

## BRESAOLA RUSTICA INTERA



<b>CODE</b>	82251
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>WEIGHT</b>	5 kg approx

Rustic and innovative bresaola seasoned without being stuffed

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