

# LARDO DI SUINO NERO DEI NEBRODI



<b>CODE</b>	80220
<b>COUNTRY OF ORIGIN</b>	Italy, Sicily
<b>WEIGHT</b>	1 kg approx

Lard from Nebrodi Black Pig produced in the North East of Sicily

<b>DESCRIPTION</b>	Lard from Nebrodi Black Pig, wild raised for two years
<b>APPEARANCE</b>	It is a thick lard, very white with a pink tone
<b>TASTE</b>	Delicate, pleasantly sapid, it melts quickly in the mouth with a rich bouquet of aromas
<b>PRODUCER</b>	Agostino - Mirto (ME) - Sicily
<b>OUR SELECTION</b>	Luisa e Sebastiano Agostino Ninone started their own farm in 1986 where they raise their herd of Nebrodi Black Pigs and also process the meat to produce a selected variety of traditional local products. We are aware that it is possible to recognise the passion and the dedication of Luisa and Sebastiano for their work in every single product
<b>CURIOSITY</b>	Nebrodi's Black Pig is a rustic breed and is a great walker, capable of reproducing in very poor areas and in the most difficult environments. The Black Pig of Nebrodi is breeding 'en plein-air'; as shelter are used, for the welfare of the animal and for the low environmental impact, the traditional "zimme", small stone constructions, hedges and soil
<b>SUGGESTIONS</b>	To taste in thin slices on the grilled hot bread