

# FINOCCHIONA IGP BIO DA "CINTA SENESE DOP"



<b>CODE</b>	79125
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	500 g approx

Finocchiona IGP made with organic meat of "Cinta Senese DOP" pigs

<b>DESCRIPTION</b>	Piece of charcuterie made with organic meat from "Cinta Senese DOP" pigs, bred in the Savigni farm in Pavana, in the mountains between Tuscany and Emilia Romagna, enriched with fennel seeds
<b>APPEARANCE</b>	The grain is medium, the slice is bright red, the pieces of fat are small and you can see the pieces of wild fennel seeds
<b>TASTE</b>	The fat part contributes to the sweetness of the salami; overall on the palate it is soft, with intense notes of fennel
<b>PRODUCER</b>	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
<b>OUR SELECTION</b>	The Savigni family produces its cured meats seriously, genuinely and with passion, with a very short production chain, from the pig breeding to the production of cured meats. In Finocchiona they consider a key feature the visible fennel seeds that differentiate their Finocchiona from all those ones in which fennel is only added as aroma
<b>CURIOSITY</b>	The "Finocchiona" IGP is a cured meat produced with fresh cuts of meat obtained from heavy pigs. This product stands out for its characteristic fennel flavoring, which according to the production specification must be used in seeds and/or flowers. Finally, always according to the rules established by the disciplinary, the production area must fall within the borders of the Tuscany region, excluding the islands, because this is the area in which it has consolidated over time the production of this typical salami
<b>SUGGESTIONS</b>	Remove the gut for the portion you intend to cut to prevent any external molding during cutting