

FETTA REALE DI CASA NORCIA



CODE	79203
COUNTRY OF ORIGIN **	Italy, Umbria
WEIGHT	7 kg approx

**** ATTENTION: the origin of the raw material may be different**

A speciality of Perticoni family, obtained by the pig thigh fresh debon

DESCRIPTION	Thighs from pigs born and raised in Italy, deboned when fresh; it is a typical product of Umbria region, almost completely deboned; according to tradition, only two little bones are left: the knee and the hip
APPEARANCE	It has the shape of a whole leg deboned and open, with very few skin; in this way the meat absorb more the salt and the aromas
TASTE	Sweet, pleasantly sapid; it has a strong personality despite it is seasoned only 10-11 months
MATURING	At least 10 months
PRODUCER	Poggio San Giorgio - Norcia (PG) - Umbria
CURIOSITY	The fresh pig leg is deboned and salted twice in a particular way called "sale saturo", like Prosciutto di Norcia IGP: legs are covered with salt, the first time dressed with garlic and pepper, the second time just with white salt, with no spices
SUGGESTIONS	The producer suggests to cut the ham starting from rump until you reach the deboning groove; then turn it and proceed normally