

PROSCIUTTO PARMA DOP 18 MONTHS ADDOBBO



CODE	79012
COUNTRY OF ORIGIN	Italy
WEIGHT	8 kg approx

PDO Parma Ham aged at least 18 months, without the bone

DESCRIPTION	Prosciutto di Parma PDO produced with national pork legs, coming only from authorized farms, without bone
APPEARANCE	Uniform red-pink color in the lean, tender but not soft consistency
TASTE	Sweet and dry with an intense and typical aroma
MATURING	At least 18 months
PRODUCER	Eli Prosciutti - Traversetolo (PR) - Emilia Romagna
OUR SELECTION	When we met Elena the thing that struck us the most was her determination and the great passion she has for her work, the enthusiasm he shows for his work is transformed into the quality of his products