www.monferratontour.it

LUCA SASSONE

Category: Meat and meat products
business description: An authoritative interpreter of the Muletta is Luca Sassone, the third generation of charcutiers, who uses only pigs from a trusted farm, bred in a traditional manner. Hence raw salami, cotechino (pork sausage), sausage, cacciatorini (small salami) stuffed only in natural casing and fresh meat of Piedmont steer which always indicates the farm of origin. We recall that Luca Sassone was classified first at the Festival of Cooked Salami of Dogliani.
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Links