

SALAME DI SUINO NERO DEI NEBRODI



CODE	80223
COUNTRY OF ORIGIN	Italy, Sicily
WEIGHT	500 g approx

Salami produced from Nebrodi Black Pig in Sicily

DESCRIPTION	Meat from Nebrodi Black Pig, wild raised for two year
APPEARANCE	The grain is medium, knife-cutted, with white pieces of lard between the purple red lean meat
TASTE	Sweet, with a delicate bouquet of spices that enhance the natural taste of the meat
PRODUCER	Agostino - Mirto (ME) - Sicily
OUR SELECTION	Luisa e Sebastiano Agostino Ninone started their own farm in 1986 where they raise their herd of Nebrodi Black Pigs and also process the meat to produce a selected variety of traditional local products. We are aware that is possible to recognise the passion and the dedication of Luisa and Sebastiano for their work in every single product
CURIOSITY	Nebrodi's Black Pig is a rustic breed and is a great walker, capable of reproducing in very poor areas and in the most difficult environments. The Black Pig breeding of the Nebrodi is carried out 'en plein-air'; As shelter are used, for the welfare of the animal and for the low environmental impact, the traditional "zimme", small stone constructions, slats and soil.