

PROSCIUTTO DI SAN DANIELE WITH BONE



CODE	79185
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	12 kg approx

San Daniele ham produced by a small artisan shop

DESCRIPTION	Fresh pork thighs
APPEARANCE	The slice has a beautiful rosé color, with a perfect proportion of fat and thin
TASTE	Sweet, with a balanced sapidity, rich in toasted scent and seasoned meat, persistent and elegant; The palate is soft; It is particularly enjoyable how it melts in the mouth
MATURING	At least 16 months
PRODUCER	Coradazzi - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	The Coradazzi prosciutto is a small craftsmanship belonging to the San Daniele Prosciutto Consortium. The meats used are only the best Italians, from selected breeds, that breed animals with care for their well-being and their nutrition
CURIOSITY	The unpressured ham of Coradazzi is not related to the shape of the sweetheart and therefore does not look round, but is left in its natural shape and comes only sewn