

# FETTA REALE DI CASA NORCIA



<b>CODE</b>	79203
<b>COUNTRY OF ORIGIN</b>	Italy, Umbria
<b>WEIGHT</b>	7 kg approx

A specialty of Perticoni family, obtained by the pig thigh fresh debon

<b>DESCRIPTION</b>	Thighs from pigs born and raised in Italy, deboned when fresh; it is a typical product of Umbria region, almost completely deboned; according to tradition, only two little bones are left: the knee and the hip
<b>APPEARANCE</b>	It has the shape of a whole leg deboned and open, with very few skin; in this way the meat absorbes more the salt and the aromas
<b>TASTE</b>	Sweet, pleasantly sapid; it has a strong personality despite it is seasoned only 10-11 months
<b>MATURING</b>	At least 10 months
<b>PRODUCER</b>	Poggio San Giorgio - Norcia (PG) - Umbria
<b>CURIOSITY</b>	The fresh pig leg is deboned and salted twice in a particular way called "sale saturo", like Prosciutto di Norcia IGP: legs are covered with salt, the first time dressed with garlic and pepper, the second time just with white salt, with no spices
<b>SUGGESTIONS</b>	The producer suggests to cut the ham starting from rump until you reach the deboning groove; then turn it and proceed normally