www.monferratontour.it

MACELLERIA BERTONASCO SANDRA

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business description: Meat comes first: tenderloin covered in pancetta, aged for four to five months, fattened oxen from the Christmas period, and artisanal cured meats (loin, pancetta, raw and cooked salami). Among the delicious products are also bread from Alex Cerrato of Castelletto Uzzone, baked in a wood-fired oven and available on Sunday mornings, and numerous cheeses, including Roccaverano robiola wrapped in cream puff leaves.
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Links