

LARDO DI COLONNATA IGP BY GIANNARELLI



CODE	82441
COUNTRY OF ORIGIN **	Italy, Tuscany
WEIGHT	400 g approx

**** ATTENTION: the origin of the raw material may be different**

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DESCRIPTION	One of the most unique pieces of charcuterie produced in Italy today, produced with pork lard
APPEARANCE	The piece of lard is cleaned from its skin and then is prepared with salt. It ages for at least 6 months
TASTE	The taste is sweet, full to the palate, buttery. When sautéed it gives a unique toasty and nutty aroma
MATURING	At least 6 months
PRODUCER	Giannarelli - Colonnata (MS) - Tuscany
CURIOSITY	Lard was the meal of the poor miners marble of the Apuan Alps, they ate it sliced in very thin slice, with rustic bread and tomato. A food prepared in the early morning and intended to support all day the quarry workers. Lard is the typical product of Colonnata, a small village situated on a spur of the marble quarries around Carrara. The custom of aged lard in white Carrara marble basins dates back to the XI century. The recipe has been passed down from generation and jealously guarded by each manufacturer.
SUGGESTIONS	Traditionally enjoyed very thinly sliced on the grilled bread, maybe with only onion and tomato according to tradition