

## SPECK NOCKER A METÀ



<b>CODE</b>	80901
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	2,5 kg approx

Speck produced in Dobbiaco and aged at least 5 months

<b>DESCRIPTION</b>	Pork meat
<b>TASTE</b>	Pleasant and characteristic
<b>PRODUCER</b>	Nocker Walter Sas & C. Snc - Dobbiaco (BZ)
<b>OUR SELECTION</b>	It does not contain gluten, milk and monosodium glutamate derivatives
<b>CURIOSITY</b>	Some documents testify to speck trade since the 12th century although the speck denomination dates back to the 18th century. The goal of salt and smoke treatments was to conserve meat for a longer time

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This document has only an informative purpose and does not represent the technical sheet of the product