



# SAISON WAGYU BRESAOLA

**PRODUCER:** Saison Smallgoods

**ANIMAL:** Wagyu Beef 7 score

**STYLE:** Air dried

*Saison Salumi is headed by founder and production manager Damon Porter, based in Queensland.*

*Having spent his whole career working as a chef in both Australia and France its clear there was a passion for working with meat, Smallgoods in particular.*

*Damon works with local producers sourcing quality raw materials to make not so traditional techniques in Salumi making.*

*For this Bresaola medium score Wagyu topside is spiced and slow cured for a minimum of 3 months. Super rich melt in your mouth fat with background flavors of juniper, coriander seed, pepper & garlic.*

*Showcase on a charcuterie board or serve with Roquet, Parmigiano Reggiano and Balsamic for a true Italian classic. Note the amount of marbling will vary, and due to the minimal nitrates this bresaola can oxidize quickly, always slice thinly.*

## QUICK FACTS

**Taste:** Clean

**Texture:** Soft, melt in your mouth

**Drink with:** Chianti, or Textural Chardonnay

**Eat with:** Shaved parmigiano Reggiano, Roquet and good Balsamic

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