

PROSCIUTTO DEL CASENTINO WITH BONE - PRESIDIO SLOW FOOD



CODE 78350

COUNTRY OF ORIGIN Italy, Tuscany

WEIGHT 11 kg

Slow Food Presidium, obtained from wild bred Grigio del Casentino pigs

DESCRIPTION	Thigh obtained from pigs of the Grigio del Casentino breed given by the crossing of pigs of the Large White breed with pigs of the Cinta Senese genus
APPEARANCE	Shape is round and slightly elongated; meat is red-purple with evident marbelling
TASTE	Very rich in flavours: toasted fruits, forest, acorn and cellar are the main hints; texture is easily melting in the mouth
MATURING	At least 24 months
PRODUCER	Selve di Vallolmo - Poppi (AR) - Tuscany
CURIOSITY	Easy to recognize thanks to the fire branding mark "Consorzio del Prosciutto del Casentino"
SUGGESTIONS	Available only with bone, it's great for an important buffet, to enrich the cold cuts counter in special occasion, or as a valid alternative to Jamon Iberico