www.monferratontour.it

AZ. AGR. GERMANO BRUNO

Category: Meat and meat products
business description: Cured meats are the house specialty, starting with the prized raw salami made with bacon fat, select meats, salt, pepper, natural flavors, and Barbera (plus 2-3 months of aging in a natural casing). Among the finest products are the cooked salami, boiled for two hours, the cacciatorini cured for twenty days in pork casing, the lard with the vein, and the fresh sausage. From the Large White and Duroc pigs, we produce racks, fillets, chops, sirloin steaks, and ribs.
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Links