

UNCOMMON FLAVORS OF EUROPE

DELICIOUSLY ITALIAN

Asiago PDO | Speck Alto Adige PGI | Pecorino Romano PDO



SPECK ALTO ADIGE PGI

A blend of herbs and curing traditions

For centuries, the people of Alto Adige / South Tyrol (Südtirol in German) have preserved ham, flavoring it with herbs and spices, and uniquely blending the air-curing traditions of the Mediterranean and the smoke-curing traditions of the Alps. The process begins with carefully selected, lean, boneless pork legs massaged with garlic, bay leaf, juniper, spices, rosemary, and sea salt. The rub is a treasured family secret of each producer.



The importance of fresh air and cold smoke

The hams are exposed to fresh Alpine air to start the drying process. Next, they spend a week in cold smokers fired with local beechwood and perfumed with juniper branches. Long patient aging follows, taking around 22 weeks for the hams to acquire a deeply savory and sweet, lightly smoked flavor.

Recognizing Quality

Every ham is inspected for quality and conformity to a strict production code required for certification as Speck Alto Adige PGI. Those passing tests are awarded the green South Tyrol quality seal of approval and the EU's Protected Geographical Indication (PGI) seal. Ask for Speck Alto Adige PGI by name at the deli counter and bring home the inimitable taste of Italian tradition.

Speck Alto Adige PGI

Flavor: Mildly salty, perfumed with herbs and spices with a light smokiness

Pairing: Wildflower honey, melon, fresh figs, dried dates, apples, nuts

Wines: Sparkling wines, Schiava (Vernatsch), Lagrein and Gewürztraminer

Beer: Bold lagers

Uses: This versatile food complements the flavors of eggs, potatoes, cabbage, pasta, risotto, and slaws. Top pizza with thin slices, bake in the oven to make crisps, wrap fish or shrimp and grill. Best of all, enjoy it as is or as a part of a charcuterie board.

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