



  
**LAZZERI**

Sua Altezza la Bresaola a 1450 m

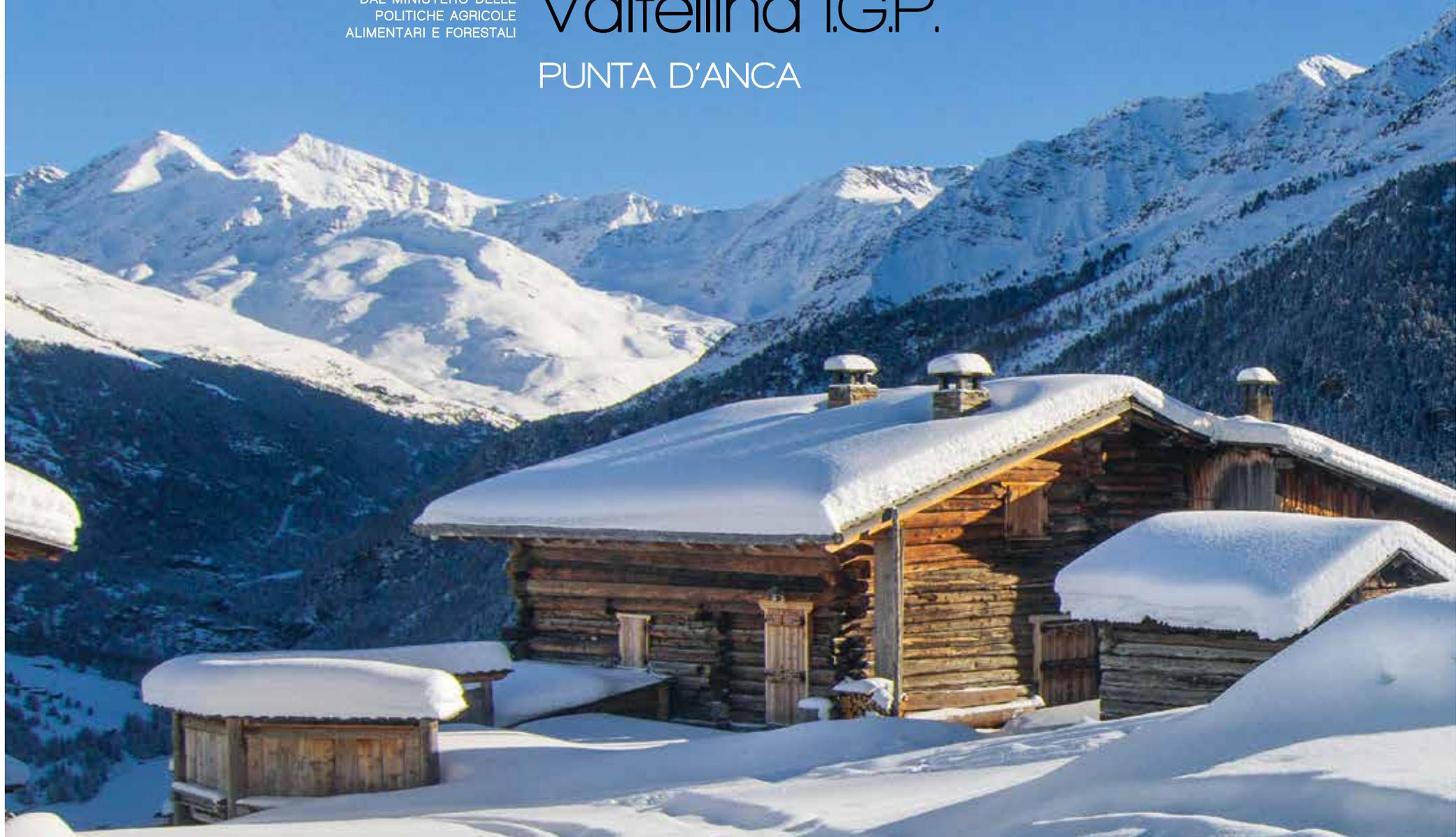


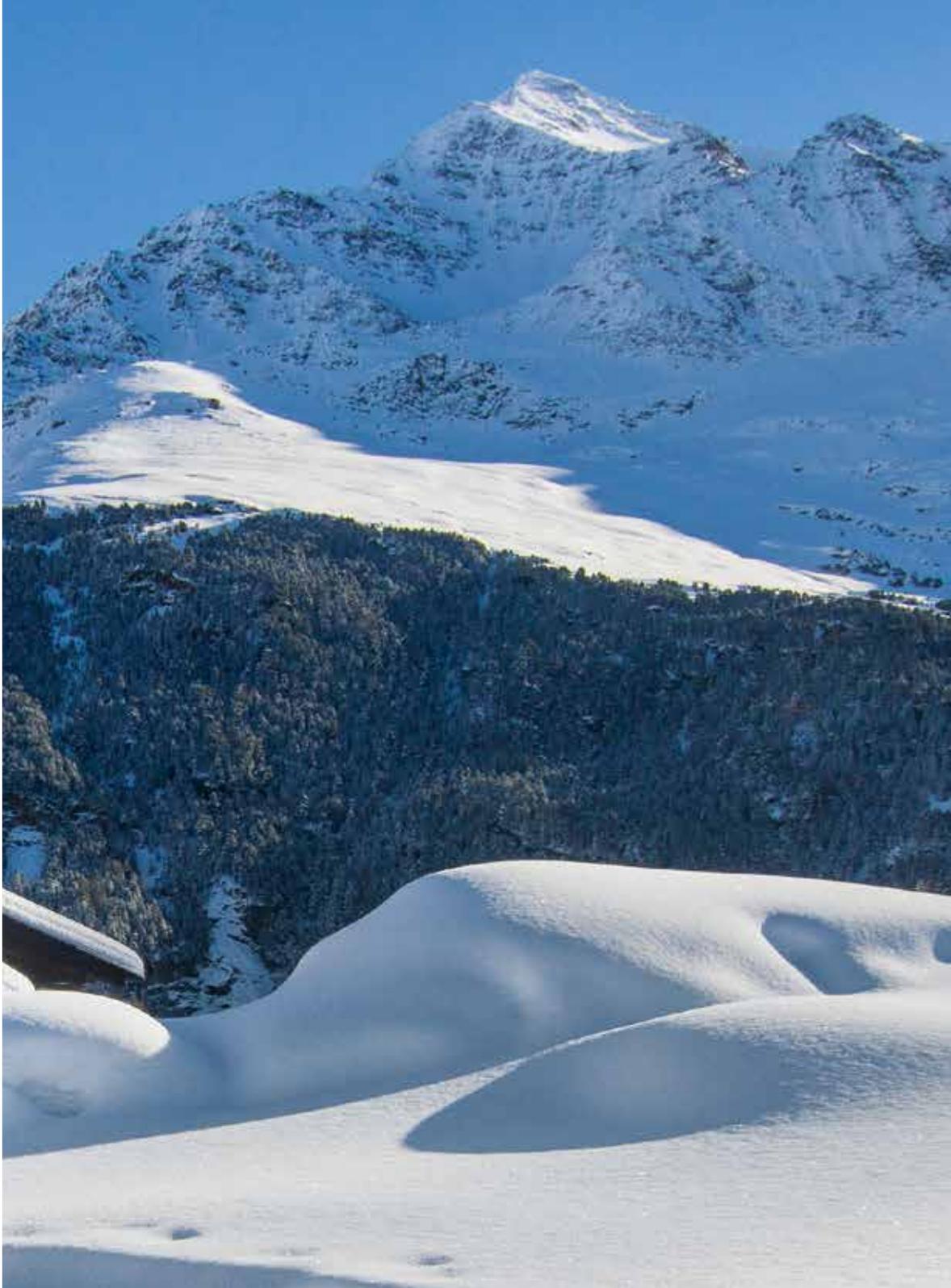


CERTIFICATO DA ORGANISMO  
DI CONTROLLO AUTORIZZATO  
DAL MINISTERO DELLE  
POLITICHE AGRICOLE  
ALIMENTARI E FORESTALI

# Bresaola della Valtellina I.G.P.

PUNTA D'ANCA





## **The mountain and its flavors\_**

Tastes and artisan traditions, unique in the world, stem over centuries from green alpine valleys and endless snow-clad fields: productions are still conducted nowadays through the ancient crafts, where techniques and secrets are kept hidden.

That is exactly what makes these local products so unique; the healthy air of the high mountain, the naturalness of the handcrafted production of food and the desire to preserve the characteristics which have always made the natural world the ideal place for top quality products throughout the years.

Above all, with no doubt, the bresaola is well-known as being a real delicacy for the palate, and as being healthy and real.



**LAZZERI**

Sua Altezza la Bresaola a 1450 m





# Bresaola\_

## della Valtellina I.G.P. Top Side

GLUTEN FREE

The real Bresaola IGP from Valtellina: an extremely high-quality product, the result of a strict selection of several valuable cuts of the bovine's leg. They are trimmed with art, salted and dried and carefully massaged to guarantee the best penetration of the brine. These are antique artisan techniques that give life to a top-brand Bresaola, specially done for those who desire only the best.



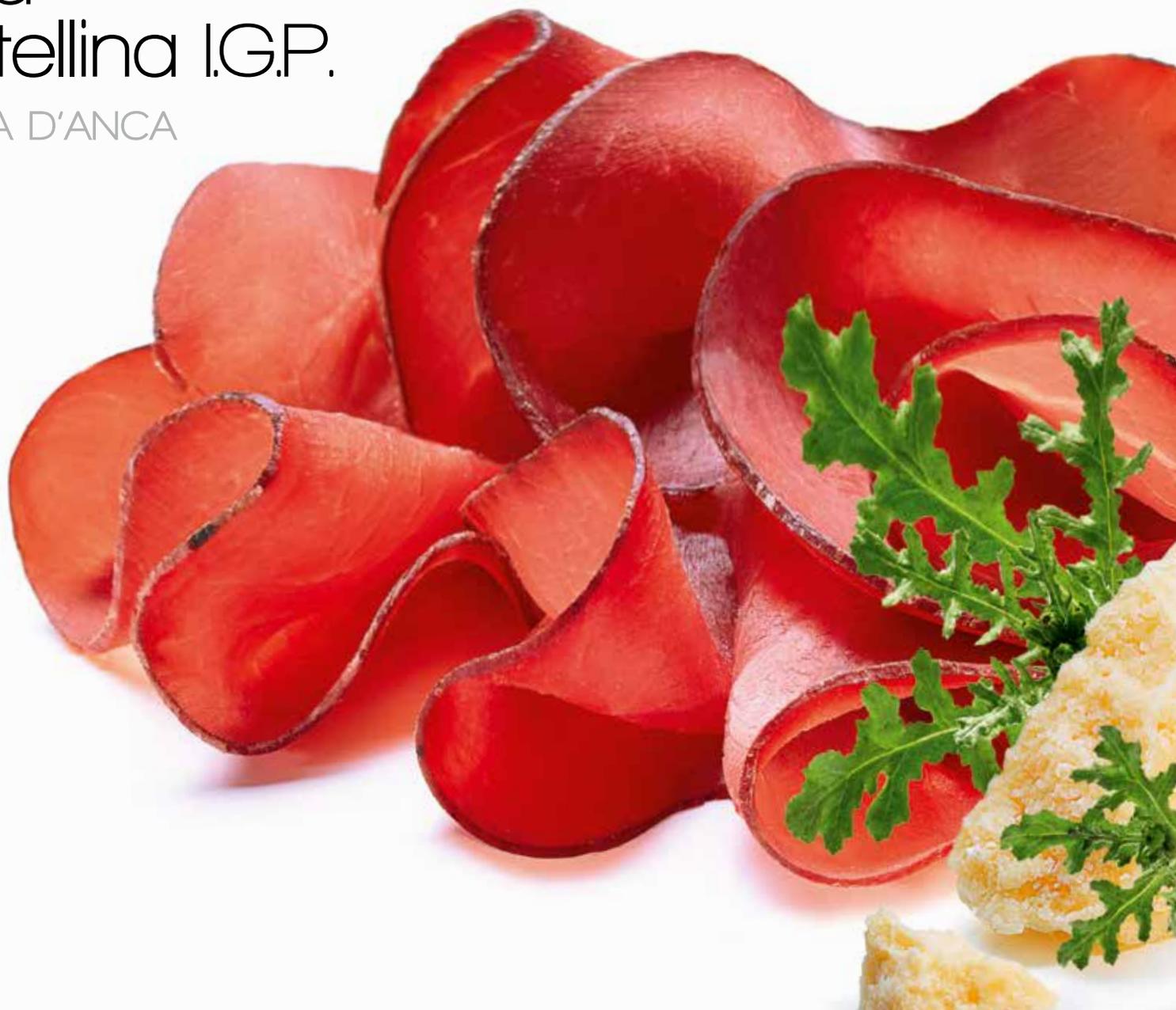
BRESAOLA	WEIGHT	BOX	SHELF LIFE
■ WHOLE (skinpack)	Kg 3 ca	2 pcs.	120 dd.
■ HALF (skinpack)	Kg 1,5 ca	4 pcs.	120 dd.



CERTIFICATO DA ORGANISMO  
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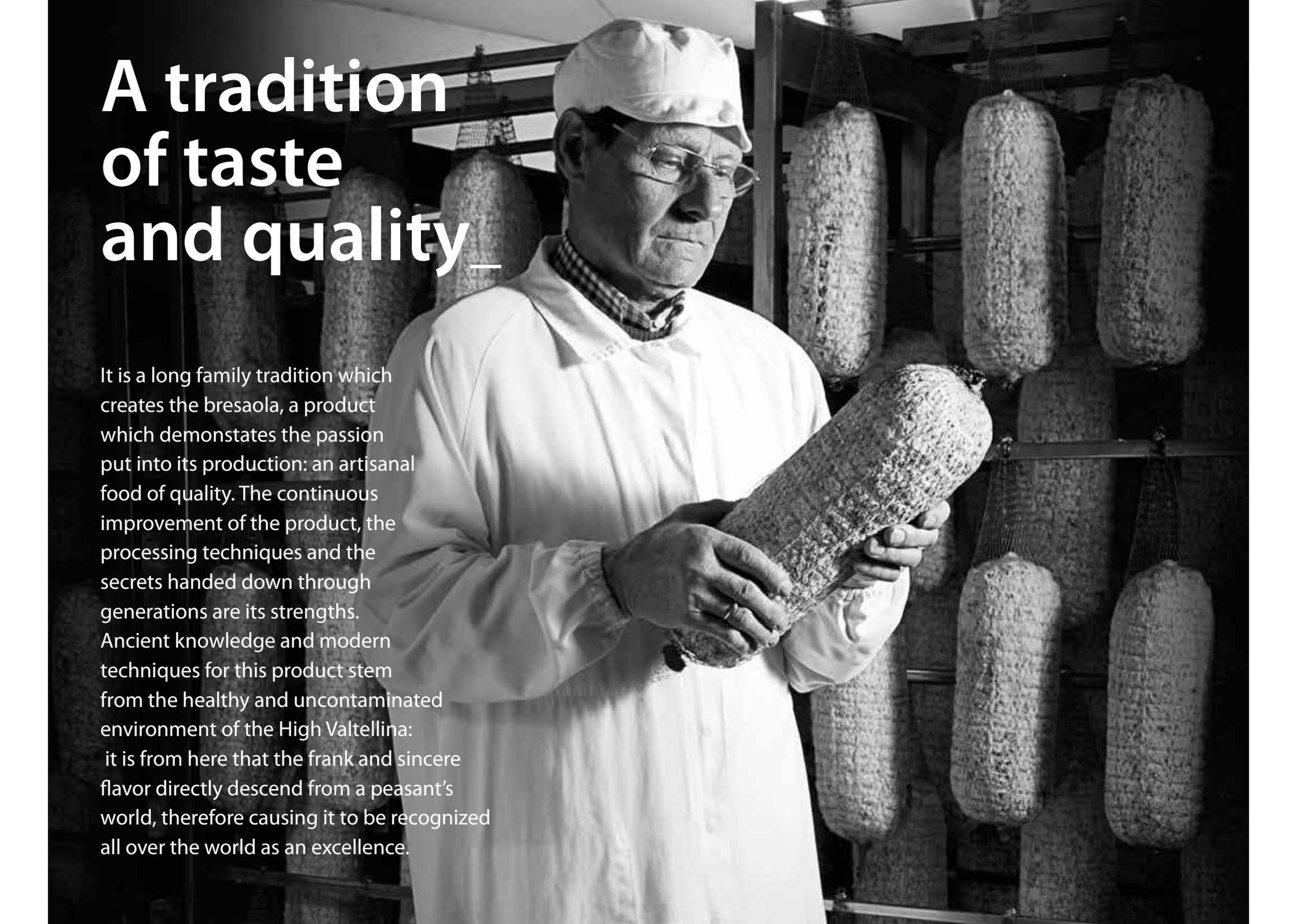
# Bresaola della Valtellina I.G.P.

PUNTA D'ANCA



  
**Valtellina**

# A tradition of taste and quality\_



It is a long family tradition which creates the bresaola, a product which demonstrates the passion put into its production: an artisanal food of quality. The continuous improvement of the product, the processing techniques and the secrets handed down through generations are its strengths. Ancient knowledge and modern techniques for this product stem from the healthy and uncontaminated environment of the High Valtellina: it is from here that the frank and sincere flavor directly descend from a peasant's world, therefore causing it to be recognized all over the world as an excellence.



Sua Altezza la Bresaola a 1450 m

## **Bresaola IGP from Valtellina**

Spearheading of Lazzeri production is the bresaola: Valtellina and the bresaola together constitute an inseparable pairing: it is only in this region that it has the possibility to gain the IGP brand. The Bresaola IGP Lazzeri from Valtellina comes from free-ranging bovines and the choice of the best parts of the beef leg. The meat, carefully trimmed, is salted dry and massaged and then ripened in the Valtellina dry climate: this excellent meat is ready to be served daily. A delicacy to whom we can add the Speck and the Valtellina Fiocco ham.





# Bresaola\_

## SUA MAESTA'

Top Side GLUTEN FREE

The queen of the bresaolas, produced in large quantities, is made to satisfy even the most demanding customer: sweet and with a subtle taste, it is perfect to be naturally served in slices: a wonder for the senses.

Suitable for every age, it is ideal for people who play sports, thanks to its high protein content and its nutritious qualities that make it a complete food.

BRESAOLA	WEIGHT	BOX	SHELF LIFE
■ WHOLE (skinpack)	Kg 3 ca	2 pcs.	120 dd.
■ HALF (skinpack)	Kg 1,5 ca	4 pcs.	120 dd.
□ TRAY (map)	g 100 ca	32 pcs.	60 dd.



Bresaola  
SUA MAESTÀ  
PUNTA D'ANCA





# Bresaola\_

## d'ORO

Top Side

GLUTEN FREE

Fresh meat with European origins, perfect for whoever wants to bring the taste of only the best to the table. Lean and with an intense color, it is enchanting. Its sweet and subtle taste is exalted from the low ripening in the high-mountain climate of Valtellina where, according to the tradition, it is carefully wrought: it is in this way that this nutritious and healthy product is born.

BRESAOLA	WEIGHT	BOX	SHELF LIFE
■ WHOLE (skinpack)	Kg 3 ca	2 pcs.	120 dd.
■ HALF (skinpack)	Kg 1,5 ca	4 pcs.	120 dd.
□ TRAY (map)	g 100 ca.	32 pcs.	60 dd.



Bresaola  
**D'ORO**  
PUNTA D'ANCA





# Bresaola\_

## la BONTA' Red Slice

GLUTEN FREE

Delicious taste of this low-fat bresaola, perfectly suitable in the catering industry too: with its intense red color, it is characterized by a low presence of fat that gives a special and intense taste. To be consumed coupled with cheeses and vegetables, or as an ingredient to give flavor to any recipe, from the easiest and most daily ones to the most elaborate: this will make your taste buds run wild.



BRESAOLA	WEIGHT	BOX	SHelf LIFE
■ WHOLE (skinpack)	Kg 3 ca	2 pcs.	120 dd.
■ HALF (skinpack)	Kg 1,5 ca	4 pcs.	120 dd.

Bresaola  
LABONTÀ

FETTA ROSSA





# Bresaola\_

## BRESAOLE'

Top Side GLUTEN FREE

Little salt, juniper berries and scented laurel leaves with a careful and skilful processing and low ripening are key factors into making this product. It is from this unique union of knowledge, traditions and high-quality raw materials that stem a tasty and nutritious product. This unifies the high protein content, the rich amount of B vitamin and a naturally low-grease meat.

BRESAOLA	WEIGHT	BOX	SHELF LIFE
■ WHOLE (skinpack)	Kg 3 ca	2 pcs.	120 dd.
■ HALF (skinpack)	Kg 1,5 ca	4 pcs.	120 dd.
□ TRAY (map)	g 100 ca	32 pcs.	60 dd.



# BRESA OLE'

SENZA  
GLUTINE

Bresaola  
Punta d'anca



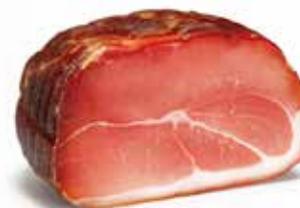


# Prosciutto\_

## FIOCCO di Valtellina

HAM GLUTEN FREE

High-quality swine meats unified with a long ripening give rise to this raw ham without bone that distinguish itself by its brilliant color, the sweet taste and the uniform and compact slices. The weight of 4 kg is combined with an excellent presentation when cut: properties that make it the perfect product to be used in the catering industry.



PROSCIUTTO	WEIGHT	BOX	SHELF LIFE
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WHOLE (skinpack)	Kg 4 ca.	2 pcs.	120 dd.
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# Prosciutto FIOCCO di Valtellina





# Speck

## della Valtellina

SMOKED HAM GLUTEN FREE

A triumph for the palate: the speck from Valtellina comes from the low-fat swine legs and brings the sweet taste, the aroma of a delicate and light smoking and also the juniper berries to life.

Soft and tasty, it is great for any usage. In particular, the ideal choice for the consumption of this product is in stick knife cuts, where it gives off its premium taste.



SPECK	WEIGHT	BOX	SHELF LIFE
■ WHOLE (skinpack)	Kg 5 ca	4 pcs.	120 dd.
■ HALF (skinpack)	Kg 2,5 ca	9 pcs.	120 dd.

# SPECK

della Valtellina





Sua Altezza la Bresaola a 1450 m

[www.lazzeri.it](http://www.lazzeri.it)

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