

# SPALLA COTTA DA "CINTA SENESE DOP"



<b>CODE</b>	79128
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	8 kg approx

A cooked ham made from the shoulder of "Cinta Senese DOP" pigs

<b>DESCRIPTION</b>	Shoulder from "Cinta Senese DOP" pigs reared organically in the farm of the family Savigni in Pavana, in Tuscany
<b>APPEARANCE</b>	The ham is deboned, easy to cut into slices in which a good portion of fat is kept
<b>TASTE</b>	The taste is sweet, perfumed, round, herbal, full to the palate and delicately meaty. The aftertaste is round, sweet and slightly meaty with hints of herbs and spices
<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
<b>CURIOSITY</b>	The "Cinta Senese DOP" is an ancient pig breed from the Siena area. It risked disappearing after the Second World War when the rustic and not very productive breeds were replaced with those more suitable for intensive farming. This breed owes its salvation to the passion of some breeders, including the Savigni family. These pigs need a lot of space and fresh air, so that the muscles are toned and the animal gains weight slowly. These pigs are fond of acorns, olives, chestnuts, tubers and berries, and are fed with organic supplements. Besides being of excellent quality, the fat is rich in Omega 3
<b>SUGGESTIONS</b>	Try it paired with horseradish on a toasted Tuscan bread