

PROSCIUTTO CRUDO DI SIENA IL Ghibellino

Made exclusively from the thighs of pigs reared and slaughtered in Tuscany, salt and local herbs and spices. Trimmed according to the traditional methods used in Tuscany, with a more pronounced cup under the bone. Particularly suitable for hand carving. Ageing 16 months.



RENIERI[®]
SALUMI FATTI AD ARTE

MAIN PRODUCTION CHARACTERISTICS

AGEING

minimum 14/ 16 months

WEIGHT

9/10 Kg

SENSORY CHARACTERISTICS

Pressed and more elongated form.
Leaner. Drier and tighter than other hams aged for the same length of time.

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

HEAVY ITALIAN PIG
TUSCANY

PRODUCTION AND AGEING LOCATION

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

AGEING CONDITIONS

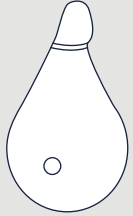
- rooms with natural lime walls
- large spaces to allow circulation of the air
- rooms with windows to allow changing of the air
- static cells
- no forced ventilation

DAL 1964

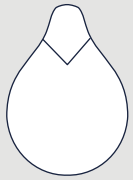
NEL CUORE DELLA TOSCANA

PROSCIUTTO CRUDO DI SIENA

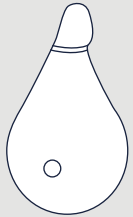
IL Ghibellino



Item Code 1263 **AGED PROSCIUTTO
IL Ghibellino** on bone Unit Weight **kg. 9-10 approx**



Item Code 049 **AGED PROSCIUTTO
IL Ghibellino** boned Unit Weight **kg. 7-8 approx**



Item Code 1358 **AGED PROSCIUTTO
BAZZA LUNGA (italian)** on bone Unit Weight **kg. 9-10 approx**



Item Code 051 **AGED PROSCIUTTO
BAZZA CORTA (italian)** on bone Unit Weight **kg.8 approx**

Item Code 1215 **AGED PROSCIUTTO
MAXI (sow)** on bone Unit Weight **kg. 15-18 approx**



FRESH MEAT
ONLY



COLOUR AND
PRESERVATIVE FREE



GLUTEN, LACTOSE
AND SUGAR FREE



ARTISAN
PRODUCT



SLOW
AGEING



100% MADE IN
POGGIBONSI, SIENA



100%
TUSCAN PIGS