

AGED PROSCIUTTO IL MAGNIFICO

A prosciutto with unique characteristics. Made with the thighs of the finest heavy Italian pigs, salt and local herbs and spices. Aged naturally for at least 22 months. Unmistakable and characteristic flavour, typically Tuscan fragrant aroma.



RENIERI[®]
SALUMI FATTI AD ARTE

MAIN PRODUCTION CHARACTERISTICS

AGEING

minimum 22 months

WEIGHT

10/12 Kg

SENSORY CHARACTERISTICS

soft and delicate
despite long ageing. Unmistakable
aroma and flavour

INGREDIENTS

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

QUANTITY OF SALT

AFTER AGEING
5% to 6%

ORIGIN OF THE RAW MATERIAL

HEAVY ITALIAN PIG
NORTH/ CENTRAL ITALY

PRODUCTION AND AGEING LOCATION

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

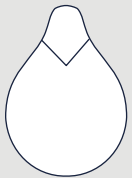
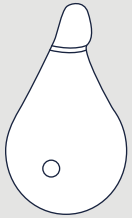
AGEING CONDITIONS

- 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

AGED PROSCIUTTO IL MAGNIFICO



Item Code **1140** **AGED PROSCIUTTO
IL MAGNIFICO** Unit Weight **kg. 10-12 approx.**
on bone 22 months

Item Code **1355** **AGED PROSCIUTTO
IL MAGNIFICO** Unit Weight **kg. 8-9 approx.**
boned 22 months



FRESH MEAT
ONLY



COLOUR AND
PRESERVATIVE FREE



GLUTEN, LACTOSE
AND SUGAR FREE



ARTISAN
PRODUCT



SLOW
AGEING



100% MADE IN
POGGIBONSI, SIENA



100%
TUSCAN PIGS