

BOAR SPECK



CODE 82130

COUNTRY OF ORIGIN ** Italy, Tuscany

WEIGHT 0.5 kg approx

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

Boar speck accurately aged

DESCRIPTION	Obtained from the softest part of the boar hind, the fat is taken off and after being dry salted it is aged.
APPEARANCE	The slice is a dark red colour
TASTE	Sweet, aromatic and intense
MATURING	At least 120 days
PRODUCER	Bernardini Gastone - Cernaia Crespina (PI) - Tuscany

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