

## RUFFIANA GRIGIO DEL CASENTINO



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

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

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