



Bresaola La Delicata

— NOCE —

Cured beef product made from “Sottosso” (thick flank), the front of the leg composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles. 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

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

HOW TO SERVE

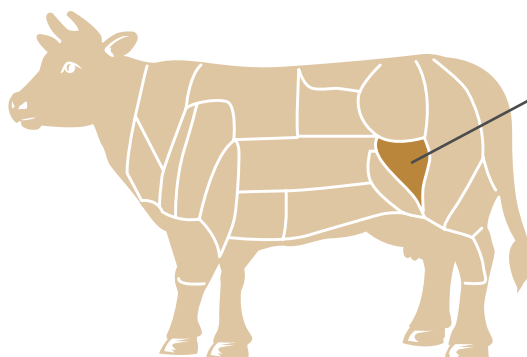
- Au naturel, to taste its typical flavour
- With butter or rocket and a few drops of lemon
- As desired

Gianoncelli
PASSIONATE ABOUT BRESAOLA SINCE 1967



CUT - NOCE

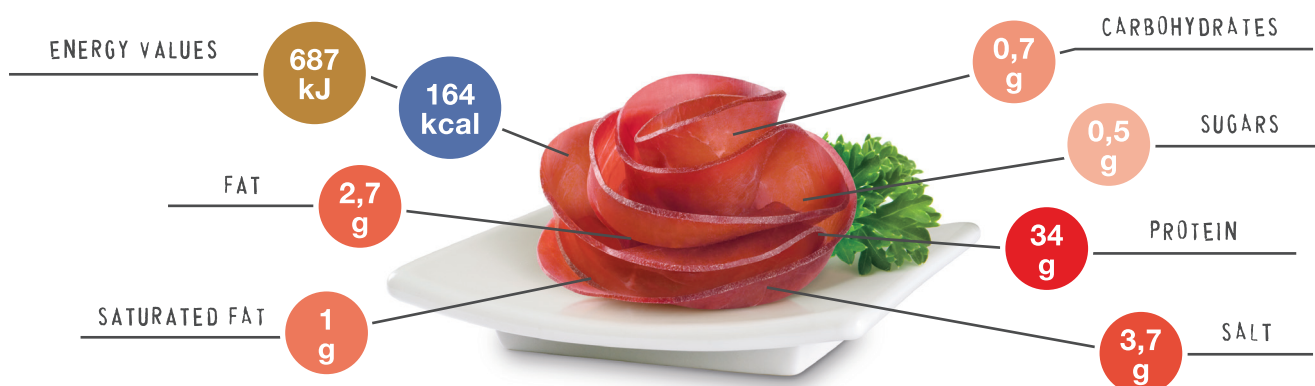
To produce Bresaola Gianoncelli we use only the best beef meat.



NOCE

This is the front of the leg composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles.

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
1,00 - 1,50 kg	SMALL 5 PC LARGE 10 PC

HALF VACUUM PACKED

WEIGHT	PACKAGING
0,60 - 0,80 kg	SMALL 10 PC LARGE 20 PC

STANDARD PACKAGING



WHOLE VACUUM PACKED



HALF VACUUM PACKED

Salumificio Gianoncelli s.r.l.

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