



PROSCIUTTO DEL CASENTINO CON OSSO - PRESIDIO SLOW FOOD

CODE	78355
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	9 kg approx

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

DESCRIPTION	Meat from Grigio Casentino pigs
APPEARANCE	The slice has an intense purple colour and good marbling
TASTE	Melting, in the mouth it recalls the aroma of the forest in which the animal lives, the grilled fruit, the acorn and the cellar
MATURING	At least 24 months
PRODUCER	Selve di Vallolmo - Poppi (AR) - Tuscany
OUR SELECTION	Recognizable by the fire mark affixed to the rind "Consorzio del Prosciutto del Casentino"
CURIOSITY	The Orlandi family raises around 60 Casentino Grigio 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