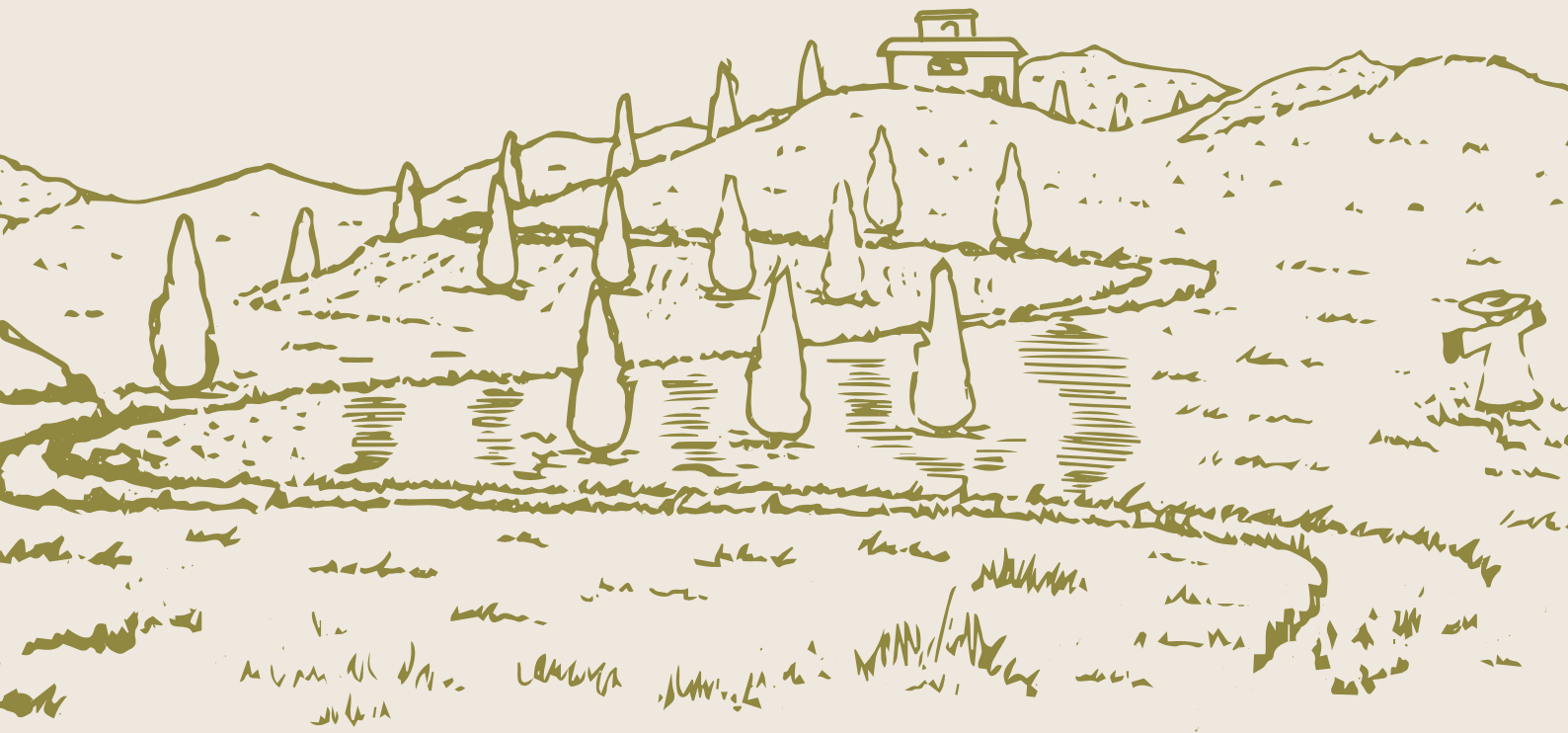




.....  
OUR SECRET INGREDIENT?  
**TUSCANY**  
.....

HIGH QUALITY DURUM WHEAT SEMOLINA PASTA



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# 100% TUSCAN WHEAT

## AUTHENTIC HEARTINESS IN A PLATE OF PASTA

Born from the intuition and continuous research of Pastificio Fabianelli, our pasta not only has excellent organoleptic properties but it helps preserve our health by facilitating the digestive process and contributing to the prevention of cardiovascular diseases. We use high quality durum wheat coming from a qualified supply chain of Tuscan farmers and the pure water from our territory to offer a product that respects man and

environment. The scrupulous selection of raw ingredients is only the first step of the marvelous course that the Fabianelli family has handed down with passion and devotion for over 160 years. This process culminates with bronze drawing at low temperatures so that the nutritional properties of the wheat remain intact and give our pasta the right perfume, texture, taste and roughness... a real joy for the palate.



H.A.C.C.P





**HIGH QUALITY DURUM WHEAT SEMOLINA PASTA**



# “FIND OUT THE ORIGIN” PROJECT

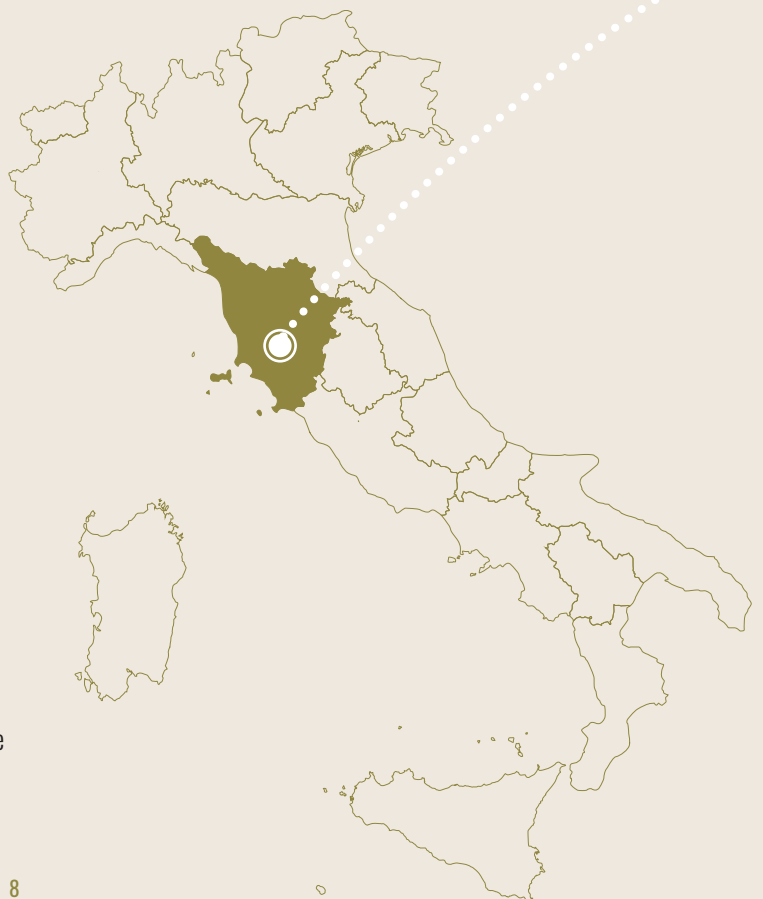
## TRACEABILITY AT YOUR FINGERTIPS

### WELCOME TO TUSCANY!

Pasta Toscana is produced with wheat coming from the fields of the Tuscan countryside where our factory is situated. From the mill to grind the wheat, to all of our suppliers, every single part contributes to make a high quality product 100% Made in Tuscany.

Traceability of the product is guaranteed from the field to the table.

Our pasta, both classic and organic, is produced using only wheat coming from our region and pure water coming from the springs of the Valdichiana. The durum wheat we use to produce Pasta Toscana is cultivated within a certified supply chain composed of Tuscan farmers and processed according to tradition in order to obtain an excellent product with a high nutritional value.



- ① Buy a pack of Pasta Toscana
- ② Scan the QR-code on the back of the pack with your smartphone
- ③ Find out the origin of the wheat used to produce the pasta contained inside the pack

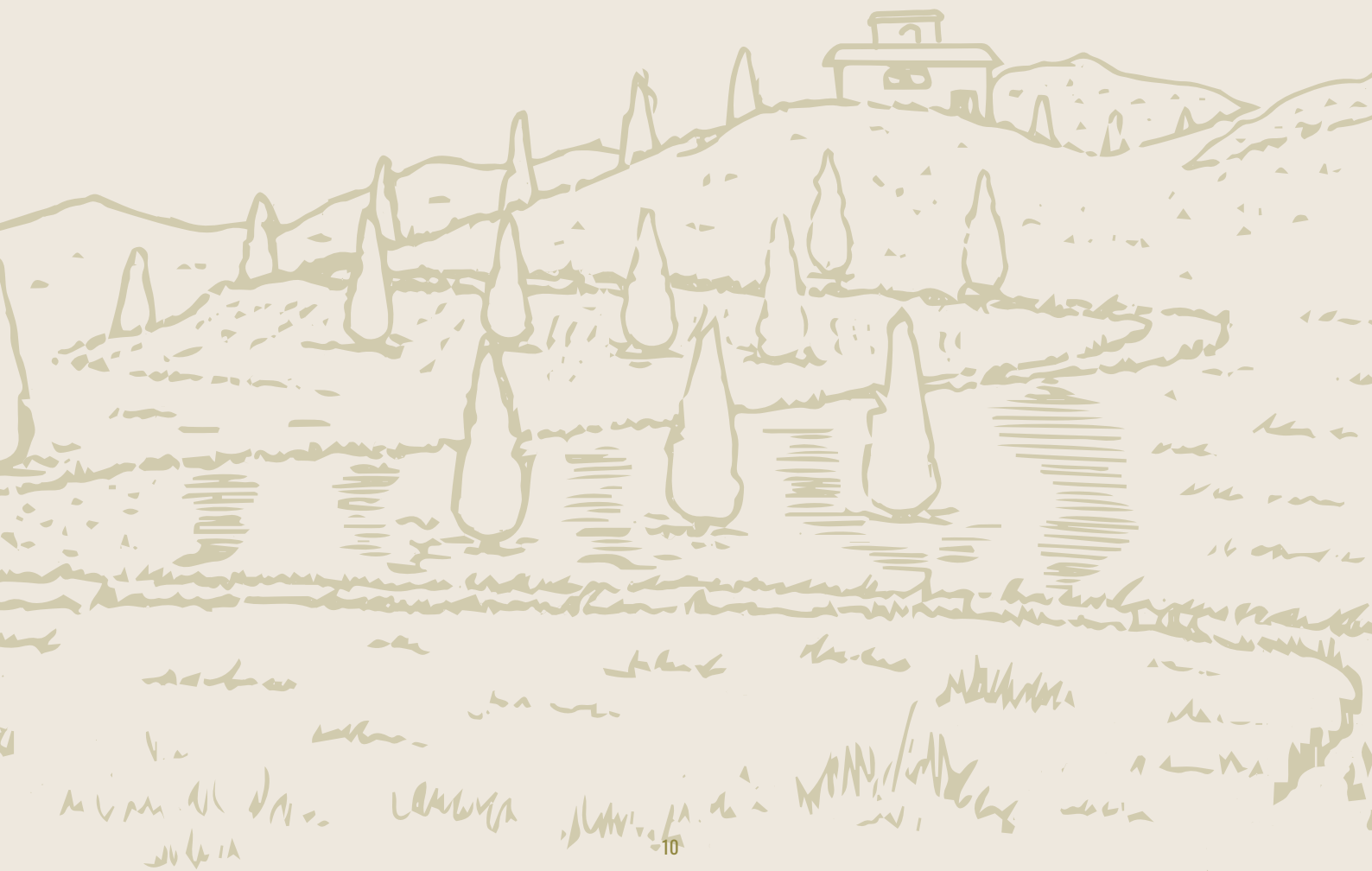


**THIS IS WHERE THE WHEAT OF  
PASTA TOSCANA COMES FROM**



# OUR PASTA

.....  
AUTHENTIC, TYPICAL, WHOLESOME...TUSCAN!  
.....



# DURUM WHEAT SEMOLINA PASTA

BRONZE  
DRAWN

GUARANTEED  
TRACEABILITY

**FROM INTEGRATED  
AGRICULTURE**

GUARANTEED  
PRODUCTION CHAIN

100%  
ORGANIC

**100% ORGANIC  
WHEAT**

HIGH IN FIBER  
SOURCE OF OMEGA 3

100%  
ORGANIC

**WITH OMEGA 3 FROM  
GROUND FLAX SEEDS**



# Classic

BRONZE DRAWN

## PASTA ACCORDING TO TRADITION

Pasta entirely produced in Tuscany with high quality durum wheat coming from our region and expertly worked in our factory in Castiglione Fiorentino. Innovative production technology and bronze

drawing make a premium quality pasta with a rough surface that holds the sauce perfectly. Authentic, typical, wholesome: this is our PASTA TOSCANA.

Bronze drawn and dried at low temperatures

Comes from a selection of 100% Tuscan wheat



# Classic

BRONZE DRAWN

*Spaghetti*

n° 6



*Spaghettoni*

n° 7



*Linguine*

n° 9



*Ditali Rigati*

n° 72



*Fusilli Super*

n° 85



*Mezzi Rigatoni*

n° 87



*Tortiglioni*

n° 94



*Penne Rigate*

n° 98



*Mezze Penne Rigate*

n° 103



*Casarecce*

n° 109



*Farfalle*

n° 201



# Organic

BRONZE DRAWN

## RESPECT FOR THE MAN AND THE ENVIRONMENT

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and

slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

Rough and porous surface.  
Bronze drawn and dried at low temperatures

Made with 100% Tuscan durum wheat cultivated according to organic standards

Product with high nutritional value



L'ORIGINE  
**SCOPRI**  
DEL GRANO  
— FIND OUT THE WHEAT ORIGIN —

GRA IL PACCO  
TURN THE PACKAGE

500g e



# Organic

BRONZE DRAWN

*Spaghetti*  
n° 6



*Fusilli Super*  
n° 85



*Tortiglioni*  
n° 94



*Penne Rigate*  
n° 98



*Casarecce*  
n° 109



*Dischi*  
n° 110



*Farfalle*  
n° 201





# Organic Whole Wheat

## DAILY WELLNESS

Pasta made entirely from 100% tuscan organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that

contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

Highly digestible and filling thanks to the high fibre content

100% organic whole wheat cultivated in Tuscany

Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.





# Organic Whole Wheat

*Spaghetti*  
n° 6



*Fusilli Super*  
n° 85



*Tortiglioni*  
n° 94



*Penne Rigate*  
n° 98



*Farfalle*  
n° 201





# Organic Egg Pasta

## WITH ITALIAN ORGANIC FRESH EGGS

Pasta produced with the best organic Tuscan durum wheat semolina and fresh organic Italian eggs. The pasta sheet is made with 6 fresh eggs from hens raised outdoor for each Kg of semolina. A product of the highest qual-

ity, 100% organic, ideal for bringing to the table healthy, genuine and tasty dishes. The rough and porous pasta, declined in the most popular shapes of tradition, retains all types of sauce and condiment for perfect dishes.

Italian organic eggs from  
free range hens

100% durum wheat from Tu-  
scany farmed according to the  
principles of organic farming



# Organic Egg Pasta

100%  
ORGANIC

GUARANTEED  
TRACEABILITY



**WITH FRESH  
ORGANIC EGGS**

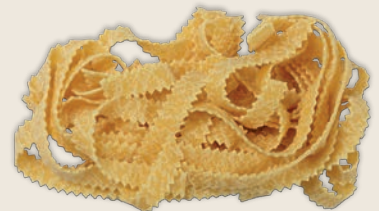
*Fettuccine*



*Pappardelle*



*Reginelle*



# Artisanal Pasta

## DURUM WHEAT SEMOLINA PASTA

500 g

Pasta produced with a selection of high quality durum wheat processed with artisan method. Bronze drawing and slow drying guarantee an excellent prod-

uct, with a rough and porous surface to better welcome the seasoning. Excellent with full-bodied sauces, as well as the simplest of condiments: tomato and basil.

From a selection of high-quality durum wheat.



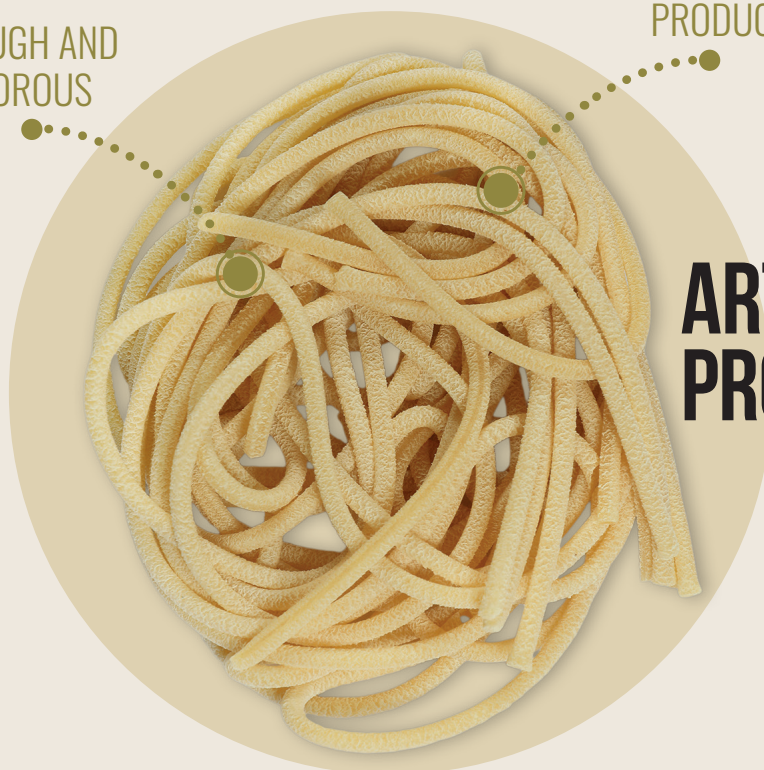
Bronze-drawing and slow drying process at low temperature.



# • Artisanal Pasta •

ROUGH AND  
POROUS

TYPICAL  
PRODUCT

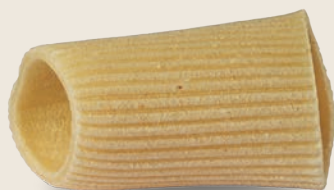


**ARTISANAL  
PRODUCTION**

*Calamarata*

*Paccheri Rigati*

*Pici*



# OUR SAUCES

## RECIPES OF THE TUSCAN TRADITION

### WILD BOAR RAGU

The intense and wild taste of boar for a ragu that amazes at every taste. Produced in Tuscany with first choice wild boar meat and selected

ingredients following the traditional recipe. Ideal for seasoning the typical Pappardelle; delicious with any pasta shape!

### CHIANINA MEAT RAGU

The protagonist of this rich flavored sauce is the premium quality Chianina beef, a typical cattle breed of the Val di Chiana combined with first

choice ingredients following the traditional recipe handed down from generation to generation.

### AGLIONE SAUCE

Typical of the Val di Chiana, aglione is a Tuscan specialty that combined with cherry tomatoes grown on our lands gives life to a simple, authentic

and tasty sauce. Tradition wants it accompanied with Pici but it goes well with any shape of pasta, even egg pasta.



# • Sauces •

RECIPES OF THE TUSCAN TRADITION

..... 180 g .....



## Wild Bear Ragù

With hunted game meat and no preservatives added.

## Chianina Meat Ragù

With Chianina breed meat certified according to IT003ET specifications.



## Aglione Sauce

With aglione (*Allium ampeloprasum* var. *Holmense*).



*Organic*

RESPECT FOR THE MAN AND THE ENVIRONMENT

3 Kg



# Organic

AVAILABLE IN 3 KG PACK WITH THE FOLLOWING SHAPES

Spaghetti

n° 6

Corallini Rigati

n° 35

Filini

n° 55

Puntine

n° 56

Stelline

n° 57

Gomiti Rigati

n° 81

Sedanini Rigati

n° 84

Fusilli

n° 85

Sedani Rigati

n° 86

Mezze Maniche

n° 87

Penne Rigate

n° 98

Pennine Rigate

n° 102

Mezze Penne Rigate

n° 103

Gnocchetti Sardi

n° 108

Casarecce

n° 109

Farfalle

n° 201

# Gift Box.

100% TUSCAN HIGH QUALITY SELECTION

5 Kg





Pastificio Fabianelli S.p.A.

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