

IL PROSCIUTTO TOSCANO DOP

RENIERI Prosciutto Toscano dop has been given the Finest Prosciutto Toscano DOP d'Italia award and included in the L'Espresso guide "Salumi d'Italia 2017", with a score of 5 spilli Eccellenza Italiana. Aged for 14-16 months.



5 Spilli Eccellenza Italiana **Le Guide de L'Espresso**



RENIERI[®]
SALUMI FATTI AD ARTE

MAIN PRODUCTION CHARACTERISTICS

AWARDS AND ACKNOWLEDGEMENTS

Included in the L'Espresso guide "Salumi d'Italia 2017", with the highest possible score.
5 Spilli Eccellenza Italiana
Finest Prosciutto Toscano DOP

AGEING

14 or 16 months

WEIGHT

9/10 Kg

SENSORY CHARACTERISTICS

Intense and complex aroma.
Deliciously appetising.

INGREDIENTS

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

QUANTITY OF SALT AFTER AGEING

5,5% to 6,5%

ORIGIN OF THE RAW MATERIAL

heavy Italian pig
Tuscany, Emilia, Lombardy, Marche

PRODUCTION AND AGEING LOCATION

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

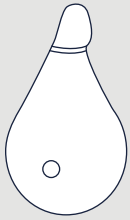
AGEING CONDITIONS

- rooms with natural lime walls
- large spaces to allow circulation of the air
- rooms with windows to allow changing of the air
- static cells

DAL 1964

NEL CUORE DELLA TOSCANA

IL PROSCIUTTO TOSCANO DOP

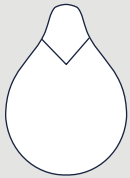


Item Code **054** **PROSCIUTTO
TOSCANO DOP** Unit Weight **kg. 8-9 approx**
on bone 14 months

Item Code **521** **PROSCIUTTO
TOSCANO DOP** Unit Weight **kg. 9-10 approx**
on bone 16 months

Item Code **1145** **PROSCIUTTO
TOSCANO DOP** Unit Weight **kg. 6-7 approx**
boned 14 months

Item Code **1220** **PROSCIUTTO
TOSCANO DOP** Unit Weight **kg. 7-8 approx**
boned 16 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