LA CORTE DI BRIGNANO

Category: Meat and meat products
business description: In 2000, Gianfranco Giani’s passion for the art of charcuterie led to the opening of the Corte di Brignano production facility equipped with a 17th century cellar, ideal for ageing. The traditional-sized Salame nobile of Brignano stuffed into natural casing and tied by hand is aged here. It is recognised by the bright red coarse grain, the softness given by the right balance between lean and fat parts and the aroma and taste which are intense, but never aggressive. Cucito is the most valuable piece, stuffed into double natural casing, coupled and sewn. For its large size this salami ages for up to 24 months while maintaining its softness. The Cortegiani are small and flavourful salami which have the same mix and characteristics of the larger salami.
phone: +39 (0131) 784.944
E-mail: mail@cortedibrignano.it

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