



Levoni

SAN DANIELE HAM DOP WITH BONE CONTESSA - 18 MONTHS



Ref: LV-112
Weight: 11 kg
Shape: with bone
Maturation: from 18 to 20 months

Traditionally linked to the Friuli region where in ancient times Celts were the pioneers in preserving pork meat with salt. It is characterized by the presence of the hoof. All the prosciuttos bearing the San Daniele mark are matured in the Levoni plant in San Daniele del Friuli and comply with the strict standards of the production regulation. Pork legs come exclusively from heavy pigs weighing at least 160 kg, bred in northern and central Italy. Amongst the prosciuttos bearing the San Daniele mark, Levoni selects the best ones to become part of the "Riserva della Contessa" line, which have a minimum maturation of 18 months.



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