



## RIGATONI DI FARRO DICOCCO SEMINTEGRALE

CODE	98420
------	-------

COUNTRY OF ORIGIN	Italy, Veneto
-------------------	---------------

WEIGHT	500 g
--------	-------

Rigatoni produced with Farro Dicoccum grown by Borgoluce

DESCRIPTION	Rigatoni produced with emmer wheat grown by Borgoluce, with biodynamic method, stone milled and bronze drawn
APPEARANCE	A semi-wholemeal coloured pasta: the surface is rough and porous
TASTE	Typical of semi-wholemeal flour
PRODUCER	Borgoluce - Susegana (TV) - Veneto
OUR SELECTION	The cereal crops of Borgoluce take place in a biodynamic regime and the pasta is produced by Marco Bigolin of Mulino Terre Vive (VI). A complete supply chain followed step by step in which the link between land and food is strongly perceived
CURIOSITY	Farro Dicoccum is characterized by a low gluten content and a higher quantity of mineral salts than the common durum wheat. A product with nutritional values similar to those of traditional pasta but more digestible and with a lower glycemic index
SUGGESTIONS	The porosity and roughness of the dough are ideal for a rich sauce