



Burro

Superiore

Fratelli Brazzale dal 1784



*Born to be
the best
in the market*

*The result of a precise mandate that the brothers
Gianni, Roberto and Piercristiano Brazzale
have given to its technicians and have
themselves assumed:
the absolute maximum,
without suffering any
conditioning by
production costs.*



Butter with a
great Story to tell

Premium butter
made with the finest
fresh creams

churned within 24
hours of
cows' milking





*Fresh creams
become Butter*

*As in 1700, churning is the process
which turns the best fresh cream into butter.
A method remained unchanged over time ...*

*... Each piece of butter is stamped and wrapped by
hand, with delicate gestures as required by his
nature. It is subsequently closed
to perfection to preserve all the flavor
of this dairy masterpiece.*



*Stamped and
wrapped by hand*



***The noble profile of Zina, the princess of Hohenlohe, exceptional model of the painting of Mariano Fortuny.*



...is not a detail

*The details have been carefully chosen: the edelweiss stamped on every single stick of butter, the type of wrapping, the detail used for the composition of the logo that was taken from the painting by Mariano Fortuny**, that portray a noblewoman absorbed in an everyday gesture: spread butter on the bread. She ennobles it, making it immortal. The graphic of the wrapping, shows this iconic lady and also the elements of an ancient diploma of 1913: as a matter of fact the butter of Valentino Brazzale was awarded by the Consorzio Agrario di Schio (Vi).*

Perfection ...



Burro

84%
materia
grassa

Superiore

Fratelli Brazzale
panna di centrifuga

dal 1784

Burro sopraffino
di freschissima panna
di centrifuga



zangolata entro 24 ore
dalla mungitura
del latte

84%

The value of a number:

the fat content of butter Burro Superiore Fratelli Brazzale is of 84%, against an average of 82%. This simple number contains many information: it tells about its closed supply chain and about the churned fresh creams. It explains the sweetness and softness of this butter, the irresistible perfume, the remarkable workability in the world of fine pastry, in the gelato and restaurant sector.

Just discard a stick of butter Burro Superiore Fratelli Brazzale to understand how important this small number is.



*not all types of Butters
are the same*

*Butter's
fragrance*

*Delicate of fresh
sweet cream and toasted
hazelnuts*

Flavor

*It is embracing.
An intense and sweet taste
with a rich aromatic
palette*

Texture

*Smooth, soft and compact.
Incredible spreadability,
even just come out
from the refrigerator*

Color

*Pure white
thanks to the excellent
feeding of bovine*



Superiore

125g-250g

The butter is available in two sizes wrapped by hand, with engraved edelweiss stamp on each piece, for guarantee of its craftsmanship.

It is appreciated raw, with the classic salty combinations: anchovies, caviar, aged cheese flakes, truffles...and with sweet combinations: honey, jams, chocolate creams. If used as ingredient, it makes the difference.

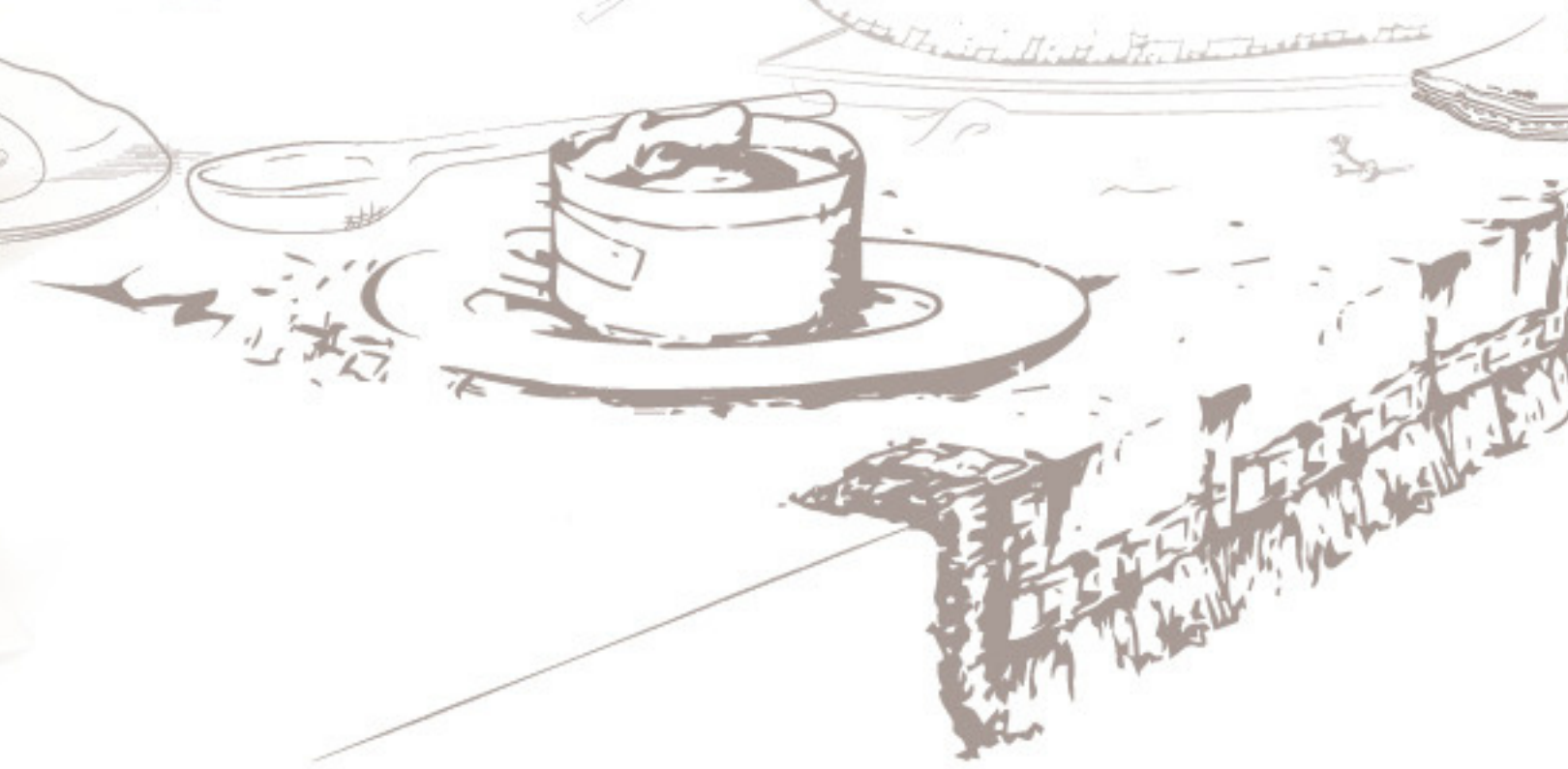


125g

This pat contains 125g of Burro Superiore Fratelli Brazzale salted and/or flavored. This butter is ideal for cakes and biscuits, with chocolate or jam and to prepare salted butter caramel. Perfect for seasoning grilled meat, potatoes or simply to spread on a slice of hot bread.



Flavored





Rolls

40g

Beautiful to look at and so good to spread: the Rolls classic and flavored are designed to enhance the use of raw butter, with a refined packaging, small and original, also perfect to bring directly to the table.





Monoportions'

10 g

The butter Burro Superior Fratelli Brazzale classic and flavored are also available in single portions (10 grams).

Ideal for the refined breakfasts of hotels and resorts, for the tables of restaurants and catering of value, for the first and business class of best airlines.

Chef's Butter





Butter
without
compromises





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