

# PROSCIUTTO DI SUINO NERO DEI NEBRODI



CODE	80224
COUNTRY OF ORIGIN	Italy, Sicily
WEIGHT	6 kg approx

A cured ham produced from Nero dei Nebrodi pigs wild raised for two year

DESCRIPTION	A bone ham obtained from the back leg of Nebrodi Black pigs
APPEARANCE	The part of the skin is dry and long, the slice has a good fraction of fat, aspects that characterize the breed
TASTE	Mild, extremely soluble, not sapid, in the mouth is very complex and persistent; toasted fruits is the main note felt through tasting
MATURING	At least 24 months
PRODUCER	Agostino - Mirto (ME) - Sicily
OUR SELECTION	Luisa and Sebastiano have been managing the pig breeding of the Nero dei Nebrodi breed since 1986; the passion and dedication with which they carry out their work have really impressed us and their products are also able to transmit it.
CURIOSITY	The Nebrodi Black Pig is a Slow Food Presidium: the Presidium is born to protect the breed of these pigs, the particular breeding technique and the area where they are reared, and supporting a group of small producers such as Sebastiano to retrieve traditional breeding techniques; Slow Food has brought together a group of breeders and "Norcini" and promotes the rich and varied range of traditional products in this area