PROSCIUTTO CRUDO
MADE WITH "CINTA SENESE DOP"

RENIERI "CINTA SENESE DOP" PROSCIUTTO is a gastronomic jewel, made with 100% respect for the traditional production system, using only the finest ingredients, salt and local herbs and spices.
The ageing process takes place slowly and naturally: this gives the prosciutto an unmistakable flavour and aroma reminiscent of the forest floor, characterised by a low salt content.

RENIERI®
SALUMI FATTI AD ARTE

MAIN PRODUCTION CHARACTERISTICS

ORIGIN OF THE RAW MATERIAL
TUSCAN
(SIENA HILLS)

REARING CONDITIONS
FREE
in oak woods

AGEING PERIOD
minimum 12 months

AGEING
minimum 12 months

WEIGHT
8 Kg

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

QUANTITY OF SALT AFTER AGEING
6%

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

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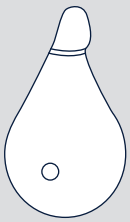
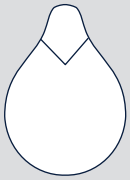


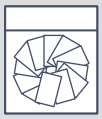
Item Code 740 PROSCIUTTO CRUDO **made with"Cinta Senese DOP"** on bone — Unit Weight **kg. 7-8 approx**



Item Code 1146 PROSCIUTTO CRUDO **made with"Cinta Senese DOP"** boned — Unit Weight **kg. 5-6,5 approx**

Item Code 1242 PROSCIUTTO CRUDO **made with"Cinta Senese DOP"** piece - v.p. — Unit Weight **kg. 1,5-2 approx**

Item Code 1104 PROSCIUTTO CRUDO **made with"Cinta Senese DOP"** sliced ATM — Unit Weight **gr. 60**



8009 PROSCIUTTO CRUDO **made with"Cinta Senese DOP"** slices by hand round pack - v.p. — Unit Weight **gr. 70**

8000 PROSCIUTTO CRUDO **made with"Cinta Senese DOP"** slices by hand rectangular pack - v.p. — Unit Weight **gr. 80**

FRESH MEAT ONLY
COLOUR AND PRESERVATIVE FREE
GLUTEN, LACTOSE AND SUGAR FREE
ARTISAN PRODUCT
SLOW AGEING
100% MADE IN POGGIBONSI, SIENA

WWW.RENIERI.NET