

PROSCIUTTO CRUDO DA "CINTA SENESE DOP" MAESTÀ

MAESTÀ "CINTA SENESE DOP" PROSCIUTTO is born from the desire to offer our customers a product of the highest quality, without compromise. Only the finest thighs of Cinta Senese DOP pigs are selected, those that are heaviest and are covered with the most fat. The prolonged curing period of at least 36 months ensures that the prosciutto expresses its full potential in terms of flavour, aroma and taste. A gastronomic marvel, unique and exclusive.



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 12–14 months

AGEING
minimum 36 months

WEIGHT
8-9 Kg

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

QUANTITY OF SALT AFTER AGEING
5 - 5,5%

PRODUCTION AND AGEING LOCATION
Here on our company premises in the municipality of Poggibonsi, Siena

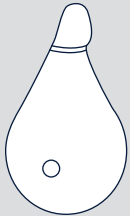
AGEING CONDITIONS

- 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

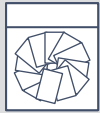
NEL CUORE DELLA TOSCANA

PROSCIUTTO CRUDO DA "CINTA SENESE DOP" MAESTÀ



Item Code 1593 PROSCIUTTO CRUDO Unit Weight kg. 8-9 approx

made with
"Cinta Senese DOP"
on bone MAESTÀ



Item Code 8012 PROSCIUTTO CRUDO made Unit Weight gr. 70

with Cinta Senese DOP"
MAESTÀ
slices by hand
round pack - v.p.



SOLO CARNI
FRESCHE



SENZA COLORANTI
NE CONSERVANTI



SENZA GLUTINE,
LATTOSIO E ZUCCHERI



LAVORAZIONE
ARTIGIANALE



LENTA
STAGIONATURA



FATTO INTERAMENTE
A POGGIBONSI - SIENA