

# PROSCIUTTO CRUDO DI SAN DANIELE DOP - FOGOLAR



<b>CODE</b>	79035
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	11 kg approx

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

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