



## Bresaola La Raffinata

— MAGATELLO —

Cured beef product made from “Magatello” (eye of round), the posterolateral section of the leg muscles, and precisely the semitendinosus muscle. It is dry salted for a period of time that varies for each piece, then the pieces are stuffed into casings,

dried and aged in optimal temperature and humidity conditions, in order to obtain the product’s typical organoleptic characteristics. Ageing methods are based on Salumificio Gianoncelli’s many years of experience.

### SENSORIAL CHARACTERISTICS

Red colour, lean meat, tender, delicate and light smell, unique taste.

### HOW TO SERVE

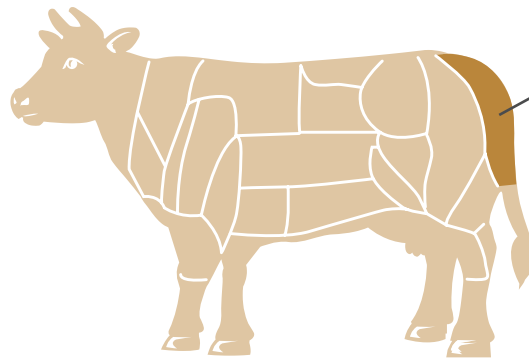
- Au naturel, to taste its typical flavour
- With butter or rocket and a few drops of lemon
- As desired

*Gianoncelli*  
PASSIONATE ABOUT BRESAOLA SINCE 1967



## CUT - MAGATELLO

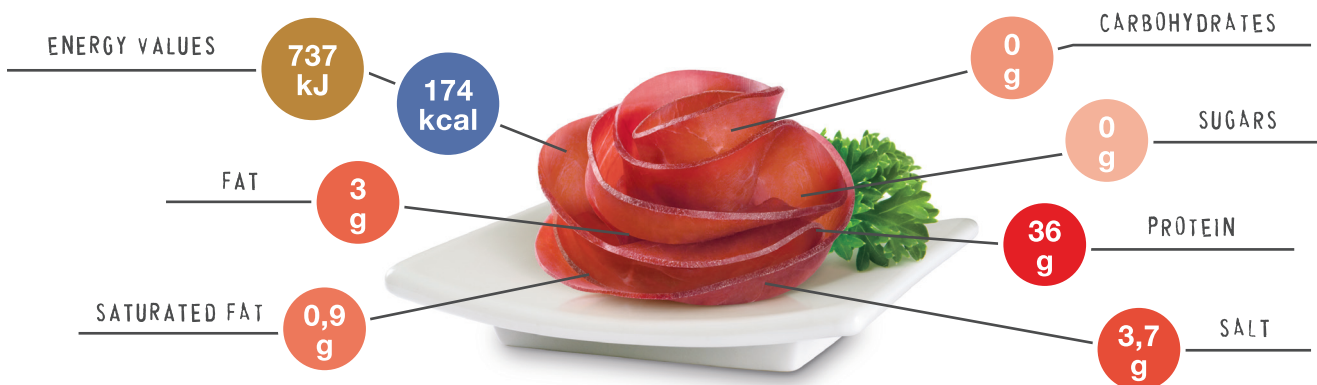
To produce Bresaola Gianoncelli we use only the best beef meat.



MAGATELLO

This is the posterolateral section of the leg muscles, and precisely the semitendinosus muscle.

## NUTRITIONAL FACTS



Average values for 100g of product.

## STORAGE

- Store the vacuum packed product at a temperature between +2 and +4°C
  - Store the natural product, with or without netting, below 14 °C
  - Once opened store below 8 °C

## WEIGHT AND PACKAGING

### WHOLE VACUUM PACKED

WEIGHT	PACKAGING
1,50 - 2,00 kg	SMALL 5 PC    LARGE 10 PC

### HALF VACUUM PACKED

WEIGHT	PACKAGING
0,80 - 1,00 kg	SMALL 10 PC    LARGE 20 PC

## STANDARD PACKAGING



WHOLE VACUUM PACKED



HALF VACUUM PACKED

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