







## A family story

Our story began in 1964 in Valtellina when the **Bordoni family** started producing bresaola according 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** 

**55** 

16

15

COUNTRIES

**CERTIFICATIONS** 



### **Our** certifications













#### Granfetta

BRESAOLA DELLA VALTELLINA I.G.P.







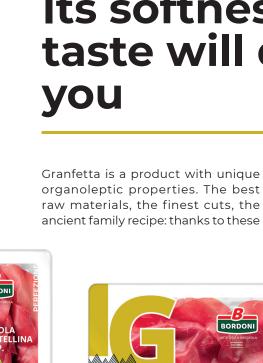
















ingredients, our bresaola obtained the PGI (Protected Geographical Indication) recognition.





## Bresaola surprise

Bresaola parcels with soft cheese, walnuts and chives.























## You will be amazed by its softness and taste.

Bresaola della Valtellina PGI Bordoni 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.







## Love layer by layer

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





# BRESAULA 260%









# 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.







#### Healthy Pokè Bowl

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









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