Macelleria - Salumeria Segor di Segor e C. S.n.c.



The **Macelleria Salumeria Segor** (Segor Butchers and Dried Meat) was founded in 1959, the work of the then 23-year old Arturo. The butchery then made up most of the work. The shop still exists in the small piazza in Villeneuve. The production of cured meats was limited to what was normally done by families and it was actually starting from old family recipes that the founder took inspiration for his own production. Today, 45 years later, the production is very different.

The production method from that time is still used. The spices are weighed and mixed to be added to the mix at just the right time or to in the laying out of the motzetta and the lard. It is the wise hand of the owner that guarantees the **genuine taste of the products**. Seasoning is then done in special cells, with different time according to the finished product desired.

Once the perfect ageing is achieved, the cured meats are vacuum-packed for preservation.

The company currently produces: **budini (puddings), salsiccia valdostana (Aostan sausage), campagnard salami, locally-sourced salami and spicy salami, gambetta sausage, motzetta, small sausages, cotechino sausage, Villeneuve air-cured pork, cheek lard, pancetta tesa (stretched out), lard with herbs, goat sausage, small salamis of game/venison/roe deer/chamois/wild boar, venison motzetta.**

All the products are made exclusively with Italian raw materials, the meat (which is top quality) is cut up directly in the company work area.

Telephone number of the work area: 0165-95479

Company Figures

Turnover: 500.000 € ÷ 1M €

Number of Employees: < 10

Features

EXPORT

Address

Piazza E. Chanoux, 4

11018 Villeneuve (AO)

Tel. +39 0165 95002

E-mail: segorsnc@gmail.com