



CASTOLDI

The classic prosciutto, our most well-known and widely sold product. Fragrant and particularly sweet, it's hand-salted using only sea salt and produced from lean hind legs that we've carefully selected.

The prosciutto is meticulously salted by hand and after drying out for several months in refrigerated rooms, the prosciutto is moved into our "cellars" until the aging process is complete.

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

Both highly nutritional and easily digestible, it's suitable for any diet.

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

The "Castoldi" 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 with an extremely 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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