Levoni

HALF CASTELSPECK



Ref: LV-172

Weight: 2.5-3 kg

Maturation: 4/5 months

CastleSpeck

CastleSpeck is traditionally linked to the Trentino Alto Adige region, where it has been produced since 1300.

CastleSpeck, Levoni Speck, is made following the exclusive tradition dating back to the ‘50s. It is obtained from particularly lean pork legs, trimmed, salted and flavoured with garlic, pepper, juniper berries, nutmeg and other spices and aromatic herbs. Levoni Speck is delicately smoked in a natural way. Its shape is evenly square and when cut, slices are thick because of the presence of the rump. Maturation lasts at least 4-5 months. Its taste is delicate and aromatic.

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