

FUSILLI BIO



CODE	98442
COUNTRY OF ORIGIN	Italy, Liguria
WEIGHT	500 g

The pasta shape suitable to accommodate even the less creamy sauces

DESCRIPTION Organic durum wheat semolina of exclusively national origin

APPEARANCE Typical helical shape

TASTE Delicate of wheat

PRODUCER Pasta di Liguria - Montoggio (GE) - Liguria

OUR SELECTION A long experience and passion that gives life to 9 pasta shapes classified according to

original parameters: the range of Ligurian pasta is divided into Mare, Monti and Classics of

Italian cuisine

CURIOSITY One of the great classics when it comes to Italian pasta shapes, it lends itself to blend

perfectly with less creamy sauces

SUGGESTIONS A great classic with tomato and basil sauce, or with a red pesto of dried tomatoes, pine nuts

and Parmigiano Reggiano DOP. Cooking time: 8 minutes

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product