

Lardo Selezione

The highest part of the lard, embellished with a layer of lean meat, is used for the "Selezione" lard. After careful trimming, it is massaged with chopped aromatic herbs, sea salt and just enough garlic to become a precious and fragrant aromatic brine that will accompany it for a minimum of four months during which it acquires its characteristic aroma.

Characteristics: 100% Italian meat.
Sweet taste characteristic of long aging.



Lardo matured in Conca

The whole rumt, called "groppa", obtained from the Iberian pig, after an accurate massage with aromatic herbs and sea salt, is put in original basins obtained from marble blocks where it rests for a long seasoning that gives it inimitable organoleptic qualities.

Characteristics: Meat of EU origin.
Sweet and delicate taste of a slice that melts in your mouth....



Lardo with Herbs

From the central part of the pig's back, known as "sottogroppa", comes "lardo alle erbe" (lard with herbs). This cut, after being carefully trimmed, is massaged with sea salt and aromatic herbs and laid in overlapping layers. Salting for a minimum of three months will produce a precious brine full of Mediterranean scents that gives the lard a characteristic flavor.

Characteristics: 100% Italian meat.
Delicately perfumed and soft taste to the palate.

Lardo Pata Negra

This masterpiece is obtained from the highest part of the "groppa" of the Pata Negra Iberian pig. After being carefully massaged with aromatic herbs and sea salt, it is left to stand for a minimum of four months during which it is seasoned in its own brine.

Characteristics: Meat of EU origin.
Delicate taste scented with aromatic herbs and soft to the palate.





Lardo Avvolto

After being skilfully salted and seasoned, the best pieces of lard are stripped of their rind, coupled and rolled together. Further seasoning for a minimum of three months confers the characteristic aroma and intense flavor of mature lard.

Characteristics: 100% Italian meat.
Intense and sweet flavor.



Lardo paste

Lard paste is part of the Tuscan tradition with the famous hot bread croutons, but it is successfully used to stuff focaccias, as a condiment for legumes or cooked vegetables, to flavor vegetable soups, excellent for fish and white meat. Pleasant and tasty as a condiment for pasta and risotto.

Characteristics: 100% Italian meat.
Balanced taste full of flavor and scents.