

PROSCIUTTO DI NORCIA IGP



CODE 79201

COUNTRY OF ORIGIN Italy, Umbria

WEIGHT 7,5 kg

The typical Norcia ham, sweet, slightly sapid

DESCRIPTION

Legs from pigs born and raised in Italy according to the specification of IGP guidelines

APPEARANCE

It is a raw ham with a short cut like Parma ham, but with less skin; in this way it absorbs more the salt and the aromas used: garlic and pepper

TASTE

Sweet, slightly sapid, with a delicate perfum of spices; the taste is long, with notes of dried fruits; the slice is marbled and juicy

MATURING

At least 16 months

PRODUCER

Poggio San Giorgio - Norcia (PG) - Umbria

OUR SELECTION

The leg is salted twice in a particular way called "sale saturo" (saturated salt): legs are covered with salt, the first time dressed with garlic and pepper, the second time just with white salt, with no spices; the leg matures for about 3 months, then it is washed with water and dried for 3 more months; at 6 month age the leg is covered with "sugna" (a mixture of fat, flour, salt and pepper) and then matures for 6 more months; at 12 months the IGP trademark is fire branded on the hams that submit all the requirements

CURIOSITY

It is produced only with sea salt and spices, garlic and pepper, with no preservatives