

ANTICA SALUMERIA ARTIGIANA BRICCO TOMMASO

Category: Meat and meat products

business description: Gianfranco is the heir to a business established in 1916, personally selecting the meats used for cured meats, choosing the finest cuts to obtain leaner products, guaranteeing low cholesterol and the absence of allergens. The products range from lean lard to fresh zampone, from raw salami stuffed into a delicate casing to cooked salami with hand-cut lard cubes, from cotechino seasoned with natural flavors to sausage and salamella stuffed into lamb casing.

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Links