www.monferratontour.it

AZ. AGR. ZANARDI ANDREA

Category: Meat and meat products
business description: Cinta Senese pigs are not native to the Alessandria area, but you can find them in Oviglio, bred half-wild and nourished naturally, raw material for the cured meats made by Andrea Zanardi. The bacon, coppa (pork cold cut), cotechini (pork sausage), salami to cook, liver mortadella and sanguinaccio (black pudding) are all excellent, and there is also a real gem: the fillet placed in brine for fifteen days, then stuffed in natural casing like coppa and left to season at length.
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Links