

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

SUGGESTIONSTo be served with pesto, or with rich seafood sauces, typical of coastal cuisine. Cooking time:

9 minutes

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