

SPECK RISERVA ROEN HALF



COUNTRY OF ORIGIN

Italy, Trentino Alto Adige

WEIGHT

3,5 kg approx

Gourmet Speck smoked with a sweet taste

DESCRIPTION Speck gourmet made with pork legs

APPEARANCE This speck has important dimensions, has the characteristic shape of a shielde. After the

brine, it's smoked with beech wood and juniper, then seasoned at least 9 months

TASTE Sweet with balanced smoking

MATURING At least 9 months

PRODUCER Fratelli Corra' - Smarano (TN) - Trentino Alto Adige

OUR SELECTION Smoking with beech wood and juniper

CURIOSITY Large-sized fine speck, also included in the 2014 Handbook of the Italian Celiac Association

SUGGESTIONSBest cut into thin slices and served with pickles and semi-hard cheeses

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product