



- ALL QUATTRO STELLE PRODUCTS ARE AVAILABLE IN WA & SA ONLY.
- All hand made and crafted.
- Made with free-range Premium Australian Pork
- Naturally cured.
- Bresaola Valtellina is air-dried, salted beef that has been aged for 2 to 3 months until it becomes hard and turns a dark red, almost purple in colour. It is lean and tender, with a sweet and musty smell. It originated in Valtellina, a valley in the Alps of northern Italy's Lombardy region.
- Also available is Bresaola Wagyu, which has a much richer taste and texture.
- Capocollo is pork scotch fillet and pork neck which is salted, cured and dried for about 3 to 6 months. Very popular to eat with bread and wine.
- All ideal for cold meat platters, pizza toppings, sandwich fillers, the perfect snacking or add to pasta sauces or rice dishes.



Bresaola Valtellina
1-2 kg R/W - QS01



Capocollo
1 -2 kg R/W - QS03



Bresaola Wagyu
1-3 kg R/W - QS02



BASILE IMPORTS
QUALITY IS OUR BUSINESS
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