

At Bertolin's

Le Lard d'Arnad DOP

The product 'par excellence' of the Salumificio Bertolin is "Valle d'Aosta Lard d'Arnad DOP", a real delicacy made by skilfully mixing layers of lard with water, salt, spices and local aromatic herbs. Bay, rosemary and sage which grown wild on the sunny slopes of the surrounding hills, are one of the secrets of this speciality. Bertolin lard has a firm yet tender texture: each white slice is slightly pink in the centre and may have a surface vein of meat.

The experts at the Salumificio Bertolin use only shoulder of pork, at least 3 centimetres thick, properly cleaned of fat and then cut into squares. It is then matured in chestnut or oak vats, called doils, generally cubic in shape, skilfully made so as to stop the seepage of brine. This process takes at least three months and permits the lard to mature perfectly giving it that characteristic fragrance of mountain essences. An antique method of conservation: four doils in the kitchen were listed in the first inventory of Arnad castle, dated 1763.

Thanks to the great expertise needed in its preparation and its typical characteristics, the lard has obtained the denomination of protected origin (DOP). This recognition underlines the importance Bertolin has given to Lard since the 1950s, when industrialisation eclipsed agriculture and pig-breeding. In order to publicise this speciality a feast, the "Féhta dou lard" (Lard Feast), was organised. This has now become a tradition and takes place every last Sunday in August, attracting thousands of tourists and good food lovers.



Bertolin's factory

In 1957 Guido Bertolin opened the first village butcher's shop. Now the descendants of this skilled Valdaostan pork-butcher, Rinaldo, Marilena and their son Guido can boast a modern factory uniting technology and gastronomic tradition. The premises, covering 2500 square metres and built in strictly Valdaostan style, are at Champagnolaz in Arnad, near the main road (S.S.26) and clearly visible from the Aosta-Turin-Milan motorway.

Bertolin satisfies all tastes. As well as lard, the jewel of the Arnad factory, around thirty high-quality varieties of salami are produced and marketed. Mouth-watering delicacies for good food lovers, made using natural methods and cured following processes consolidated over the

