

GUANCIALE DI COLONNATA



CODE	82444
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	1,2 kg approx

Guanciali made with the cheeks of Padano pigs and aged 6 months in Colonnata

DESCRIPTION	Made with the cheeks of the very big Padano pigs and aged for at least 6 months
APPEARANCE	When cut, the slice has a beautiful white color with bright red veins
TASTE	Sugary sweet, round, full to the palate, buttery and delicately meaty, characteristics that make this piece of charcuterie outstanding in recipes. When sautéed it gives a strong fume and nutty aroma
PRODUCER	Giannarelli - Colonnata (MS) - Tuscany
SUGGESTIONS	Enjoyed very thinly sliced, raw, like carpaccio, and flavored with black pepper, rosemary and olive oil. Excellent in Amatriciana sauce. Beautiful with gnocchi or in a simple sauce made with cherry tomatoes and fresh basil