

# SALAME DI CINGHIALE



<b>CODE</b>	79131
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	400 g approx

Wild boar salami made with carefully selected wild boar meat

## DESCRIPTION

The wild boar meat - only the leanest parts - is expertly processed, spiced, seasoned with Cervia salt, and then stuffed into casings

## APPEARANCE

It appears compact and homogeneous, with a bright red color, showing a good proportion of the visible fat

## TASTE

It is characterized by its intense and persistent flavor, typical of game sausages

## PRODUCER

Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany

## SUGGESTIONS

It pairs wonderfully with semi-aged soft cheeses, but its flavor shines best when accompanied by a slice of rustic bread and a good glass of wine. Red, of course, preferably a Brunello di Montalcino, Chianti Classico, Nobile di Montepulciano, or Bolgheri, to name just a few of the most famous!