



- Made with premium quality durum wheat semolina.
- Is produced in Altamura, near Bari in Italy which has historically been the centre of the production and trade of the best and highest quality of durum wheat and its processing into semolina and flour.
- Extruded through traditional 'bronze dies' that gives the pasta a rough texture that allows a superior hold on any sauce.
- It is slow dried for 35 hour following age-old traditional methods.
- It holds its shape and retains its bite long after cooking which is one of the most sought after qualities of pasta
- Available in short and long shapes.



Orecchiette Agli Spinaci (Spinach)
500g x 12 - SQU01



Orecchiette
500g x 12 - SQU02



Fusilli Tricolore (3 Colours)
500g x 12 - SQU03



Cavatelli
500g x 12 - SQU04



Capunti Paesani
500g x 12 - SQU05



Trofie
500g x 12 - SQU06



Fusilli Avellinesi
500g x 12 - SQU07



Maccheroni Calabrese
500g x 12 - SQU07A



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