

PROSCIUTTO CRUDO SAN DANIELE

DOP PRESSATO - SELEZIONE

ZUANON



CODE	79225
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	8 kg approx

Pressed raw ham, aged for 24 months and selected by Cantina Zuanon

DESCRIPTION

San Daniele DOP raw ham obtained from the hind legs of Italian pigs from ten regions in Central and Northern Italy that have reached at least nine months of age and weigh 160 kg or more

APPEARANCE

The slice is a deep pink color, with a good amount of fat

TASTE

Very sweet, with balanced savory notes; good aromatic complexity and mouthfeel solubility

PRODUCER

Cantina Zuanon - Carpaccio di Dignano (UD) - Friuli Venezia Giulia

OUR SELECTION

We were missing a 24-month-aged Prosciutto crudo di San Daniele. We chose an aging expert to find the product exactly as we were looking for: obtained exclusively from heavy pig hind legs, with a long aging process

CURIOSITY

The Prosciutto di San Daniele is the expression of a perfect synthesis between artisanal skill and a dedicated territory. In San Daniele del Friuli, the dry morning winds descending from the Carnic Alps intersect with the afternoon, humid breezes from the Adriatic. This alternation allows the hams to neither dry out too much nor retain excess moisture, ensuring the aging process possesses the unique qualities that we so greatly appreciate

SUGGESTIONS

Perfect on its own, used after cooking to garnish focaccias and pizzas