

## FAGIOLO DI LAMON IGP



**CODE** 93722

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**COUNTRY OF ORIGIN** Italy, Veneto

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**WEIGHT** 500 g

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Ancient traditional bean variety from Feltre, the original one IGP

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<b>RAW MATERIAL</b>	Ancient traditional Lamon and Sovramonte plateau bean variety
<b>APPEARANCE</b>	Creamy white color with red vivid streaks, it has a very thin and soluble skin
<b>TASTE</b>	Particularly delicate and digestible
<b>PRODUCER</b>	Cooperativa La Fiorita - Cesiomaggiore (BL) - Veneto
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	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

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