

BRESAOLA DI MONTAGNA



CODE	82354
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	4 kg approx

Artisan Bresaola produced by Fratelli Corrà in Trentino

DESCRIPTION	Bresaola produced with single cut of bovine silversides selected by the Fratelli Corrà
APPEARANCE	The slice is soft and compact; intense ruby red in colour and with evident white marbling
TASTE	Sweet and melted; on the palate the spices are delicate and the smoky note is light
MATURING	At least 5 months
PRODUCER	Fratelli Corrà' - Smarano (TN) - Trentino Alto Adige
OUR SELECTION	The Fratelli Corrà produce artisan typical Trentino cured meats in their laboratory at 100 meters above sea level, in Smarano, respecting local tradition
CURIOSITY	The selected cuts are dry-salted and sprinkled with a 12-spice tanning from the historical recipe of the Corrà family and they are then turned over and massaged to better absorb the aromas of spices: this is how the typical aromatic profile is created of this bresaola
SUGGESTIONS	Excellent for summer recipes such as the timeless bresaola, rocket and Grana Padano or to make rolls filled with fresh cheese and walnuts