

PROSCIUTTO DI PARMA DOP 20 MONTHS PRESSED



CODE	79161
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	9 kg approx

A high quality Parma ham produced on the hills around Parma and aged 20 months

DESCRIPTION	Italian pork legs
APPEARANCE	The colour of the meat is light red brick marbled in the perfect way with white fat
TASTE	The taste is delicate, smooth and sweet
MATURING	At least 20 months
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'