

# PROSCIUTTO DI SAN DANIELE WITH BONE



<b>CODE</b>	79187
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	8,5 kg approx

San Daniele ham produced by a small artisan shop

<b>DESCRIPTION</b>	Fresh pork thighs
<b>APPEARANCE</b>	The slice has a beautiful rosé color, with a perfect proportion of fat and thin
<b>TASTE</b>	Sweet, with a balanced sapidity, rich in toasted scent and seasoned meat, persistent and elegant; The palate is soft; It is particularly enjoyable how it melts in the mouth
<b>MATURING</b>	At least 16 months
<b>PRODUCER</b>	Coradazzi - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	The Coradazzi prosciutto is a small craftsmanship belonging to the San Daniele Prosciutto Consortium. The meats used are only the best Italians, from selected breeds, that breed animals with care for their well-being and their nutrition
<b>CURIOSITY</b>	The unpressed ham of Coradazzi is not related to the shape of the sweetheart and therefore does not look round, but is left in its natural shape and comes only sewn