

SPECK BERNARDI A METÀ



CODE	81052
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	2,5 kg approx

An artisan speck produced with passion by Karl Bernardi

DESCRIPTION	One of the best speck of South Tyrol, produced with fresh pork meat with controlled ph
APPEARANCE	When cut, the slice has a beautiful rosé color, with the right proportion of fat; The shape is now more square, without pressing, than the traditional shield shape that had a time
TASTE	Balanced, not too sapid, smoky and spiced
PRODUCER	Karl Bernardi - Brunico (BZ) - Alto Adige
OUR SELECTION	The Speck of Karl Bernardi is an authentic product, the result of a long tradition that combines the experience of a craftsman with a unique climate, val Pusteria
CURIOSITY	Cold smoked, burning fir, walnut and birch sawdust; Karl has developed a new processing technique that allows to get speck from the most regular shape to optimize yield and minimize waste
SUGGESTIONS	Great cut to cubes on a wooden cutting board, accompanied by wine or beer, according to South Tyrol tradition