

Our History

We have a long history. It began in the mid-1800s, when our great-grandfather, who until then had been working as a door-to-door pork butcher, opened the first *Osteria* with adjoining Deli store under the name of the Corrà family.

Such history has seen the passion for butchery and our specialization in the production of cured meats constantly grow over 5 generations, taking us from the award of the Gold Medal in 1960 to being selected today by GamberoRosso to be included in the list of the best, most advanced and refined butcher's shops in Italy, the only ones from Trentino to be selected by such prestigious magazine.

Our philosophy has always been focused on the careful selection of meats, all of them of premium quality and coming from certified farms in Trentino and Italy. We personally and carefully select the best animals, following their process of growth and OGM-free feeding, to guarantee their health and superior organoleptic characteristics.

The Historic Butcher's Shop in Coredò

The historic butcher's shop in Coredò is a key step in the tradition of our family. It was my grandfather who involved my father, the first of eight sons, in the opening of a new butcher shop in Coredò in the 60s and this is how Del Massimo Goloso began. Here, exactly like it was back then, we offer to our clients traditional meat cuts from directly processed bovine and pigs from Trentino, our cured meats and a wide range of ready-made and pre-cooked products prepared in our deli store.

Our Workshop

Every step of butchery, processing, smoking and aging of our products takes place inside our production site. It is located in Còredo and has been recently set up and equipped with cutting-edge equipment required by the hygienic and sanitary rules in force. This, together with a completely artisan and natural production, allows us to create products that do not contain gluten, lactose and milk proteins. The processing, smoking and aging of our cured meats still follow traditional and entirely artisan methods. We produce different types of cured meats belonging to the tradition of our land: speck, salami, *pancetta*, pork breast and *lard* with herbs. In particular, we produce two local products: Mortandella Val di Non and Luganega Trentina.

The New Risto-Macelleria

The Risto – Macelleria Dal Massimo Goloso di Pellizzano is a natural evolution of our path. It is a unique place in Trentino, born from Davide's passion and constant commitment, where we offer high-quality service from the butcher's shop to the restaurant, bringing together experience and innovation through the offering of selected meats, with an eye for local resources.

In our 200-square-meter shop, you can taste our meats prepared following old recipes, marinades and expert aging, always respecting each cut for a perfect cooking. You can shop or sit at a table and enjoy our delicacies, possibly paired with a glass of wine or of Metodo Classico Trento Doc, local beers, cheeses and vegetables. Take away service is available.