

GUANCIALE AFFUMICATO



CODE	81152
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1,2 kg approx

Light smoked Guanciale produced in the mountains of Friuli Venezia Giulia

DESCRIPTION	Guanciale from italian pork, lightly smoked with beech wood
APPEARANCE	Regular shape and uniform slice; the ratio between fat and lean is well proportioned
TASTE	Very sweet and melting, with delicate hints of smoke, cinnamon, pepper and meat
MATURING	At least 2 months
PRODUCER	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
OUR SELECTION	Zahre is a young artisan factory with two production plants, one in Ampezzo and one in Sauris, in the heart of the Carnia Alps, in Friuli Venezia Giulia, more precisely in the Val Lumiei. From smoked ham to Guanciale, the cured meats made by Zahre are processed by expert hands, following the ancient recipes
CURIOSITY	Zahre products are obtained from high quality pork, from trusty slaughterhouses selected over the years. Zahre produces both fresh and seasoned cold cuts. The smoking process is made only with beech wood, as the local mountain tradition requires