

# B100%

# ITALIAN

Try the experience of a three generation pasta from **Gragnano, ITALY**

## Why Di Martino?

DAL 1912  
ANTICA PASTA DI GRAGNANO  
NAPOLI - ITALY



[www.pastadimartino.it](http://www.pastadimartino.it)

Di Martino Company is a third generation family business in Italy

In the South of Italy the Di Martino family owns and runs the Company since 1912. Our dedication for pasta is as deep as our over one hundred years of experience and irrepressible passion for research, craftsmanship and respect for work. The insights and innovations of our three generations of pasta makers let us become a very authoritative point of reference in the world market of Gragnano pasta.



Our pasta is made only with 100% fine Italian durum wheat semolina

Our best Italian raw materials are carefully selected from national fields to bring to your table and to your dishes all flavors and tastes of the real Italian cuisine, containing an incredible 14% protein it is 40% more resistant to cooking and highly digestible.



Gragnano was the place!

Our production site is situated in Gragnano at the beginning of the marvellous Sorrento Coast. This ancient town is surrounded by Lattari Mountains on the sea. Here the sea breeze and the mild climate conditions make this place perfect for the pasta production. Because of its over five hundred years of history in the production of high quality durum wheat pasta, Gragnano is worldwide known as the European Capital of Pasta.



Protected Geographical Indication Gragnano Pasta

Gragnano is the place of pasta and undoubtedly the world Capital of quality pasta; PGI stands for Protected Geographical Indication and is the most prestigious award in Europe, it protects the authenticity and the strict process of production of Gragnano pasta. Only the pastas produced in this town according to Gragnano's ancient certified method and using only the best durum wheat semolina mixed to the local spring water, following the process of slow extrusion through a bronze die and slow drying at low temperature. This makes Gragnano pasta the best pasta in the world!



Advantages and benefits of a bronze die extruded pasta

The slow extrusion of the dough through a bronze die gives to our P.G.I. Gragnano pasta a very rough surface that allows to hold the sauces and keep all the tasty flavors that remember the fresh wheat, ensuring a bond between the pasta and its sauce.



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