

## PANCETTA AFFUMICATA BERNARDI



CODE	80404
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	2 kg approx

High quality pancetta produced by Karl Bernardi

### DESCRIPTION

Salted and spiced pancetta, seasoned by Karl Bernardi using the same mix of herbs and spices used for his speck

### APPEARANCE

This pancetta is not very high because it is well cleaned so that the waste is minimum

### TASTE

Sweet, with a pleasant aroma of smoke and hints of juniper, coriander and cumin

### PRODUCER

Karl Bernardi - Brunico (BZ) - Alto Adige

### OUR SELECTION

The company, founded by Karl Oberhofer, was taken over by his grandson Paul Bernardi in the 60's, but it was Karl, Paul's son, who with a passion and a love for the typical products of the Alto Adige has made this company what it is today. The union of traditional processing and innovative techniques make these products unique.

### CURIOSITY

Salted and spicy bacon with the same tanning used for speck. Karl found that smoking should not be a single, continuous and therefore invasive process, but should find a way to let the product absorb the smoke and so he "patented" a resting and smoking cycle method using only local woods.