

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 SELECTION	Casa 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'