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





















FILLET OF ALPINE CHAR

RAINBOW TROUT FILLET SALMON TROUT WITH AND WITHOUT SKIN

















































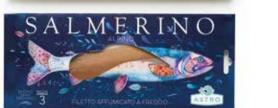


















TROUT AND ALPINE CHAR: GOOD, HEALTHY, AND FROM TRENTINO.











HAPPY FISH

They are born and raised in traditional farms, in the ever-fresh and clean water of Trentino's glaciers, nourished with GMO-free feed. created in collaboration with the E. Mach Foundation in San Michele all'Adige.

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.





HAVEIT

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.



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.



nce 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, AAA . The exceptional quality by high chemical-physical and 🐪 📉 biological quality and low levels between tanks, temperature (below ten degrees the main species is rainbow trout allow trout and Alpine char raised in (Oncorhynchus mykiss) followed by Trentino farms to be entirely similar, in Riverine Brown trout (Salmo trutta) and appearance and quality of meat, by Alpine char (Salvelinus alpinus). to wild specimen.

on sloping terrain with different which allow natural oxygenation ideal for farming salmonids: created with the E. Mach Foundation,



Stelle d'acqua dolce.

WWW.TROTEASTRO.IT







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