

PROSCIUTTO COTTO NOSTRANO DI MONTAGNA



CODE	79123
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	4,5 kg approx

Cooked ham obtained from the leg pigs reared by Savigni

DESCRIPTION	Ham obtained from the leg of Sambucano pigs, reared organically and in the wild in the Tuscan-Emilian Apennines
APPEARANCE	The slice is pink and soft, with a layer of melting fat
TASTE	Roasted meat, very fragrant and melting
MATURING	Not expected
PRODUCER	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
OUR SELECTION	The Savigni family produces its cured meats seriously, genuinely and with passion, with a very short production chain, from the pig breeding to the production of cured meats
CURIOSITY	The cooked ham of Savigni, cooked in a mold, comes from the thighs of pigs reared in the wild in the Tuscan-Emilian Apennines and from the slow processing: the leg, in fact, rests about a week before cooking in order to make the final product juicy and extremely soft, in a totally natural way