

Il Bresaulino

— DI MANZO —

Selected minced beef with salt, flavouring and preservatives.

Stuffed and tied in a typical cylindrical shape, then aged in special rooms.

SENSORIAL CHARACTERISTICS

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

HOW TO SERVE

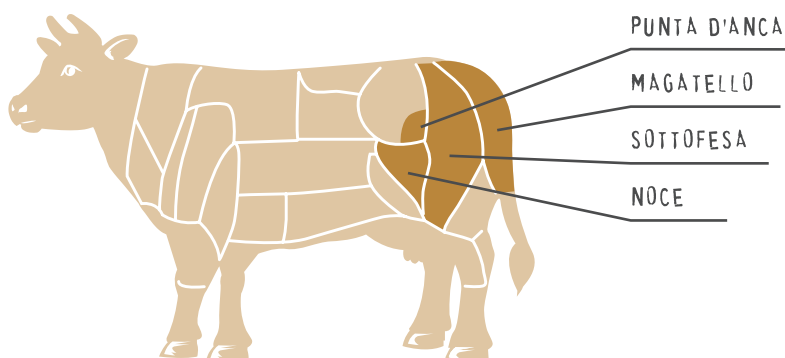
- Au naturel, to taste its typical flavour
- With butter or rocket and a few drops of lemon
- As desired

Gianoncelli
PASSIONATE ABOUT BRESAOLA SINCE 1967

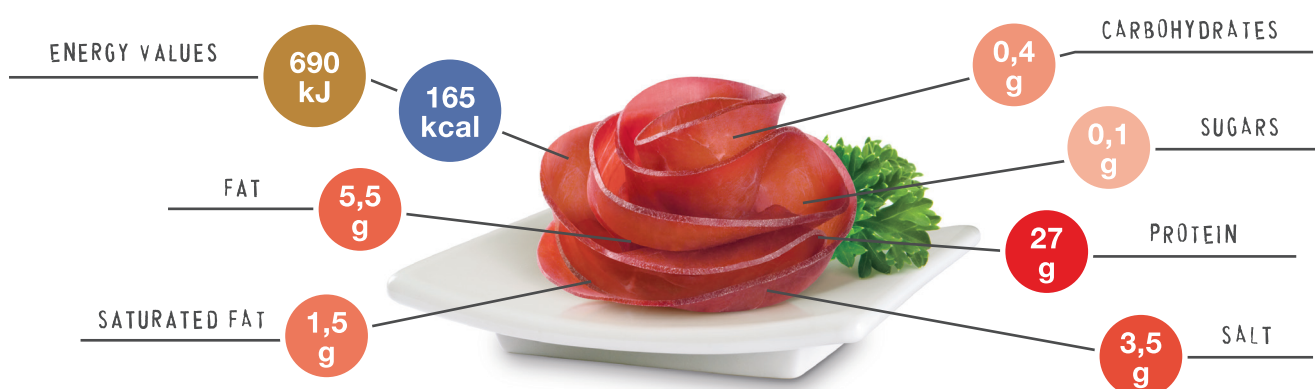


CUT - BRESAOLINO

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



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 - 1,20 kg | SMALL 2 PC LARGE 10 PC |

HALF VACUUM PACKED

| WEIGHT | PACKAGING |
|----------------|-------------------------|
| 0,50 - 0,60 kg | SMALL 10 PC LARGE 20 PC |

STANDARD PACKAGING



WHOLE VACUUM
PACKED



HALF VACUUM
PACKED

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