

GRANCORDATO

The Expression of Raspini's Craftsmanship

Lightweight pigs legs, from the same pigs used for the production of Prosciutto di Parma and Prosciutto San Daniele, are **carefully selected and processed** manually by skilled craftsmen. The leg is completely open and carefully trimmed.

The **taste is intense and long lasting** thanks to a unique recipe is , **filled with fine ingredients**: Himalaya Pink Salt , honey instead of sugar, aromatic plants, spices, coriander, laurel, macis and nutmeg as well as Marsala DOC and Roero Arneis DOCG wine.

The **accurate 96 hours massage** allows the absorption of the saline preparation: each leg is massaged at low temperature for 4 days.

The product is **tied by hand** to make the natural anatomical shape of the ham compact and to allow the baking without the use of a mold

The product is **slowly cooked for 24 hours** and it is then allowed to rest for 2 weeks before we can offer a cooked ham that is firm and compact as well as unique in his intense taste.

GLUTEN-FREE // WITHOUT MILK AND ITS DERIVATIVES
WITHOUT ADDED POLYPHOSPHATES // WITHOUT GLUTAMATE



Tied by hand

