

LARDO GIANNARELLI



CODE	82440
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	2,7 kg approx

Colonnata lard produced without preservatives from Gran Suino Padano DOP

DESCRIPTION

Obtained from the adipose layer of fat that covers the back right down to the bottom and under the tummy of the Gran Suino Padano DOP, a certified typology, for the breeding method and for the type of fodder given to the pig, from where we obtain the cuts for the dry cured Parma and San Daniele hams. The pigs have to come from the breeding farms situated in Lombardia, Emilia Romagna, Piemonte and Veneto, they have to have a weight of over 160 kg and not be younger than 9 months, according to the disciplinary laws 2006

APPEARANCE

The lard is not less than 5 cm thick, with skin on the underside and salt and aromas on the upperside; when cut it is damp, soft and homogeneous, white in colour, sometimes pinkish, every now and then we can find a thin layer of lean meat

TASTE

Very fragrant, sweet, sapid with aromas of herbs and spices

MATURING

At least 6 months

PRODUCER

Giannarelli - Colonnata (MS) - Tuscany

OUR SELECTION

Giannarelli has chosen to belong to the Consorzio del Gran Suino Padano DOP to be able to guarantee the traceability and the quality of the raw materials used

SUGGESTIONS

Before eating it is better to clean off the top of the lard. Traditionally enjoyed very thinly sliced, raw. With some ground pepper, rosemary and drops of olive oil, as an appetizer. Beautiful with gnocchi or as a main dish accompanied by beans and Pecorino cheese. Very nice as ingredient to flavor many recipes especially the traditional Tuscany soups