

# FINOCCHIONA P.S.

Salumificio Gerini S.p.A.  
*Salumi* from Tuscany

The *finocchiona* differs from other Tuscan salami in the coarse cut and in the typical fennel aroma, due to fennel seeds used in the mixture. The name in fact recalls this aroma.

## Description

Produced with minced pork meat from Italian and European pigs, medium cut (8-10mm mould). Seasoned from 20-90 days, according to weight and size. To be stored in dry places, at temperature of 16/18° C.

## Ingredients

Lean pork meat (shoulder and belly), salt, natural flavourings, pepper, and fennel seeds, which give the characteristic aroma.

No polyphosphates or nitrates are used in the mixture.

## Tasting notes

Tubular shape, light red colour with a sweet and slightly spicy taste, subtle fennel aroma and aftertaste.

## Expiry date

See individual pieces.