

## MACELLERIA VITTORIO E LOREDANA

**Category:** More

**business description:** Quality is paramount here: the meat comes from Piedmontese cattle farms in the Bormida Valley, raised in natural environments and fed wholesomely. The meats range from fattened ox to lamb, from kid to an excellent selection of cheeses. Vittorio and Loredana's specialties include raw salami, cacciatorini, tripe, stuffed roulade, roast beef, meatballs, and Sant'Ilario prosciutto. It is one of Italy's finest butchers, having earned the Golosario Award in 2007.

**phone:** +39 (0141) 721192

**Fax:** +39 (0141) 721192

**E-mail:** [info@vittorioeloredana.com](mailto:info@vittorioeloredana.com)

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