

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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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

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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

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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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