

# PROSCIUTTO CRUDO AFFUMICATO DI MONTAGNA ADDOBBO



<b>CODE</b>	79152
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	8 kg approx

Smoked gently ham produced in Friuli Venezia Giulia

<b>DESCRIPTION</b>	Smoked ham produced from legs of national pigs; naturally smoked with beech wood
<b>APPEARANCE</b>	The surface is completely covered by the rind of a uniform walnut-golden color; the slice has a red-rosè in the lean and the fat is white
<b>TASTE</b>	On the palate the meat has a good sweetness and solubility; the aftertaste is delicately smokly
<b>MATURING</b>	At least 24 months
<b>PRODUCER</b>	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	We have been collaborating for years with Elvis and his wife Alessandra who make typical cured meats with expert hands, following ancient recipes and selecting natural ingredients
<b>CURIOSITY</b>	The people who in the XIII century, coming from Tyrol and Pusteria, settled in the Lumiei Valley, imported the tradition of Germanic poetry of working and preserving the meat and things on its own through smoking for the long winter periods. A technique encountered by the difficulty of obtaining salt, and on the other hand, by an almost unlimited availability of timber. This tradition over the centuries has merged with that of the Friulian people, who use the sale for the production of ham.