



Devodier

PREMIUM-QUALITY PARMA CURED HAM CHOSEN
AND AWARDED BY THE BEST CONNOISSEURS

Devodier, the Parma-based producer of premium-quality cured hams, have been producing award winning cured meats including exquisite prosciutto for generations. The company have been based in Mulazzano, close to Langhirano since the discovery of their unique, famous cellars by Devodier ancestors. The breeze that rises from the Parma stream towards the hills, and the sources which descend from them, just below the level of the cellars, favour the persistence of constant humidity throughout the year creating a unique microclimate that is ideal for the curing of the ham. Though salting is sheer mastery, the environmental conditions chosen for the ageing process are just as important. While honouring the traditional Italian methods of meat-curing, Devodier has welcomed innovation and introduced sustainable techniques of processing. Quality at Devodier starts with a skilled careful selection of the finest meat available, which is followed by a constant attention to the ripening processes as the meats follow the transition stages through the ancient family cellars, ensuring the final quality for which Devodier ham occupies a key position among Italy's producers of cured meats. Despite modern renovations, the three ancient cellars remain unchanged, highlighting the indispensable characteristics needed for quality production that cannot be reproduced. The Mornello Cellar, named after the uprising breeze, is the most effective and suitable for the first maturing of around 20 months. The 24 moons cellar, named after the maturity of 24 months, dictated by the phases of the moon, is located partially over the Parma riverbed and is filled with an intense aroma. The smaller Secretum Cellar is entirely underground, without windows, placed on a source of clear water that runs through it. Connoisseur hams are matured here for 30 months and more with limited production and are only available by request. Their Excellences range, chosen and awarded by the best connoisseurs, are masterpieces of art - crowned by the original label taken by the painting inspired to the ancient cellars, specifically created by the maestro of contemporary art Alfonso Borghi. Devodier are one of the founders of the Parma ham Consortium. The typical territory defined by the PDO is a restricted area in the province of Parma which extends south 5 km from Via Emilia and has its western limit demarcated by the course of the Stirone Stream, and it's eastern boundary outlined by the Enza River.

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