

PROSCIUTTO DI PARMA DOP CASA GRAZIANO 30 E LODE



CODE	79158
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	11 kg approx

Special selection of Parma ham cured at least 26 months, by Casa Graziano

DESCRIPTION	Fresh pork's legs from pigs born, bred and slaughtered in Italy and certificated by the Parma Ham Consortium
APPEARANCE	The slice has a light brick red colour, with a right balance between fat and lean, gently marbled
TASTE	Sweet and delicate, very fragrant, with toasted notes
MATURING	At least 26 months
PRODUCER	Casa Graziano - Tizzano Val Parma (PR) - Emilia Romagna
OUR SELECTION	Only the best hams, after careful selection, become 30 and Lode. A special top-of-the-range selection that makes the most of all the best features of Casa Graziano hams: organoleptic depth, sweetness and craftsmanship
CURIOSITY	After 18 months, the hams selected for long maturation are transferred to the Antica Stagionatura' in Lagrimone at an altitude of 700 metres in the Tuscan-Emilian Apennines: a semi-basement family cellar with exposed stone walls and wooden ladders
SUGGESTIONS	Serve this wonderful ham by hand-slicing, in order to enhance the taste. If, after the service, you need to keep the product until the next usage, we suggest to cover only the exposed part with transparent film and place the ham in a refrigerated area; at the next cutting occasion you just have to remove the first slice. Instead, if the reuse takes place after more than a few weeks it is better to debone the ham and put it under