



## PROSCIUTTO DI PARMA - PDO

The attention to detail as well as to the aging process, the passion for this ancient trade based on traditions that have been passed down from generation to generation; the balance of the fragrances and flavors that come from a fertile and generous land and the quality and attention given to the selection of raw materials are the elements that make this an extremely sweet prosciutto.

As with all our prosciutto, it's good, healthy and completely natural because we don't use additives or preservatives. Both highly nutritional and easily digestible, it's suitable for any diet.

First as a producer of and now in the role of selector Castoldi has been committed for years to the processing and sale of this prosciutto.



100% GREEN ENERGY FACTORY

### Prosciutti Castoldi S.r.l.

Strada San Vitale, 25  
43038 Sala Baganza (PR), Italia  
T: +39 0521 330005 - F: +39 0521 830517  
[www.prosciutticastoldi.it](http://www.prosciutticastoldi.it)

[info@prosciutticastoldi.it](mailto:info@prosciutticastoldi.it)  
[amministrazione@prosciutticastoldi.it](mailto:amministrazione@prosciutticastoldi.it)  
[commercial@prosciutticastoldi.it](mailto:commercial@prosciutticastoldi.it)  
Cap. Soc. €100.000 i.v. - P.Iva 00719160343

