

FUSILLI DI GRANO DURO 'SENATORE CAPPELLI'



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| CODE | 98421 |
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| COUNTRY OF ORIGIN | Italy, Veneto |
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| WEIGHT | 500 g |
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Fusilli produced with 'Senatore Cappelli' durum wheat

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| DESCRIPTION | Fusilli produced with the precious variety of durum wheat 'Senatore Cappelli' grown by Borgoluce, with biodynamic method, stone milled and bronze drawn |
| APPEARANCE | Typical colour of semi-wholemeal durum wheat: the surface is rough and porous |
| TASTE | Typical of semi-wholemeal durum wheat |
| 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 | After the suspension in its production, caused by the economic boom in favor of grains with higher yields, in the last 15 years 'Senatore Cappelli' variety has been restored. This wheat is valued both for its gluten content lower than other grains (and therefore greater digestibility), and for the aromaticity that it transfers to the finished product, but also for the high content of antioxidants, mainly flavonoids |
| SUGGESTIONS | The porosity and roughness of the dough are ideal for a rich sauce |