Macelleria Salumeria Da U’Citu

Category: Meat and meat products
business description: Also in Ferrere, another historic cured meats producer is U' Citu. Founded in 1929, it makes the inimitable Salame del Citu, following grandfather's ancient recipe, which calls for the addition of Nebbiolo or Barbera to the mixture. Also worth a visit are the diced cooked salami, ideal for thick slices, the spiced lard dried on wooden boards, and, in winter, the delicious cotechino and zampone. The company is part of a newly formed Association for the Cooked Salami of Monferrato, aiming to obtain PGI and PDO certification.
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Links