

## SPECK COTTO BERNARDI



CODE	81054
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	4,5 kg approx

Cooked speck handcrafted by Karl Bernardi

DESCRIPTION	Cooked and lightly smoked speck produced according to the South Tyrolean tradition
APPEARANCE	The slice shows a pleasant pink colour
TASTE	Sweet, with slight smoked notes
PRODUCER	Karl Bernardi - Brunico (BZ) - Alto Adige
OUR SELECTION	A combination that convinced us immediately: the same raw material as classic speck but with a processing similar to that of a cooked ham to which smoking is also added, and the unmistakable signature of Karl Bernardi
CURIOSITY	It is a product of the South Tyrolean tradition, born as an alternative to maturing, impossible to carry out in the summer months; in fact it was originally prepared in summer when it was difficult to preserve the pork for the production of speck
SUGGESTIONS	Try it with grated fresh horseradish or in combination with a glass of Fiano di Avellino DOCG or Alsace Pinot Gris