

## LUGANEGA STAGIONATA MEGGIO



CODE	80124
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	250 g approx

The most typical salami produced in Trentino, small and tasty

DESCRIPTION	The flagship of Meggio's production and a typical product of the Trentino Alto Adige region
APPEARANCE	Small size salame, slightly curved in shape; the grain is medium
TASTE	Sweet, with pleasant spicy aroma
MATURING	At least 20 days
PRODUCER	Meggio Roberto - Grigno (TN) - Trentino Alto Adige
CURIOSITY	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