

# BRESAOLA PUNTA D'ANCA I.G.P.

Menatti puts all its passion and experience in the production of the Bresaola della Valtellina I.G.P., aware that the attention to and care for the quality of its product are a guarantee of customer satisfaction. The production of the Bresaola della Valtellina IGP is a rigorous process described in a dedicated protocol, which starts from the selection of beef cuts, continues with salting and is completed by aging and packaging. The Bresaola Punta d'Anca I.G.P. is produced with the finest beef cut, which corresponds to the topside deprived of the adductor muscle.

Salumificio Menatti Srl is a member of the Consortium that guarantees the origin of this product.

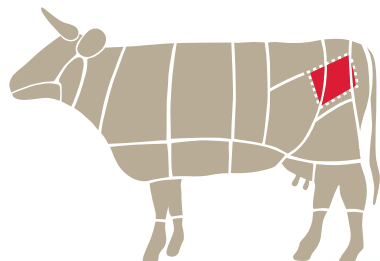
- ✓ 100% meat from selected farm
- ✓ Gluten free
- ✓ No milk byproducts



The typical size has a weight of 3-3.5 kg obtained during aging: this process causes a loss of weight of the original cut and the seasoning of the product, making it possible to preserve it for long periods keeping its characteristics of flavor, tenderness and digestibility unchanged.



Aging  
min. 1 month



Whole 3 kg



Half 1,5 kg



Tray  
500/100 g

## Combinations



Porcini mushrooms



Chianti



Bitto



## Nutritional Values

Average Nutritional values per 100 g of products

Energy: 676 KJ / 160 kcal

2,6 g

Fat

0,8 g

Of which  
saturates

0,1 g

Carbohydrate

0,1 g

Of which  
sugars

34 g

Protein

3,2 g

Salt

**SALUMIFICIO MENATTI s.r.l.**

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