



PROSCIUTTO CRUDO DI SAN DANIELE DOP - FOGOLAR

CODE	79035
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	11 kg approx

The typical Prosciutto di San Daniele, cured at least for 18 months

DESCRIPTION	Fresh thigh obtained exclusively from pigs bred in Italy
APPEARANCE	San Daniele ham shows the typical shape of the pig leg, with the foot and the nails
TASTE	Sweet, slightly salty, with an intense perfume
MATURING	At least 18 months
PRODUCER	Eli Prosciutti - Traversetolo (PR) - Emilia Romagna
OUR SELECTION	In Fogolar, the company in San Daniele del Friuli, hams processing is typical and traditional. Many operations are still done manually like salting

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