

SPECK RISERVA ROEN HALF



CODE	82335
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 shield. 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
SUGGESTIONS	Best cut into thin slices and served with pickles and semi-hard cheeses

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