

# PROSCIUTTO DI PARMA DOP ADDOBBO CASA GRAZIANO



|                          |                       |
|--------------------------|-----------------------|
| <b>CODE</b>              | 79162                 |
| <b>COUNTRY OF ORIGIN</b> | Italy, Emilia Romagna |
| <b>WEIGHT</b>            | 9 kg approx           |

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

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