Levoni

SAN DANIELE HAM PDO LEVONI WITH BONE - PROSCIUTTO SAN DANIELE DOP



Ref: LV-115
Weight: 10/11 kg
Shape: with bone
Maturation: from 13 to 16 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.

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