



MR CANNUBI WAGYU BRESAOLA

QUICK FACTS

Taste: *Delicate, Savoury, umami*

Texture: *Supple, Silky, Compact*

Drink with: *Nebbiolo, light Italian reds*

Eat with: *Roquet, Parmigiano Reggiano, and Extra Virgin Olive Oil*

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PRODUCER: Salt Kitchen Chacuterie

ORIGIN: Ballarat

ANIMAL: Sher Wagyu x Holstien

STYLE: Dry Cured

Crafted in Victoria using premium Sher Wagyu beef x Holstien Girello Beef, Mr Cannubi Bresaola is a true expression of small-batch, handmade charcuterie. Produced with a focus on provenance and quality, the marbling of Wagyu elevates this classic Italian-style salumi into something distinctly luxurious while still respecting traditional air-dried techniques.

Whilst the Girello does not have the depth of marbling of the topside or silver side it's the most traditional muscle used in Italy, and the most uniform in size and diameter.

On the palate, it is delicate yet deeply flavourful. Expect a clean, savoury profile with gentle sweetness and a subtle mineral depth typical of well-raised Wagyu. The curing enhances natural umami without overpowering the purity of the beef, resulting in a refined and balanced finish.

The texture is where this product truly stands out—silky, tender, and almost buttery thanks to the intramuscular fat. Each slice has a soft, melt-in-the-mouth quality, a hallmark of Wagyu bresaola, where marbling contributes to both flavour and mouthfeel.

Best served simply, shaved thin and brought to room temperature. Pair with peppery rocket, aged hard cheeses, or a drizzle of good olive oil. It also works beautifully as a premium addition to antipasto or elevated pizza offerings, where its richness and texture can really shine.

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