

## SPECK RISERVA ROEN HALF



<b>CODE</b>	82335
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	3,5 kg approx

Gourmet Speck smoked with a sweet taste

<b>DESCRIPTION</b>	Speck gourmet made with pork legs
<b>APPEARANCE</b>	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
<b>TASTE</b>	Sweet with balanced smoking
<b>MATURING</b>	At least 9 months
<b>PRODUCER</b>	Fratelli Corra' - Smarano (TN) - Trentino Alto Adige
<b>OUR SELECTION</b>	Smoking with beech wood and juniper
<b>CURIOSITY</b>	Large-sized fine speck, also included in the 2014 Handbook of the Italian Celiac Association
<b>SUGGESTIONS</b>	Best cut into thin slices and served with pickles and semi-hard cheeses

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