

PROSCIUTTO CRUDO DI PARMA

DOP CASA GRAZIANO ADDOBBO



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

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'