PRO PATRIMONIO MONTANO

RETE PER LA CONSERVAZIONE DEL PATRIMONIO DELLE MONTAGNE
NETZWERK ZUM ERHALT DER GENETISCHEN VIELFALT DER BERGWELT
THE MOUNTAIN HERITAGE NETWORK

The Black and spotted Alpine pig

Characteristics: Small to medium-sized pig breed with long, strong legs and a short torso. Therefore, very consistently mountain. The color ranges from black through spotted to dark red.
Productivity: 2 litters per year with 8 – 12 piglets. Late maturity and undemanding breed, ideally suited for extensive free-range.
Weights: Sows: 130 – 160 kg, boar: 150 – 180 kg

Last minute rescue: More than 100 years ago the high-productivity breeds have taken the place of almost all European pig breeds. In the Alps even completely. In 2013 representatives of the Faculty of Veterinary of Parma have found in a School Farm one last group of Valtellina pigs (also called Grison pig). Pro Patrimonio Montano continued the breed and found after a long search two other relict groups. This was necessary to avoid inbreeding. The three provenances today form now a "gene pool", representing all alpine pig breeds.

Real mountain animals: By its light, strong body-building the Alpine pigs are best for mountain pastures. Thanks to their dark color, they are not sunburn-risk and can - unlike modern breeds - be all day outside. Because of its modesty and sturdiness they are ideal for an extensive free-range husbandry. With their rooting they fight monk´s-rhubarb and loosen compacted soil by cattle. They are not only culturally, but also ecologically interesting.

Long legs and a short body – appropriate for mountains!

Quality products: As the Alpine pigs are constantly on the move, they put the fat into the muscle, which is a close-grained, marbled flesh with a good taste. Less achievement, but great quality!

Earlier spread: Mountain areas of the central and south-eastern Alpine region.

Scientific studies: Yet, no modern scientific data are available, but a study is currently undertaken by the University of Milan, Department of Health, Animal Science and Food Safety, Italy.