

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.