SALUMIFICIO FITTABILE

Category: Meat and meat products
business description: The great pork butchery tradition of Val Curone is represented today by butchers like Andrea Fittabile; his father taught him the secrets for an excellent raw salami, sweet and scented, stuffed inside natural casing and aged for more than two months. The cacciatorini (small salamis), salamella sausage, zamponi (stuffed pig's trotters) and cotechini (pork sausage) are also excellent, made with the meat of animals from selected farms monitored throughout the supply chain.
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Links

Photos

