

Bergamo “Il Botto” Prosciutto



This ham was already produced in the Seriana Valley at least a century and a half ago. The production was resumed in the 1990's and is now performed with the most advanced technologies that meet the EU health and safety regulations.

Production



Since the on-

site slaughter of one-year old pigs fed in the traditional way, the thighs are immediately processed. Then various stages of ripening take place without inflicting the product any trauma from transportation to other cells.

In addition to the pure and dry air of the valley, the 16 month long seasoning in a room with a bed of hay bestows characteristic fragrances. The product keeps well in a dry and cool place.

Characteristic

It has a delicate flavour, slightly tastier than other domestic hams.

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