

PANCETTA AFFUMICATA CRUDA



CODE	80125
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	1,7 kg approx

Pancetta from Trentino Alto Adige, smoked with beech wood

DESCRIPTION	Smoked pancetta obtained from selected cuts from Italian pigs, smoked with beech wood
APPEARANCE	Flat, with rectangular shape; without rind so it is easy to clean and without waste
TASTE	Slightly spicy, with an intense cinnamon scent; in the mouth the taste is sweet with a slightly smoky sensation
MATURING	Not expected
PRODUCER	Meggio Roberto - Grigno (TN) - Trentino Alto Adige
OUR SELECTION	Ezio Meggio prepares the cold cuts as if they are for him and for his family: a philosophy that is a real guarantee of products made with passion and love. This pancetta is designed of kitchen use: it is without rind, easy to clean and without waste