

SACLA' ITALIA

TASTE OF ITALIAN EXCELLENCE

Established in Asti, Piedmont, northern Italy in 1939, Saclà, the "Società Anonima Commercio e Lavorazione Alimentari" is a family-owned Italian food company. From its early beginnings of packing vegetables into cans, Saclà extended its range of products and soon flourished as one of Italy's most progressive food companies. The most popular brand of Italian pesto and a market leader in several countries, Saclà products are made in Italy using the finest, freshly picked vegetables and traditional recipes. In 75 years of its existence, it has earned a reputation for being at the forefront of authentic Italian fine food.

The pillar of the Saclà brand is the Classic Basil Pesto's which is enjoyed by consumers in 65 countries. The Saclà range of over 300 SKUs include pesto and pasta sauces, antipasti in oil, pickled vegetables and olives. The expanding Saclà Organic range is gaining popularity with consumers internationally. No colorings or artificial preservatives are used in the production of Saclà products.

Our Products

The company's products are mainly:

- Pesto
- Pasta Sauces
- Antipasti in Oil
- Pickled Vegetables and Olives

SACLA'

RANGE OF PRODUCTS



Italian Pesto

Italian gastronomy is a flourishing of fllavours, from intense pesto made out of fragrant basil, garlic and extra virgin olive oil to rich tomato sauces, the offer of condiments is huge and taste becomes a real map of Italian regional cuisine.



Bio Vegan

Sacla' offers a wide selection of products including vegan and gluten free or for eating out. The taste, fragrance and the goodness of the products are entrusted exclusively to the genuineness of the ingredients and the painstakingly processing of them.



Antipasti

Antipasti is like a small treat before the meal. By mixing different kinds of antipasti on a plate and offer them to guests together with an aperitivo or a glass of wine. The aperitif includes some appetizers such as olives, freshly roasted vegetables, red peppers, courgettes, aubergines and asparagus - perfect to start the meal.