www.monferratontour.it

SALUMIFICIO MIGLIETTA

Category: Meat and meat products
business description: You are in the paradise of artisan cured meats made in Monferrato, where Pieralberto Miglietta has invented lonzardo al Moscato based on lard and pork loin, the raw salami preserved in natural casing, cotechino alla grappa e il susinello, derived from the best parts of the pork leg with spices and Grignolino rigorously from Monferrato. The flagship of production remains the authentic Muletta Monferrina prepared, according to tradition, with the best parts of the pig and flavoured with an infusion of garlic and Barbera wine.
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Links