www.monferratontour.it

SALUMERIA MACELLERIA GIACHERO

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business description: From the unmistakable filetto baciato to the Medgalione, cured meat obtained from the boneless pork loin, emptied and stuffed with a minced mix from the inside of the loin with bacon, salt, pepper and seasonings: the name originates from the slices which, when cut, would recall the silver coins minted by the Town of Ponzone in the Middle Ages. These are the culinary treasures of the Giachero couple, next to testa in cassetta, lardo, salame and prosciutto cotto together with other specialties of Ponzone such as goat's cheeses, selected by the owner from small local producers.
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