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.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong