

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



TROUT MEDALLIONS



GOCCE DI TROTA



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  
RUSTICA [RUSTIC]  
HOT SMOKED FILLET WITH SPICES



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



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]  
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 TRENINO

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.



PLUS WATER COLOURS LUCA FRANCESCHINI | PHOTOS CARLO BARONI



Stelle d'acqua dolce.

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