



The Taste of Quality





Welcome

We are in **Langhe, Roero and Monferrato** area, a tiny strip of land located in the southern part of Piemonte region, Italy. A land recognized World Heritage by UNESCO thanks to the magnificence of its twelve rolling hills, its ancient villages and the beauty generated from man's agricultural interaction with the surrounding natural environment.

With our attention pointed toward the future, we raise with passion our swine from 1947. Società Agricola La Valle of Dellavalle Family, farmers in the hearth of Italy.



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

Land work, animals care, natural feed, slow curing: these are the ingredients of the agricultural **value chain** of La Valle.

Breed selection, constant attention to farming research, dedicated feed produced in own mill makes La Valle Swine the cornerstone of our production.

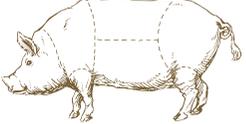


Values

La Valle has the unique value, sought by the consumer to **control** from the origin the **value chain**.

We can offer you our products because as farmers we have farmed our land.

A family of farmers. An efficient and trustworthy organization. A Farm managed according modern business administration standards that reaches out to global markets.



100%
FARM
FRESH

100%
ITALIAN
MEAT

100%
NATURALLY
FEED

100%
CONTROLLED
CHAIN

The rediscovery of food **goodness** and **beauty**,
experiencing *true tastes* protecting
the environment and yourselves.





Parma Ham PDO

Parma Ham PDO La Valle is characterized by fragrant and full flavour, the salty taste is almost absent, below the average mark. The marbling is consistent and brings sweetness. Muscular tissue is flawless and solid. The colour is pink toward red. The perfume recalls the curing room.

Immediate and spontaneously sweet at 16 months of age. Expressive and gifted with convincing ripeness when he is turning 18 months old.



San Daniele Ham PDO

San Daniele Ham PDO La Valle is characterized by intense perfume, due to complete thigh salting as tradition require. Pinkish red slices' colour is interrupted only by faint white stripes. Slices are soft and delicate.

Perfect and well-defined structure, unbelievable balance between taste and consistency at 16 months age.

Prosciutto Crudo

Prosciutto Crudo La Valle is characterized by well-defined taste. Only leanest and lighter thigh are selected. The slice colour is red intense. Delicate marbling. Slice consistency can be dry or sweet according to the curing length.

Wonderful balance between strength and experience already at young age, from 10th to 12th month.

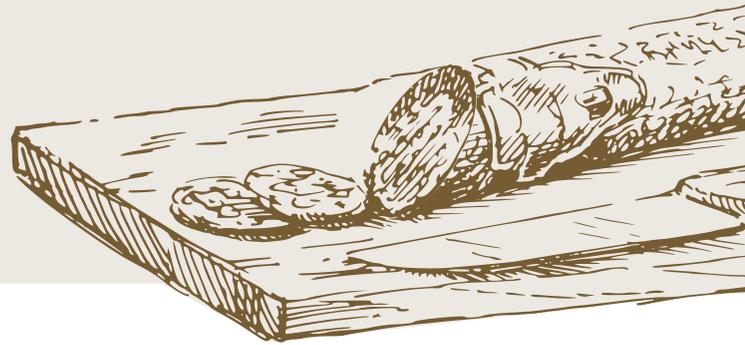




Salame di Varzi PDO

Ancient times, cellars' stones
and slow natural aging scents.
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 our farm
fresh consistent meats, varies from 30 days
for the smallest size salami to 6 months
for the salami with double casing hand tied.



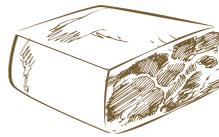
Our Prosciutto's Shapes



WITH BONE



WITHOUT BONE



BLOCK



HALF



QUARTER



PRE-SLICED
Self-Serving Trays
at Fixed Weight





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