

## PROSCIUTTO COTTO TIPO PRAGA



CODE	81059
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	6 kg

Cured ham in brine, cooked and slightly smoked

DESCRIPTION	Pig legs born and raised in Austria and Germany
APPEARANCE	It's presented as a boneless thigh in ornament; the flesh is pinkish and well proportioned fat fraction
TASTE	Sweet and appetizing, slightly savory; smoking is expertly measured as well as tanning, style mark "Karl Bernardi"
PRODUCER	Karl Bernardi - Brunico (BZ) - Alto Adige
CURIOSITY	Prosciutto di Parma seems to have been born in the mid-nineteenth century right in the Czech capital, thanks to the intuition of a butcher who poured a thigh with bone after dressing it in brine