

SALUMIFICIO BARABINO



> More about SALUMIFICIO BARABINO

When we say unsurpassed art of charcuterie, we mean just that: charcuterie made to perfection, from pigs born, bred, fed and slaughtered in Italy. All this since 1885. This is why today Barabino Salumi can boast products of centuries-old tradition, quality and genuineness: the INSUPERABLE Prosciutto, the flagship of our production, the exquisite Cotti for every palate, the Seasoned Salami (which also includes the brand new Salame Piemonte IGP) and specialities such as Prosciutto Crudo Praga, Lonza, Pancetta, Salame Cotto and Zampone (Borsotto), the Sopraffini and Sfiziosi Arrosti.

The preparation of Seasoned Salami also strictly follows the recipes of our ancestors, encapsulating all the goodness of our territory, the Colli Tortonesi, which make Salametto and Balilla authentic delicacies. All these products (and others, such as: Long-Matured Raw Hams, Lombada, Bresaola, Coppa nostrana, Mortadella Derthonella and Lardo) make Barabino Salumi a reservoir of history, quality, taste and ancient recipes, which have evolved but have maintained the flavour of the past, adapting to modern requirements in terms of food safety. Moreover, our products do not contain gluten, milk derivatives and monosodium glutamate.

> Contacts

Address: -

Email: barabino@salumibarabino.com

Website: <http://www.salumibarabino.com/>

