

GRAN CULATTA



CODE	78293
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	5 kg approx

Gran Culatta produced by Casa Graziano

DESCRIPTION	"Culatta" produced with italian pig legs
APPEARANCE	The slice has a beautiful deep red color and a layer of precious external fat that gives it extreme softness
TASTE	Sweet, with toasted notes related to the natural aging of the product
MATURING	At least 14 months
PRODUCER	Casa Graziano - Tizzano Val Parma (PR) - Emilia Romagna
OUR SELECTION	We have been working with Casa Graziano for about ten years, we have known them for their highly qualitative proposal and for the continuous steps forward to aim for excellence, even in service. Natural seasoning, in the air, choice of national raw material and manual salting are some of the attentions that make Casa Graziano products of the highest quality
SUGGESTIONS	Ideal for enriching a platter of cured meat, also as an alternative to a Prosciutto Crudo di Parma

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This document has only an informative purpose and does not represent the technical sheet of the product