



PROSCIUTTO DI PARMA CASA GRAZIANO 24 MESI

CODE	79163
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	11 kg approx

A Parma ham produced on the hills of Casa Graziano and aged 24 months

DESCRIPTION Italian pork legs

APPEARANCE The slice is light red brickcoloured, with just the right balance between fat and meat,

delicately marbled

TASTE Sweet and delicate with toasted notes

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'

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