

# 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 20 months

**WEIGHT**  
8 Kg

**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

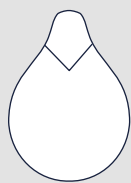
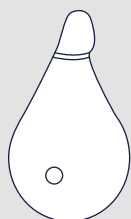
- rooms with natural lime walls
- large spaces to allow circulation of the air
- rooms with windows to allow changing of the air
- static cells
- no forced ventilation

DAL 1964

NEL CUORE DELLA TOSCANA

# PROSCIUTTO CRUDO

## MADE WITH "CINTA SENESE DOP"



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**



FRESH MEAT  
ONLY



COLOUR AND  
PRESERVATIVE FREE



GLUTEN, LACTOSE  
AND SUGAR FREE



ARTISAN  
PRODUCT



SLOW  
AGEING



100% MADE IN  
POGGIBONSI, SIENA

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

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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.



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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%

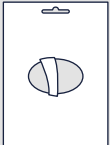
**PRODUCTION AND  
AGEING LOCATION**  
Here on our company premises in  
the municipality of Poggibonsi, Siena

**AGEING CONDITIONS**

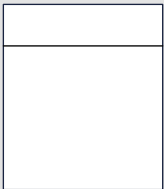
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- static cells
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DAL 1964  
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**PROSCIUTTO CRUDO**  
**MADE WITH**  
**"CINTA SENESE DOP"**  
**SLICED BY HAND**



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



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



**FRESH MEAT  
ONLY**



**COLOUR AND  
PRESERVATIVE FREE**



**GLUTEN, LACTOSE  
AND SUGAR FREE**



**ARTISAN  
PRODUCT**



**SLOW  
AGEING**



**100% MADE IN  
POGGIBONSI, SIENA**