

PROSCIUTTO CRUDO MADE WITH "CINTA SENESE DOP" SLICED BY HAND

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 20 months

WEIGHT
80 Gr / 160 Gr

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

**QUANTITY OF SALT
AFTER AGEING**
5%

PRODUCTION AND AGEING LOCATION

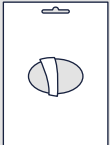
Here on our company premises in
the municipality of Poggibonsi, Siena

AGEING CONDITIONS

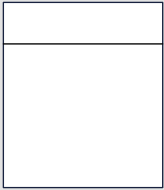
- rooms with natural lime walls
- large spaces to allow circulation of the air
- rooms with windows to allow changing of the air
- static cells
- no forced ventilation

DAL 1964
NEL CUORE DELLA TOSCANA

PROSCIUTTO CRUDO
MADE WITH
"CINTA SENESE DOP"
SLICED BY HAND



Item Code **8000** **PROSCIUTTO CRUDO**
made with
"Cinta Senese DOP"
slices by hand Unit Weight **gr. 80**



Item Code **8003** **PROSCIUTTO CRUDO**
made with
"Cinta Senese DOP"
slices by hand Unit Weight **gr. 160**



**FRESH MEAT
ONLY**



**COLOUR AND
PRESERVATIVE FREE**



**GLUTEN, LACTOSE
AND SUGAR FREE**



**ARTISAN
PRODUCT**



**SLOW
AGEING**



**100% MADE IN
POGGIBONSI, SIENA**