

# PROSCIUTTO PARMA DOP 18 MONTHS ADDOBBO



<b>CODE</b>	79012
<b>COUNTRY OF ORIGIN</b>	Italy
<b>WEIGHT</b>	8 kg approx

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

<b>DESCRIPTION</b>	Prosciutto di Parma PDO produced with national pork legs, coming only from authorized farms, without bone
<b>APPEARANCE</b>	Uniform red-pink color in the lean, tender but not soft consistency
<b>TASTE</b>	Sweet and dry with an intense and typical aroma
<b>MATURING</b>	At least 18 months
<b>PRODUCER</b>	Eli Prosciutti - Traversetolo (PR) - Emilia Romagna
<b>OUR SELECTION</b>	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