

BRESAOLA PRIMITIVA - ORGANIC



CODE	82003
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	1 kg approx

Organic bresaola, produced with high quality Italian meat, without preservatives

DESCRIPTION

Bresaola obtained from fresh noble cuts of thigh, trimmed by hand and processed without nitrites and nitrates, according to the disciplinary of biological production; to make Primitiva all the four lean cuts of the leg are used: topside, silverside, thick flank and round roll

APPEARANCE

It is a small size bresaola, darker in colour compared to a more classic bresaola

TASTE

Soft to the palate, with an intense taste, well balanced in spice and pleasantly sapid; to avoid preservatives an higher percentage of salt is used (4,5-5% compared to 3% in classic bresaola)

MATURING

At least 45 days

PRODUCER

Paganoni - Chiuro (SO) - Lombardy

OUR SELECTION

We choose this organic bresaola because it is produced using only high quality italian beef, without dyes, preservatives, nitrites or nitrates

CURIOSITY

The name "Primitiva" (primitive) is linked to the idea of how bresaola could be at origin, more like a slinzega (i.e. a smaller and drier bresaola), naturally preserved just with salt