**BRESAOLA PRIMITIVA - ORGANIC**

**CODE**  
82003

**COUNTRY OF ORIGIN**  
Italy, Lombardy

**WEIGHT**  
1 kg approx

Organic bresaola, produced with high quality Italian meat, without preservatives

**RAW MATERIAL**
Bresaola obtained from fresh noble cuts of thight, trimmed by hand and processed without nitrites and nitrates, according to the disciplinary of biological production; to make Primitiva all the four lean cuts of the leg are used: topside, silverside, thick flank and round roll

**APPEARANCE**
It is a small size bresaola, darker in colour compared to a more classic bresaola

**TASTE**
Soft to the palate, with an intense taste, well balanced in spice and pleasantly sapid; to avoid preservatives an higher percentage of salt is used (4.5-5% compared to 3% in classic bresaola)

**MATURING**
At least 45 days

**PRODUCER**
Paganoni - Chiuro (SO) - Lombardy

**OUR SELECTION**
We choose this organic bresaola because it is produced using only high quality Italian beef, without dyes, preservatives, nitrites or nitrates

**CURIOSITY**
The name "Primitiva" (primitive) is linked to the idea of how bresaola could be at origin, more like a slinzega (i.e. a smaller and drier bresaola), naturally preserved just with salt

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