

## PORCHETTA PANCETTATA



CODE	81057
COUNTRY OF ORIGIN **	Italy, Trentino Alto Adige
WEIGHT	6,5 kg approx

**\*\* ATTENTION: the origin of the raw material may be different**

Pancetta rolled around a pork loin and cooked in oven

DESCRIPTION	Pancetta from German pigs, rolled around a pork loin, marinated and cooked in oven
APPEARANCE	The meat is pink and tender, when cut it has a good lean portion and a not too fat
TASTE	Sweet, persuasive and full to the palate, with notes of wood oven and honey
MATURING	Not expected
PRODUCER	Karl Bernardi - Brunico (BZ) - Alto Adige
OUR SELECTION	Karl combines in his products traditional processing with innovative techniques, attention to raw materials and the natural processing of produced in a unique climate of Pusteria
CURIOSITY	The pancetta is gently marinated in a delicate brine, seasoned with natural spices and aromas, and rolled around a pork loin before cooking in the oven; the cooking is sweet and the meat is tender and pink
SUGGESTIONS	Perfect thinly sliced to enrich a South Tyrolean cutting board