

# 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**<sup>®</sup>  
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 24 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

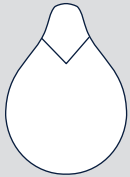
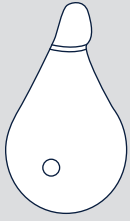
**AGEING CONDITIONS**

- 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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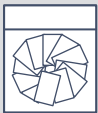


Item Code 740 PROSCIUTTO CRUDO made with "Cinta Senese DOP" on bone Unit Weight kg. 7-8 approx

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

