



Valtellina Bresaola and Italy's top class cured meats



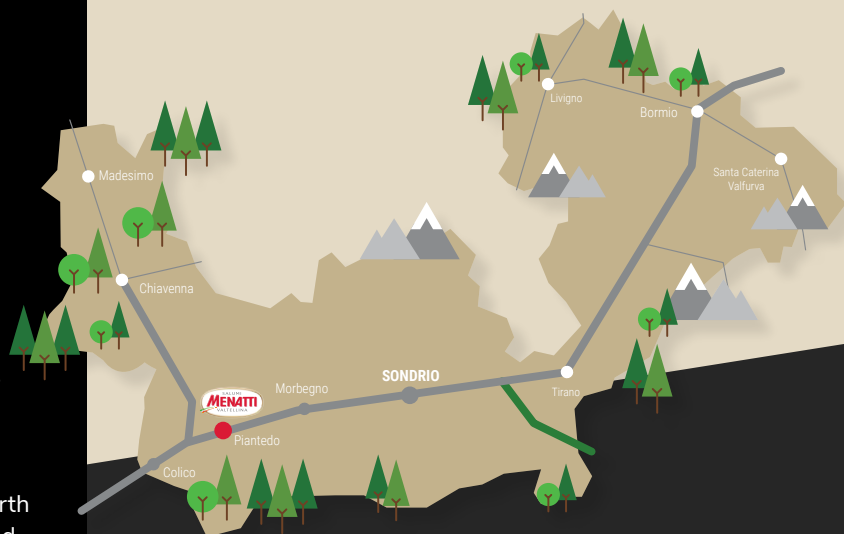
The Valtellina cured meat factory making the best Italian charcuterie

For over 40 years now **Salumificio Menatti** has been keeping a centuries-old Italian cured meat tradition alive, bringing **products of certified excellence** to dining tables all over the world.

Set up in 1978 as a small artisan workshop at the entrance to the Valtellina, in the far north of Italy, **Lorenzo Menatti's** business expanded rapidly into a modern industrial factory specialising in bresaola and salami production and buying up **Prosciuttificio di Felino**, a ham working factory in Parma province.

The highly technological nature of its production process notwithstanding, it is still the **cured meat making secrets** passed down to us by our forefathers which makes our meats so genuine and tasty: just a very few pure, simple ingredients, top quality raw materials, artisan time frame and dosing know-how and nature's priceless contribution.

This is how we make **delicious, authentic, flavour-packed cured meats attentive to everyone's nutritional needs** every day.



- ✔ **More than 40 years**
of expertise
- ✔ **28,000 square metres**
of production space in Valtellina
- ✔ **More than 30 cured meats**
produced and worked traditionally
- ✔ **491 kW total peak output**
from our new generation industrial photovoltaic plant, an energy saving and environmental sustainability choice

Bresaola land and climate

Salumificio Menatti is located **at the gateway to Valtellina**, in Sondrio province in the area in which the waters of the Adda River plunge into Lake Como. This is **Bresaola's heartland**. It was born here and it is here that it is at its most authentic.

The **unique climatic conditions** making for ideal curing, drying and seasoning after it has been worked exist only in this valley. It is a unique blend of fresh air coming down off the mountains, a lake breeze and a dry climate protected by the Alps: **Bresaola's secret ingredient is brought to it directly from nature.**



**Our quality
is certified**



Standard IFS
(International Food
Standard)



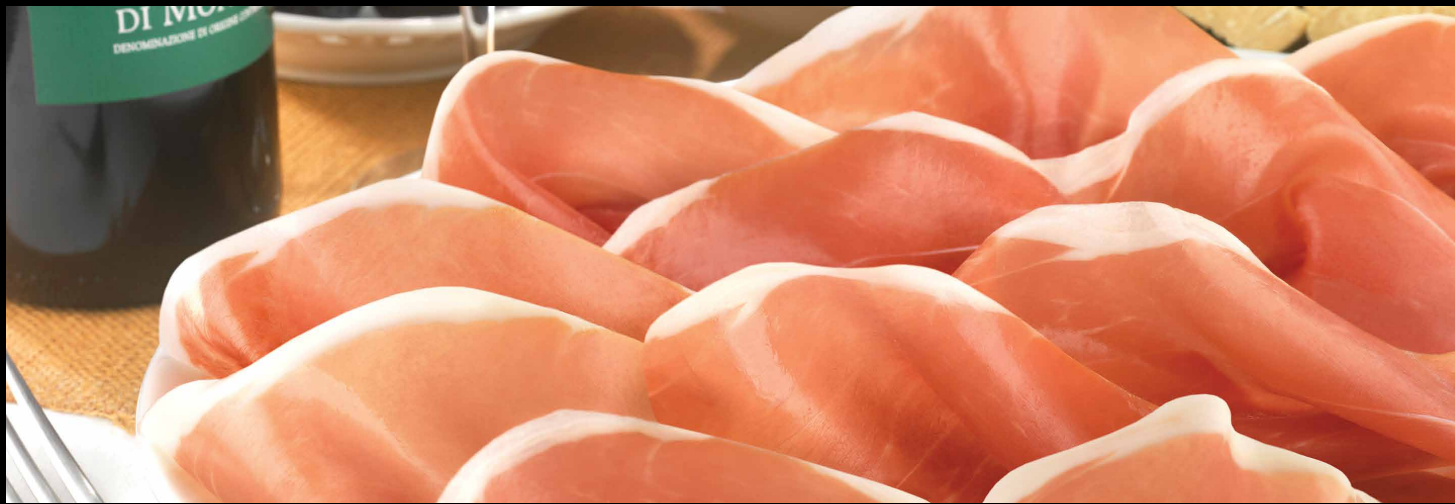
Bresaola della
Valtellina IGP
product certification



Gluten-free cured
meat production



Halal
certification





The authentic Valtellina Bresaola

A lean, low fat and high protein
cured meat ideal for the sporty



Available formats

Whole | Half | Half portion |
Pack (100g, 500g)

Salumificio Menatti is in Valtellina, the homeland of Bresaola, and what else but the area's most characteristic product could be the jewel in our crown? We make the original PGI certified Valtellina Bresaola in Sondrio province, in accordance with the Consorzio di Tutela's production regulations and a timeless tradition. We use top quality raw materials, just a few select ingredients and trust to Mother Nature: mountain air and the valley's specific climate are the secret behind Bresaola's seasoning and flavour. It is recommended by nutritionists for high protein diets and the sporty because it is low in fat and has optimal nutritional values.

- ✓ Bresaola Punta d'Anca PGI
- ✓ Bernina Bresaola Punta D'Anca
- ✓ Bresaola carpaccio
- ✓ Magatello Bresaola
- ✓ Sottofesa Bresaola



Traditionally made Italian cured ham

The world's best loved cured meat,
from a historic production zone



Available formats

Whole on the bone | Whole boneless |
Half | Portion | Brick | Pelatello |
Pack (100g, 500g)

Cured ham is a great tradition, a Made in Italy culinary standard bearer the world over: ours is naturally sweet, free of preservatives, made only of salt and pork leg as dictated by tradition. Making top quality cured hams requires select pork legs from regulated farms, centuries of know-how in getting the balance of ingredients just right and judging when the meat's seasoning is right and special microclimates in which the ham can cure for at least eight months and sometimes as long as two years, developing its unique flavours along the way. This is why we at Menatti make our cured ham in Valtellina and in our ham factory in Parma province, the heartland of Italian ham production.

- ✓ Parma Cured Ham PDO
- ✓ Aged Cured Ham
- ✓ Fiocco Cerreto Cured Ham
- ✓ Fiocchetto Valtellina Cured Ham
- ✓ Fiocchetto Pepe di Valtellina Cured Ham



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Quality **cooked** ham, a true Italian excellence

Selected tasty meats: the ham that everyone loves



Available formats

Whole | Half | Pack (100g, 500g)

The 'other' ham is cooked ham, appreciated across Italy for its unrivalled softness and flavour, its pink colour and that sweet flavour which is so difficult to resist. Made by working flavoured pig legs and slow steam cooking them until their weight drops naturally, cooked ham is one of the great Italian charcuterie tradition's star players.

We select the best raw materials to make all our formats and types and have chosen not to use food additives such as polyphosphates and glutamate in order to make an authentic and genuine product.

- ✓ Fiocotto Top Quality Cooked Ham
- ✓ Valcotto Top Quality Cooked Ham
- ✓ Rosa Scelto Cooked Ham
- ✓ Alpine Cooked Ham
- ✓ Fiocottino Cooked Ham
- ✓ Bauletto Cooked Ham
- ✓ Sgrassato/Pizzotto Cooked Ham



Mortadella as they eat it in Bologna

Fine rounded flavour with or without pistachios



Bologna Mortadella PGI certification - a quality control system recognition

Available formats

Oval (whole or half) | Cigar (whole or half) | Pack (100g, 500g)

Some people simply call it 'Bologna', in honour of its Emilia region origins, and some prefer it with pistachios. But however you like it Mortadella is one of Italy's tastiest and most tempting charcuterie products. It is made with top quality pork in accordance with a working method which is still the artisan recipe codified in the 17th century when it was an elite product, the preserve of the privileged few. Today it is a popular product which everyone can afford and perhaps Italy's best loved for its unmistakable aroma, velvety sweetness and because it is truly difficult to say no to.

- ✔ Mortadella Gran Bontà
- ✔ Mortadella Gran Valle
- ✔ Mortadella Dolce Valle
- ✔ Mortadella Valle



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Packaged sliced meats, as fresh as if they had just been sliced

All the best vacuum-packed ready-to-eat sliced meats

Available formats

100g, 120g, 500g

Menatti's quality sliced meats, made in Italy from selected raw materials, using genuine ingredients and artisan methods, are healthy and safe foods as expertly light as they are tasty and good for you. And all this with the convenience of a pack of ready sliced meat, a special format which conserves all the aromas of ready-to-eat products in specially made vacuum packs, keeping the meat as fresh as if it had just been cut. Sliced meats in flat packs are useful and practical for all purposes: keep them in the fridge or take them to work for lunch or in your bag or suitcase for a snack, minimising waste and losing nothing of the goodness of the original products.

- ✓ Bresaola
- ✓ Cured ham
- ✓ Cooked ham
- ✓ Mortadella
- ✓ Salami
- ✓ Pancetta
- ✓ Speck
- ✓ Coppa



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Opening times: Tuesday to Saturday, 9 am to 12.30 pm and 3.30 to 7 pm



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