www.monferratontour.it

SALUMIFICIO PERNIGOTTI

Category: Meat and meat products
business description:

The secret of producing cooked ham with a flavour of yesteryear has been handed down in the Pernigotti family for four generations: it is the salting by intravenous injection that allows the brine to distribute itself evenly and keep the muscular fibre compact. The hind legs are then deboned by hand, baked and cooked at a maximum temperature of 80°, to obtain a unique and inimitable ham. The production of Pernigotti also includes the traditional hand tied cured salami of the Tortona area, loin, lard, cooked salami, cotechino, zampone and the unmistakable beef smoked with beech sawdust
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other notes: "Piedmont Artisan Exellence" label

Links