

## SPECK BERNARDI



|                   |                            |
|-------------------|----------------------------|
| CODE              | 81050                      |
| COUNTRY OF ORIGIN | Italy, Trentino Alto Adige |
| WEIGHT            | 5 kg approx                |

One of the best speck of Alto Adige

### DESCRIPTION

One of the best speck of Alto Adige, obtained with fresh pork meat with controlled ph, and cold smoked

### APPEARANCE

It shows a very nice pink colour, with a perfect balance between the lean meat and the fat; compared with the traditional shield shape, this new speck is more squared, without pressing

### TASTE

Full and balanced, not too salty, delicately smoked and spiced

### MATURING

6-7 months, depending on weight, degree of dehydration and weather; the speck has to be soft even if long matured, because it has to ripen and not dry out, and this is very important for Karl

### PRODUCER

Karl Bernardi - Brunico (BZ) - Alto Adige

### OUR SELECTION

The mix of traditional working and innovative technology creates a unique product in our opinion one of the best Speck of Alto Adige; Karl developed a new production technique which allows to obtain specks more regular in shape, to optimise the yield and minimize the waste

### CURIOSITY

The company, founded by Karl Oberhofer, was bought out by his nephew Paul Bernardi in the 60s but now it is Karl, his son, who leads this company with love, passion and skill. Karl developed a new production technique which allows to obtain specks more regular in shape, to optimise the yield and minimize the waste.

### SUGGESTIONS

It is perfect served in little cubes or stripes on a chopping board according to tradition, combined with wine or beer. Smoked to perfection this ham can be served on the top of a bruschetta. Can be cut in small cubes as well and enjoyed by its own. When added to cream and tomato sauces it gives a beautiful aroma and depth