

# PROSCIUTTO COTTO NOSTRANO DI MONTAGNA



<b>CODE</b>	79123
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	4,5 kg approx

Cooked ham obtained from the leg pigs reared by Savigni

<b>DESCRIPTION</b>	Ham obtained from the leg of Sambucano pigs, reared organically and in the wild in the Tuscan-Emilian Apennines
<b>APPEARANCE</b>	The slice is pink and soft, with a layer of melting fat
<b>TASTE</b>	Roasted meat, very fragrant and melting
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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