



L'ARROGANZA RIPENED ON BEECH EMBERS - HIGH QUALITY COOKED HAM

CODE	80867
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	11,5 kg approx

High quality cooked ham aged with beech from the 'Capricci di Meggiolaro' line

DESCRIPTION Top quality pork leg from Dutch pigs with adding of salt, spices and natural flavors,

massaged to favor the absorption. The natural smoking phase involves the use of beech

wood.

APPEARANCE The rind is golden brown in colour; the interior part is intense pink colour

TASTE On the nose there are very delicate notes of smoke and embers

MATURING Not expected

PRODUCER Meggiolaro - Stra (VE) - Veneto

OUR SELECTIONThis ham is part of the new "Capricci di Meggiolaro" line which brings together a series of

delicious products. The watchwords: maximum naturalness and easy to use

CURIOSITY Meggiolaro is a small artisan factory, still family-run today, specialized in the production of

roasted products. Today the company is managed by Alessandro and Gessica, sons of the founder, who maintain that tradition in the processing that has made Meggiolaro's cured

meats unique and so appreciated

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