



VDA

PROSCIUTTIFICIO
GRAN SAN BERNARDO



VALLE D'AOSTA
AOSTA VALLEY

JAMBON ALLA BRACE DI SAINT-OYEN

**GRILLED HAM
OF SAINT-OYEN**

**THE FIRST AND SINGLE
COOKED HAM IN A REAL
WOOD-FIRED OVEN**

**THE FIRST AND SINGLE
PRODUCED IN AOSTA
VALLEY,
HIGH QUALITY
RAW MATERIALS AND
TRADITIONAL RECIPE.**

BUSINESS PRESENTATION / itinerary



The factory
Prosciuttificio 2473

**GRILLED HAM
OF SAINT-OYEN**

Excellence, tradition, territory

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PROCESSING STEPS

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of a signature product

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MARKET
from Alps to capital of taste



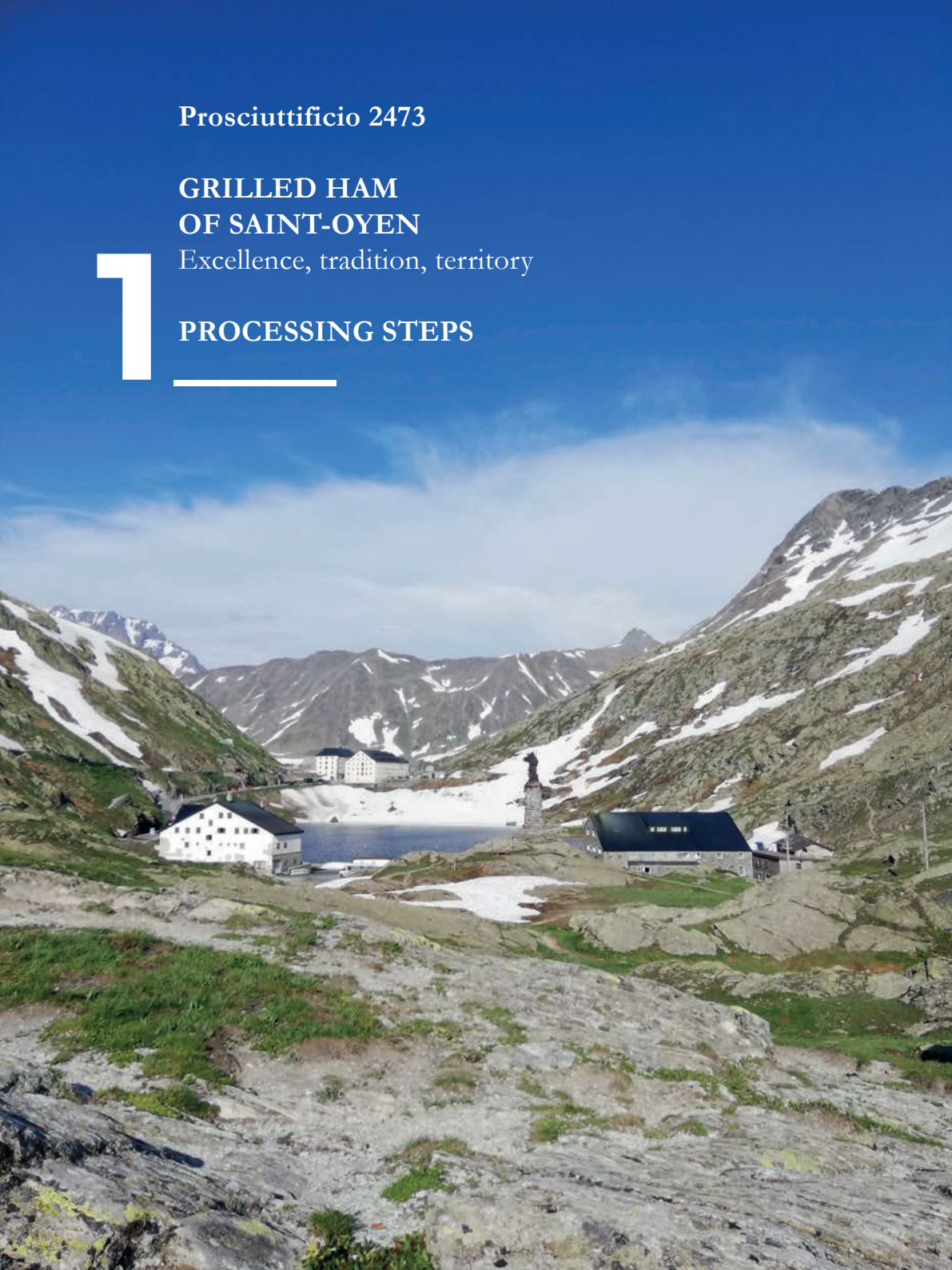
CONTACTS

Prosciuttificio 2473

GRILLED HAM OF SAINT-OYEN

Excellence, tradition, territory

1 PROCESSING STEPS



Our small company was born in Aosta Valley, a border land between Italy, France and Switzerland.

Our product is very close to local tradition and culture in the heart of the Alps

The factory “Prosciuttificio 2473”

Great Saint Bernard is a young company whose goal is the production and enhancement of an excellent gastronomic product:

THE GRILLED HAM OF SAINT-OYEN

The génépy, the organic honey, the local beer and the wood from our mountains used for roasting are the ingredients that make the difference: those characteristics give to the ham a unique flavor.

The Cooking step is made in a wood oven built on purpose for our factory and for this reason our ham is “The only and true” faithful to the original recipe.



THE MAIN INGREDIENT

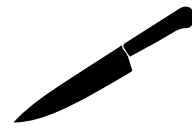
Fresh thighs are selected according to strict criteria and serious sanitary controls.

WE ONLY SELECT OUR MAIN INGREDIENTS OF THE HIGHEST QUALITY WHICH ALLOWS US TO OBTAIN AN EXCELLENT PRODUCT OF HIGH NUTRITIONAL QUALITIES.

1.



6.



2.

THE BONING

This operation is performed manually by our specialized personnel and a particular technique.

We trim the thigh in order to **REFINE THE AESTHETIC SIDE, WHEN IT COMES TO TASTE EVEN THE EYE WANTS ITS SHARE!**



RECIPE 3.

In order to equilibrate taste and flavor, we choose our local bio products like **GENEPI AND MOUNTAIN HONEY** because of their unique characteristics that emphasize the **FLAVOR OF THIS UNIQUE HAM.**



THE TYING

This processing step is also **handmade** because it allows the refinement of the **TYPICAL CRAFTSMANSHIP FORM.**

AT TABLE

The ham is cooled and marked, ready to be distributed.

It may be tasted in thin slices as a starter, or in thick slices served as a main dish.

THE GRILLED HAM OF SAINT-OYEN IS ONE OF THE BEST KNOWN TYPICAL LOCAL PRODUCTS AND VERY APPRECIATED IN THE GASTRONOMIC CULTURE OF AOSTA VALLEY.



5. THE COOKING

It's our main asset: the ham is **steamed for 24 hours** with particular features, and then is **GRILLED IN A REAL WOOD-FIRED OVEN BUILT ON PURPOSE OF OUR ESTABLISHMENT.**

The cooking process is very important in order to obtain all the quality required to respect the history's product.

In the ROASTING PROCESS WE LOOK AFTER EVERY DETAIL : WE WATER UP THE HAM WITH LOCAL CRAFT BEER AND WE SELECT ONLY TERRITORIAL WOOD because this trick depends on the ham's authentic flavor.





2

HISTORY of an author's product

Mathieu Cerisey,
founder of the Gran San Bernardo ham factory.

"I was born and raised in Saint-Oyen, my story is mixed with the bond I have with the tradition of my country, but also with a good intuition and a great dream."

In 2020, despite the period of great global challenge, he decided to work at the opening of the ham factory to realize a great project: **make the world know the gastronomic excellence of his land. The goal is to achieve IGP certification.**

Together with his young staff he takes care of every part of the production with great attention, from the request to build an *ad hoc* oven for wood roasting, to the smallest detail of the recipe, it is only in this way that this great project can be shaped:

**AN AUTHOR'S GRILLED HAM.
A REAL ITALIAN GASTRONOMIC JEWEL
THAT DIFFERS FROM ALL THE OTHERS
IN CHARACTERISTICS AND PREPARATION.**

Our local community has been cooking this ham for almost 50 years and celebrates it in its dedicated festival: the Jambon Festival Grilled Saint-Oyen.

“Every year, since 1978, the first weekend of August together with Pro Loco, my family and I, with all the inhabitants of Saint Oyen, we work during a week for the success of this festival. It has always been the most important event of the year for our small mountain village”

Mathieu Cerisey says, *“Over the years the festival has become increasingly large and the ham increasingly known both in and out the Aosta Valley, thanks to the participation of our Pro-loco in other places.*

In the meantime the ham has also obtained the P.A.T. (Italian Traditional Food) certification.

“I’ve always thought: very interesting, but there is something wrong: during the festival the hams were cooked, roasted on spot and then served but they were ham’s produced outside the Aosta Valley”

Until today, during the festival only the last step of cooking was done, leaving out all the previous ones.

“Given this interesting history, from 2008 until the opening of my ham factory another company has marketed a ham called - cooked ham of Saint-Oyen - despite being produced totally outside our region, keeping only the name of an Aosta Valley’s village.

I am opposed to these choices for trade reasons and misleading for the consumer. I’ve always thought that our ham deserved a better future.

So, starting from the bases, the ham cooked at the festival, in my ham factory we designed all the stages of processing, from fresh thighs to the finished product, to obtain an Aosta Valley ham of the highest quality possible”.

**IN THIS WAY, EVERY DAY,
WE CONTINUE TO CELEBRATE AND IMPROVE
WHAT HOLD US TOGETHER.**





3

BRAND

vision and research

Our brand tells our story: 2.473 meters is the height of the Gran San Bernardo hill, in Aosta Valley, the starting point of our journey.

The strong lines celebrate the union and the bond that we have with the earth, in particular with the forests from which come the aromatic herbs and the wood used for the roasting of our ham: ingredients that give to our product exceptional olfactory and gustatory characteristics.

Great importance is given to packaging and to care about aesthetics in general, a good product must be beautiful, to eye up and down!

**OUR BRAND TALK ABOUT A SLOW,
RESPECTFUL
BUT POWERFUL AND ALIVE TIME,
JUST LIKE OUR RESEARCH
AND QUALITY VISION.**





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RECIPE AND PACKAGING

Entrée et plat principal

The characteristic of our Gourmet Ham is that it can both be an appetizer, cut into thin slices, or served as a main course: cut and served hot into thick slices.

Both versions enhance its different and exceptional aromas and flavor's features.

ORDERS ARE POSSIBLE
IN THE FOLLOWING FORMATS:

WHOLE HAM

10/12 Kg

HALF HAM

5/6 Kg

A QUARTER

2,5/3 Kg

SLICE

0,5/1,5 Kg

5



MARKET

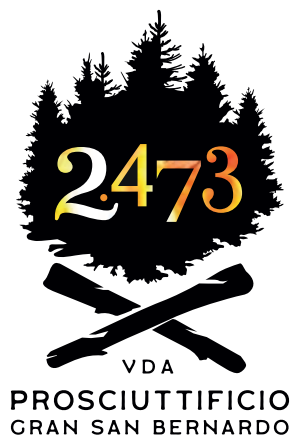
from Alps to capitals of taste

Our grilled ham is classified as a high-end ham for its characteristics, its raw materials and the preciousness of its limited production.

Many Italian and European companies have already chosen to offer it in their stores, restaurants and food shops.

**OUR YOUNG HAM FACTORY
DOESN'T HAVE A LONG PAST,
BUT IT LOOKS AT GREAT FUTURE.**

**THANKS TO THOSE WHO WILL
UNDERTAKE THIS JOURNEY OF TASTE
WITH US.**



CONTACTS

PROSCIUTTIFICIO GRAN SAN BERNARDO 2473 srls

LOC. Flassin 2 11010 Saint-Rhémy-en-Bosses (AO)
Aosta Valley, Italy

MATHIEU CERISEY +39 333 28 84 420

prosciuttificiogsb@gmail.com

prosciuttificio2473.it





VDA

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GRAN SAN BERNARDO