

PASTA Valentini

La Toscana che Vale
• NATURALLY GOOD • 



La Toscana che Vale

PASTA *Valentini*

• NATURALLY GOOD •



**In Tuscany, it is known, we are artists;
that's why we have created**

La Toscana che Vale

beautiful products, unusual sizes and surprising flavours.

**Genuine ingredients, selected ingredients with the guarantee of the quality certification
bodies we're members of, local products and source water
for an authentic and ancient taste and craftsmanship that aspires to leave its mark.**



autorizzazione
consorzio
Parmigiano Reggiano





Welcome to the “Toscana che Vale”
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cappelletti FROM TUSCANY

Only the highest-quality ingredients go into the filling, which is what makes this product so unique. The classic cappelletto, made from thin, bronze-cut pasta, with a filling of Chianina beef specially selected by our pasta-makers.

• THE CHIANINA BREED OF CATTLE, has been raised in Italy for over 2000 years. It first came to international attention due to its unique genetic make-up, which yields beef that's lean yet rich in flavour and silky in texture, making it one of the leading beef cattle breeds in the world.

• TOSCANO PROSCIUTTO DOP is made exclusively from fresh hams in Tuscan factories. The hams are dry-cured with sea salt, pepper and local Tuscan flavours such as garlic, juniper and myrtle. Once they've matured for at least a year, they're branded with the symbol of the certification body to attest to their quality.

• Cappelletti with Chianina beef and Prosciutto Toscano DOP filling are at their best when served in beef stock; they're also great with meat-based ragù.



100%
PRODUCED IN TUSCANY:
WHEAT,
CHIANINA BREED OF CATTLE,
TOSCANO DOP PROSCIUTTO,
SALT.



DOES NOT CONTAIN: colouring agents, preservatives glutamate or hydrogenated fats



PIECE WEIGHT 3g



Ricotta and spinach Gnudi WITH PARMIGIANO REGGIANO CHEESE

“Gnudi” were traditionally made by shepherds from the few ingredients available to them, such as herbs and milk. The ricotta and cheese which this milk yielded was mixed into an even, compact dough which was divided into small portions and hand-rolled into round dumplings. The dumplings were then cooked in boiling water for a few minutes and eaten hot.

- Today, Gnudi are typically cooked in a pan - they're ready in just 4/5 minutes.

100%

PRODUCED IN TUSCANY:

WHEAT, SPINACH,
EWE'S MILK RICOTTA, SALT.



autorizzazione
consorzio
Parmigiano Reggiano

PIECE WEIGHT

22 GR

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



4/5 MIN

GNUDI
ARE TYPICALLY
COOKED IN A PAN



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ravioli

WITH TUSCAN BIANCHETTO TRUFFLE

- Unique to Tuscany and its gastronomic tradition, the Bianchetto truffle grows spontaneously on the moist and shady valley floors of the woodlands of central Tuscany.

- It grows from mid-September to late December. That's when truffle-hunters take to the woods with their faithful and keen-scented dogs in search of the prized tuber.

The Bianchetto truffle is aromatic and not as pungent as other truffles, and has a subtle, delicate flavour.

- The Bianchetto truffle is used in many Tuscan recipes, and its qualities are best appreciated in combination with ricotta as a uniquely flavourful filling for ravioli, a dish typically served on Sundays.

100%

PRODUCED IN TUSCANY:
WHEAT, EWE'S MILK RICOTTA,
BIANCHETTO TRUFFLE, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

PIECE WEIGHT

12g

2 MIN

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



tortelli WITH POTATO FILLING

Tortelli with potato filling is the perfect illustration of the inventiveness of our forebears.

- First cultivated in Tuscany after the famine of 1817 prompted the authorities of the Grand Duchy to recommend them as a stopgap in times of scarcity, potatoes soon found their way into the local tradition, as these tortelli illustrate.
- Tortelli di patate would typically constitute a meal in itself.

100%

PRODUCED IN TUSCANY:
WHEAT, POTATOES, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

PIECE WEIGHT

 19g

 2 MIN

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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maremmani

WITH EWE'S MILK RICOTTA AND FRESH

- Maremmani take their name from the Maremma area of Tuscany, where they're a well-loved traditional dish. The lush meadows of the Maremma have always attracted shepherds and their flocks, travelling here from the Casentino via an ancient transhumance route.
- The milk produced by the ewes of the Maremma is extensively used in the local cuisine, including the exceptionally light and creamy ricotta. It's an essential ingredient of one of Tuscany's best-loved pasta dishes: Maremmani.
- Fresh spinach and ewe's milk ricotta make a winning filling for a pasta everyone loves.

100%
PRODUCED IN TUSCANY:
SPINACH,
FRESH EWE'S MILK RICOTTA,
SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

PIECE WEIGHT

19g

2 MIN

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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raviolotti

WITH PECORINO TOSCANO DOP AND PEAR FILLING

- Fresh pasta is the perfect vehicle for new flavours and bold pairings that deliver sensational sensory experiences.
- In our “raviolotti” we’ve combined a slightly sharp Tuscan pecorino with soft, lightly-caramelized pears.

The result: an explosion of flavour.

100%
PRODUCED IN TUSCANY:
WHEAT,
PECORINO TOSCANO DOP,
FRESH EWE'S MILK RICOTTA,
SALT.



PIECE WEIGHT



BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN: colouring agents,
preservatives glutamate or hydrogenated fats



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ravioli

WITH RICOTTA AND SPINACH

- Ravioli with ricotta and spinach filling is a classic of Italian cooking which we've re-interpreted in our own unique style.
- We use specially selected Tuscan ewe's milk ricotta with the unmatched flavour and texture that only artisan production methods - and a love and passion for the product - can obtain.
- Golden, wafer-thin pasta encloses an exceptionally delicate filling whose creamy ricotta texture is perfectly offset by delicate Tuscan spinach.

100%
PRODUCED IN TUSCANY:
WHEAT,
FRESH MILK RICOTTA,
SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

PIECE WEIGHT
 12g

 2 MIN

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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ravioloni

BURRATA, SUNDRIED TOMATO AND BASIL FILLING

- This pasta packs all the colours and flavours of Italy.

Delicate, bronze-cut pasta with a filling of exquisitely-textured Tuscan ricotta, rich and creamy Apulian burrata, and sapid, slightly acidic sun-dried tomato.

- All set off by sweet, fragrant basil. Together these ingredients make a filling that's as perfect in summer as it is in winter. An intense, all-round sensorial experience.

100% TUSCAN INGREDIENTS:

WHEAT, FRESH MILK RICOTTA, SALT.

100% APULIAN INGREDIENTS:

FRESH APULIAN BURRATA, SUN-DRIED TOMATO.

100% ITALIAN INGREDIENTS:

BASIL, ITALIAN EGGS FROM BARN-RAISED HENS.



2 MIN

ITALIAN
eggs
from
BARN-RAISED
hens

BRONZE-CUT
THIN PASTA

PIECE WEIGHT



19g

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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PASTA Seleutini

• NATURALLY GOOD •

ravioloni

GOAT'S CHEESE AND HONEY FILLING

We have a passion for re-inventing tradition, and our Ravioloni with goat's cheese and honey filling are the perfect illustration of this passion.

- Only the finest ingredients go into the filling: a delicious combination of slightly salty cheese and sweet acacia-blossom honey.

100% PRODUCED IN TUSCANY:

WHEAT,
FRESH EWE'S MILK RICOTTA, SALT.

100% PRODUCED IN ITALY:

GOAT'S MILK, HONEY,
EGGS FROM BARN-RAISED HENS



ITALIAN
eggs
from
BARN-RAISED
hens

BRONZE-CUT
THIN PASTA

PIECE WEIGHT



DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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PASTA Valentini

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ravioloni

GORGONZOLA DOP AND PEAR FILLING

A triumph of flavours: the strong taste of Gorgonzola DOP cheese softened by the sweetness of Williams pears.

The palate first meets the unique texture of bronze-cut pasta, to be overwhelmed by an explosion of softness and creaminess just a moment later.

For an exclusive gourmet experience.

100%
PRODUCED IN TUSCANY:
WHEAT,
FRESH EWE'S MILK RICOTTA,
SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

PIECE WEIGHT
 19g

 2 MIN

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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ravioloni

PORCINI MUSHROOMS FILLING

This large-format pasta has all the character of the authentic trattoria tradition. Wafer-thin pasta and a generous filling that lets the ingredients - mushrooms and parsley - speak for themselves.

- The mushrooms used in the filling are exclusively sourced from traditional European mushroom-growing regions and are selected, prepared and cooked in our own kitchens with garlic, parsley and extra-virgin olive oil.

100%
PRODUCED IN TUSCANY:
WHEAT,
FRESH EWE'S MILK RICOTTA,
SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

PIECE WEIGHT
19g

2 MIN

SFOGLIA
SOTTILE
TRAFILATA
AL BRONZO

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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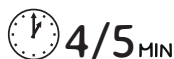
pici - SPAGHETTI TOSCANI

Pici are a distant relative of spaghetti.

- The verb 'appiciare', which means to make 'pici' in Tuscan dialect is often employed in the kitchens around Arezzo and Siena. Pici are a good example of the humble roots of Tuscan cuisine.

- According to tradition, the pasta is made only from flour, water, salt and a drop or two of extra-virgin olive oil.

100%
PRODUCED IN TUSCANY:
WHEAT, SALT.



4/5 MIN

CIRCULAR
SECTION



Ø 2,5mm

BRONZE-CUT
PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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tagliolini

- Tagliolini are one of the most popular types of pasta in Italy and the ideal format for lovers of fine, delicate egg pasta.
- Valentini make this Italian pasta classic with a special method that produces a uniquely absorbent, textured pasta.

An exceptionally quick-cooking pasta, tagliolini go well with light, meat- or fish-based sauces.



100%
PRODUCED IN TUSCANY:
WHEAT, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens



BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats

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fettuccine

Fettuccine is a long pasta whose origins almost certainly lie in the Lazio region but is now loved by everyone - including Valentini.

- Our fettuccine are slightly narrower than other varieties and are specially produced with a rough texture that holds all kinds of sauces: tomato, meat ragù, or seafood.

100%
PRODUCED IN TUSCANY:
WHEAT, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens



BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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tagliatelle

- Tagliatelle are egg pasta strips traditionally made in central and northern Italy.
- They take their name from the verb tagliare, "slice", as the pasta is rolled up before being cut.

Our tagliatelle are bronze-cut for superior texture and enhanced ability to hold a sauce.



100%
PRODUCED IN TUSCANY:
WHEAT, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens



10 ^{WIDTH}
mm

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats

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TRUFFLE tagliatelle

Just open the package to enjoy the enveloping scent of summer truffles.

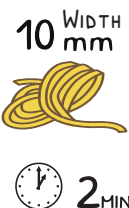
They peep with a touch of black in the texture of gold-coloured pasta and reveal their unique taste to the palate.

These tagliatelle enhance any recipe with the taste of the most genuine craftsmanship.

For true connoisseurs.

100%
PRODUCED IN TUSCANY:
WHEAT, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens



BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



pappardelle

Pappardelle are a classic Tuscan pasta. Boccaccio described them being “cooked in stock and served with meat, especially hare”.

- Valentini puts exceptional care into every stage in the preparation of its pappardelle.
- The dough is carefully mixed and left to rest before it's rolled out and cut. Pappardelle are traditionally served with a duck or hare sauce, although other game is also used.

100%
PRODUCED IN TUSCANY:
WHEAT, SALT.

ITALIAN
eggs
from
BARN-RAISED
hens

20^{WIDTH}
mm

 2^{MIN}

BRONZE-CUT
THIN PASTA

DOES NOT CONTAIN:
colouring agents,
preservatives
glutamate or
hydrogenated fats



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THE CATALOGUE
OF FILLED OR
NO-DOUGH SHEET
PASTA

cappelletti



PIECE WEIGHT  3g  2_{MIN}

Pasta/Filling ratio: 65/35

gnudi



PIECE WEIGHT  22g  4/5_{MIN} 

Gnudi are typically cooked in a pan

ravioli



PIECE WEIGHT  12g

 2_{MIN}

Pasta/Filling ratio: 50/50

ravioloni



PIECE WEIGHT  19g

 2_{MIN}

Pasta/Filling ratio: 50/50

raviolotti



PIECE WEIGHT  30g  2_{MIN}

Pasta/Filling ratio: 50/50

Bronze-cut pasta

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THE CATALOGUE OF
LONG OR EGG-FREE
PASTA



pici

CIRCULAR
SECTION



Ø 2,5mm

4/5 MIN



tagliolini

WIDTH 3mm



2 MIN



fettuccine

WIDTH 6mm



2 MIN



tagliatelle

WIDTH 10mm



2 MIN



pappardelle

WIDTH 20mm



2 MIN

Bronze-cut pasta

PALLET packaging



Number of boxes
per tier: 8

•

Number of tiers
per pallet: 16

•

Total number of boxes
per pallet: 128

•

Pallet dimensions:
Epal Euro pall: 120X80X245

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