

GUANCIALE DI COLONNATA AFFUMICATO



CODE	82455
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	2 kg approx

Cured pork jowl aged in Carrara marble basins, lightly smoked

DESCRIPTION	Cured pork jowl from carefully selected heavy pigs within the PDO ham circuit of Parma and San Daniele; all chosen cuts are fatty with marbled lean streaks
APPEARANCE	When sliced, the piece displays a beautiful white, marble-like colour with a vivid red streak
TASTE	Sweet, intense, and aromatic with hints of spices and a subtle smoky note
MATURING	At least 90 days
PRODUCER	Giannarelli - Colonnata (MS) - Tuscany
OUR SELECTION	For three generations, the Giannarelli family has been producing lard and pork jowl with meticulous attention to the selection of raw materials and a consistent commitment to the quality of the production process
CURIOSITY	The pork jowls are immersed in Carrara marble basins and covered with salt, black pepper, and aromatic herbs. After two months of aging, they are cleaned, coated with black pepper, and aged for an additional three months
SUGGESTIONS	A fundamental ingredient for the preparation of some traditional Roman dishes; if used in cooking, it is recommended to brown it very well