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# La GLA CER E

Prosciutto Artigianale di  
San Daniele



ENJOY  
ITALIAN  
FOOD

# COMPANY

Of the many ham producers in **San Daniele del Friuli**, LA GLACERE boasts a **position halfway up the hillside** beneath the charming Friulian town. Its location makes it ideally located to **enjoy both the crisp, dry breezes** that blow down from the north along the Tagliamento river and the rich, salty and moist winds that blow up from 'Bassa Friulana' (a low-lying area of southern Friuli on the coast).



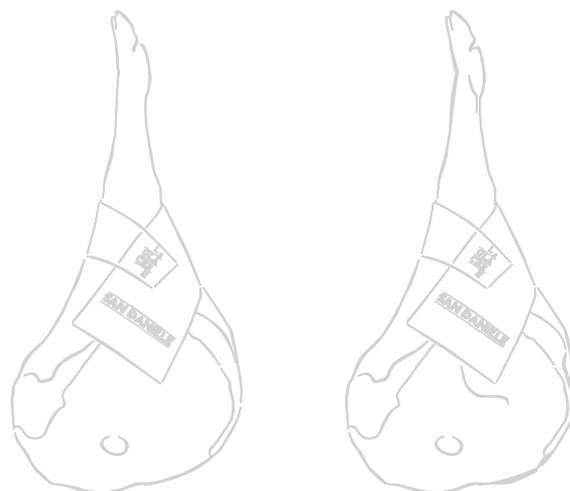
# ARTISAN

This perfect combination allows **LA GLACERE** to create a product with the classic characteristics of **Prosciutto di San Daniele**, a **cured prosciutto that is dry, traditionally made, fragrant and large in size**. Free from any additives or preservatives, this **natural product made from pork meat and sea salt** is perfect for retail use, in a wide range of delicatessens and at the most demanding restaurants.

To put the finishing touches to what is **an artisanal product in every way**, LA GLACERE uses Italian meats that have undergone a rigorous selection process.

# PRODUCT

The **meat used is reared locally** and can be monitored directly, providing further guarantees to a product, which, thanks to its high nutritional value and easy digestibility, is well-suited to any diet. Finally, we must also mention its **special versatility linked to the precise and truly professional ageing** process to which the product is subjected. Three distinct ageing periods are available: **14, 16 and 24 months**.



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