









SALUMIFICIO MARCHISIO





> More about SALUMIFICIO MARCHISIO

SALUMIFICIO MARCHISIO is an Italian, family-run company, founded in 1958 in the heart of a land rich of culinary tradition: Cuneo region, in Piemonte. From the beginning, our company philosophy follows the typical artisanal care to offer high quality and tasty products.

Among our most loved products, there is our raw salami line: you can find the Classic MARCHISIO Salami and a rich offer of specialties salami. Some example are our exquisite Salami with Black Truffle pieces that has been awarded with two stars during Bellavita Awards London 2016, or MARCHISIO Salami with Barolo wine with its delicate taste that will win over every palate.

In order to give our products a naturally good taste we start from the most important ingredient: meat. For our production, we use first choice and carefully selected pork meat from a controlled supply chain. Moreover, we give a special attention to consumers' needs: each of MARCHISIO product is gluten free and lactose free.







SALUMIFICIO

We follow MARCHISIO traditional recipes, handed down through generations and choose local ingredients to keep a strong connection with our territory. At the same time, we combine modern procedures that meet quality and safety standards, with an attentive artisanal care that brings value to the product.

Our aim is to rediscover and enhance traditional delicacies, giving them new tastes and bringing them to a larger market, where always more people can appreciate them.

> Contacts

Address: S.P. MONDOVI'-CUNEO 3 - Pianfei Email: info@salumificiomarchisio.com Website: www.salumificiomarchisio.com





