

SAN FANTINO Pork products

Ingredients: our own pork

Production: 150 kg

Price euro per kg Aged cured ham: 80
Pancetta: 40
Salami: 50
Dried sausage: 40



Our pork products have an extraordinary taste and have been one of our major successes. Our pigs roam free in an oak wood and are eat acorns and chestnuts for the last 3 months of their happy life.

We then kill them painlessly in January and cure the various cuts of meat making hams that to many are superior to the famous “Pata Negra” of Spain.

