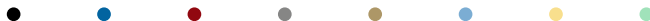




FROM THE SEA TO THE TIN
HIS MAJESTY THE BLUEFIN TUNA





Our company is still today dedicated to tuna fishing in Sardinia with the fixed tuna-fishing net (tonnara) system. This makes our company the meeting point of traditional fishing and its evolution in respect of traditions, ancient crafts, rules and quality.

Bluefin tuna is highly rated product and in great demand on the national and international fish market.

Its tasty flesh makes it a highly sought-after product by experts and its variety in culinary preparations makes it the undisputed protagonist of Japanese cuisine. The presence of Omega3 acids highlights its composition.

Bluefin tuna is rich in minerals such as selenium, phosphorus and magnesium, it provides various vitamins (A, B, B3, B9, B12 and D) and is an excellent source of high biological value proteins.





Our company, given the fishing limits established by the **ICCAT** regulations, is today one of the few to deal with the craftsmanship deriving from the direct fishing of this magnificent product. A small part of the Bluefin tuna shoals is intercepted in Southern Sardinia, by our historic tuna traps (tonnare) at:

Capo Altano a Portoscuso; Cala Vinagra a Carloforte; Portopaglia a Gonnese.

Freshness and quality are the pillars on which our company bases its philosophy. Our structure has a very modern plant for processing and preserving fresh tuna capable of guaranteeing customers a wide range of products.

Every single can is handmade by specialized personnel.



For its conservation and maturation, we use the olive oil supplied by the firm San Giuliano of Alghero.



ORGOGGIO DI SARDEGNA®





PRODUCT LINE PORTOSCUSO

Directly from the tuna nets (tonnara) of Capo Altano, in the heart of the Sulcis Iglesiente coast, the in oils dedicated to our history.





BLUEFIN TUNA VENTRESCA

Ventresca is the most valuable part of bluefin tuna, obtained from the fattest part of the fish.

In the Japanese tradition it is the most important cut, called TORO.

CONTENT 350 G.
DRAINED WEIGHT 240 G.





BLUEFIN TUNA TARANTELLI

The tarantello is a cut made with a knife from the middle of the back to the tip of the belly crosswise, which makes the meat softer.

It is fatter than tuna fillet

CONTENT 350 G.
DRAINED WEIGHT 240 G.





BLUEFIN TUNA

The bluefin tuna fillet includes all the leaner cuts. It remains drier and more compact.

Also available in can of 850 g.

**CONTENT 350 G.
DRAINED WEIGHT 240 G.**





BLUEFIN TUNA BUZZONAGLIA

The buzzonaglia consists of parts of the fillet attached to the central fishbone.

With an intense flavour and dark colour, its softness is highly appreciated.

CONTENT 350 G.
DRAINED WEIGHT 240 G.



TORINA DE PORTESCUSI

The bluefin tuna fillet dedicated to the history of the island. A product in packaging entirely dedicated to Sardinian language.



CONTENT 350 G.
DRAINED WEIGHT 240 G.









PRODUCT LINE CARLOFORTE

From the tuna-fishing nets (tonnara) of Cala Vinagra, on the island of Carloforte, our special selection reserved from the first seasonal tuna catch. In this type of fish, we have identified the best quality.

The cuts selected for this line come from wild tuna arriving in May with sizes from a minimum of 100 kg to a maximum of 200 kg.





CONTENT 350 G.
DRAINED WEIGHT 240 G.

VALUABLE CUTS

BLUEFIN TUNA VENTRESCA

The cuts selected for this line come from wild tuna arriving in May with sizes from a minimum of 100 kg to a maximum of 200 kg.

Ventresca is the most valuable part of bluefin tuna, obtained from the fattest part of the fish. In the Japanese tradition it is the most important cut, called TORO.





CONTENT 350 G.
DRAINED WEIGHT 240 G.

VALUABLE CUTS

BLUEFIN TUNA TARANTELO

The tarantello is a cut made with a knife from the middle of the back to the tip of the belly crosswise, which makes the meat softer.

It's fatter than a tuna fillet.





CONTENT 350 G.
DRAINED WEIGHT 240 G.

LEAN CUTS

BLUEFIN TUNA FILLET

The bluefin tuna fillet remains drier and more compact on the palate.





CONTENT 350 G.
DRAINED WEIGHT 240 G.

LEAN CUTS

BLUEFIN TUNA BUZZONAGLIA

The buzzonaglia consists of parts of the fillet attached to the central fishbone.

With an intense flavour and dark colour, its softness is highly appreciated.



Thunnus Thynnus - Capo Altano (Sardegna)







TONNARE SULCITANE S.R.L.

via Dell'Artigianato, 36 - Portoscuso

www.althunnus.com

