

PDO Prosciutto di Parma



Ingredients

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

Curing

16-18 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

[VISIT THE PRODUCTS PAGE](#)



Italian Prosciutto



Ingredients

pork meat (origin: EC)
sea salt (origin: Italy)

Curing

10-12 months

Size and format

weight : 6-7 kg (average)
size : small ham
shape : deboned

Description

color : bright coral red meat, white fat
aroma : fresh, intense, young
flavor : savory, pleasant, direct
texture : lean, light, tender

[VISIT THE PRODUCTS PAGE](#)

PDO Prosciutto di Parma



Ingredients

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

Curing

minimum 16-18 months

Size and format

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

Description

color : coral red meat, creamy white fat

aroma : refined, intense, lingering

flavor : slightly pungent, delicate, harmonious

texture : lean, silky, light

[VISIT THE PRODUCTS PAGE](#)



Riserva with Bone



Ingredienti

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

Curing

minimum 20-24 months

Size and format

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

Description

color : bright coral red meat, white fat
aroma : forthright, pungent, enveloping
flavor : savory, full-bodied, enticing
texture : lean, firm, smooth

[VISIT THE PRODUCTS PAGE](#)



Boned Prosciutto

Italian Prosciutto with bone



Ingredienti

pork meat (origin: EC)

sea salt (origin: Italy)

Curing

10-12 months

Size and format

weight: 6-7 kg (average)

size: small ham

Description

color : bright coral red meat, white fat

aroma : fresh, intense, young

flavor : savory, pleasant, direct

texture : lean, light, tender

[VISIT THE PRODUCTS PAGE](#)