

GUANCIALE AFFUMICATO



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| 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

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| 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 trustworthy 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 |