

## Mitica San Daniele DOP Prosciutto

Preserving meat in salt dates back to Celtic times but was refined by the Romans and perfected by producers like Leoncini. Based in Friuli, this family-owned business has been around for nearly 100 years. They excel at making Prosciutto San Daniele DOP, selecting the best legs and carefully trimming and maturing them. The boneless ham is deeper red with a whiter fat and is more savory than its Parma counterpart. Best aged, from 16-20 months.



### Product Details

<b>Item</b>	291725
<b>Brand</b>	Mitica
<b>Sold By</b>	EA
<b>Pack Qty</b>	1
<b>Pack Size</b>	19 LB (RW)
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	12 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	19 LB (RW)
<b>Ingredients</b>	Pork leg, salt.