

## FARRO SPELTA INTEGRALE



**CODE** 93717

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**COUNTRY OF ORIGIN** Italy, Veneto

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**WEIGHT** 300 g

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Spelt of variety Grande Alpino or Spelta, perfect for soups

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**RAW MATERIAL**

Dehulled spelt cultivated in Val Belluna, in the north of the Veneto region

**APPEARANCE**

Brownish grains with oval shape

**TASTE**

Sweet, with an interesting texture

**PRODUCER**

Cooperativa La Fiorita - Cesiomaggiore (BL) - Veneto

**OUR SELECTION**

This type of spelt is cultivated mainly in the alpine areas of Val Belluna: a product that is really able to describe the origin territories

**CURIOSITY**

The operation of "dehulling" consists of the removing of the hull of the grains: it allows the spelt to not lose its nutritive properties

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