



VERO. BELLO. BUONO.*



**pre-sliced as well!*



100% ITALIAN ORIGIN
HAND-PLACED SLICES

Welcome

We satisfy customers' demand for **true agricultural products**. Indeed, our delicatessens and pork meats are characterized by the rural dimension of the work, its authentic farming values, *unique* and unmistakable tastes.



VERO
BELLO
BUONO

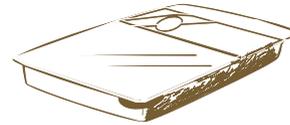
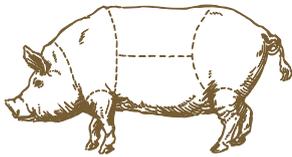
“true, beautiful, good”

Vero, Bello, Buono* *“true, beautiful, good”*

The constant search for quality, the love for Beauty, the experience in little gestures defines the art for cured meats of La Valle.

La Valle craftsmanship is now declined in soft slices placed by hand inside enchanting trays.

From Camus' ideal: *“It is not by concerns that man will become great. Greatness comes by the grace of God, like a beautiful day; a day that looked like all the others”*. We are aware of our distance from the Ideal of Cumus, but we are aware that by working every day with our hands, our heads and our hearts we will be able to move and make as many people as possible happy.



ORIGIN
VALUE

SOFT
SLICES

TOP-NOTCH
PACKAGING

* *pre-sliced as well!*



Tasty, fresh, *easy!*

- ✓ Artisanal sliced
- ✓ Only from Anatomical Cuts
- ✓ Very Thin Slices
- ✓ Atmosphere packaging
- ✓ Pre-formed Trays
- ✓ Waved Slices
- ✓ 100% Italian Meats
- ✓ Fixed Weight



DRY CURED HAM

CØSCIA PIEMØNTESE

Dry Cured Piedmontese Ham aged over 20 months. A sweet and pleasantly marbled ham, fragrant, with a wonderful structure, enhanced by a very sweet fat that melts in the mouth.



 80 g/pc

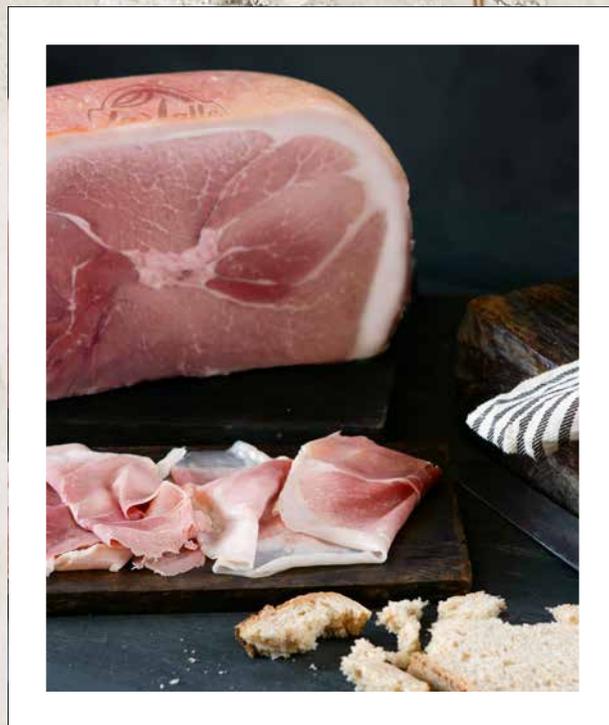
 10 pc/ct

UNIQUE COOKED HAM

LESSO LA VALLE

Superlativo

Unique Cooked Ham. The patient maturation of our excellent fresh thighs gives great solubility and special sweetness to the Piedmontese Cooked Ham. A very pleasant ham, with a surprisingly clean finish.



 80 g/pc

 10 pc/ct



Parma Ham PDO 18 months

Carefully selected thighs, aged for at least 18 months, with a very sweet taste and very thinly sliced. An unmistakable scent that recalls the maturing cellar.

Light pink color, delicate and inviting. Parma La Valle sliced is impeccably dedicated – from the flavor to the appearance – to the most refined and demanding palates.



 70 g/pc

 10 pc/ct

Baffa Smoked

Sliced speck with unique characteristics: tasty a shoulder and marbled like a Piedmontese thigh. These Baffe di Speck are produced with heavy legs of national pigs, not trimmed, left naturally to be smoked with beech wood and sliced.

The result is the only marbled sliced speck you've ever tried.



 70 g/pc

 10 pc/ct





Pancetta Unica

Unparalleled sweetness, embellished with a thread of pepper on the slice, a sin of gluttony from which there is sure absolution!

All the quality of the Italian farming in one of the funniest seasoned cuts. Excellence to be tasted in the company of warm bread or focaccia, and even better together with friends while enjoying a flute of Alta Langa sparkling wine.



 80 g/pc

 10 pc/ct

Coppa 5 Coste

Pork neck perfumed from the cellar and very sweet, only from fine national meats.

Large and marbled necks, sweet and seasoned. An irresistible cured meat, beautiful to look at and delicious to taste. A high quality and large cured neck to satisfy the most demanding gourmets.



 80 g/pc

 10 pc/ct



Mortadella Nazionale

Consistent like the whole deli counter version of La Valle Mortadella. It is crunchy and clean in the mouth, thanks only to the meat of national heavy pigs.

Delicious and irresistible, the slow-cooked Mortadella Nazionale cannot be missing from the table or inside a fragrant sandwich. Only without Pistachio because it is sliced in a strictly allergen-free environment.



 80 g/pc

 10 pc/ct

Selezione Nazionale

A delicious trio of quality cured meats, ready to be enjoyed on any occasion.

Pancetta Unica, Coppa 5 Coste and Seasoned Salame La Valle combined for an aperitif worthy of its name. A pack with a special weight of 120g to satisfy everyone!



 120 g/pc

 10 pc/ct



ARTICLE CODE AND PRODUCT NAME		EAN CODE	MEASURES	g/PC	PC/CT	CT/LY	LY/PLT
2PP10AF09	PROSCIUTTO CRUDO DI COSCIA PIEMONTESE	8054329070093	259x182x20 mm	80	10	16	8
2CC10AF09	PROSCIUTTO LESSO PIEMONTESE	8054329070321	259x182x20 mm	80	10	16	8
2PA12AF09	PROSCIUTTO DI PARMA DOP	8054329070345	259x182x20 mm	70	10	16	8
2SP12AF09	BAFFA DI SPECK	8054329070406	259x182x20 mm	70	10	16	8
2MO12AF09	MORTADELLA NAZIONALE	8054329070352	259x182x20 mm	80	10	16	8
2CP12AF09	COPPA 5 COSTE	8054329070383	259x182x20 mm	80	10	16	8
2PP12AF09	PANCETTA UNICA	8054329070390	259x182x20 mm	80	10	16	8
2AE12AF12	SELEZIONE NAZIONALE	8054329070475	259x182x20 mm	120	10	16	8

“I don't go where my heart takes me,
but I take my heart wherever I go”





ORIGINE 100% ITALIA

FETTE POSATE A MANO



PROSCIUTTO DI PARMA DOP

“RISERVA” STAGIONATO
MINIMO 18 MESI

- SUINI NATI ED ALLEVATI
IN **ITALIA** A NORMA
DEL DISCIPLINARE
- SENZA GLUTINE, LATTE E DERIVATI
- **DOLCE E PROFUMATO**

www.dellavallesnc.com

SOMMARIVA PERNO | ISOLA DI BENE VAGIENNA | LANGHIRANO



Dellavalle snc

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