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PROSCIUTTO DI PARMA MATURED 30 MONTHS BY CASA GRAZIANO

CODE	79159
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	9 kg approx

A top quality Parma ham produced by Casa Graziano aged at least 26 months

DESCRIPTION	Fresh pork's legs from pigs born, bred and slaughtered in Italy and certificated by the Parma Ham Consortium
APPEARANCE	It is a big Parma Ham with a rounded shape and a golden skin; the colour of the meat is light brick red, marbled in the perfect way with white fat
TASTE	The taste is delicate, smooth and sweet, the aftertaste is round, with strong hints of wood and forest, very long thanks to the long seasoning
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	The selection 30 e lode owes its value to the long aging in the ancient family cellar where only the best hams reach at least 26 months of maturing
SUGGESTIONS	Serve this wonderful ham by hand-slicing, in order to enhance the taste. If, after the service, you need to keep the product until the next usage, we suggest to cover only the exposed part with transparent film and place the ham in a refrigerated area; at the next cutting occasion you just have to remove the first slice

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