

## LUGANEGA STAGIONATA MEGGIO



<b>CODE</b>	80124
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	250 g approx

The most typical salami produced in Trentino, small and tasty

<b>DESCRIPTION</b>	The flagship of Meggio's production and a typical product of the Trentino Alto Adige region
<b>APPEARANCE</b>	Small size salame, slightly curved in shape; the grain is medium
<b>TASTE</b>	Sweet, with pleasant spicy aroma
<b>MATURING</b>	At least 20 days
<b>PRODUCER</b>	Meggio Roberto - Grigno (TN) - Trentino Alto Adige
<b>CURIOSITY</b>	The tradition in the families of raising some cattle and pigs for the production of the Luganega of Trentino, mostly destined to 'self-consumption, dates back to the Late Middle Ages. The Luganega of Trentino has been part of the gastronomic tradition of Trentino since the fourteenth- fifteenth century, when the first cookbooks of the local cuisine appear