

# FINOCCHIONA PGI





PRODUCT

Finocchiona PGI is a typical salami from Tuscany flavoured with fennel seeds and/or flowers.

**appearance:** Finocchiona PGI has the classic elongated and cylindrical shape of a salami; on the exterior there's a "noble mold" and it's formed during the maturing period. The meat inside Finocchiona PGI is a medium sized grain consisting of lean and fat with no well-defined contours. Of course, fennel seeds and flowers stand out at a glance. Finocchiona PGI is soft to the touch and taste due to a short maturing period;

**weight:** Finocchiona PGI can be produced from a minimum of 0,5 Kg up to a maximum of 25 Kg;

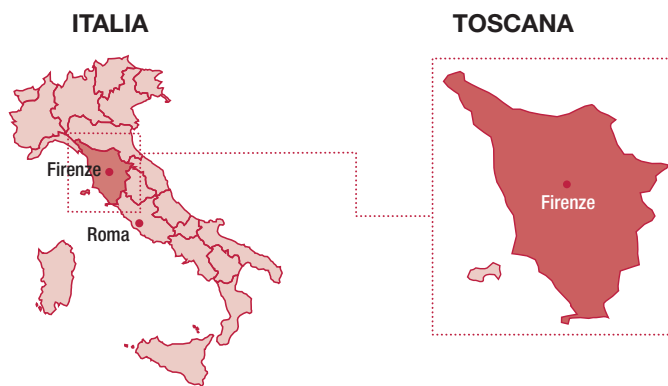
**color:** The slice has lean pink parts, while the fat parts are white in color;

**flavor:** the flavor is characterized by the aroma of fennel seeds and fennel flowers that perfectly meets the taste of the meat. You can also feel the spicy flavor of pepper and fresh garlic and, moreover, you will enjoy the sapidity obtained by the addition of salt;

**maturing:** the maturing period may vary from a minimum of 15 days for the pieces from 0.5 to 1 kg; 21 days for those 1 to 6 Kg; 45 days for giant pieces from 6 up to 25 Kg.

PRODUCTION ZONE

Finocchiona PGI is produced, sliced and packaged in the traditional area of production which covers the entire region of Tuscany.



CONSORTIUM MARK



The logo is made up of a golden frame that contains the green color of the Tuscan countryside. On this background stands the stylized map of the Tuscany region, on which is written the word "Finocchiona" in italics with white border and red characters.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. (CE) 2015/629 of April 22, 2015 (issued on GUCE (OJEC) L.104 dtd on April 23, 2015).

Acknowledgement of the Consortium for the Protection: DM 27 June 2016 (GU No.169 of 21 July 2016).

CONTACTS

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