

SPECK CARNIA AFFUMICATO



CODE	81151
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	2.5 kg approx

Smoked speck produced in Carnia, cut in half

DESCRIPTION	Smoked speck made from fresh pork thighs
APPEARANCE	The slice appears to be of an intense color with a good balance between lean and fat parts
TASTE	Sweet and not very salty, with light smoky notes and slightly peppery
PRODUCER	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
CURIOSITY	The people who, in the 13th century, came from Tyrol and Pusteria and settled in the Lumiei Valley, imported the tradition of the Germanic populations of processing and preserving meat and pork thighs through smoking for the long winter periods. This technique was determined by the difficulty of obtaining salt, and on the other hand, by an almost unlimited availability of wood. This tradition over the centuries has merged with that of the Friulian people, who use salt for the production of ham. It is precisely from the combination of these techniques and traditions that the unmistakable characteristics of the ham and speck of Sauris derive
SUGGESTIONS	Ideal for enriching the sauce of first courses or sliced and served with Schüttelbrot, the typical South Tyrolean rye bread