

CURED PROSCIUTTO EUROPA

RENIERI[®]
SALUMI FATTI AD ARTE

MAIN PRODUCTION CHARACTERISTICS

AGEING

minimum 8/ 9 months

WEIGHT

6/7 Kg

SENSORY CHARACTERISTICS

No "gambetto".
Closely trimmed and cleaned to
minimise waste.

INGREDIENTS

100% NATURAL INGREDIENTS
PORK THIGH, SALT, HERBS AND SPICES
GLUTEN, LACTOSE AND SUGAR FREE

QUANTITY OF SALT AFTER AGEING

6% to 6,5%

ORIGIN OF THE RAW MATERIAL UE

PRODUCTION AND AGEING LOCATION

Here on our company premises in the
municipality of Poggibonsi, Siena

AGEING CONDITIONS

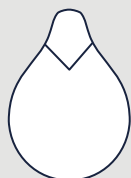
- rooms with natural lime walls
- large spaces to allow circulation of
the air
- rooms with windows to allow changing
of the air
- static cells
- no forced ventilation



DAL 1964

NEL CUORE DELLA TOSCANA

CURED PROSCIUTTO EUROPA



Item Code **052 CURED PROSCIUTTO
EUROPA** Unit Weight **kg. 6 approx**

Item Code **053 CURED PROSCIUTTO
EUROPA
piece - v.p.** Unit Weight **kg. 1,2-1,8 approx**



**FRESH MEAT
ONLY**



**COLOUR AND
PRESERVATIVE FREE**



**GLUTEN, LACTOSE
AND SUGAR FREE**



**ARTISAN
PRODUCT**



**SLOW
AGEING**



**100% MADE IN
POGGIBONSI, SIENA**