

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

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This document has only an informative purpose and does not represent the technical sheet of the product