

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 2012 representatives of the Faculty of Veterinary of Parma have found in a School farm one last group of Valaisian 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 animals 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 sunburnt and fat - unlike modern breeds - fat all day outside. Because of its modesty and hardiness they are ideal for an extensive free-range husbandry. With their coating they fight much with ticks and louse compacted too by cattle. They are not only culturally, but also ecologically interesting.



Long legs and a short body - appropriate for mountain



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.

For more information see: www.patrimoniom.org and www.alpenschaem.org | [facebook.com/patrimoniomontano](https://www.facebook.com/patrimoniomontano)