

## SPECK FESA



<b>CODE</b>	80123
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	2 kg approx

Speck smoked with beech wood, produced in Trentino

<b>DESCRIPTION</b>	Speck produced with topside cuts: the result is a particularly lean speck with an extremely melt-in texture
<b>APPEARANCE</b>	The slice has the characteristic dark red colour, the fat is never excessive because the leanest top sides are selected
<b>TASTE</b>	Slightly sapid, the smoky notes are present but balanced, hints of juniper are also perceived
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Meggio Roberto - Grigno (TN) - Trentino Alto Adige
<b>SUGGESTIONS</b>	Excellent for enriching a fine board of cold cuts and in combination with cheeses with accentuated lactic and fatty notes, such as an Asiago from mountain pastures; also try it cut into thin slices like a carpaccio and season with rocket, extra virgin olive oil and a few drops of balsamic vinegar; also interesting for an original tartare if cut into cubes and flavoured with lemon zest, thyme and yoghurt mayonnaise; delicious even instead of prosciutto in a slightly revised parmigina. It is recommended to combine with wines that do not exceed in tannins and aromaticity, above all Lagrein Trentino DOC, Fumin DOC, Trento DOC, Teroldego Rotaliano