Levoni

SALAME MILANO



Ref: LV-49 (749)

Weight: 2.5 kg

Ø slice: 8 cm

Casing: synthetic

Salame Milano

Its origins go back to the Renaissance period when it was made by farmers in the Brianza area. It is the most widely sold salami in Italy and the best known around the world. Its special feature is the “rice grain” mincing of meat. When cutting, the slice is of a delicate, ruby-red colour, it has a rich, harmonious aroma and a mild and delicate flavor.

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