



VERO. BELLO. BUONO.

High quality  
Piedmontese pork



100% ITALIAN ORIGIN  
THE TASTE OF QUALITY



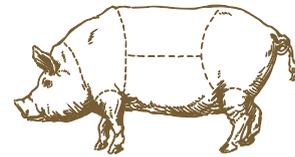
IT BIO 005 AGRICOLTURA ITALIA

# Farmers from 3 generations

**La Valle** is a historic family-run company founded by Oreste Dellavalle in the immediate 2nd post-war, with the aim of producing the highest quality Italian heavy pigs.

The most accurate selection of the raw meats, both coming from our own breeding and selected at the origin from excellent collaborators, and the care of all the phases following the breeding are the ingredients that characterize the our precious Piedmontese pork meats.

La Valle is constantly looking for quality. For this reason, it is aimed at a consumer who is also a true connoisseur. The company has always addressed exclusively the customer interested in quality, serving the most demanding restaurants and shops.



FARM  
RAISED

NATURAL  
FEED

100%  
ITALIAN

Our knowledge of the entire farming **cycle**, from reproduction to fattening, the animal management and feed production, allows us to supply the highest **quality** meat with a guarantee of its **origin**.

# Organic Livestocks and Meats

La Valle is among the few Italian companies to offer a product as well from **organic farming** covering all three pig production chain areas (organic farming, fresh/frozen meats, cold cured or cooked cuts).

Pork' cuts offered on following pages, upon your request, can be obtained and supplied from **organic** pigs. Animals are raised at **km 0**, in structures in the **province of Cuneo** in Piemonte, North-West of Italy, with techniques that completely respect their welfare and fed with organic vegetable products.

*“True”* – the first element of Dellavalle’s mission – is thus strengthened in its meaning of extremely high product quality, authentic **naturality** and food **safety**.

The goal is to offer food that is as **natural** as possible obtained from processes that protect human health, the environment and animal welfare.

Dellavalle is a Certified Organic Operator by the IT-BIO-005 Control Body for the following specific BIO products:

*Live Pigs  
Meats  
Cured Meats*



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## Half-Carcass

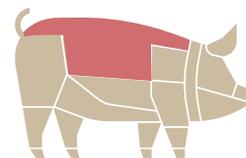
⚖️ 70 - 80 Kg

80+ Kg secondo disponibilità



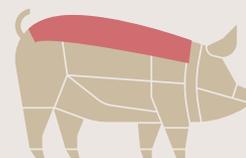
## Busto loin with neck, rib and culatello

⚖️ 18 - 20 Kg



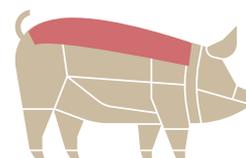
## Bologna loin without rib and culatello

⚖️ 6 - 7 Kg



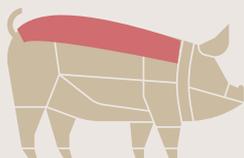
## Loin with neck

⚖️ 9 - 10 Kg



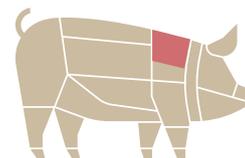
## Midkess Loin with rib and belly

📏 10 - 11 Kg



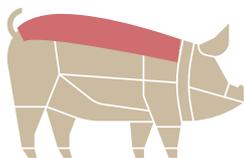
## Neck with bone

📏 4 - 5 Kg



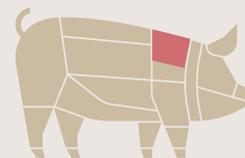
## Milano Loin without rib and with culatello

📏 7 - 8 Kg



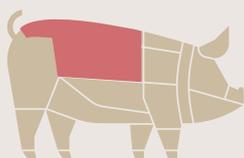
## Neck deboned

📏 3 - 4 Kg



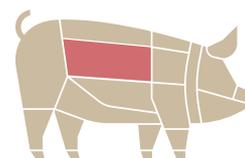
## Padova Loin with rib and without culatello

📏 11 - 12 Kg



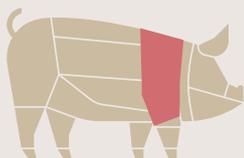
## Long ribs

📏 3 - 4 Kg



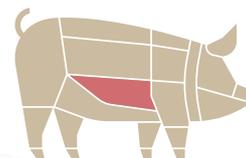
## Sausages

📏 (Modified atmosphere packaging 3 Kg / Vacuum packed 1 Kg) *moq 30 kg*



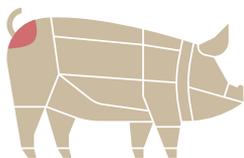
## Ribs

📏 0,8 Kg



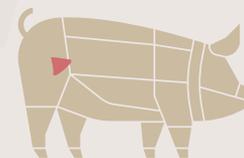
## Culatello with bone

📏 2,2 - 2,4 Kg



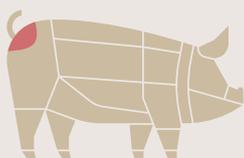
## Fillet

📏 0,5 Kg



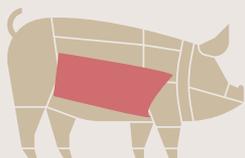
## Culatello deboned

📏 1,0 - 1,2 Kg



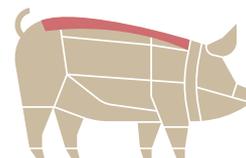
## Minced lean belly

📏 10 Kg



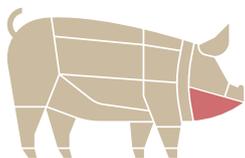
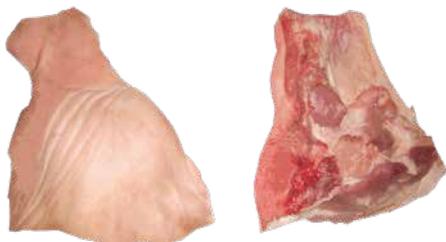
## Lardello

📏 10 Kg



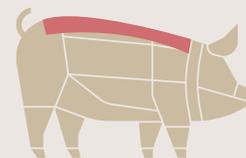
## Jowl with rind

📏 4 - 4,5 Kg



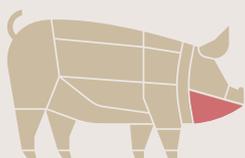
## Loin with lard

📏 6 Kg



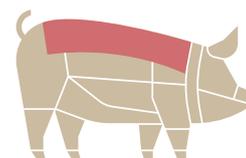
## Jowl without lard

📏 3,5 - 4 Kg



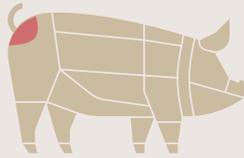
## Clean loin

📏 5 Kg



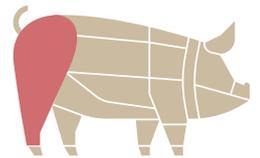
## Culatello minced

⚖️ 5 Kg



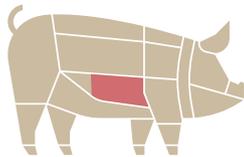
## Back leg with bone

⚖️ 16-17 Kg



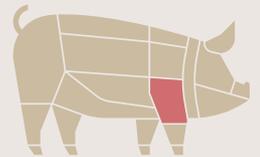
## Belly square cut

⚖️ 6-7 Kg



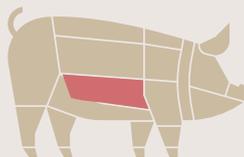
## Shoulder with bone

⚖️ 8,5-9 Kg



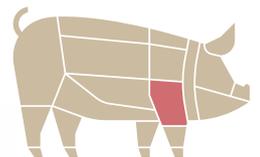
## Belly with rind or without/with ribs or without

⚖️ 7-8 Kg



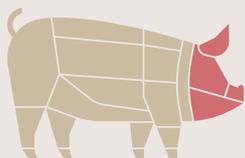
## Shoulder deboned 4D

⚖️ 4-5 Kg



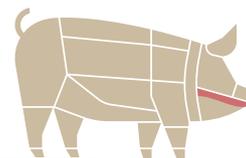
## Head

⚖️ 5 kg



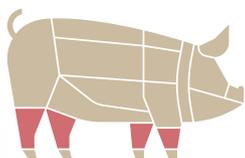
## Tongues

⚖️ 5 Kg



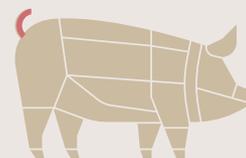
## Shank

⚖️ 1,5 Kg



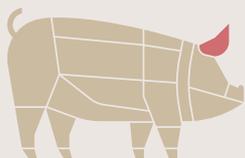
## Tails

⚖️ 5 Kg



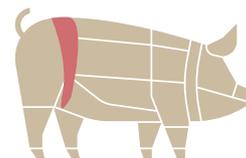
## Ears

⚖️ 5 Kg



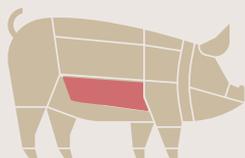
## Trimming 60/40

⚖️ 10 Kg



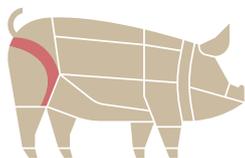
## Trimming 70/30

📏 10 Kg



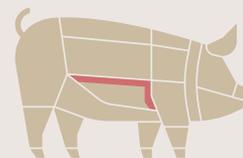
## Trimming 80/20

📏 10 Kg



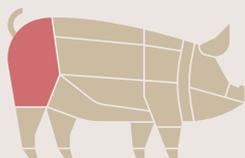
## Trito 95/5

📏 10 Kg



## Trimming 90/10

📏 10 Kg



## Value chain

Land work, breed selection, animal welfare, constant attention to farming research, dedicated feed produced in our own mill: these are the daily ingredients of the La Valle value chain.



## Technology is natural

Farm's technology is at animal welfare service: refreshing nebulizers with eucalyptus essence, dedicated spaces for animal rest and exercises, environmental enrichments guarantees psycho-physical animals well-being and their ability to express natural behaviors.



## Sustainability is a culture

La Valle produces clean energy thanks to its photovoltaic system. Our commitment is sustainability, animal welfare and attention to the environment.





**Dellavalle snc**

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SOMMARIVA PERNO | ISOLA DI BENE VAGIENNA | LANGHIRANO



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