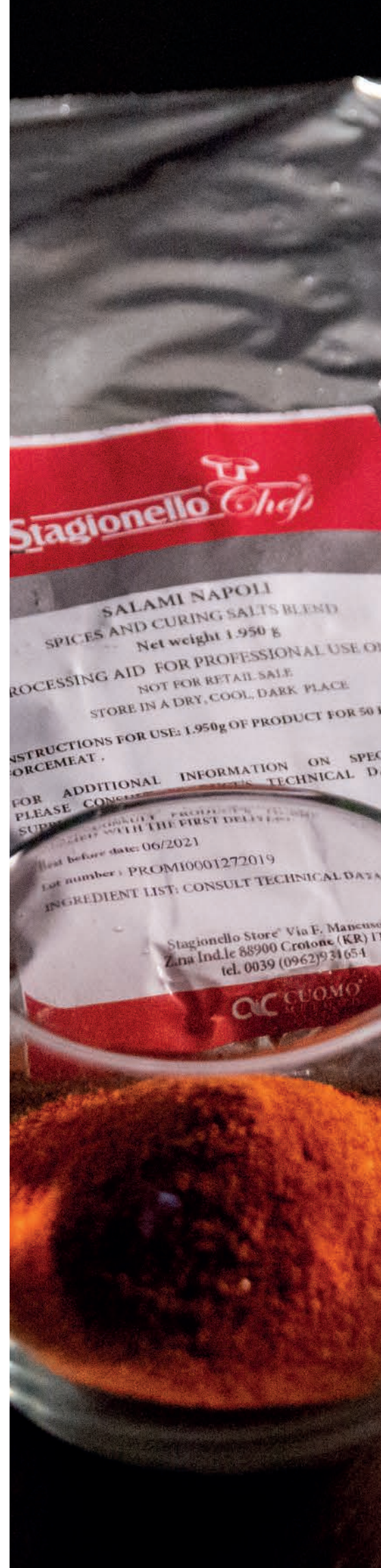
SMOKE  
WHITE TRUFFLE  
BLACK TRUFFLE  
BARBECUE

### COOKED SALAMI

COOKED TURKEY  
COOKED SALAMI



**DISCOVER THE PRODUCTS**







# STAGIONELLO<sup>®</sup>

service

Stagionello<sup>®</sup> Service is the CUAT (Unique Technical Assistance Center) that provides you with technical and technological support online or at your business, offering maintenance, service, training and rentals for short, medium and long periods.

## TECHNICAL SUPPORT

INSTALLATION AND TESTING

ROUTINE SCHEDULED MAINTENANCE

EXTRAORDINARY MAINTENANCE

EXTRAORDINARY MAINTENANCE

## REMOTE SUPPORT

REMOTE DIAGNOSTICS

REMOTE MANAGEMENT WITH 24-HOUR CALL CENTER OPERATOR

DATA INTERCONNECTION WITH AUTOMATIC DISCHARGE

## AFTER-SALES SUPPORT

NON-OBSOLESCENCE GUARANTEE

WARRANTY EXTENSION

SYSTEM REFURBISHMENT

SYSTEM EXCHANGE

## TECHNOLOGICAL SUPPORT

PRODUCTION ASSISTANCE WITH STANDARD OPERATING INSTRUCTIONS

TECHNOLOGICAL SUPPORT FOR PRODUCT DEVELOPMENT

NEW PRODUCT RESEARCH AND DEVELOPMENT

HEALTH VALIDATION

SCHEDULED ROUTINE VERIFICATION OF THE DISCIPLINARY (VOPD) + ANALYSIS

SUPPORT FOR FOOD-SAFETY SCIENCE AND TECHNOLOGY



DISCOVER THE SERVICES





# STAGIONELLO® ACADEMY

The Stagionello® Academy promotes and carries out events and training courses for food operators and handlers of large-scale retail chains as well as providing specific training modules for consumers and professionals in dedicated sectors such as restaurants, butchers, fishmongers, delicatessens.

Master Courses and Specialist levels in applied technology that integrate scientific, technological, and technical topics from three distinct food industries, all based on the Cuomo Method®.

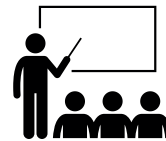


**COURSES ARE ALWAYS INCLUDED WITH 4.0 DEVICES**

**TRAINING BY YOUR SIDE**



**ACADEMY WORLDWIDE**



**ON SITE COURSES**



**THEORETICAL/PRACTICAL COURSE**



**ON DEMAND COURSES**



**UNIVERSITY COLLABORATIONS**



**SPECIALIZED TECHNOLOGISTS**



**LIVE COURSES**



**MULTICHANNEL COURSES**



**ON SITE SALAMI CURING COURSE**

Technological course on salami curing

**DURATION**  
2 DAYS



**3 PRACTICAL PRODUCTIONS**



**COURSE PURCHASE**

**VOUCHER ON YOUR DEVICE**





# International **MASTER CLASS** FOR TRADITIONAL SALAMI



An advanced training course in English for International participants, aimed at transferring the knowledge behind the noble and true art of pork butchery. The course provides professional practical skills to facilitate managerial placement in the artisan production of traditional food production chains. A 7-day course focused on providing the theoretical and practical knowledge of pork processing, from breeding to final product, step by step with Stagionello's patented applied technology with particular attention on today's current international food safety regulations.





# ADVANTAGES

## INCREASE OF FISH QUALITY

At the conclusion of the processing technique, laboratory tests carried out at accredited research centers and Universities have shown an increase in the food's nutritional qualities.

## INCREASED SHELF-LIFE

Preservability of salami using Stagionello® Salami Curing Device 4.0 and Cuomo Method applied for up to 12 months.

## READY TO EAT FOODS *(to be consumed raw)*

Certifiable B.R.C. (British Retail Consortium) and I.F.S. (International Food Standard).

## SHORT AND SAFE PRODUCTION TIME

Three alternative processing cycles:

- 1. Continuous fermentation, 2. Defined-stage fermentation, both with or without flavored smoke, and 3. the Cooking cycle, are used to produce a variety of ready-to-eat dishes from 1 to 365 days.

## TRACEABILITY

Process data traceability is stored on an integrated HACCP database that may be viewed both on-site and remotely.

## SAFE AND PROFITABLE BUSINESS

This process allows the user an average R.O.I. (return on investment) of 500% per production cycle.

### UP TO 500% RETURN ON INVESTMENT PER PRODUCTION CYCLE

#### PRODUCTION - SALAMI

Production cycle = 30 days

(estimate calculated on FULL LOAD - 130 kg of Salame tipo Napoli)

	€	U.M
Raw material cost	3,60 €	Kg
Incidence of processing by half carcass	40%	%/Kg
Weight drop processing incidence	30%	%/Kg
Operating costs	3,00 €	€/Kg
Price of cured salami	30,00 €	€/Kg

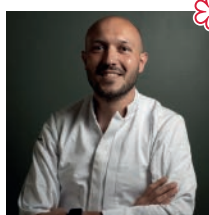
#### MONTHLY STATEMENT

COSTS	€/month	REVENUES	€/month
Raw material cost	655,20 €	Vendita PF	2.730,00 €
Proccesing per loin	262,08 €		
Operating costs	546,00 €		
total	1.463,28 €	total	2.730,00 €

#### MONTHLY NET PROFIT

1266,72 €

## MASTER CUOMO METHOD® ♣ ♣ ♣



Marco Visciola  
EATALY GENOVA



Pasquale Palamaro  
INDACO



Ciro Sicignano  
LORELEI



Paolo Casagrande  
LASARTE



Alessandro Tormolino  
SENSI



Michael Combs  
Metropolitan community college  
NEBRASKA



Marinou Souranis  
MARATHIA



Pablo Esposito  
MALTA



Duff Lampard  
CANADA



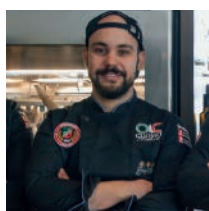
Maddalena Tessitore  
DOGANA GOLOSA



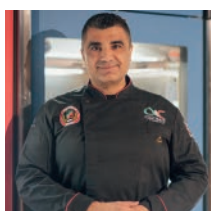
Aitor Olabegoya  
CHINA



Roberto Pintadu  
BIFRO



Jacopo Ticchi  
TRATTORIA DA LUCIO



Salvatore Andolina  
ENOTECA DA SALVATORE



Mario Stasio  
FRATELLI DI PIZZA



Amr Abdel Ruhmum  
THE FABRIQUE



Andrey Vishnevskiy  
VISHNEVSKIY



Roberto Costa  
MACELLAIO RC

## TUTOR CUOMO METHOD® ♣ ♣



Umberto Salustri  
ROMOLO AL PORTO



Heghine Manukyan  
PIZZARIA



Bartolomeo Marmoreo  
CONTROCORRENTE



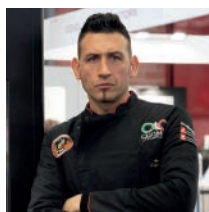
Pau Brossa  
PURA BRASA



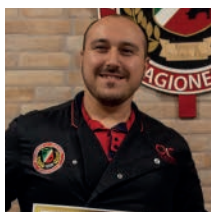
Pietro Marongiu  
TERZA SPIAGGIA



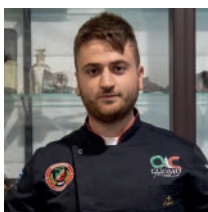
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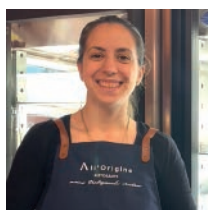
Gianni Gianfrate  
GIANFRATE CARNI PREGIATE



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