

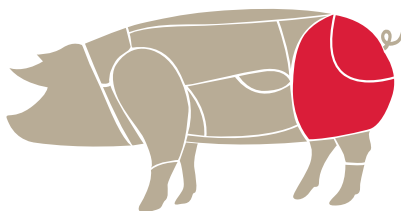
# STAGIONATO

Our Prosciutto Stagionato is made by using selected pork legs coming from German slaughterhouses and aged in Menatti's "Prosciuttificio Cerreto" plant, located in Felino, in the Parma province. The hams are processed according to the traditional method, only with salt and without adding preservatives and additives; the result is a tasty and totally natural product. The uniqueness of this territory is represented by its climatic conditions, ideal for a natural aging that will give the Menatti ham its unique sweetness and flavor.

- ✓ 100% meat from selected farm
- ✓ Gluten free
- ✓ No preservatives added



Aging  
min. 9/12 months



Whole with bone 7,5/8 Kg  
Whole boneless 6/7 Kg



Brick 4 kg



Rindless 4 Kg



Slice 1,5 Kg



Tray 500/100 g

## Combinations



Melon



Muller  
Thurgau



Parmiggiano  
Reggiano D.O.P.

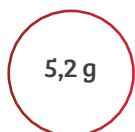


## Nutritional Values

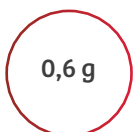
Average Nutritional values per 100 g of products  
Energy: 984 KJ / 235 kcal



Fat



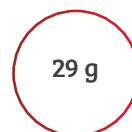
Of which  
saturates



Carbohydrate



Of which  
sugars



Protein



Salt

**SALUMIFICIO MENATTI s.r.l.**

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