

Leoncini Prosciutto di Parma

Leoncini boneless Parma ham is a cured Italian pork leg, hot-branded with the prestigious Parma crown to indicate its authenticity and outstanding quality. These choice Italian pork legs are cured exclusively with salt and aged in dry mountain air descending from the Apennines into the Emilia plains. When sliced thin, it is rose-red in color with a lean-meat fragrance and sweet, inimitable flavor. Parma ham can be enjoyed on its own, or with fruits such as pears, figs, and melons. It is ideal for charcuterie boards, as a pizza topping, or simply wrapped around a breadstick. Aged a minimum of 18 months.



Product Details

Item	291700
Brand	Leoncini
Sold By	CS
Pack Qty	1
Pack Size	15 LB (RW)
Case GTIN/EAN/UPC	98015907340185
Unit UPC	N/A
Country of Origin	Italy
Shelf Life from Production	12 months
Storage	Refrigerated
Kosher	No
Gross Case Weight	15 LB (RW)
Ingredients	Pork, salt.

