

SAPORI DELLA
VALDICHIANA



IL SAPORE DELLA TOSCANA
dal 1960

COMPANY PROFILE







SAPORI DELLA VALDICHIANA

From Tuscany with taste.

Sapori della Valdichiana is a family run company which, **for over 50 years**, has offered products typical of the region such as porchetta, prosciutto and cured meats, all produced through natural and organic methods.

Immersed in the pristine hills of the **Valdichiana**, we carry on the food traditions of our ancient land, maintaining intact the traditional systems of production **with a constant attention to hygiene thanks to the most sophisticated monitoring during all the phases of production.**

Many flavors to satisfy the most refined palates.

The love of genuine and traditional Tuscan flavors and the wish to satisfy and astonish the palates of our customers has given rise to our **numerous lines of production.**

The creation of an excellent product has **precise rules** and a few secrets as well. Every step of the production and the raw materials are fundamental. For this reason, **Aldo Iacomoni and his son Giorgio** personally oversee the environment where animals destined to processing are raised and then initiate the preparations in the **Monte San Savino facility.**

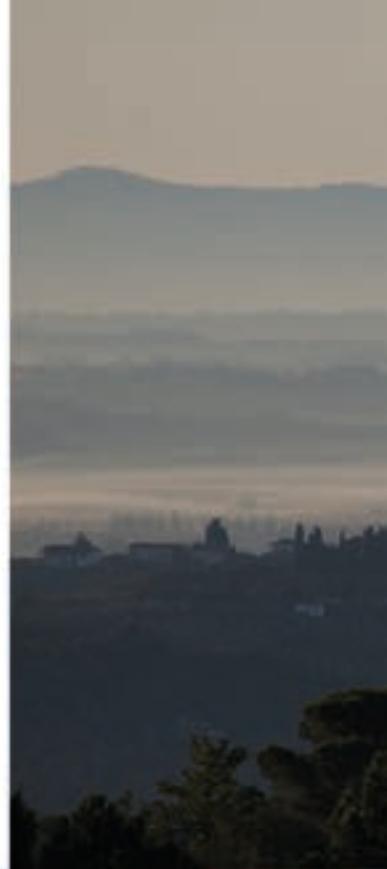


THE COMPANY

Growers and producers since 1960.

The “Sapori della Valdichiana” company began with the dream of **Aldo Iacomoni**, father and livestock farmer. Aldo Iacomoni opened his butcher shop with his wife in 1960 in the central square of **Monte San Savino**, a charming hill town in the countryside of Arezzo, to sell the meats of the animals he raised with love and dedication.

The quality and wholesomeness of his products immediately attracted numerous loyal customers. In order to add to their satisfaction, Aldo opened the “**Ristorante Da Aldo**” a few years later, just a short distance from the butcher shop.





The “Sapori della Valdichiana” firm has made its mark over the years thanks to their products made from the meats obtained from **D.O.P.** (Protected Denomination of Origin) Siense belted pigs, organic products and the processing of select meats from Chianino P.G.I. class V.B.A.C. beef.

Since 2016 Aldo has enriched his production with the processing of free-range Tuscan swine, a select meat which has been awarded supply chain certification.

- Registration in the Finocchiona Consortium for the production of P.G.I. Finocchiona.
- Registration in the Cinta Senese Consortium for the production of cured meats obtained from Siense belted pigs.
- Enrolled in the White Steer Consortium of the Central Apennines for the production of bresaola and Chianina beef cured meat products, and the sale of fresh meats.
- ISO 22005 supply chain certification for products derived from Tuscan free range swine.



THE QUALITY/ENVIRONMENT SYSTEM

Strict controls to guarantee quality.

Frequent checks are carried out in our facilities on raw materials and processing lines every week. The Monte San Savino center is equipped with a system of certified quality in accordance with **ISO 22005 Chain Certification standards**.

Over the years our company has sought to distinguish itself by also offering products obtained from the meats of organic **D.O.P. Sienese belted pigs** and the renowned **meats from P.G.I. V.B.A.C. Chianino beef**.

Thanks to his love of tradition and his capacity to adapt his activities to the needs of the third millennium, Aldo Iacomoni was honored in Milan in 2016 with the title of **“MAM - Master of Art and Craft”** a new document of recognition promoted by the ALMA - the International School for Italian Cuisine - dedicated to those Italian masters recognized for excellence in their craft.







THE RENOWNED PORCHETTA OF MONTE SAN SAVINO

Our specialty.

Motivated by a love and dedication for one of the most typical of Tuscan flavors, **in the 1960's** Aldo promoted the “**Sagra Della Porchetta**”, a festival of International scope which gathers together both the curious and the lovers of genuine flavors from all over the world every September on the second weekend of the month.

The traditional preparation begins with the first phases of processing. This runs from the selection of the pigs to the cooking in the wood burning ovens stoked with the aromatic laurel and heather wood which enhance the flavors and the fragrance of the meat, rendering Aldo's porchetta tender and flavorful. The pigs selected by Aldo Iacomoni are raised exclusively in the area of the Valdichiana and belong to the typical Italian breed of **Large White**.

The porchetta has a light brown outside crust while the meat inside is tender, juicy and flavorful. It is thanks to Aldo's dedication that, in 2010, he won the record for the longest porchetta in the world (44.93 meters), entering into the **Guinness Book of World Records**.

Today, the “**Porchetta di Monte San Savino**” is recognized by the Region of Tuscany as a **traditional local product**.

CLASSIC LINE

Our traditional products.

The Classic Line of Sapori della Valdichiana includes Bresaola, Prosciutto Cotto (Cooked Ham), Salame Gentile, Soppressata (Headcheese), Finocchiona, Lard, Gota (Cheek), Seasoned Rigatino (Bacon) and the famous Porchetta.

All the products derive **exclusively from fresh meats**, raised in Italy without allergens and **without** any raw materials containing or derived from GMO products.

Some products of the classic line:

Salami 'gentile' tied by hand, Etruscan prosciutto on the bone, Porchetta Del Monte, Headcheese, Bacon, Pork Shoulder, Cheek, Pork Neck, Pork Loin, Lard.



THE “COTTI” - COOKED MEATS

The specialties of Monte San Savino.

To enjoy as a snack, starter or entrée with a sip of excellent wine.

The preparation of “Sapori della Valdichiana” cooked hams follows the firm’s production guidelines.

The selected meats are from animals raised in **open-air environments** and fed under natural conditions. They are salted, seasoned and cooked in **wood ovens**, accompanied by the unmistakable aromas and perfumes of Tuscany - **mushrooms, truffles and spices** which truly render the products an experience for the most discerning palates.

Some products from the ‘Cotti’ or ‘cooked’ line:

Porchetta cooked in a wood oven, ‘Tronchetto’ salami, Roast Ham, Brawn, Cooked Ham on the bone, Del Monte Cooked Ham with truffle and rosemary.



ORGANIC LINE

Foods that change the world.

That which we consume becomes part of us. It is for this reason that our company has worked for years on a line of **I.C.E.A. certified** organic products.

The chain of production starts with the agriculture. Our animals are pastured and fed from lands free from pesticides or chemical fertilizers, where the entire process of cultivation takes place with complete respect for natural cultivation techniques and the environment.

The methods of transformation and processing are carried out **without the use of additives, preservatives or synthetic colorings**. All the agriculturally sourced ingredients used for the production come from organic cultivation, carried out **under the strict supervision of the controlling body for organic certification**.



CINTA SENESE -SIENESE BELTED SWINE

Discover its natural characteristics.

Products obtained from fresh pork exclusively from the breed of the Cinta Senese Pig and raised by the company, which adheres to the norms of the **Consortium governing the breeding of the Cinta Senese pig**.

Some products of the Cinta Senese line:

Cinta Senese D.O.P. pork lard, Cinta senese D.O.P. salami, Sbriciolona salami from D.O.P. Cinta Senese pork, seasoned prosciutto from D.O.P. Cinta Senese pork, Bacon from D.O.P. Cinta Senese pork, Cheek from D.O.P. Cinta Senese pork, Seasoned sausage from D.O.P. Cinta Senese pork.



CHIANINA BEEF

The white giant.

The Valdichiana, the fertile land between **Siena, Arezzo and Perugia** where the tradition of raising what is considered one of the best cattle breeds in the nation began.

The renowned **Chianina cattle**, source of the famous **Florentine beefsteak** (fed exclusively on vegetable feed and raised in ample, sunny and hygienic environments) with respect for the best of Tuscan tradition.

Some products from the Chianina Line:

packed fresh PGI Chianina meat, Chianino Bresaola, Chianino Salami.



VALDICHIANA PRODUCTION CHAIN

Exclusively free-range farmed meats.

Since 2016, Aldo has enriched production with the processing of **free-range Tuscan swine**, a exceptional meat which has obtained production chain certification and from which we produce our specialty products.

This breed, with its **dark coat**, distinguishes itself from the other breeds of pig by the white band that connects the withers, the chest, the shoulders and the front legs.

Some products of the Valdichiana Production Chain Line:

Capocollo, Seasoned Cheek, Pork Lard, Prosciutto, Seasoned Bacon, Salami, 'Sbriciolona' Salami.



P.G.I. FINOCCHIONA

A healthy Tuscan tradition.

Finocchiona is a typical traditional Tuscan cured meat product. An antique flavor handed down since the Middle Ages, today “**Sapori Della Valdichiana**” passes on and preserves the original taste, giving life to an exceptional salami: the **P.G.I. Finocchiona**.

The meats used to produce this salami are ground and mixed with **wild fennel seed and salt**.

Preserved and stuffed into entirely natural casings, **the production rules are followed even in the timing** with drying and seasoning ad hoc for Aldo’s loyal clientele.





“A unique experience where the senses of smell and taste unite in a perfect marriage, giving life to the traditional Tuscan flavors – authentic and true”

Aldo and Giorgio Iacomoni

A handwritten signature in black ink, reading "Aldo & Giorgio". The signature is written in a cursive style and is positioned above a horizontal line.

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