



VERO. BELLO. BUONO.
From Farm to Deli



100% ITALIAN ORIGIN
THE TASTE OF QUALITY



IT 810 005 AGRICOLTURA ITALIA

Benvenuti

La Valle stands out for a *unique* value: complete control of the pork production chain. From farming, both conventional and organic, to the production of fresh meat and cured meats, we guarantee quality and transparency at every stage.

Thanks to this, we guarantee you a product of the highest quality, coming exclusively from naturally fed animals and from an entirely premium vertically integrated farm centred firm, to offer you the best in every taste.

VERO
BELLO
BUONO

“true, beautiful, good”

Vero, Bello, Buono

Beato Angelico, an artistic genius of the 15th century and celebrated author of the Annunciation in the Convent of San Marco in Florence, affirmed that art has the task of expressing the *verum*, the *pulchrum*, and the *bonum*: the **true**, the **beautiful**, and the **good**.

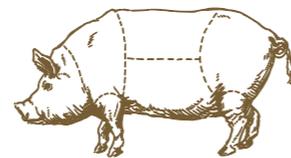
According to his vision, truth manifests itself in what is adequate to judgment, distinguishing itself from the false; the good resides in being in accordance with nature; and the beautiful is defined as “that whose contemplation pleases.”



AGRICULTURAL
ORIGIN



NATURAL
FEED



ITALIAN
PRODUCTION
CHAIN

We deeply believe that these universal principles – the true, the beautiful, and the good – are also intrinsic to food. Agricultural products that embody such qualities not only capture attention but are capable of offering exceptional satisfaction, fully satisfying the consumer.



our Group

Structure and Success

Our Group is an integrated entity composed of three key companies, each with a distinct role in our vertically integrated meat value chain:

La Valle: the company that gives its name to our line of high-end cold cuts, entirely dedicated to the breeding and reproduction of pigs, with staff and facilities focused on animal welfare.



Dellavalle: with its modern production plant in Langhirano (Parma), in the heart of the production area of raw ham and equipped with EU recognition number, it deals with the growth of animals to adulthood, the transformation and distribution of cold cuts.



Langa Carni: specialized in the marketing and daily distribution of high-quality fresh pork, supplying industrial customers.



The Group's total turnover has shown exponential growth, from 3.8 million euros in 2020 to 18 million euros for the year 2025.

To fully appreciate the Group's organic growth and financial strength, it is essential to analyze the revenue trends of its individual companies: Società Agricola La Valle S.S., Dellavalle S.n.c., and Langa Carni S.r.l.

We are proud to operate sustainably: all companies in the Group are energy self-sufficient, thanks to modern **photovoltaic systems**. Furthermore, our commitment to the environment and people is attested by the Organic production and **ISO45001** certifications.



La Valle manages an **integrated supply** chain for the processing and marketing of high-quality pork and cured meats. The farm Soc. Agr. La Valle di Dellavalle G.B. e R. raises pigs bred from boars of the traditional breeds listed in the **ANAS Herdbook**.



Langhirano (PR) - Dellavalle Snc Production Plant

Time

Ancient perfumes, slow seasoning, respect of rhythms and rituals. The time thanks us with full flavours, true and authentic.



Details

"God is in the details," said Ludwig Mies van der Rohe. The American architect, whose skyscrapers helped defining Chicago skyline, was deeply convinced that attention to details was essential to do one's job well. We, at La Valle, have the same conviction. It is the attention to the little things that allows us to give satisfaction to our customers, and thus to receive back as much joy.



Handmade

Hand packaging allows safe, healthy and personalized shipments, with the utmost respect for the product and its goodness.



La Valle Organic Delicatessen

Cured meats produced from animals raised with ample space and fed exclusively with organic vegetable products. La Valle Organic Delicatessen means the highest product quality, authentic naturalness, and food safety.

Organic Cooked Ham

8 Kg

1 pc

2PC01BIO

Organic Salame Milano

3 Kg

3 pcs

2MIL00BIO

Organic deboned Dry Cured Ham

7 Kg

2 pcs

2PC00BIO

Organic Mortadella

4 Kg half

2 pcs half

2MOR00BIO



IT BIO 005 AGRICOLTURA ITALIA

Natural cured meats obtained from processes that protect human health, the environment, and animal welfare.



Organic

Dellavalle is among the few Italian companies to offer a product from **organic farming** covering all three pig production chain areas.

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 product repertoire:

Live pigs
Meats
Cured Meats

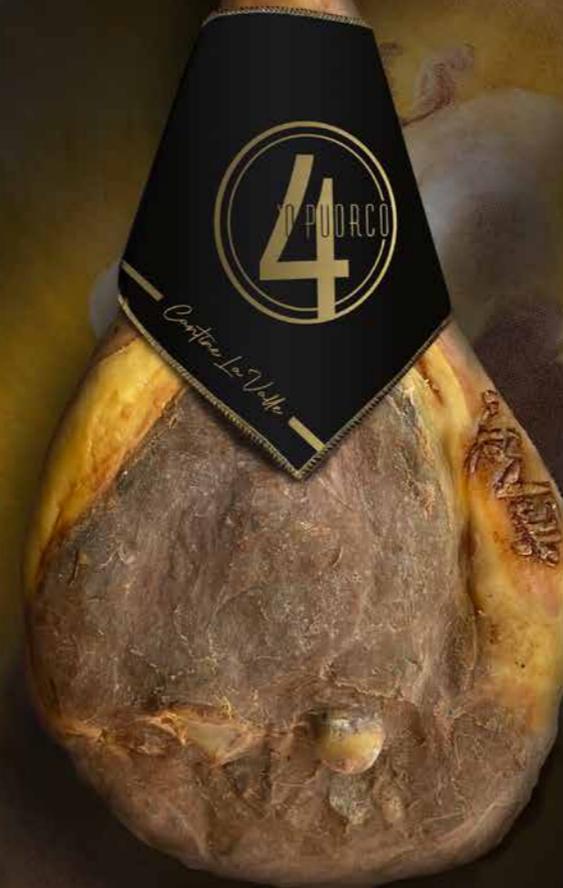


11 ~ 12 Kg

> 20 m.

1 pc

2PC260P15



According to the Neapolitan tradition, the number 4 evokes the **pig**. This ham is the true expression of the pig.

Our animals, free to root and live outdoors in the woods, are raised with a maximum of 12 heads per hectare. Their diet is strictly organic, based on cereals and fruits of the undergrowth.

From these pigs comes a rare delicacy dedicated to true gourmets: **'O puorco!**

CURED HAM
**COSCIA
 PIEMONTESE**

Natural pig feeding with wheat, corn, barley, soy and bran. Cured hams from exclusive **100% Piedmont origin**
 Natural slow growing breeding for a product that stands out. It is our land to say who we are.

DEBONED

8 ~ 8,5 Kg

> 20 m.

2 pcs

2PP18S008
 2PP18AD08

WITH BONE

10 ~ 10,5 Kg

> 20 m.

2 pcs

2PP18C010



- ✓ *Natural feeding of pigs with wheat, corn, barley, soy and bran*
- ✓ *Cured hams from selected thighs of exclusive Piedmont origin*
- ✓ *Natural breeding with slow growth*
- ✓ *for a product that stands out*

DEBONED

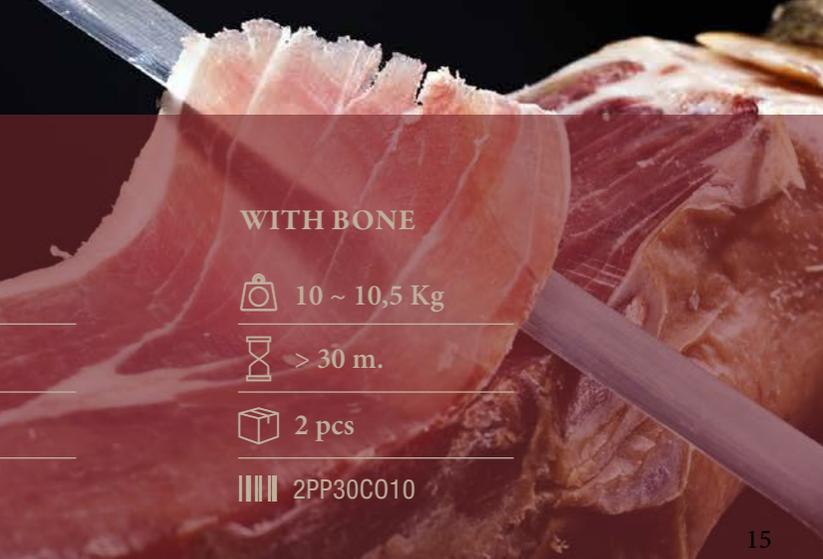
- ✓ *Clean to the knife*
- ✓ *20 months of maturation*
- ✓ *Boneless cassa alta*
- ✓ *Weight 8+*

WITH BONE

- ✓ *Sweet*
- ✓ *20 months of maturation*
- ✓ *Aesthetic selection*
- ✓ *Weight 10+*

900

900, like his days. The desire to discover the limit, always pushing it a little further, has led us to season our best thighs for 900 days.



- ✓ *A numbered production of 900 pieces per year*
- ✓ *A patient aging in the Langhe and Roero for over 30 months*

DEBONED

8 ~ 8,5 Kg
 > 30 m.
 2 pcs
 2PP30CP10
 2PP30CA10

WITH BONE

10 ~ 10,5 Kg
 > 30 m.
 2 pcs
 2PP30C010

le VINACCE

wine ham

It is a ham hot as the sun that made the grapes ripen on the happy hills of the Langhe, as mysterious as cellars shadows in which it remains to mature, closed in oak barrels.

While aromas sucked from grapes interpenetrate with those of prized meat of pigs raised with five noble cereals, the slice takes on a beautiful antique pink color, with ruby transparencies, and a scent that recalls the lands we love.

DEBONED

8 Kg

> 24 m.

1 pc

2PP20VA10

WITH BONE

10 Kg

> 24 m.

1 pc

2PC260P15

Seasonally available
from October through December

The VINACCE should be sliced at room temperature, it is a rare ham for gourmets.



DEBONED

5 ~ 6 Kg

> 600 gg. / 20 m.

1 pc

2PC20SP04D

WITH BONE

7 ~ 8 Kg

> 600 gg. / 20 m.

1 pc

2PC20SP06D



600

seicento

CURED SHOULDER

Its sweetness is **rare** and **incredible**.

The long curing, **at least 600 days**, helps to shape the extremely sweet flavor resulting from the special and deep marbling of this anatomical cut.

Time here it makes a **masterpiece**, making such a poor cut capable of transforming itself into a wonderful *gourmet* experience.

prosciutto Crudo di Cuneo

D.O.P.

Where wood *aroma* combines with the scent of clean Alps air of the Cuneo province, the regal and majestic *Crudo di Cuneo Dop* ages.



A sharp blade, like a delicate artist, unravels its golden skin, revealing the secrets in its thin layers. The **Prosciutto Crudo di Cuneo Dop** unfolds like a work of art, showcasing its beauty, a mosaic of light pink and marble white.

Its thin slices resemble rose petals, delicate and inviting. At the first bite, it melts in the mouth, releasing bold and deep flavors.

It is a *sensory journey* through sun-kissed fields, tidy vines, and mysterious forests.

 10 ~ 11 Kg

 > 20 m.

 2 pcs

 2CN20C010D

Prosciutto Crudo di Cuneo Dop is more than food; it is a ritual that connects tasters with the land and the ancient tradition behind it. Each slice carries the history of generations of farmers and cured meat masters who passed down their knowledge with love, offering a treasure of rare taste and beauty.

Prosciutto Crudo di Cuneo Dop is a local product controlled by INOQ – Istituto Nord Ovest Qualità. Farming, slaughtering, and maturing occur within the province of Cuneo, in a span of less than 90 kilometers, with careful selection of animals to ensure the highest standards.



*We never know
how high we are till
we are called to rise.*

Emily Dickinson



“**Selection**”, from Italian *Selezione*, for Dellavalle means the best: most beautiful hams with the highest quality and sweet taste. Hams that

The “**Selection**” is available for bone-in **Prosciutto di Parma PDO**, bone-in bone-in **Prosciutto San Daniele PDO** and bone-in **Prosciutto Nazionale** fire-branded La Valle.



-SELEZIONE-

Prosciutto di Parma PDO

 10 ~ 11,5 Kg

 2 pcs

16 m. 2PA3CC010
20 m. 2PA20C010D
24 m. 2PA24C010D



Prosciutto di San Daniele PDO

 10 ~ 12,5 Kg

 2 pcs

20 m. 2PS18C010D
24 m. 2PS24C010D



Nazionale Cured Ham

 10 ~ 11,5 Kg

 2 pcs

16 m. 2PC14C010D
20 m. 2PA20C010D



24 months

 8 ~ 8,5 Kg

 2 pcs

 24 m.

 2PA24S010D



20 months

 8 ~ 9 Kg

 2 pcs

 20 m.

 2PA20S010D



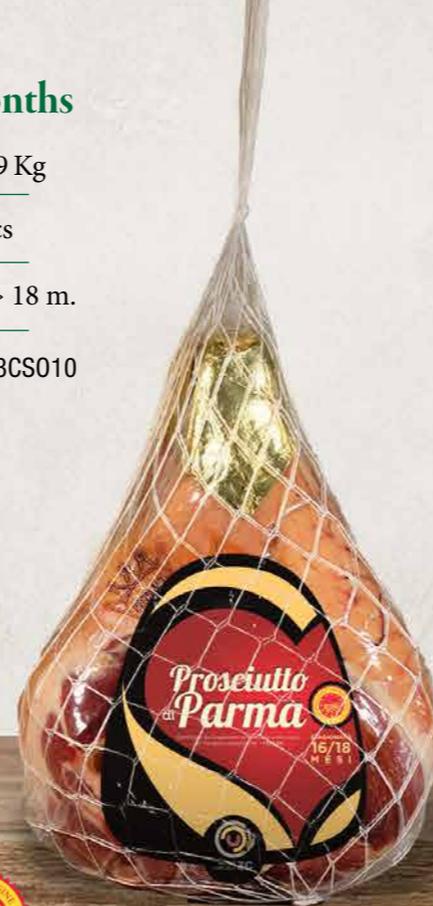
16 months

 8 ~ 9 Kg

 2 pcs

 16 > 18 m.

 2PA3CS010



24 months

 8 ~ 8,5 Kg

 2 pcs

 24 m.

 2PS24S010D



20 months

 8 ~ 9 Kg

 2 pcs

 18 > 20 m.

 2PS18S010D



Prosciutto di Parma PDO

The ideal prosciutto, very sweet, capable of satisfying the most demanding customers. Exclusively the best Parma, for beauty, goodness and undisputed quality of the raw material, are included in the Selection. Extremely well-cared-for hams, therefore able to satisfy the customer both aesthetically and in taste. The flavour evolves over time and may vary slightly depending on the aging, with more aged hams presenting a more intense and complex taste.

The aftertaste is pleasant and persistent, never intrusive. The aroma is fragrant and unmistakable, with notes reminiscent of dried fruit and toasted hazelnut, especially in the more aged hams.

Prosciutto di San Daniele PDO

San Daniele Selection bone-in stands out for its shape, beautiful slice, and delicate, sweet, and slightly savoury flavour, with a more pronounced aftertaste that develops with aging. The texture is soft, and the slices melt in your mouth. This is a prosciutto that, in addition to having a soft slice and a sweet flavour, adds importance to the deli counter.

It is characterized by a balance between sweetness and savouriness, with hints of dried fruit, chestnuts, and toasting. The prolonged aging gives it a persistent aroma and a more decisive taste, with nuances reminiscent of aging cellars.

20 months

📏 10 ~ 11,5 Kg

📦 2 pcs

🕒 20 m.

📦 2PC3CC010D



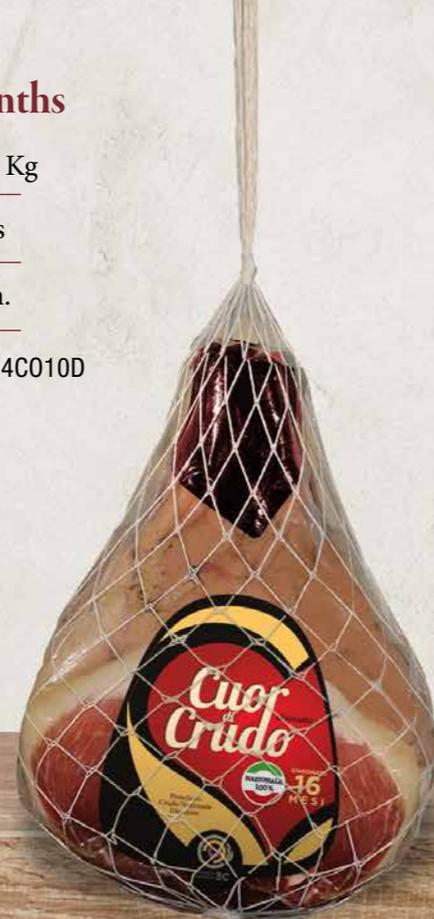
16 months

📏 8 ~ 9 Kg

📦 2 pcs

🕒 16 m.

📦 2PC14C010D



Nazionale Cured Ham

Il Nazionale Selezione La Valle is a Prosciutto of excellence. Only national bone-in hams that stand out for their beauty and quality when tested with a needle are branded with the La Valle mark. To be branded La Valle, the hams must have a fat covering of 1.5 to 2.5 cm in height. In addition, the Nazionale Selezione is distinguished by its low trimming and guaranteed minimum aging of 16 and 20 months.

Prosciutto crudo of pure Italian tradition. Intense pink color, marbled with pearly white fat. On the nose, sweet and savory notes with hints of aged meat. On the palate, soft and enveloping, with the perfect balance between sweetness and lasting savoriness. Clean, aromatic finish.

📏 8 ~ 9 Kg

🕒 20 m.

📦 2 pcs

📦 2PP18S008



Coscia Piemontese

📏 8 ~ 9 Kg

🕒 20 m.

📦 2 pcs

📦 2PP30CP10



900 – 30-Month Reserve

Le Vinacce Wine Ham

📏 8 ~ 9 Kg

🕒 20 m.

📦 2 pcs

📦 2PP20VA10



📏 5 ~ 6 Kg

🕒 20 m

📦 2 pcs

📦 2PC20SP04D



600 – 20-Month Aged Shoulder



All our bone-in hams are available **deboned** as well

ROUND SHAPE



PRESSED SHAPE



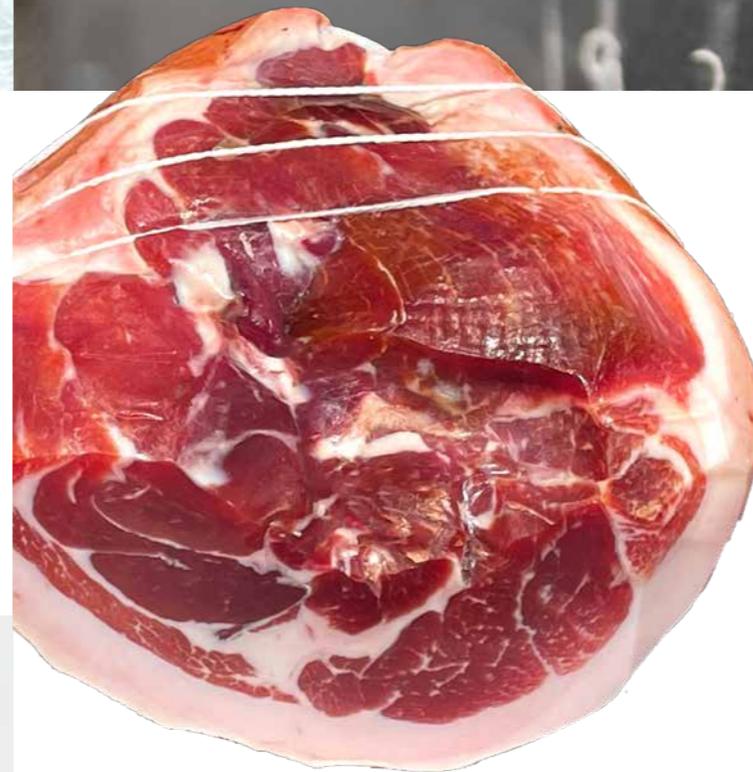
HALF SHAPE



QUARTES SHAPE



BLOCK SHAPE



Round Shape

This particular boneless hams shape gives product a rounded shape and a **large slice**, perfect for great on table presentations and the most demanding connoisseurs.

 8 ~ 9,5 Kg

 2 pcs

Curing time of each reference is the same as pressed hams on the following pages

All our deboned hams are skinned, hand-trimmed, and hand-tied.



PROSCIUTTO LESSO LA VALLE



“Rich marbling, natural sweetness –
Lesso is the cooked ham for true connoisseurs.”

The brine curing of La Valle’s finest pork legs gives the Lesso Piemontese exceptional tenderness and a distinctive natural sweetness. A truly delightful cooked ham with a surprisingly clean finish.

- ✓ *Salted on the bone*
- ✓ *Static rest in brine 7 days*
- ✓ *Manually deboned after rest*
- ✓ *Steamed*
- ✓ *Very tender*

Cooked Ham with Truffle

Ham slowly cooked and enriched with flakes of Italian black truffle. Ideal on a slice of freshly baked bread, for a truly special happy hour.

 5 Kg half / 10 ~ 12,5 Kg whole

 Dry-aging: 7 days ~ Resting: 14 days

 4 pcs half / 2 pcs whole

 2CC01CT05 half / 2CC01CT10 whole



 5 Kg half / 10 ~ 12,5 Kg whole

 Dry-aging: 7 days ~ Resting: 14 days

 4 pcs half / 2 pcs whole

 2CC01C005 half / 2CC01C010 whole



GAMBERO ROSSO



“The Lesso is a high-quality cooked ham obtained from fresh white breed pig legs, carefully selected at the origin for the production of PDO raw ham. The legs are left to rest on the bone before deboning to tenderize the meat. The ham is processed without the use of mechanical kneading, with manual salting in the artery, and steamed at high temperatures. Lesso is a clean, honest cooked product, with the sweet flavor of well-cooked pork (the name ‘Lesso’ comes from the ancient Piedmontese tradition of boiling meat). Its appearance is authentic, with good marbling in the lean parts. The free water content is less than 0.98.”



8 ~ 10 Kg

> 16 m.

2 pcs

2SG08SO08D



DEBONED

7,5 ~ 9,5 Kg

> 16 m.

2 pcs

2PC14SOPED
2PC14ADPED



WITH BONE

10 ~ 10,5 Kg

> 16 m.

2 pcs

2PC14COPED

2 Kg

5 pcs

Whole

2GU09NA03

Half

2GU09NA02



TRIMMED

4 Kg

16 > 24 m.

1 pc

2ZI12CU02



TIED

5 Kg

16 > 24 m.

1 pc

2ZI12CU04

Prosciutto Sgambato Nazionale

From the complete removal of the bone, already in the first phase of processing, the Sgambato Nazionale La Valle is born. Its flavor is rich in aromas thanks to the use of pepper, garlic, bay leaf, rosemary and juniper berries in the seasoning. The very careful and slow seasoning, the use of the heaviest fresh legs, the characteristic aroma and the golden color of the rind make this limited production a true excellence for the best delicatessens and butchers.

Prosciutto Nazionale Pepato

Peppered La Valle Ham It is a tasty and well seasoned specialty, ideal for fine cutting with a knife. The fresh thighs are flavored with pepper and garlic right from the first salt, to give this specialty character and taste.

Guancia Nazionale

Italian heavy pig cheek slowly seasoned for an enveloping and fragrant flavour. The national guancia is well seasoned and generously covered with black pepper.

Culatello di Zibello DOP

Culatello di Zibello Dop La Valle, a noble cured meat with a sweet taste and cellar scent, is produced starting from the heart of the pork leg, without rind and hips. When fresh, the weight is 9/10 kg, while once seasoned it drops to 3/4 kg. Stuffed with pig bladders prepared for 2 days in running water and sanitized in vinegar. Salted with pepper, nutmeg and sea salt.

TRIMMED

-  1,8 Kg
-  12 m.
-  4 pcs
-  2FI09NP03

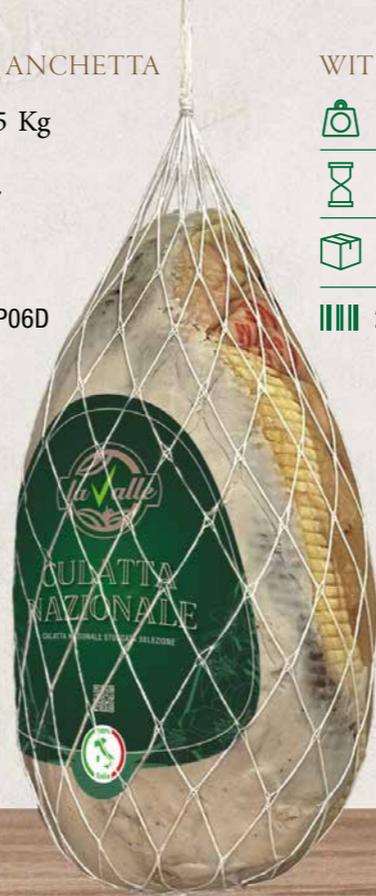


TIED

-  2,5 Kg
-  12 m.
-  4 pcs
-  2FI09NA03

WITHOUT ANCHETTA

-  4,5 ~ 5,5 Kg
-  < 16 m.
-  3 pcs
-  2PC20CP06D



WITH ANCHETTA

-  5,5 ~ 6,5 Kg
-  < 16 m.
-  3 pcs
-  2PC20CU06D

WITHOUT ANCHETTA

	4 ~ 5 Kg
	3 pcs
	
> 20 m.	2PC20CU06D
> 24 m.	2PC24CU06D

WITH ANCHETTA

	5 ~ 6 Kg
	3 pcs
	
> 20 m.	2PC20CU06D
> 24 m.	2PC24CU06D



Fiocco di Prosciutto

The fiocco is a prized cured meat made from the pig's thigh. Round in shape, it has a lean, compact flesh of vibrant red with light marbling. The small slice is ideal for aperitifs and home use. Its flavor is intense, savory, and more decisive than prosciutto. Its texture is extremely soft and buttery.

Culatta Nazionale

Culatello with rind of exceptionally large size: up to 7 kg. The long curing period of minimum of 1 year, rind's protection and the choice of exclusively Italian high quality fresh pork things, will make our Culatta melting in your mount.

Culatta Riserva

We recommend slicing this **delicacy** for discerning palates very **thinly**.

Let yourself be *enveloped* by the **aroma** of its aging and the gentle **sweetness** of its marbling.

Available in
18/20- and 24-month AGING

WITHOUT ANCHETTA

4 ~ 5 Kg

< 16 m.

3 pcs

2PC20AF06D

WITH ANCHETTA

5 ~ 6 Kg

< 16 m.

3 pcs

2PC20SM06D



Culatta Affumicata

Culatta from farm raised pigs' born and raised in Italy. It's delicately smoked, at its curing qualitative peak, with mature beech wood.

The gentle smoking embraces the refined scent of curing cellar and creates a sweetly unique flavor. "The 1st Seasoned Smoked Culatta in Italy".

Pancetta Unica

Italian Cured Pork Belly
A single anatomical cut sewn by hand and cured for one year. Product of an ancient time, by choice of animals, processing and long curing time.

Finished product, for connoisseurs, weighs 15 kg. Note that they are not two pancetta rolled together and cured, but one, *the Unica*.



15 Kg

> 12 m.

1 pc



Whole

2SP12PG10

Half

2SP12PG01

0,400 ~ 0,800 Kg

30 < 60 gg.

5 < 20 pcs

2VA60SA11



Salame di Varzi DOP

Ancient times touch, of stones' cellar and slow natural aging. The taste is full, true, authentic. White natural flower. Perfect slice. Venetian red.

Salame di Varzi La Valle is **unique**.

The long resting, sustained by farm fresh consistent meats, varies from 30 days for the smallest size salami to 6 months for the salami with double casing hand tied.



0,200 Kg

30 gg.

5 < 20 pcs

2VA30TA02



1,100 Kg

> 4 m.

5 < 20 pcs

2VA06CU13



Truffle Salami

Salami enriched with a precious ingredient: the black truffle. Seasonal product, made from September to November.

A perfect combination of fine meats and seasonal truffles.

Salame Cucito

Noble cuts' Salame, such as ham trimmings, seasoned for more than 4 months thanks to the double hand-sewn pork casing. Slow aging enhances product's organoleptic characteristics: intense and persistent aromas of cellar, wine, garlic and pepper.

It leaves the mouth clean.



Mortadella with *PDO Pistachios from Bronte*

Mortadella Nazionale La Valle is characterized by a clean flavor. On the palate it is consistent thanks to the quality of the national raw meat. It is enriched with Pistachios from Bronte. *Also available without Bronte Pistachios or in the variant with Black Truffle.*

 15 Kg
Natural bladder Ø 23 cm
25 / 50 / 100 kg
Synthetic casing Ø 33 cm

 1 pc

 Ø 13cm 2MV07PI05
Ø 23cm 2MV07PI15
Ø 33cm 2MV07PI25



“The Mortadella Nazionale with Bronte Pistachio PDO is made from cuts of heavy national pork. The cooking process varies depending on the size of the product. The sizes range from 15 kg in natural casing, or 50 or 100 kg in synthetic casing. Mortadella La Valle is traditional in all its expressions. It has a compact, soft, and juicy texture, with generous chunks of pork fat, pistachios, and whole peppercorns. The nose and aromas are typical of spices that are non-invasive and well-integrated with the high-quality pork. The flavor is perfectly balanced on the palate, very flavorful but without being overwhelming. It finishes with cleanliness and elegance.”



3 Kg

> 12 m.

2 pcs

2LA09SVC0



Lardo di Colonnata PGI

Lardo di Colonnata PGI La Valle is a grand and exemplary expression of lardo di Colonnata, a historic humble side dish for the local marble quarrymen's snack. White, vivid and shiny, it looks just like marble shining in the sun. On the nose it exudes inebriating sweet and savoury aromas of fresh fat, so precise that it doesn't even seem greasy, accompanied by light garlic and a wide range of fresh and focused balsamic notes, intense but not invasive, attributable to the blend of herbs and spices with which the lard has shared the basin. Everything returns in the mouth: the beautiful sweet/savoury balance, the perfect fat, the gentle and strong aromas of the tanning, completed by a fruity aftertaste that testifies to adequate seasoning. The structure is another of its strong points: soft, melting and juicy, almost creamy.



3 Kg

< 4 m.

2 pcs

2LA09SV03



Lardo Nazionale con Spalotto

Lard sweet as honey: it melts on the palate. A simple product, of national raw material, cured in salt for 4/5 weeks and subsequently flavored with only black pepper.

White when cut, veined lean with a heart tending towards pink.

2,5 Kg

5 pcs

Whole

2SP12CP10

Half

2ZI24CU04



Coppa 5 Coste

Sweet and fragrant *Coppa*, cured pork neck, thanks to slow curing and highest raw material quality. Il muscolo cervicale, posto The cervical muscle, placed between the head of the pig and the fifth and sixth ribs, balanced in the lean and white part, is wrapped in natural pork belly skin. To valorize fragrances given by slow aging, a limited percentage of salt and a measured use of spices are utilized.

 6 ~ 7 Kg

 < 16 m.

 2 pcs

 2SP05NA05



 ~ 5 Kg

 > 12 m.

 2 pcs

 2SP05FI05



 ~ 5 Kg

 > 12 m.

 2 pcs

 2SP05FM05



Baffa di Speck Nazionale

Slowly seasoned Speck Nazionale and smoked with beech wood.

The legs of heavy domestic pigs give gently marbled slices. Very delicate taste thanks to the lightness of natural beech.

La Valle Hay's Speck

La Valle hay speck is fragrant like the herbs around it. The flavor is inviting, tasty, new. Our Speck aged in hay is a rare product that will surprise you.

La Valle Mountain Flowers' Speck

The Baffa di speck La Valle with mountain flowers is unique thanks to the aromatic herbs and Alps' flowers which make it delicate and fragrant at the same time. Unique and gourmet speck, for connoisseurs.



📦 2 ~ 3 Kg

📦 2 pcs

|||| 2C001PA02



📦 5 Kg

📦 2 pcs

|||| A metà
2SC12C002



📦 5 Kg

📦 2 pcs

|||| 2CC01TE05



📦 2 ~ 3 Kg

🕒 < 4 m.

📦 2 pcs

|||| 2P009FI03



Pancetta Unica Cotta

Delicate like Pancetta Unica, clean like Piedmontese Lesso. Pancetta marinated in the same brine as Cooked Lesso Piemontese ham and subsequently rolled up and boiled at low temperature. Smoked with natural wood.

Ideal on a slice of freshly baked bread.

Pink Salami

Even sweeter than our Cooked Lesso Piemontese Ham. An atypical and uncommon salami, made from the best cuts of national pork and cooked slowly. A tireless salami, because you won't be able to stop eating it.

Splendid fine sliced, sublime cut with a knife. Ideal for an appetizer that "makes the difference".

Testa in Cassetta

"Testa in cassetta", also known as "coppa di testa", is a typical sausage from the Italian peasant tradition. It is prepared using the choice parts of the pig's head, which are cooked and pressed into a rectangular mold (hence the name "cassetta," meaning "little box"). The result is a very flavorful cold cut with an excellent consistency, featuring pieces of lean meat and spices. Its taste is rich and aromatic. It is enjoyed thinly sliced, often as an appetizer, sometimes with a few drops of lemon or paired with rustic bread.

National Filet

The Italian pure pork tenderloin is a lean and tasty cut, slowly seasoned and a refined delicatessen. The larded variant is characterized by a sweeter flavor and a soft consistency.

The Lonza Puro Occhio is suitable for a light and tasty aperitif, while the version with lard is recommended over a warm focaccia.

 0,500 Kg

 5 < 20 pcs

 2VA05CP05



 0,800 ~ 1,4 Kg

 5 < 20 pcs

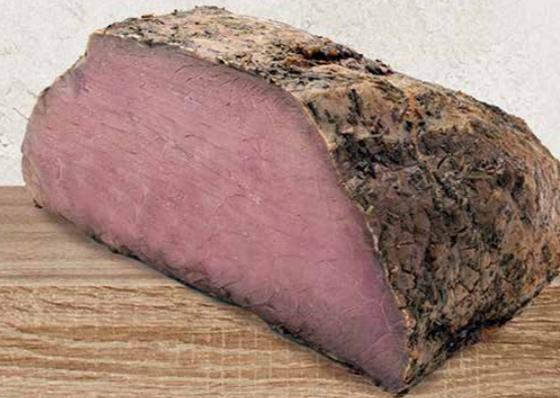
 2CC01ST01



 4 Kg

 2 pcs

 2C001RB03



 4 Kg

 2 pcs

 2CC01P010



Cotechino Nazionale

Artisan cotechino prepared with rind and pork meat from national heavy pigs. With a clean taste, without the prevalence of any scent other than the sweet one typical of well-cooked pork.

Available in fixed weight 400g *wrapped*. Available both *pre-cooked and raw*.

Pork Shank

Pre-cooked shank of heavy weight ham not churned but tenderized with slow maturation. Salty and flavored with natural herbs, it is characterized by the quality of the raw material and its tenderness. It can be a dish for two people.

Available in variable weight up to 1.4 kg, or in fixed weight 1 kg.

Garronese Roast-Beef

Fresh Garronese beef raised in Italy. There is no churning or syringing, the topside is passed by hand with olive oil, salt and spices, finally cooked.

Ideal as a single dish, thinly sliced and dressed with a drizzle of extra-virgin olive oil.

Porchetta

The Porchetta with roasted fillet and pancetta is irresistible, seasoned at the right point, savory and consistent thanks to the superior quality heavy national pork. To be sliced and enjoyed cold or warm, like a freshly baked porchetta.

Recommended sliced to stuff a tasty sandwich, seasoned with salt and pepper.

📦 1,5 Kg

📦 2 pcs

||||| 2C001CP02



Beef Carpaccio

Dry-cured and seasoned with mountain herbs. A fresh cured meat with a pleasantly spiced flavor. The beef topside is wrapped in herbs that impart their unmistakable aroma and marinated taste.

Perfect to be served and enjoyed as an ultra-thin carpaccio.

📦 5,5 Kg

🕒 < 4 m.

📦 1 pc

||||| 2BR03FA04



Bresaola from Piedmontese beef Fassona

Selected raw material of Piedmontese Fassona breed. Bresaola characterized by a delicate flavor and a very tender texture.

Bresaola di Fassona Piemontese is the queen for a light and tasty meal, accompanied by a drizzle of extra-virgin olive oil and a pinch of fresh salad.

📦 4 Kg

🕒 < 4 m.

📦 1 pc

||||| 2BR03WA04



Bresaola from Wagyu Beef

Bresaola obtained with one of the finest meats in the world: slow growing Wagyu breed cattle. This beef that stands out for its “marbling”: a dense texture of thin streaks of unsaturated fat, which give melting and enveloping flavor to this extraordinary excellence.

📦 6,5 Kg

🕒 < 4 m.

📦 2 pcs

||||| 2P009FI03



Gran Taglio Bresaola Punta d'Anca

The largest bresaola in the La Valle family! This premium cut is made from the top round, sourced from the innermost and most tender section of the beef thigh. It stands out for its large, thick pieces. When sliced, it reveals an intense ruby red color with a fine, compact grain. Its flavor is delicate, sweet, and slightly aromatic, less salty compared to other cured meats. Its texture is exceptionally soft and velvety. It is a product of excellence, best enjoyed on its own to fully appreciate its refinement.

Our Portion Cuts

CODE	PRODUCT	KG	PCS
2PP900TR01	900 – 30-MONTH RESERVE	0.9	8
2PA24PR01	LA VALLE PROSCIUTTO DI PARMA PDO – 24 m.	0.9	8
2PA20PR01	LA VALLE PROSCIUTTO DI PARMA PDO – 20 m.	0.9	8
2PA16PR01	3C PROSCIUTTO DI PARMA PDO – 16 m.	0.9	8
2PS24PR01	LA VALLE PROSCIUTTO DI SAN DANIELE PDO – 24 m.	0.9	8
2PS18PR01	LA VALLE PROSCIUTTO DI SAN DANIELE PDO – 20 m.	0.9	8
2PC18PR01	LA VALLE PROSCIUTTO CRUDO NAZIONALE – 20 m.	0.9	8
2PC14PR01	3C PROSCIUTTO CRUDO NAZIONALE – 16 m.	0.9	8
2CP12CP01	LA VALLE COPPA NAZIONALE 5 RIBS – Half	0.8	10
2Z112CU02	LA VALLE CULATELLO DI ZIBELLO PDO – Half	1.9	2
2CL20NA01	LA VALLE CULATTA NAZIONALE – Half	2.9	4
2GU09NA01	LA VALLE GUANCIALE NAZIONALE – AGED – Piece	0.4	12
2LA09C001	LA VALLE LARDO DI COLONNATA PGI – Piece	0.3	10
2MV07PI01	LA VALLE MORTADELLA NAZIONALE WITH BRONTE PISTACHIO PDO	0.4	12
2VA30SA01	LA VALLE SALAME – Half	0.4	20



2PP900TR01



2PA24PR01



2PA20PR01



2PS24PR01



2PA16PR01



2CL20NA01



2CP12CP01



2Z112CU02



2GU09NA01



2LA09C001



2MV07PI01



2VA30SA01





Sommariva Perno (CN) - Farm and Corporate office



 Razza Tradizionale Italiana

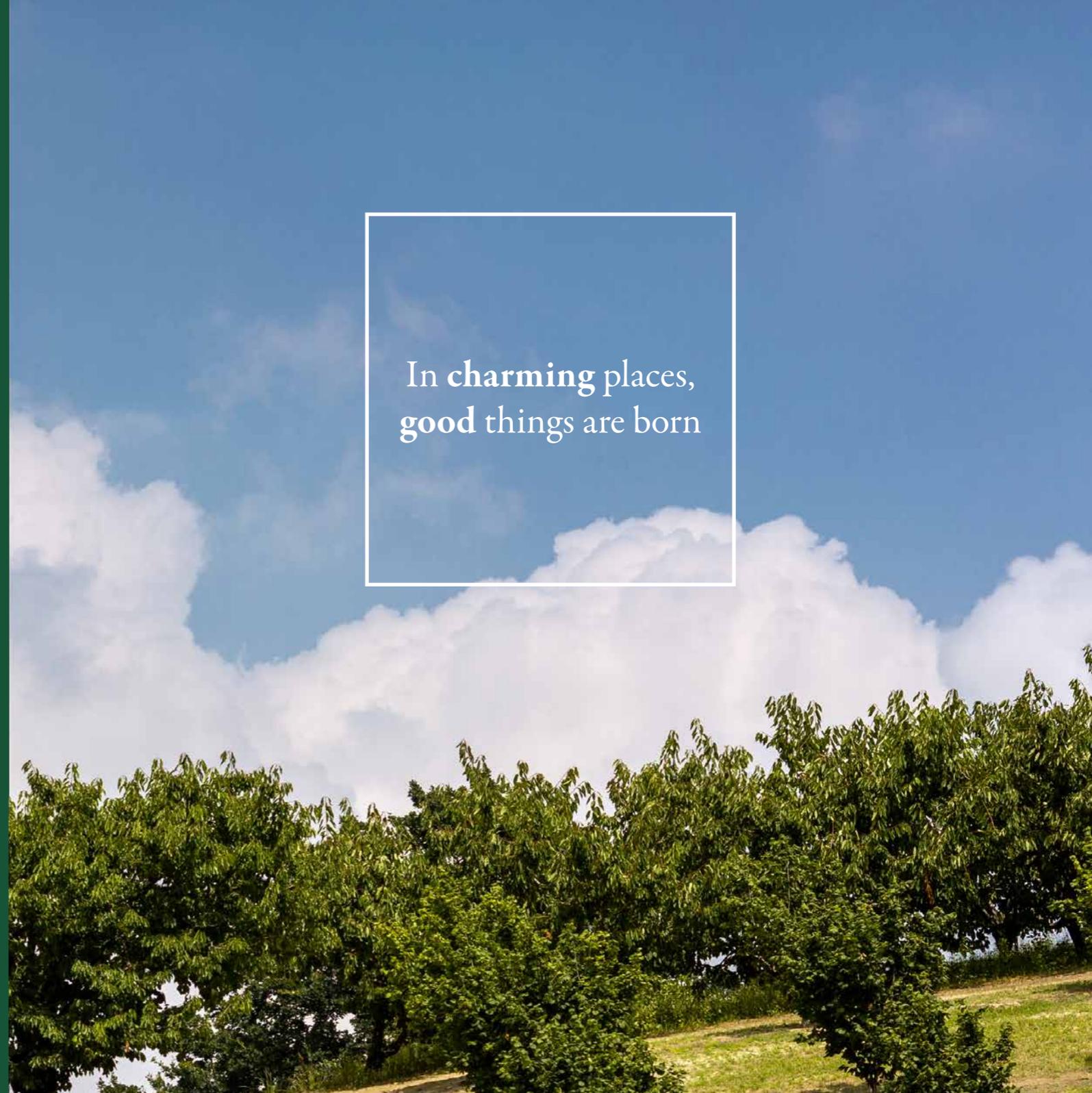


Isola di Bene Vagienna (CN) - 3C Farm



Langhirano (PR) - Production Plant

In **charming** places,
good things are born





Dellavalle snc

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SOMMARIVA PERNO | ISOLA DI BENE VAGIENNA | LANGHIRANO



100% ITALIAN ORIGIN
THE TASTE OF QUALITY