

WHOLE SPECK NOCKER



CODE	80907
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	4.8 kg approx

Speck produced in Dobbiaco with at least 5 months of aging

DESCRIPTION	Pork meat of EU origin
APPEARANCE	Externally, it is brown in color. When cut, the slice is red with parts of a white-pinkish hue. It has an elastic texture, not sticky in the lean part and not greasy in the fatty part
TASTE	Strong and balanced, with a low salt content. The taste is typical, intense, flavorful, but not salty, with hints of smoke, spices, and aromatic herbs
MATURING	At least 5 months
PRODUCER	Nocker Walter - Dobbiaco (BZ) - Trentino Alto Adige
OUR SELECTION	Since 1960, the name Nocker has not only been synonymous with the tradition of South Tyrol's meat-based products, especially speck, but also with the highest quality, unique, tasty, and healthy products. Food safety and perfect traceability of ingredients and raw materials are also fundamental in this regard
CURIOSITY	Some documents attest to the trade of speck starting from the 12th century, although the name speck dates back only to the 18th century. The goal of the treatments with salt and smoke was to preserve the meats for a longer period
SUGGESTIONS	Excellent eaten pure with a whole rye bread sandwich and Taleggio cheese, but also made crispy to flavor a risotto at the end of cooking