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La Valle is a historic family-run business founded by Oreste Dellavalle in the 60's with the aim of raising highest quality Italian heavy pigs. Our competitive advantage is the most accurate selection of raw meat from our own breeding farm selected at the origin by excellent collaborators and the extraordinary care in the production phases. These are the ingredients that characterize our high-quality charcuterie and extra fine pork meats.

La Valle is constantly striving to reach the highest quality, which is why it is aimed at a consumer who is also a true connoisseur. The company has always aimed exclusively at most demanding customers interested in quality.

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).

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 naturalness 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.

We have faith in Beauty, in the well-done work, in taking care of details, in the creativity that respects tradition.

It is with great expectations that we are coming at SIAL, waiting to meet you!

Langhirano (PR), 30 september 2026

The Dellavalle family

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