

NINO - FIOCCO DI PROSCIUTTO



CODE	78049
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	3 kg circa

Sweet and delicate, reminiscent of cooked ham

DESCRIPTION

This delicious piece of charcuterie is made from pork meat of Italian origin. It is a product of the new line of Angelo Capitals: a line of cured meats that involves the replacement of sugars with honey, with the aim to obtain products more and more healthy. Its product are exclusively steamed.

APPEARANCE

It has a light pink color, particularly low fat

TASTE

Sweet and delicate, reminiscent of cooked ham

PRODUCER

Capitelli - Borgonovo Val Tidone (PC) - Emilia Romagna

OUR SELECTION

What differentiates a good artisanal Prosciutto from an industrial one is the humidity. In the artisanal Prosciutto you will not feel the humidity.

SUGGESTIONS

Perfect for fast catering and wineries; considering the size can also be used by those who have small slicers. We want to give you some advice: try to cut it with a knife!