

## BOAR RAW HAM - PROSCIUTTO DI CINGHIALE



<b>CODE</b>	82110
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	1 kg approx

Dry cured boned boar produced in Tuscany according to tradition.

<b>RAW MATERIAL</b>	Obtained from selected lean boar hinds, processed by hand aromatized with aged and smoked woodland grass.
<b>APPEARANCE</b>	When cut it is firm and dark red in colour.
<b>TASTE</b>	Intense, very fragrant with strong aromas of game
<b>MATURING</b>	At least 4 months
<b>PRODUCER</b>	Bernardini Gastone - Cenaia Crespina (PI) - Tuscany