

## Gran Crudo delle Alpi d'Ampezzo

Imposing perfume, colour and balance thanks to the climate of the mountain area.  
FIRE BRANDED/ADDITIVE FREE

Weight: 9 + kg

Seasoning: 10 months +

Box: 2 pieces

Ingredients: italian pork leg, sea salt



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### other variants

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*Boneless and pressed  
Gran Crudo delle Alpi  
d'Ampezzo*



Weight: 7 + kg  
Seasoning: 10 months +

*Boneless addobbo  
Gran Crudo delle Alpi  
d'Ampezzo*



Weight: 7,2/8 kg  
Seasoning: 10 months +