



LARD D'ARNAD DOP FROM VALLE D'AOSTA

**CODE**

82505

COUNTRY OF ORIGIN

Italy, Aosta Valley

WEIGHT

3 kg approx

Spiced lard aged in Doils, typical wooden valdostani containers

DESCRIPTION

The lard is produced only with the shoulders of pigs weighing more than 200 kg and coming exclusively from Valle d'Aosta, Piemonte, Lombardia, Veneto, Emilia Romagna

APPEARANCE

The pieces are not less than 3 cm in height, with rind, white in colour with some stripes of red meat. When cut the meat is soft

TASTE

The taste is sweet with aromas of rosemary

MATURING

At least 3 months

PRODUCER

Salumificio Bertolin - Arnad (AO) - Valle d'Aosta

OUR SELECTION

This product is processed in an artisan way, in the beautiful Maison Bertolin, in Arnad in the Valle d'Aosta, respecting the ancient traditions handed down from generation through generation since 1957 when granddad Guido managed the village butcher shop

CURIOSITY

The lard is processed exclusively in the territory of Arnad and aged in typical wooden oak or chestnut containers, called Doils. The traceability of the product permits us to go back to the original pig stock, thanks to the code on the label

SUGGESTIONS

A sweet piece of charcuterie that goes beautifully with crusty bread or on a bruschetta with some tomatoes and rosemary. Exceptional in both red and white sauces. It gives them sweetness and depth. Marvelous with gnocchi and cream sauce