

SPECK ALTO ADIGE PGI



Speck Alto Adige I.G.P. Südtiroler Speck G.G.A.  
Indicazione Geografica Protetta Südtirol  
Geschützte Geographische Angabe

PRODUCT

The Speck Alto Adige PGI (Protected Geographical Indication) is a lightly smoked raw ham produced with deboned and trimmed thighs of pork (the thighs must weight, before being deboned, not less than 10,5 kg; the deboned and trimmed thighs, also called “baffe”, must weight at least 5,2 kg), they must be trimmed with or without loin, lightly smoked;

**appearance:** the crust has traces of spices and the rind is brown;

**colour:** when cut it is red with whitish-red parts;

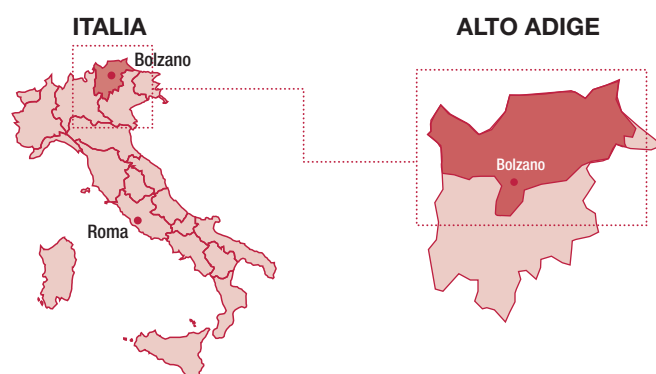
**taste:** lightly smoky with a hint of walnuts and fresh Porcini mushrooms;

**smell:** aromatic and pleasant;

**ageing:** minimum 22 weeks.

PRODUCTION ZONE

The production area corresponds to the whole territory of the province of Bolzano.



DENOMINATION MARK



The identification logo of the Speck Alto Adige PGI is characteristic: a green bib, with the inscription “Speck Alto Adige I.G.P. - Südtiroler Speck G.G.A.”, with a white eyelet in which appears the inscription “Südtirol” with, below, a stylized image of mountains.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n. 1107 dtd 12.6.1996 (issued on GUCE (OJEC) L. 148 dtd 21.6.1996)  
 Acknowledgement of Consortium for the Protection: D.M. 04.12.2003 (G.U. n. 293 dtd 18.12.2003) - renewal  
 D.M. 04.12.2006 (G.U. n. 3 dtd 4.1.2007)

CONTACTS

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