

BRESAOLA RUSTICA INTERA



CODE	82251
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	5 kg approx

Rustic and innovative bresaola seasoned without being stuffed

DESCRIPTION	Innovative bresaola obtained from fresh and seasoned beef sirloin from Blonde d'Aquitaine race without being stuffed into casings
APPEARANCE	Elongated pear shape due to the effect of gravity: the slice is slightly squared and is ruby red in colour
TASTE	Rustic and balanced, with hints of juniper and pepper, and notes of cellar
MATURING	At least 6 weeks
PRODUCER	Salumificio Castagna - Erba (CO) - Lombardy
OUR SELECTION	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