Levoni

PARMA HAM PDO RISERVA DON ROMEO BONELESS



Ref: LV-139
Weight: 7/8 kg
Shape: Boneless vacuum pack
Maturation: from 16 to 18 months

Traditionally linked to the area of Parma since the 3rd century B.C., the time when the first salting and drying techniques were experimented on pork legs. It is characterized by a particularly mild and delicate taste. The prosciuttos bearing the Parma mark are matured in the Levoni plant in Lesignano de' Bagni, near Langhirano, 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 Parma mark, Levoni selects the best ones to become part of the "Riservoa Don Romeo" line which have a more than 16 months of maturation.

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