



GUSTOSO - SPECIAL PRODUCTION

It distinguishes itself from the rest of our production by the choice of this very high quality hind leg that is also slightly fattier, as an excellent prosciutto should be.

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" for the long aging process.

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

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

The "Gustoso" 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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