



## SAN DANIELE PROSCIUTTO - PDO

Recognizable for its elongated and flattened guitar-like form, as well as for the presence of the foot.

Producing San Daniele Prosciutto requires many delicate steps that are performed in accordance with ancient artisanal traditions and which give this prosciutto a delicate but characteristic flavor.

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.

Castoldi has been committed to personally selecting, processing and selling this prosciutto for years.



100% GREEN ENERGY FACTORY

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