



Coccia Nesto

Prosciuttificio
dal 1947



OUR STORY

It was the early twentieth century when Nonno Nazzareno began his "trade", lending his skills as a pork butcher, to private homes in his small town of origin: Preci in the province of Perugia, a few kilometers from the famous Norcia.

Papà Sesto, a native of this land, in the wake of his father's experience he began his profession with great passion and during the war, just twenty years old, he moved with his family to Viterbo, where in the historic center he began, in a small restaurant, his exciting adventure from "butcher". After many sacrifices, the first satisfactions arrive, the marriage and the birth of the three daughters who, growing up, follow in their father's footsteps. The business expands to become an important reality, very different from that of the immediate postwar period, the volumes change to become industrial, but only one rule remains; rigid and essential: the artisan imprint.

Unfortunately, Papa Sesto passes away, leaving his daughters a great void, but also the passion for the company that advances tradition in the memory of its unforgettable founder.

The management of the second Coccia generation appears to be marked by modernity on the one hand and by respect for family tradition. Maura and Annarita, strengthened by the skills acquired, deal with the sale to the public; Simonetta manages the company, taking care of aspects ranging from production, to commercial relations, to those with banks, with the staff up to promotional activities. To date, the company has acquired a dominant position in the particular market in which it operates at a regional and national level.

Today the Coccia Sesto ham factory is a third generation enterprise meeting modern market challenges, yet respecting the roots and traditions of its ham manufacturing for over 70 years. Manufacturing is mainly done by hand and the necessary equipment is modern. Our firm is situated on the outskirts of the city of Viterbo. We abide by the strict rules of sanitation and safety food standards set by the European Union (CE 853/04).

Since 2014, we have obtained important export permits:

Today the ISO 22000 certified company is authorized to export to Canada, registered on the FDA list pending the Ministry of Health.

We have two patents: a high-cut Coccia cut, without the haunch with high rump and Cheek, the first round non-rolled pillow.

We also have a Slow Food Presidium, La susianella, a product that the Etruscans, the first inhabitants of our territory, produced La Tuscia.

We produce 136 high quality products with a traditional taste, never obvious. Our territory gives us great stimulus, to produce sausages synergistically combined with highly qualitative products, such as Salami with Honey from Tuscia, Salame cooked aleatico, a local vine and Violone Salame, always territorial.

We use the best raw materials and the best subsidiary materials, which allow us to have a very high quality standard.



The salting process

Salting plays the most important part in ham processing. Expert pork butchers knead the salt by hand into the meat in order to ensure full absorption in every individual ham.

Curing

Hams are kept in large store rooms at a constant temperature according to ancient family traditions. This is the slowest part of the procedure, since the hams are moved and checked, needing fresh air. The best time is at dawn with the morning dew. Experience and skilled hands decide when a ham is ready.

Coating

At this stage, a coating of fatty lard mixed with rice flour and spices is applied to the meat, following an ancient recipe. This ensures the right amount of humidity which keeps the ham soft during curing



OUR VISION



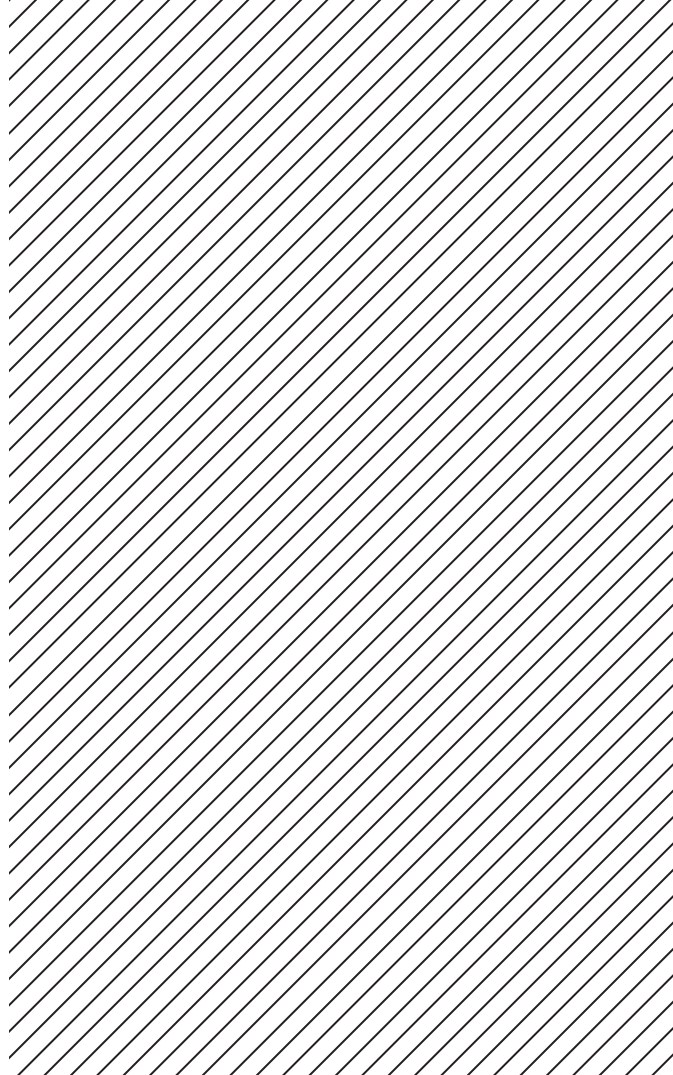
Our firm is characterized by the words Territory, Tradition and Quality. My sisters and I are well aware of the value of these words which are the essence of what we strive for, in promoting our products in the Tuscia region with excellence, as our dear father taught us. We spent many hours learning the know-how of his craft. It is forever impressed in our memory.

I admire especially, the preciseness and the determination of my father when reading the precious recipes in his jealously guarded diary.

His vision was to pass on to the next generation and to the world, the excellence in taste and quality of our craft: both an honour and a duty, thanks to his guidance and inspiration.

Simonetta Coccia





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Addetti: 19

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