Very special Italian-style Salami, characterized by the large size and the distinctive flavor. Big Sopressata is prepared following traditional Italian recipes, using the finest raw materials and ingredients available, under strict Quality Control and USDA standards. Tradition, modern technologies and constant production controls ensure the quality and the characteristics of the original Italian Salami.
These typical Salami, characterized by a distinctive flavor, were traditionally produced for centuries in the Italian old-country farmhouses and villages. Today Beretta Salami are made from the finest raw materials and ingredients available following the Italian Traditional recipes, under strict Quality Control and USDA standards. Modern techniques and constant production controls ensure the quality and the characteristics of the original Italian Salami.
These typical Italian Style Dry Sausages, characterized by the size and the shape and by the delicious flavor, are made from the finest raw materials and ingredients available, under strict Quality Control and USDA standards. Traditional recipes and constant production controls ensure the quality and the characteristics of the original Italian Salami and Dry Sausages.