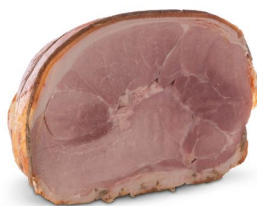


L'ARROGANZA RIPENED ON BEECH EMBERS - HIGH QUALITY COOKED HAM



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 SELECTION	This 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