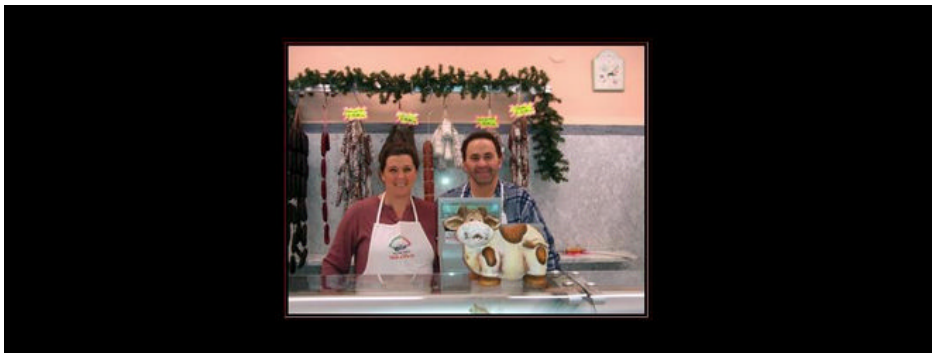


Salumificio Gignod Di Bal Silvano E Berno Catalina s.n.c.



The Salumificio Gignod, a cured meat factory very close to the Gignod tower, is situated in the Great Saint Bernard Valley, at around 1,000 metres altitude, and is 8km from the centre of Aosta, where the crisp air and the special climate make food specialities really unique.

Created in 1961 thanks to the determination and ability of Sivio Cerise, the salumificio started production of dried meats using exclusively certified Aostan cows. From there it then specialised in working traditional Teteun and Motzetta.

The current owners, Silvano Bal and Katy Berno, joined the company in 1996 and with great ability managed to double production.

In recent years, the choice of products that the Salumificio Gignod

offers its clients has been added to with new Aostan delicacies, such as:

- La Tour Salame,
- Sweet Lard with Herbs,
- Turnip Puddings,
- Blood Puddings,
- Pancetta
- Motzetta: fat-free cow meat, with the nervous system removed, and kept in brine for 10-12 days, then left to season
- Teteun: an exclusive Aostan speciality from the municipality of Gignod (Aosta) obtained from salting and brining udders, according to a traditional ancient recipe.

All the specialities, which are only prepared by hand are produced with traditional, artisan techniques.The drying of the various products is still carried out in the old walled buildings which have been completely restored and fitted out with new equipment for the perfect maturing of each product.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

CERTIFIED PRODUCTS

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