

PROSCIUTTO DI CINGHIALE



CODE	82110
COUNTRY OF ORIGIN **	Italy, Tuscany
WEIGHT	1 kg approx

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

Dry cured boned boar produced in Tuscany according to tradition.

DESCRIPTION	Obtained from selected lean boar hinds, processed by hand aromatized with aged and smoked woodland grass.
APPEARANCE	When cut it is firm and dark red in colour.
TASTE	Intense, very fragrant with strong aromas of game
MATURING	At least 4 months
PRODUCER	Bernardini Gastone - Cernaia Crespina (PI) - Tuscany
CURIOSITY	Typical Tuscan Salami
SUGGESTIONS	Amazing when it is sliced by knife and served on the plate with some finely ground black pepper. Excellent on a bruschetta with some red tomatoes and olive oil. Fabulous with massive red wines coming from Tuscany like Brunello di Montalcino