

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