

Fresh delicacies, Cook and taste
Ready to eat, Tasty smoked.

Four ways to enjoy
our fresh water stars!

Try them all: trout and fresh Alpine char,
whole, gutted or filleted, to be cooked
following your own recipes. Tasty, wholesome
burgers, fillets and medallions of breaded trout

to be pan-fried. Morsels,
marinated and in saor, eggs, carpaccio
and steamed fillets ready to serve,

for a tasty and healthy meal even when
you don't have the time to cook. Finally,

delicious smoked fillets, a timeless
delight to enjoy in so many ways, even

on the spur of the moment, cut into slices and served
on toasted bread, softened
with a thin layer of butter.

Buon appetito! [Enjoy!]



Ask for them at the
fish counter in your
supermarket.



RAINBOW TROUT AND SALMON TROUT
WHOLE AND GUTTED



RAINBOW TROUT FILLET SALMON
TROUT WITH AND WITHOUT SKIN



RAINBOW TROUT FILLET

Try the butterfly cut.



LAKE TROUT
WHOLE AND GUTTED



ALPINE CHAR
WHOLE AND GUTTED



LAKE GARDA CARPIONE
WHOLE AND GUTTED



FILLET
OF ALPINE CHAR



FILLET
OF LAKE GARDA CARPIONE



BREADED FILLETS
OF RAINBOW TROUT



BREADED MINI-BURGERS
OF SALMON TROUT



BURGER OF SALMON
AND RAINBOW TROUT



BREADED BURGERS
OF SALMON TROUT



TROUT TAGLIATA



DELICIOUS TROUT RAVIOLI



MARINATED TROUT MORSELS



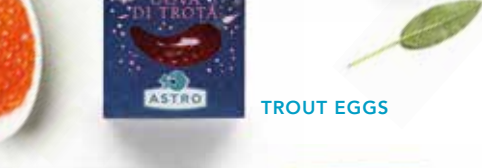
SLICES
OF SALMON TROUT



DELICATE STEAMED
TROUT



MARINATED ALPINE CHAR MORSELS



TROUT EGGS



MARINATED TROUT FILLETS



TROUT IN SAOR



SALMON TROUT
CLASSICA [CLASSIC]
HOT SMOKED FILLET
OF "TRENTINO PGI TROUT"



SALMON TROUT
DELIZIOSA [DELICIOUS]
Sliced
COLD SMOKED FILLET
OF "TRENTINO PGI TROUT"



SALMON TROUT
RUSTICA [RUSTIC]
HOT SMOKED FILLET WITH SPICES



SALMON TROUT
DELIZIOSA [DELICIOUS]
Superior Selection
SLICED
COLD SMOKED FILLET
OF "TRENTINO PGI TROUT"



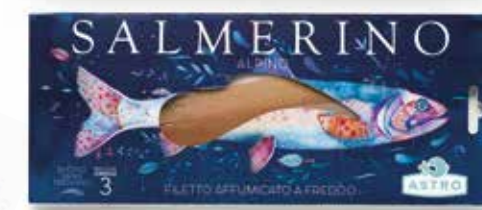
SALMON TROUT
DELIZIOSA [DELICIOUS]
COLD SMOKED FILLET



SALMON TROUT
DELIZIOSA [DELICIOUS]
COLD SMOKED FILLET
OF "TRENTINO PGI TROUT"



SALMON TROUT
DELIZIOSA [DELICIOUS]
SLICED
COLD SMOKED FILLET
OF "TRENTINO PGI TROUT"



ALPINE CHAR
COLD SMOKED FILLET



ASTRO.
A TRUE STORY.

TROUT AND ALPINE CHAR:
GOOD, HEALTHY,
AND FROM TRENTINO.



Stelle d'acqua dolce.

www.troteastro.it

FROM FRESH AND CLEAN WATER

The purity of the waters where they live is monitored with strict chemical and biological cross testing, which identifies even the smallest changes in the health of the river fauna.



AS NATURE WOULD HAVE IT

They grow slowly, like they would in nature, following the rhythm of the mountain climate, that is why they are healthy and their flesh is good, lean, tender and compact, rich in precious Omega 3.

P.G.I. FROM TRENTINO

Astro trout are the only trout with PGI recognition in Italy. They have also obtained the Trentino Quality Mark because they are farmed and processed according to the highest quality standards, and they are 100% from Trentino.



FRIENDS OF THE ENVIRONMENT

Astro is a Friend of the Sea, because it protects animal well-being and does not affect the health of the waters and of the environment.

All waste from production is retrieved and used.



Once upon a time there were the first trout farms in Trentino, established over the last two decades of the Nineteenth century and the beginning of the Twentieth in Torbole, Predazzo, Giustino and Tione. The abundant mountain water that crosses this land comes from the perennial glaciers and high altitude mountain springs. It favoured these businesses, which grew over time, reaching the current 70 farms. The first voluntary association of Trentino Trout Farmers was established in 1975, and became the Producers' Association acknowledged by the Province of Trento in 1986. Two years later, with the purpose of increasing knowledge and distribution of this product - a flagship product of Trentino - the Astro cooperative was established, with its modern facilities for processing the trout and Alpine char provided by the members. A true story, which reached its climax in 2017 with European acknowledgement of the protected geographical indication, Trentino PGI Trout, and the Trentino Quality Mark.

Water in Trentino, abundant, well-oxygenated, characterised by high chemical-physical and biological quality and low temperature (below ten degrees for many months of the year) is ideal for farming salmonids: the main species is rainbow trout (*Oncorhynchus mykiss*) followed by Riverine Brown trout (*Salmo trutta*) and by Alpine char (*Salvelinus alpinus*). The exceptional quality of the water, trout farms built on sloping terrain with different levels between tanks, which allow natural oxygenation of the water, the feed formula created with the E. Mach Foundation, allow trout and Alpine char raised in Trentino farms to be entirely similar, in appearance and quality of meat, to wild specimen.



Stelle d'acqua dolce.

WWW.TROTEASTRO.IT



ASTRO ASSOCIAZIONE TROTCOLTORI TARENTINI
LAVIS (TN) VIA G. GALILEI 43 Z.I.
T. 0461 242525 - INFO@TROTEASTRO.IT

PLUS WATER COLOURS LUCA FRANCESCHINI | PHOTOS CARLO BARONI