

## PROSCIUTTO VENETO DOP



CODE	79281
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	8 kg approx

Limited edition of Prosciutto Veneto DOP aged 24 months

DESCRIPTION	Prosciutto Veneto DOP, boneless, produced by Prosciuttificio Soranzo and exceptionally long-aged
APPEARANCE	The slice is compact but typically soft, with a portion of cream-coloured fat that makes it melt in the mouth
TASTE	Sweet, with notes of cellar and mature meat, with well-balanced saltiness
MATURING	at least 18 months
PRODUCER	Prosciuttificio Soranzo - Montagnana (PD) - Veneto
OUR SELECTION	We have been looking for a Prosciutto Veneto DOP raw ham to add to our catalogue for some time: we are starting with this limited edition, unmissable for its exceptional 24-month maturation
CURIOSITY	The producer, Prosciuttificio Soranzo, is a small company with a production capacity of around 20,000 legs per year (an average ham factory processes around 50,000), working with meat from only five regions and selecting the fresh legs on arrival based on their fat content and size, which is never less than 16-17 kg