



*Historically, many European communities relied on large, communal wood-fired ovens as their source for daily cooking needs. The entire village would share the ovens on a rotating schedule often starting the day with breads before moving on to roasted meats and vegetables.*

*During World War II many of these large, communal ovens in Italian villages were destroyed. Soon thereafter, the Italian government commissioned Sylvio Valoriani, the founder and President of Refrattari Reggello, to design an oven to meet the country's urgent need for replacement ovens. As a specialist in refractory clay, Signor Valoriani's objective was to design a smaller, prefabricated oven allowing for quick assembly and faster heating times.*

*Signor Valoriani's solution was to produce family size wood-burning ovens from cotto refrattario (refractory clay) quarried from the hills of Tuscany. These newly designed ovens were far more fuel efficient and had great heat retention allowing individual families to afford their own ovens. Soon the "forno a legna" (wood-burning oven) became the Heart and Soul of Italian Family Life. This new appliance brought significant social changes and newly found independence for families regarding cooking techniques, prized family recipes and has helped foster the regional specialties that are celebrated today.*

*Valoriani patented his unique ovens over 50 years ago and they have been recognized as the Original Italian Wood-Burning Oven ever since. Today Valoriani ovens are still made in Refrattari Reggello, high in the hills of Tuscany's beautiful countryside. The company is now managed by Sylvio's son Massimo Valoriani, and distributed exclusively by Mugnaini Imports throughout North America.*

*Mugnaini ovens are perfectly balanced, always giving pizzas and rustic or flat breads a wonderfully crispy bottom crust. Baked and roasted dishes are also consistently perfect.*

*Mugnaini ovens components feel naturally porous and slightly rough to the touch. This is exactly how a real Tuscan clay wood-fired oven should feel.*

*As an authentic Italian Master Chef, Vittorio Muscariello his ambition was to purchase one of these wood-burning ovens and bring it to Hostaria Da' Vittorio.*

*Today, Hostaria Da' Vittorio the only one in Aruba has this "Forno A Legna", wood burning oven from Mugnaini.*