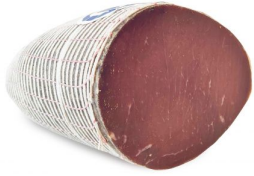


BRESAOLA PUNTA D'ANCA GOURMET



CODE	82252
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	3,5 kg approx

Bresaola of fresh meat from Charolaise breed beef

DESCRIPTION	Bresaola of freshly processed meat, from French Charolaise breed
APPEARANCE	The slice is regular and is dark-ruby red in colour, widely marbled
TASTE	Sweet and delicate, it leaves the palate fresh and clean
MATURING	At least 7 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