

PROSCIUTTO DI PARMA DOP 20 MESI TRANCI



CODE	78294
COUNTRY OF ORIGIN	Italy
WEIGHT	About 7 kg (2,3 kg per slice)

Parma Ham by Casa Graziano, in three pieces

DESCRIPTION	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
APPEARANCE	The slice has a light brick red colour, with the right balance between fat and lean, delicately marbled
TASTE	Sweet and delicate, very fragrant and with toasted notes
MATURING	At least 20 months
PRODUCER	Casa Graziano - Tizzano Val Parma (PR) - Emilia Romagna
OUR SELECTION	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
CURIOSITY	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