

SALAME DI CINTA SENESE BIO



CODE	79124
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	1 kg approx

A sweet salame made from organic meat of DOP Cinta Senese pig

DESCRIPTION	An organic emade from pork meat from Cinta Senese pigs raised on the farm of the family Savigni from Pavana, in the Tuscan-Emilian Appennino
APPEARANCE	The slices are bright red in color, the grain is medium, the texture is soft: the lean part is compact and the fat extremely melting
TASTE	Sweet and delicate, with hints of black pepper
PRODUCER	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
OUR SELECTION	The Savigni family produces its cured meats seriously, genuinely and with passion, with a very short production chain, from the pig breeding to the production of cured meats
CURIOSITY	The Cinta Senese is an ancient pig breed from the Siena area. It risked disappearing after the Second World War when it was replaced with more productive breeds, suitable for intensive breeding. Cinta Senese owes its salvation to the passion of some breeders, including the Savigni family. These pigs need a lot of space and open air, in this way the muscles tone up and the animal gains weight slowly. Just think that a Large White pig is ready for slaughter after 6 months while for Cinta it takes at least 12 months. Cinta Senese pigs love to eat acorns, olives, chestnuts, tubers and berries, and are fed with organic supplements. Besides being of excellent quality, Cinta Senese fat is rich in Omega 3
SUGGESTIONS	Great with potato bread, polenta or with Stracchino cheese