

WILD BOAR SALAMI HOLIDAY 2009

In Florence at the busy Mercato Nuovo sits Il Porcellino, the bronze statue of a wild boar sculpted by Pietro Tacca in 1612. Tradition holds that if you rub the nose of the wild boar statue you ensure your return to Florence. A taste of Creminelli's Wild Boar Salami may transport you there immediately.

CREMINELLI WILD BOAR SALAMI

- Mixture of field harvested Texas wild boar and all natural Duroc pork
- Wild Boar meat is leaner, tangier, and deeper in color making a more exotic product
- Flavor profile is stronger and more distinctive and takes on the tones of the boar's wild diet including roots, grasses, nuts and berries
- Seasoned with tones of wine-soaked cloves and juniper berries
- Each stick is approximately ½ lb. in size
- Pairs well with fresh figs, dates, walnuts, pistachios, rosemary bread, fried polenta, potatoes and spinach boiled and butter-fried, and and firm aged cheeses as well as cornichons.



The Artisan's

WILD BOAR SALAMI



LIMITED HOLIDAY PRODUCTION

www.creminelli.com

FIELD HARVESTED TEXAS WILD BOAR

- SPECIES IS THE WILD ROAMING AMERICAN ANCESTOR OF THE EUROPEAN WILD BOAR OR *SUS SCROFA SCROFA*, INTRODUCED IN AMERICA BY EUROPEAN SETTLERS
- AVERAGE WEIGHT IS 110 – 200 LBS
- HARVESTED FROM 100 RANCHES ON 1 MILLION COMBINED ACRES
- TRULY WILD, NOT FARMED OR PEN RAISED – FREE RANGE WILD BOARS PRODUCE RENOWNED QUALITY MEAT
- DIET INCLUDING GRASS, ROOTS, NUTS & BERRIES IMPARTS COMPLEX FLAVOR NOT FOUND IN FARMED ANIMALS
- AGED 21-28 DAYS ON THE BONE BEFORE BEING CUT & PACKAGED
- FIELD HARVEST SYSTEM PROVIDES HUMANE LIFE, STRESS-FREE HARVEST AND SAFE, FULLY-INSPECTED MEAT
- REDUCING STRESS DURING HARVEST IS NOT ONLY HUMANE BUT IS ALSO A MAJOR FACTOR IN CONTROLLING MEAT QUALITY