

# PROSCIUTTO DI PARMA DOP 20 MESI TRANCI



|                          |                               |
|--------------------------|-------------------------------|
| <b>CODE</b>              | 78294                         |
| <b>COUNTRY OF ORIGIN</b> | Italy                         |
| <b>WEIGHT</b>            | About 7 kg (2,3 kg per slice) |

Parma Ham by Casa Graziano, in three pieces

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| <b>DESCRIPTION</b>   | Handcraft raw ham produced exclusively with legs of Italian pigs, aged for 20 months and cut into three pieces to ensure greater ease of use  |
| <b>APPEARANCE</b>    | The slice has a light brick red colour, with the right balance between fat and lean, delicately marbled   |
| <b>TASTE</b>         | Sweet and delicate, very fragrant and with toasted notes  |
| <b>MATURING</b>      | At least 20 months  |
| <b>PRODUCER</b>      | Casa Graziano - Tizzano Val Parma (PR) - Emilia Romagna   |
| <b>OUR SELECTION</b> | An intriguing product for two types of businesses: bars or small restaurants struggling to rotate an entire leg and can benefit from working one slice at a time; also perfect for a gastronomy or a shop that, due to the manageable weight of the slice, might find it appealing as a reference for domestic use  |
| <b>CURIOSITY</b>     | Casa Graziano was born as a family business in the late 1970s and has been associated with the Parma Ham Consortium since 1976. The production is located in Capoponte, a small fraction of the Montano Municipality of Tizzano Val Parma, within the Unesco Biosphere Reserve of the Tuscan-Emilian Apennines and at the gates of the 100 Lakes Natural Park |