

# PROSCIUTTO DEL CASENTINO ADDOBBO



<b>CODE</b>	78355
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	7,5 kg approx

Raw ham from wild pigs of the Gray Casentino breed, lightly smoked

<b>DESCRIPTION</b>	Meat from Gray Casentino pigs
<b>APPEARANCE</b>	The slice has an intense purple colour and good marbling
<b>TASTE</b>	Melting, in the mouth it recalls the aroma of the forest in which the animal lives, the grilled fruit, the acorn and the cellar
<b>MATURING</b>	At least 24 months
<b>PRODUCER</b>	Selve di Vallolmo - Poppi (AR) - Tuscany
<b>OUR SELECTION</b>	Recognizable by the fire mark affixed to the rind "Consorzio del Prosciutto del Casentino"
<b>CURIOSITY</b>	The Orlandi family raises around 60 Casentino Gray pigs in the traditional way; animals live freely in the wild, feeding mainly acorns, chestnuts, tubers found in nature at this altitude (800 m); the high quality of the meat of this pig is due to the ability to accumulate fat of particular value for its fineness, consistency, aromas and ability to ripen which takes place in a suggestive place, a building entirely in stone where the thighs spend about a few days and mature, giving the palate unmistakable notes of acorn, grilled fruit and cellar