

## SPECK PREALPEN METÀ



CODE	81011
COUNTRY OF ORIGIN **	Italy, Veneto
WEIGHT	2.5 kg approx

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

Speck with a rectangular shape, that makes slicing very easy

**DESCRIPTION** Leg of pork from CE countries

APPEARANCE The color of the meat is wine red near the top and pale red next to the fat. The color of the fat

is white

**TASTE**The taste is medium to the palate, round, delicately salty and long. The aftertaste is long and

smoky

MATURING At least 5 months

**PRODUCER** Salumificio Coati - Marano di Valpolicella (VR)

**CURIOSITY** The history of Coati begun in 1800 when Adolfo and Theresa were working in their shop food

in Marano of Valpolicella, near Verona. Today the fourth generation is involved in the

company: Beatrice, Federica and Giampaolo work together with their parents, not only in the

management but also the key stages of the production

**SUGGESTIONS** Excellent for the restaurant, especially in the sauces. Ideal for pizzas and sandwiches

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