



L'ARTE DELLA BRESAOLA



BRESAOLABORDONI.IT



L'ARTE DELLA BRESAOLA

A family story

Our story began in 1964 in Valtellina when the **Bordoni family** started producing bresaola according to the ancient (and secret!) recipe. Today, the small family butcher's shop has been transformed into an enterprise which has obtained PGI recognition and **Member of the Consortium** for the protection of Bresaola della Valtellina. Our secret ingredients? Wise hands mixing spices, patient eyes

overseeing the seasoning, love for good things and a knowledge **handed down for generations.**

Today, Bordoni's story continues from generation to the next to offer a bresaola that is the result of a careful selection of ingredients and the noblest cuts for a product made with love in Valtellina, a true hymn to tastiness with a mountain scent.

Our numbers

62 EMPLOYEES
55 55 MLN TURNOVER
16 % MARKET SHARE
15 COUNTRIES
5 CERTIFICATIONS



Our certifications



L'ARTE DELLA BRESAOLA





L'ARTE DELLA BRESAOLA

Granfetta

BRESAOLA
DELLA VALTELLINA
I.G.P.



PROTECTED
GEOGRAPHICAL
INDICATION





PROTECTED
GEOGRAPHICAL
INDICATION



L'ARTE DELLA BRESAOLA

Its softness and taste will delight you

Granfetta is a product with unique organoleptic properties. The best raw materials, the finest cuts, the ancient family recipe: thanks to these

ingredients, our bresaola obtained the PGI (Protected Geographical Indication) recognition.





L'ARTE DELLA BRESAOLA

Bresaola surprise

Bresaola parcels with soft cheese, walnuts and chives.



B

La Blu

BRESAOLA
DELLA VALTELLINA
I.G.P.

B



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L'ARTE DELLA BRESAOLA

You will be amazed by its softness and taste.

Bresaola della Valtellina PGI Bordonni is characterised by its very highly selected raw materials, combined with experience and tradition in processing and slow curing.

This is a PGI (Protected Geographical Indication) product, guaranteed and protected by a special consortium for its safeguard.





L'ARTE DELLA BRESAOLA

Love layer by layer

Mille-feuille with courgettes,
bresaola, smoked provola cheese,
and flavoured oil.



BRESAOLA 2GO



L'ARTE DELLA BRESAOLA



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The new bresaola julienne by Bordoni

Tasty and versatile it's perfect as a flavourful snack, an unexpected topping and a special twist for all your recipes!

Obtained from the best cuts and processed according the ancient family recipe, Bresaola 2GO can combine deliciousness and lightness together the right protein intake.





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Healthy Pokè Bowl

Red rice Pokè Bowl with bresaola julienne, edamame, avocado, chickpeas and feta.





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