

# PROSCIUTTO DI PARMA MATURED 30 MONTHS BY CASA GRAZIANO



<b>CODE</b>	79159
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>WEIGHT</b>	9 kg approx

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

<b>DESCRIPTION</b>	Fresh pork's legs from pigs born, bred and slaughtered in Italy and certificated by the Parma Ham Consortium
<b>APPEARANCE</b>	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
<b>TASTE</b>	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
<b>PRODUCER</b>	Casa Graziano - Tizzano Val Parma (PR) - Emilia Romagna
<b>OUR SELECTION</b>	Casa Graziano is an artisan ham manufacturer that rigorously selects the raw materials and practices the artisanal salting
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	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