



PROSCIUTTO DI PARMA DOP BY CASA GRAZIANO

CODE	79160
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	11 kg approx

A high quality Parma ham produced on the hills around Parma and aged 20 months

DESCRIPTION Italian pork legs

APPEARANCE The colour of the meat is light red brick marbled in the perfect way with white fat

TASTE The taste is delicate, smooth and sweet

MATURING At least 20 months

PRODUCER Casa Graziano - Tizzano Val Parma (PR) - Emilia Romagna

OUR SELECTIONCasa Graziano is an artisan ham manufacturer that rigorously selects the raw materials and

practices the artisanal salting

CURIOSITY Casa Graziano was born as a small farm factory at the end of the 70s and is associated with

the 'Consorzio del Prosciutto di Parma' since 1976. The company is in Capoponte, Tizzano Val Parma in the 'Appennino Tosco-Emiliano Biosphere Reserve' near the 'Cento laghi Park'

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product