



ANIMAL WELFARE

Our choice for prosciutto begins with respect for the animal.
For those, like us, who have the highest regard for what we eat and the correct sensibility
towards animals and our planet.

Exceptionally fragrant and exquisitely sweet, it's hand-salted using only sea salt.

After drying out for several months in refrigerated rooms,
the prosciutto is moved into our "cellars" to be aged to perfection.

It's a good product, healthy and completely natural
because we don't use additives or preservatives.

The "Welfare" prosciutto can be processed in many ways: from the traditional boneless
to boneless blocks used for industrial slicing.

The "Welfare" prosciutto, like all of our products, is produced in a modern factory
that relies on 100% clean energy, without smoke, vapor or gas emissions
and limited water consumption.

The factory where this prosciutto is produced has garnered high final ratings
from certification agencies as well as authorizations for export.



100% GREEN ENERGY FACTORY

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