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PROSCIUTTO DI SAURIS IGP ADDOBBO

CODE	79152A
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	8 kg approx

**** ATTENTION: the origin of the raw material may be different**

Smoked row ham from Sauris, aged at least 24 months, without bone

DESCRIPTION	Prosciutto traditionally processed and smoked by salumificio Zahre according to the tradition of the small mountain village of Sauris at 1200 metres of altitude, in the northern part of Friuli Venezia Giulia region
APPEARANCE	The slice has a nice bright colour
TASTE	The sweetness and light smokiness accompany the palate gracefully, the flavour is light while the persistence of smoke and cellar notes is good
MATURING	At least 18 months
PRODUCER	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
OUR SELECTION	The entire production cycle takes place in the Sauris ham factory, at an altitude of 1212 m. Elvis produces 500 Sauris hams a month, a very small number for a ham factory, which allows great craftsmanship and care for the product.
CURIOSITY	The Salumificio Zahre works first choice Italian thighs belonging to the Parma - San Daniele network, with a size of 14,5-15,5 kg when fresh and with a high fat content, which allows flavour and long maturations. The process requires that, in addition to the salt, there are small quantities of garlic and pepper, which contribute very lightly to give complexity to the perfume. The other characterizing element is obviously given by the smoking with beech wood: it is a slow process that lasts about three days, and is done in a dedicated room in the first part of the product's seasoning, when the hams are 120 days old.
SUGGESTIONS	Delicious on pizza or to enrich a board of cured meats

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