

BRESAOLA DI CARNE FRESCA PUNTA D'ANCA



CODE	82001
COUNTRY OF ORIGIN **	Italy, Lombardy
WEIGHT	3 kg approx
** ATTENTION: the origin of the raw material may be different	

Bresaola obtained by the processing of punta d'anca muscles

DESCRIPTION	Bresaola of punta d'anca obtained from fresh meat of selected cattle, dry-salted and seasoned according to tradition
APPEARANCE	Round and regular shape due to the use of a mesh gut, with bright red meat, slightly marbled
TASTE	Juicy and well balanced, the spiciness is not intrusive
MATURING	At least 28 days
PRODUCER	Paganoni - Chiuro (SO) - Lombardy
OUR SELECTION	We were looking for a bresaola of fresh meat, processed from a quality raw material and seasoned without haste. The meeting with Nicola Paganoni confirmed our expectations, thus starting a new project and a new collaboration
CURIOSITY	The fresh meat used by Paganoni comes almost entirely from France: Blonde d'Aquitaine or Garronese breed cattle, bred in the semi-wild state, which have large-sized thigh