Arnad Le Vieux S.r.l.



Arnad Le Vieux s.r.l. – created in the 1990s in the classic Aostan village of Arnad – is a small but flourishing artisan company specialising in the famous **Lard d'Arnad DOP** and in all the traditional cured meats of the Aosta Valley, such as Mocetta, air-cured ham with juniper, mountain Pancetta and many traditional salamis such as Boudin ("pudding") and Aostan Filzetta.

In 2011 the company was recognised as having all the characteristics needed for European Union consumer standards and also obtained the much sought-after **I.F.S. certification** (International Featured Standards).

The jewel in the crown of the Salumificio Arnad Le Vieux is the production of **Lard d'Arnad DOP**, an excellent Italian product which can boast centuries of tradition. The existence of lardo in the Aosta Valley was actually first reflected in a manuscript from

1500. To be able to display the DOP certification, Lardo d’Arnad must only be produced in the Arnad area and has to follow a set of rigorous regulations.

The raw material which can only come from slaughterhouses in 5 Italian regions, is left for 4 months in the traditional “**doils**”, where the layers of lard are alternated with layers of salt and spices and are dipped in a mixture made up of water, salt, garlic, bay leaf, sage and rosemary which gives it the characteristic flavour and aroma of the Lardo d’Arnad.

It is also the only company to produce “**Arnàcotto**”, an exclusive, high-quality Italian cooked ham, which gives a modern twist on an old kind of ham. The ham is actually cooked with a single flavouring, the Lardo d’Arnad DOP, and is wrapped in its slices before being braised. The lard transfers to the meat its unmistakeable taste and gives it an amazing softness.

The Salumificio Arnad Le Vieux specialises in the whole range of **traditional Aostan cured meats**, respecting the tradition and paying special attention to the choice of raw materials, using only fist-choice fresh meat so as to guarantee Top Quality to the consumer.

Arnad Le Vieux confirms that rules on protection and environmental sustainability are complied with, as are those on hygiene and workplace safety for production areas and staff.The company also declares its commitment to respect workplace ethics.

Its products are available abroad, in the French and Swiss markets.

Languages spoken are Italian, French, English and Patois, the Aostan dialect.

Company Figures

Turnover: 1M € ÷ 2M €

Number of Employees: < 10

Features

EXPORT

CERTIFICATIONS

CERTIFIED PRODUCTS

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