

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 Aquitaine or Garronese breed cattle, bred in the semi-wild state, which have large-sized thigh
