

PROSCIUTTO CRUDO SAN DANIELE

ADDOBBO - SELEZIONE ZUANON



CODE 79223

COUNTRY OF ORIGIN Italy, Friuli Venezia Giulia

WEIGHT 11 kg approx

Prosciutto crudo aged 24 months and selected by Cantina Zuanon

DESCRIPTION	Legs from pigs sourced from the circuit specified by the Disciplinary Regulations
APPEARANCE	Nice in appearance, it may have a slight rind near the lard layer
TASTE	Very sweet, with balanced savory notes. Good aromatic complexity and palatal solubility
PRODUCER	Cantina Zuanon - Carpaccio di Dignano (UD) - Friuli Venezia Giulia
OUR SELECTION	We were missing a 24-month-aged Prosciutto Crudo di San Daniele. We chose a refiner to find the product exactly as we were looking for: made exclusively from heavy pig legs, with a long aging process
CURIOSITY	Prosciutto di San Daniele is the perfect synthesis of artisanal expertise and a dedicated territory. In San Daniele del Friuli, the dry morning winds descending from the Carnic Alps intersect with the humid afternoon breezes from the Adriatic. This alternation prevents the prosciuttos from drying out too much while also not retaining excess moisture, ensuring the unique aging properties that we so greatly appreciate
SUGGESTIONS	Perfect on its own, perhaps on a platter of Italian cured meats

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