

## BRESAOLA PUNTA D'ANCA PREMIUM



CODE	82250
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	3,5 kg approx

Punta d'anca bresaola from rump of Blonde d'Aquitane breed beef

DESCRIPTION	Punta d'Anca bresaola made from fresh Blonde d'Aquitane breed beef
APPEARANCE	The slice is large in size and is ruby red in colour; on the palate it is velvety and soluble
TASTE	Very fine on the palate, sweet and without ferrous hints
MATURING	At least 8 weeks
PRODUCER	Salumificio Castagna - Erba (CO) - Lombardy
OUR SELECTION	Il Salumificio Castagna, a small company in Lombardy, produces simple and elegant bresaola under the historical brand Cirla, with a careful selection of the raw material, rigorously processed from fresh produce and a gradual, non-forced maturing method, which gives uniqueness to the range