Levoni

PARMA HAM PDO BONELESS TIED



Ref: LV-143
Weight: 7/8 kg
Shape: boneless and tied
Maturation: from 13 to 18 months
Notes: non-pressed, twine tied by hand

The Levoni Prosciutto crudo di Parma is produced according the strict standards of the production regulation of the Parma Prosciutto Consortium. Pork legs come exclusively from heavy pigs weighing at least 160 kg, bred in northern and central Italy, this ham is produced by Levoni Parma Prosciutto curing plant in Lesignano de' Bagni in Parma area. Levoni Prosciutto di Parma PDO is characterised by a particularly mild and delicate taste and is boneless so is ready to slice.

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