

TRENETTE BIO



CODE 98443

COUNTRY OF ORIGIN Italy, Liguria

WEIGHT 500 g

Long pasta, similar to bavette, delicious with seafood sauces

DESCRIPTION	Italian organic durum wheat semolina
APPEARANCE	Long pasta format, thicker than a linguina, golden yellow in colour
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	The name is related to the Arabic name of the pasta "itriyya", tria
SUGGESTIONS	To be served with pesto, or with rich seafood sauces, typical of coastal cuisine. Cooking time: 9 minutes

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