

RUFFIANA GRIGIO DEL CASENTINO



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| CODE | 78354 |
| COUNTRY OF ORIGIN | Italy, Tuscany |
| WEIGHT | 2,5 kg approx |

A very delicate salame thanks to the addition of fennel flowers and seeds

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| DESCRIPTION | Salame obtained from Grigio del Casentino pigs, produced with carefully selected first quality cuts, seasoned with pepper and Cervia salt and flavoured with wild fennel |
| APPEARANCE | Medium size salame, with a thin grain texture |
| TASTE | Tasty on the palate, with a mild and delicately spiced flavour; the presence of fennel is well recognizable |
| MATURING | At least 45 days |
| PRODUCER | Selve di Vallolmo - Poppi (AR) - Tuscany |
| OUR SELECTION | Le Selve di Vallolmo raises Grigio del Casentino pigs, an native Tuscan breed, with which it produces excellent quality cured meats. A valuable project carried out by Claudio and David Orlandi with the intention of enhancing the territory, its products and biodiversity |
| CURIOSITY | In Tuscany, Finocchiona is also called Ruffiana from the italian verb "arruffianare" which in english means "to deceive": the innkeeper used it to seduce the customers while offer them mediocre wines. A stratagem also used by farmers at the end of the 19th century who, to cover up the defects of the wine to be sold to the noble citizens, always offered a few slices of Finocchiona before the wine tasting! |
| SUGGESTIONS | Ideal for a delicious bruschetta or to enrich a quiche or a potato flan; taste it with robust red wine |