



La Gallinara
SPECIALITÀ LIGURI

La Gallinara

La Gallinara is a family runned company. **For over 30 years** the Company has been producing preserved vegetable sauces in an artisanal way.

The Company selects only **top quality products** from our territory that allow us to produce high quality preservers.

The well known “Pesto alla genovese” is the preserve that best represents the way we work and our values.



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Gallinara Island



Our Territory

We are in **Liguria** a narrow strip of land bordered by the sea and the mountains in north west Italy. In the “Riviera di ponente” just off the coast of Albenga is the Isle Gallinara. The Company is named after this little isle. There is a strong bond between the Company and the territory.

Basil DOP certified by “Consorzio Basilico Genovese” is grown in the plain of Albenga and it is the main ingredient of our Pesto alla genovese and many sauces of our production



Basil from Liguria



Traditions of the territory

In Liguria the use of herbs dates back to the Middle ages. **Herbs, vegetables, extra virgin olive oil** are the main ingredients of the world renowned Ligurian cuisine.

Preservation techniques were developed to preserve herbs, vegetables, olives. These traditional techniques flanked by modern industrial systems allow to continue the preparation of pesto and sauces that we still appreciate nowadays.

Pesto alla genovese is a simple and easy sauce that everyone can make. A perfect Pesto alla genovese is made by top quality ingredients.



Alassio Bay

Our Company

La Gallinara was established in 1986 willing to bring around the world its Pesto alla genovese and sauces which are made with **passion for the territory**, following tradition.

The Company is based in Villanova d'Albenga. The Company has achieved HACCP and UNI EN ISO 9001:2008 quality system certifications. Raw ingredients and preserved vegetable sauces are periodically analyzed by competent body.

Our products are manufactured and packaged in a modern plant of over 2000sqm. The plant is equipped with 2 production lines and has a production capacity of 500.000 jars per years.



Laboratory



Delivery area

Our Products

Explore all of the delicious, high quality pesto and sauces from **La Gallinara**.

Pesto alla genovese is our best sold product.

Among our pesto: **Pesto Rosso** made with dried tomatoes, **Pesto Rosa** made with almonds and pink pepper, **Pesto al Pistacchio** made with pistachio, **Pesto alla Salvia** made with sage, **Pesto al Limone** made with the peel of the lemon.

Among our sauces: **Crema alle Olive** made with black local olives or with green olives. **Crema all'aglio** made with garlic, **Crema ai Pomodori Secchi** made with dried tomatoes, **Crema ai Peperoni** made with sweet peppers, **Crema di Melanzane** made with aubergines, **Crema di Cipolle** made with onions, **Crema di Carciofi** made with artichokes, **Crema di Rucola** made with rocketsalad, **Crema la Rivierasca**, **Crema del Diavolo** very hot, **Salsa di Noci** a typical sauce from Liguria made with nuts, salsa verde made of parsley.

The black local olive in extra virgin olive oil or pickled.



Serving suggestions

Pasta al pesto alla genovese: toss in a bowl pasta a spoon of Pesto alla genovese with pasta cooking water, extra virgin olive oil. If you wish to taste it according Ligurian tradition add some green beans and potatoes.

Tagliatelle, spaghetti tossed with: pesto rosso, shrimps, black local olives; Pesto rosa, swordfish, almonds. Pesto alla salvia, pine seeds, cheese. Pesto al limone, octopus or chicken and basil. Pesto al pistacchio, cold cut, courgettes. Salsa di noci, shrimps. Salsa verde, boiled meat. Crema alle olive, anchovies. Crema di carciofi, nuts, sheep cheese. Crema di rucola, dairy goat cheese. Crema di melanzane, thunafish. Salsa del Diavolo, penne all'arrabbiata or aglio olio e peperoncino. Black local olives and fish.

Our pesto and sauces are ready to be used for **starters, pasta dish, main courses, sweets or just in a sandwich.**





La Gallinara Srl

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