

LARDO DI COLONNATA



The Lardo di Colonnata, produced exclusively in the homonymous village located on the Apuan Alps in the province of Massa Carrara, is a very particular salami.

It is produced using pork, salted and spiced pork lard, which is then left to age for 6 to 10 months in special white Carrara marble basins that are first rubbed with garlic.

The basins maintain within them a particular temperature and humidity that give at these seasoned product unique and inimitable characteristics.