

PROSCIUTTO CRUDO DI SAN DANIELE DOP - FOGOLAR



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| 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

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| 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 |