

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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Rotondo - Dolce

PDO Prosciutto di Parma



Ingredients

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

Curing

minimum 16-19 months

Size and format

weight: 7-8 kg (average)

size: large ham

shape: deboned by hand, round shape

Description

color: coral red meat, creamy white fat

aroma: sophisticated, enticing, lingering

flavor: delicate, subtle, refreshing

texture: lean, silky, delicate

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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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BLACK MASTER

PDO Prosciutto di Parma (Bone In)



Ingredients

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

Curing

minimum 18-22 months

Size and format

weight: 9-10 kg (average)
size: large ham
shape: with bone

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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RUSTICO

Prosciutto



Ingredients

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

Curing

13-14 months

Size and format:

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

Description

color: ruby red meat, creamy white fat
aroma: intense, forthright, aromatic
flavor: delicate, rich, full-bodied
texture: lean, firm, full-bodied

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TOP BOX

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, easy to slice

Description

color: bright red meat, creamy white fat
aroma: intense, direct
flavor: savory, rich
texture: lean, firm

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TUTTO FINITO

Prosciutto Crudo



Ingredients

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

Curing

13 months

Size and format

weight: 4-5 kg (average)

size: small ham

shape: deboned, without rind, easy to slice

Description

color: bright coral red meat, creamy white fat

aroma: forthright, pungent, heady

flavor: delicate, full-bodied, enveloping

texture: lean, firm, silky

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