

Mitica[®]

debuting in 1998 with a simple mission – to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

Speck Alto Adige IGP



TYPE MEAT:	Smoked, cured ham
ORIGIN:	Alto-Adige, Italy
AGING:	Minimum 6 months
SHELF LIFE:	Minimum 6 months
INGREDIENTS:	Pork, salt, dextrose, spices, flavors, sodium ascorbate, sodium nitrite, rosemary.
PACK SIZE:	2/5 lb slabs
APPEARANCE:	Smoked, cured ham with a ruddy brown exterior. Meat has a tender, semi-dry texture with a pinkish-red hue and is often surrounded by a layer of white fat.
FLAVOR:	Woody aroma, with a sweet, delicately smoky flavor.
KEY POINTS:	IGP designated cured meat that is a staple of northern Italian cuisine.
HISTORY:	This lightly smoked, cured ham is a staple of Alto Adige, Italy's northernmost region. Also known as the Südtirol, the region's cuisine reflects the influence of closely neighboring Austria. Though speck is heartier than its southern cousin Prosciutto, it is more delicate in flavor than the heavily smoked meats found further North. Authentic speck follows a traditional processing method passed down through generations and protected by the European Union. Compliance with the measures makes it possible to apply the firebranded mark to the rind and the label bearing the description "PGI Speck Alto Adige" in Italian and German with the "Südtirol" symbol. The production specifications essentially include dry curing, light smoking (at a temperature less than 20°C), an average ageing time of 22 weeks and a salt content not exceeding 5%. Once the hams are seasoned, they are cold smoked with beech wood in rooms ventilated by the crisp South Tyrolean air over several months, which allows the smoke to penetrate without overwhelming the flavor of the meat. We've worked with our producer to age our Speck longer, up to 6 months, for more flavor.
HANDLING:	Keep cool. Slice thinly against the grain and allow to come to room temperature before sampling.
SERVING RECS:	Sliced thin and served with Alpine cheeses (Fontina Alpeggio), pickles, mustard, and rustic bread. Excellent for pastas, sandwiches, egg dishes, or over grilled vegetables like asparagus. Pair with Riesling, aromatic reds (Lagrein) or a farmhouse saison.