MACELLERIA SALUMERIA MUTTI

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business description:

Salame crudo Nobile del Giarolo is one of the finest cured meats of Piedmont, obtained by stuffing the best parts of the pig into natural casing, before being tied by hand and left to mature in in the ancient cellars close to Mount Giarolo. A Consortium has been set up to protect it and this excellent butcher's has become a member. Here you will find the Nobile alongside pancetta, coppa and salame stuffed into double casing, soft and tasty. Don't miss the Piedmontese beef from selected farms of the area.
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Links

https://www.salumeria-mutti-dal-1969.com/

Photos

