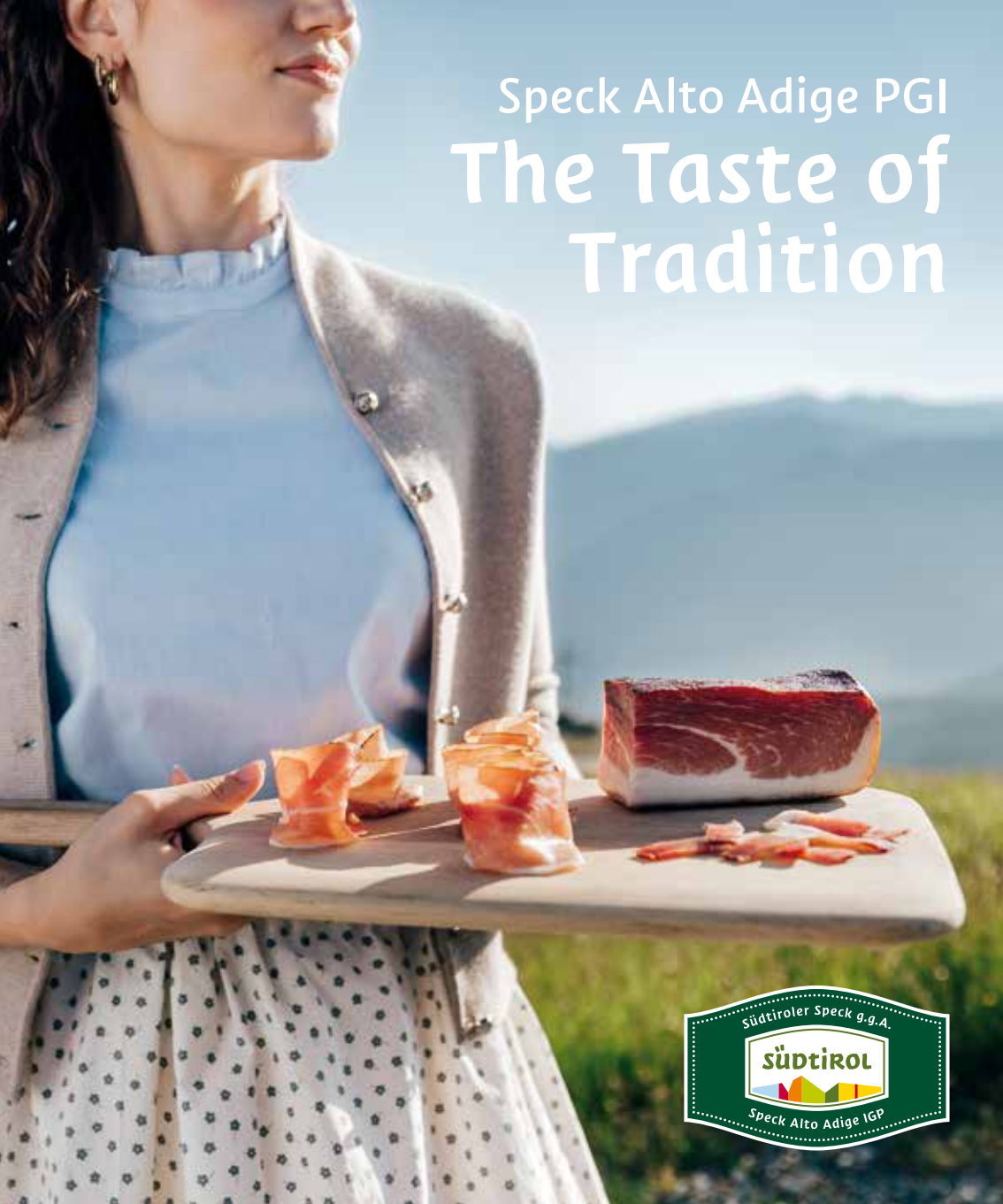


Speck Alto Adige PGI

The Taste of Tradition





Speck Alto Adige: The Ultimate in Culinary Fusion

A little salt, little smoke and a lot of fresh mountain air – the masterpiece work of a 1,000-year-old tradition which blends the Nordic and Mediterranean styles of curing raw ham. Speck Alto Adige is the embodiment of the South Tyrolean identity, and the intersection of cultural convergence.

Today, this speciality owes its quality and the range of its flavours to the tireless work of the producers, certified and monitored by the Consorzio Tutela Speck Alto Adige.

The European PGI Seal of Quality (Protected Geographical Indication)

Are you looking for original Speck Alto Adige? Only speck which has been produced with rigorous adherence to traditional methods in South Tyrol is allowed to bear the name of Speck Alto Adige PGI. When you're purchasing your speck, make sure it bears both PGI and Consorzio Tutela Speck Alto Adige labelling, as shown in the illustration.



The First Step

It all starts with the selection of the meat, as top-quality raw materials are the fundamental prerequisite for excellent quality. Speck Alto Adige PGI is produced using exclusively lean pork thighs sourced from monitored, quality-assured farms.

The Production Method



Seasoning

The ham is rubbed with a secret blend of herbs and spices which includes the basic ingredients of bay, rosemary and juniper and a touch of salt, and left to rest for two to three weeks.

Smoking

As the golden rule says: a little smoke, and a lot of fresh mountain air. Gentle cold-smoking (<math><20^{\circ}\text{C}</math>) with low-resin wood gives the speck a well-balanced taste with mild smoky aromas.

Curing

The average curing time of 22 weeks in the fresh air leads to a weight reduction of at least 35%, giving the speck its characteristic firm consistency. During the curing period a fine layer of natural mould forms which enhances the taste of the Speck.

The well-balanced, inimitable taste of Speck Alto Adige PGI is a result of the superb interplay of herbs, smoke, fresh mountain air and natural mould. The "Speck Alto Adige PGI" seal of quality is fire-branded only on the rind of speck which fulfils all quality criteria and has passed all quality-control checks.





Speck Alto Adige PGI: Packed with Goodness

Together with an aperitif, or simply as a snack in its own right: Speck Alto Adige PGI is always precious source of energy:

- ✓ **Protein:** 100 grams of speck contains over 30 grams of protein which strengthen the muscles, skin and organs.
- ✓ **Fats:** As human beings, we do not produce polyunsaturated fats. This is why Speck Alto Adige PGI is a valuable source of nutrients for our bodies.
- ✓ **Vitamins:** With its high content of vitamins such as B1, B2, B3, B6 and B12, speck is essential for energy generation, energy metabolism and the protection of cells, eyesight and skin, and also eases tiredness and fatigue.
- ✓ **Salt:** The low salt content of a maximum of 5% gives the speck its well-balanced flavour.

Slicing

Vacuum-packed speck should be the packaging one hour before eating. The delicate flavours of Speck Alto Adige PGI unfurl beautifully when machine-sliced into wafer-thin slices. If you don't have a slicing machine, a knife works every bit as well if you follow these rules:

- Cut a lengthwise strip of approximately 3 cm thick;
- Remove the rind;
- Working against the grain, cut into slices, matchsticks or cubes



Storing

If not packaged, Speck Alto Adige PGI will keep for several weeks in the fridge when wrapped in a damp cloth or between two plates. Vacuum-packed speck will keep in the fridge for several months.

Mouthwatering Variety

For many people in Alto Adige, speck is the best part of a charcuterie board, served together with cheese and Schüttelbrot rye flatbread. Speck Alto Adige PGI, however, is capable of so much more: crispy-fried to add a zing to coleslaw, bacon dumplings and similar dishes, served with asparagus as a tasty alternative to ham, sliced wafer-thin as carpaccio, wrapped around vegetables, fruit, fish and meat, or as a distinctive aromatic addition to contemporary haute cuisine – there are no limits to its potential!

Speck Alto Adige PGI: Authentic, Versatile and Mouthwateringly Tasty

Dumplings with original Speck Alto Adige



To the recipe

Serves 4:

100 g diced Speck Alto Adige PGI
200 g white bread (diced)
40 g flour
50 g braised onions
1 tbs. finely chopped chives or parsley
3 eggs
milk
salt

Alto Adige charcuterie board



To the recipe

Serves 4:

100 g Speck Alto Adige PGI
1 Kaminwürsten (smoked salami)
1 Schüttelbrot Alto Adige PGI (rye flatbread)
1 Apple Alto Adige PGI



For more recipes, see www.speck.it



What are the Aims of the Consorzio Tutela Speck Alto Adige?

In 1992, the speck producers of Alto Adige grouped together to protect and promote the quality of Speck Alto Adige. Their quality guidelines are based on three primary focus areas of the Consortium:

- 1 Quality policy: the definition of quality criteria and supervision of production techniques throughout the entire procedure;
- 2 Brand safeguarding: to ensure that the "Speck Alto Adige PGI" label is used appropriately;
- 3 Marketing activities: press campaigns, TV and radio commercials, participation in trade fairs and events, and other promotional and PR activities.

Enjoy the Taste of Speck Alto Adige PGI in your own Home

Just can't get enough of Speck Alto Adige PGI and want to take some home with you?
No problem: you can purchase it directly from the producers or order online, and have it
delivered straight to your door.

Scan this QR code for a list of online stores and retailers.



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