



BIO



DA GRANI ITALIANI, PASTA

LaGRANUM



Dai nostri mastri pastai una grande tenuta in cottura e la giusta ruvidità, grazie ad una lenta essiccazione ed alla trafilatura al bronzo.



De nos maîtres pâtes une grande résistance à la cuisson et une juste rugosité, grâce à un séchage lent et un emboutissage au bronze.

From our master pasta makers a great cooking resistance and the right roughness, thanks to slow drying and bronze drawing.

Von unseren Nudelmachermeistern eine große Kochbeständigkeit und die richtige Rauheit, dank langsamer Trocknung und Bronzezeichnung.

RIGATONI



ORGANIC

AmoreTerra®

From the Italian tradition
love for good pasta.







Bring an Italian story to the table.

AmoreTerra an all-Italian story that has its roots in the earth.

A path that passes from the cultivation of wheat to arrive in artisan pasta-making workshops.

The **protection of the biodiversity of Italian wheat** has always been in our hearts and that is why we have created a line of artisanal pasta made from native grains that we cultivate, varieties that have contributed to making **the goodness of Italian pasta known all over the world.**

"LaGranum" is our exclusive pasta line that brings with it all the Italianness of the art of pasta making.





“LaGranum” from the granary of Italy

The wheat is grown organically in Basilicata and Puglia on land far from road arteries and industries. These areas of our country, given their vocation and for what they are able to give to durum wheat, are called “**the granary of Italy**”.

From our crops we obtain a **raw material with a high protein content** (a fundamental requirement for obtaining a good Pasta). The wheat is milled at **historic millers** able to provide durum wheat semolina with high granulometry, an important element for making a good Pasta with high organoleptic profiles, objectively with quality at the highest levels and desirable standards.



A work signed by our master pasta makers



Pasta making is a delicate phase that requires a lot of experience and as much care, which is why we have relied on two pasta factories in Basilicata, which operate at an **altitude over 700m**, above sea level, able to guarantee good water quality in addition to the combination of pressure. and important temperature in pasta making.

Thanks to the semolina, **mixed with mountain water**, we obtain a dough that gives life, through the bronze die, to a rough and **rough and porous** surface as required by the tradition carried out by the master pasta makers.







BIO



The right time to rest

Once our pasta has taken shape it is spread on wooden frames and net of aseptic material, from here begins the **static drying phase** at **low temperature**, a time that takes from 12 to 36 hours depending on the pasta shape.





All-Italian color and taste

The pleasant straw yellow color, **aroma** and excellent **consistency** accompanied by **excellent digestibility** and excellent **cooking performance**, make this pasta a product for **gourmant**, with a **unique flavor**.



AmoreTerra®



DA GRANI ITALIANI, PASTA
LaGRANUM

Da nostri macini pasta una grande
tenerezza in cottura e la giusta morbidezza,
grazie ad una lenta essiccazione nel sole
italiano al brando.

From our master pasta makers a great
cooking resistance and the right
softness. Thanks to slow drying and
brando-drying.



Da noi macine pasta una grande
tenerezza in cottura e la giusta morbidezza,
grazie ad una lenta essiccazione nel sole
italiano al brando.

Von unseren Mehlherren kommt
eine große Kochechtheit und die
richtige Weichheit, dank langweiser
Trocknung und Brando-trocknung.

RIGATONI



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SPAGHETTI





BIO

Property

Country of cultivation: ITALY

Country of milling: ITALY

Country of pasta making: ITALY

Ingredients:

Durum wheat semolina *, water. * Organic.

Allergens:

It may contain traces of SOYA and MUSTARD.

Nutritional values:

medium for 100g

Energy: 1478 kJ / 349

kcal Fat: 1,4 g

of which saturated fatty acids: 0.5 g

Carbohydrates: 70 g

of which sugars: 3 g

Fiber: 3 g

Protein: 13 g

Environment

Environment

To reduce the use of plastic, our packs are made of polycoated with a prevalence of paper and can be recycled into PAPER.



Aticelca® 11124-0002





Penne rigate



Strozzapreti



Maccheroni



Orecchiette



Rigatoni



Eliche



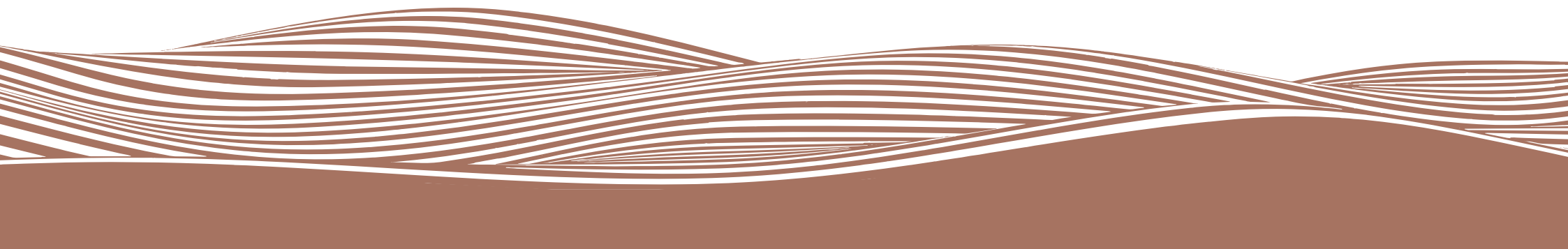
Gigli



Mezze maniche

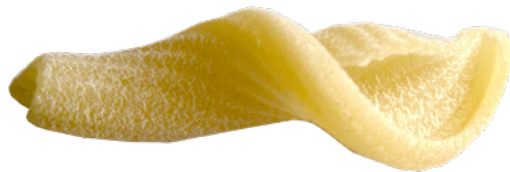


Mezze penne





Choose the format.
We bring the taste of Italian craftsmanship.



Cornetti



Raschiatelli



Spaghetti

Linguine

Chitarra

Spaghettoni

Bucatini



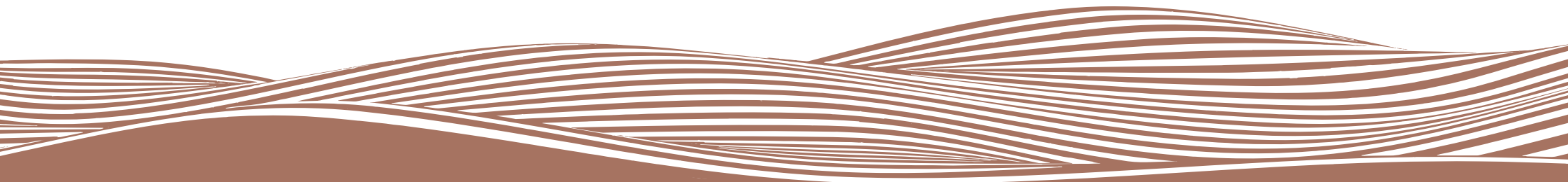
Ditali



Trofie



Tubetti rigati





AmoreTerra^o

We have always been organic, we cultivate and create goodness.

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ITALIA