

Deli Special

LARDO DI COLONNATA IGP



Ref: CC-2989705

Weight: 1 - 1,5 kg

Lardo di Colonnata is made using two great Tuscan products: the white marble from the Alps, and pork, the main type of livestock in the region. The best lardo is undoubtedly produced in Colonnata, a small city is located in the Alps. The constant mountain wind in Colonnata makes the ideal microclimate for aging lard. The fat is placed in marble tubs, or basins, with the perfect porousness. The Health Department questions the use of marble to no avail. The production of Lardo di Colonnata is regulated by IGP standards, which include aging the meat in marble.