

BEANS OF LAMON IGP



CODE 93722

COUNTRY OF ORIGIN ** Italy, Veneto

WEIGHT 500 g

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

Ancient traditional bean variety from Feltre, the original one IGP

DESCRIPTION	Ancient traditional Lamon and Sovramonte plateau bean variety
APPEARANCE	Creamy white color with red vivid streaks, it has a very thin and soluble skin
TASTE	Particularly delicate and digestible
PRODUCER	Cooperativa La Fiorita - Cesiomaggiore (BL) - Veneto
OUR SELECTION	We propose this product because it is a unique bean, thanks to the specific condition of the soil where it is cultivated and the sustainable techniques
CURIOSITY	It takes its name from the homonymous plateau where it is cultivated, on the border with Trentino; is a unique product thanks to the particular conditions of the soil and the organic cultivation techniques; there are four varieties of Lamon beans: Spagnolit, Spagnol, Calonega and
SUGGESTIONS	Thanks to its versatility and digestibility it can be used in many preparations: ideal for creams or salads, it is brilliant with pasta and meat, but also with fish dishes
