

# BRESAOLA DI MONTAGNA



<b>CODE</b>	82354
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	4 kg approx

Artisan Bresaola produced by Fratelli Corrà in Trentino

<b>DESCRIPTION</b>	Bresaola produced with single cut of bovine silversides selected by the Fratelli Corrà
<b>APPEARANCE</b>	The slice is soft and compact; intense ruby red in colour and with evident white marbling
<b>TASTE</b>	Sweet and melted; on the palate the spices are delicate and the smoky note is light
<b>MATURING</b>	At least 5 months
<b>PRODUCER</b>	Fratelli Corra' - Smarano (TN) - Trentino Alto Adige
<b>OUR SELECTION</b>	The Fratelli Corrà produce artisan typical Trentino cured meats in their laboratory at 100 meters above sea level, in Smarano, respecting local tradition
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Excellent for summer recipes such as the timeless bresaola, rocket and Grana Padano or to make rolls filled with fresh cheese and walnuts