

PANCETTA PEPATA ZAHRE



CODE	81153
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1,4 kg approx

Pancetta covered with black pepper

DESCRIPTION	Pancetta produced with Italian pork and refined with black pepper
APPEARANCE	Pancetta covered with black pepper; the quantity of fat is not excessive
TASTE	Sweet and clean, without hints of raw meat, the note of pepper is intense but equilibrate
MATURING	At least 75 days
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 and Pancetta, 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