

PROSCIUTTO DI PARMA DOP CASA GRAZIANO ADDOBBO



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| CODE | 79164 |
| COUNTRY OF ORIGIN | Italy, Emilia Romagna |
| WEIGHT | 9 kg approx |

A Parma ham produced on the hills of Casa Graziano and aged 24 months

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| DESCRIPTION | Italian pork legs |
| APPEARANCE | The slice is light red brick coloured, with just the right balance between fat and thin, delicately marbled |
| TASTE | Sweet and delicate with toasted notes |
| MATURING | At least 24 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' |