

CLASSICO "Greci & Folzani"

PDO Prosciutto di Parma



Ingredients

pork meat (origin: Italy; PDO certification)
sea salt (origin: Italy)

Curing

minimum 15-16 months

Size and format

weight: 7-8 kg (average)
size: average size ham
shape: deboned

Description

color: coral red meat, creamy white fat
aroma: refined, intense, lingering
flavor: slightly pungent, delicate, harmonious
texture: lean, silky, light

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BLACK LABEL

Gran Riserva "Greci & Folzani" PDO Prosciutto di Parma



Ingredients

pork meat (origin: Italy; PDO certification)
sea salt (origin: Italy)

Ripening period

minimum 20-24 months

Size and format

weight: 7-8 kg (average)

size: large ham

shape: deboned by hand, traditional shape

Description

color: bright coral red meat, creamy white fat

aroma: forthright, pungent, enveloping

flavor: savory, full-bodied, enticing

texture: lean, firm, smooth

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PRONTO PANINO

Prosciutto



Ingredients

pork meat (origin: Europe)

sea salt (origin: Italy)

Curing

13 months

Size and format

weight: 5-6 kg (average)

size: small ham

shape: deboned without shin

Description

color: bright red meat, creamy white fat

aroma: fresh, intense, young

flavor: delicate, pleasant, direct

texture: lean, silky, light

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