



#### MILD PIOCCO

After slaughtering Italian pigs, their hams are used to make Piocco and Culatello with rind.

The fresh trimmed Piocco is salted with sea salt without adding any preservatives and other additives. After maturing for an average period of ten months, its mildness becomes similar to that of Culatello with rind, but its taste and flavour remain more intense.

The average weight of matured Piocco is about 2.6kg.

