

PASTIFICIO  
DUCATO  
D'A  
MALFI  
GRAGNANO





DUCATO D'AMALFI GRAGNANO  
PASTA FACTORY:  
PASTA, WOMEN AND  
INNOVATION



# DUCATO D' AMALFI PASTA FACTORY IS A FEMALE COMPANY

The company's founders, indeed, are three womens: Chiara, Anna and Daniela, that are deeply united by the love for their roots, for Gragnano, the «City of Pasta»

CHIARA CASO IS THE CEO, A YOUNG  
AND AMBITIOUS ENTREPRENEUR.

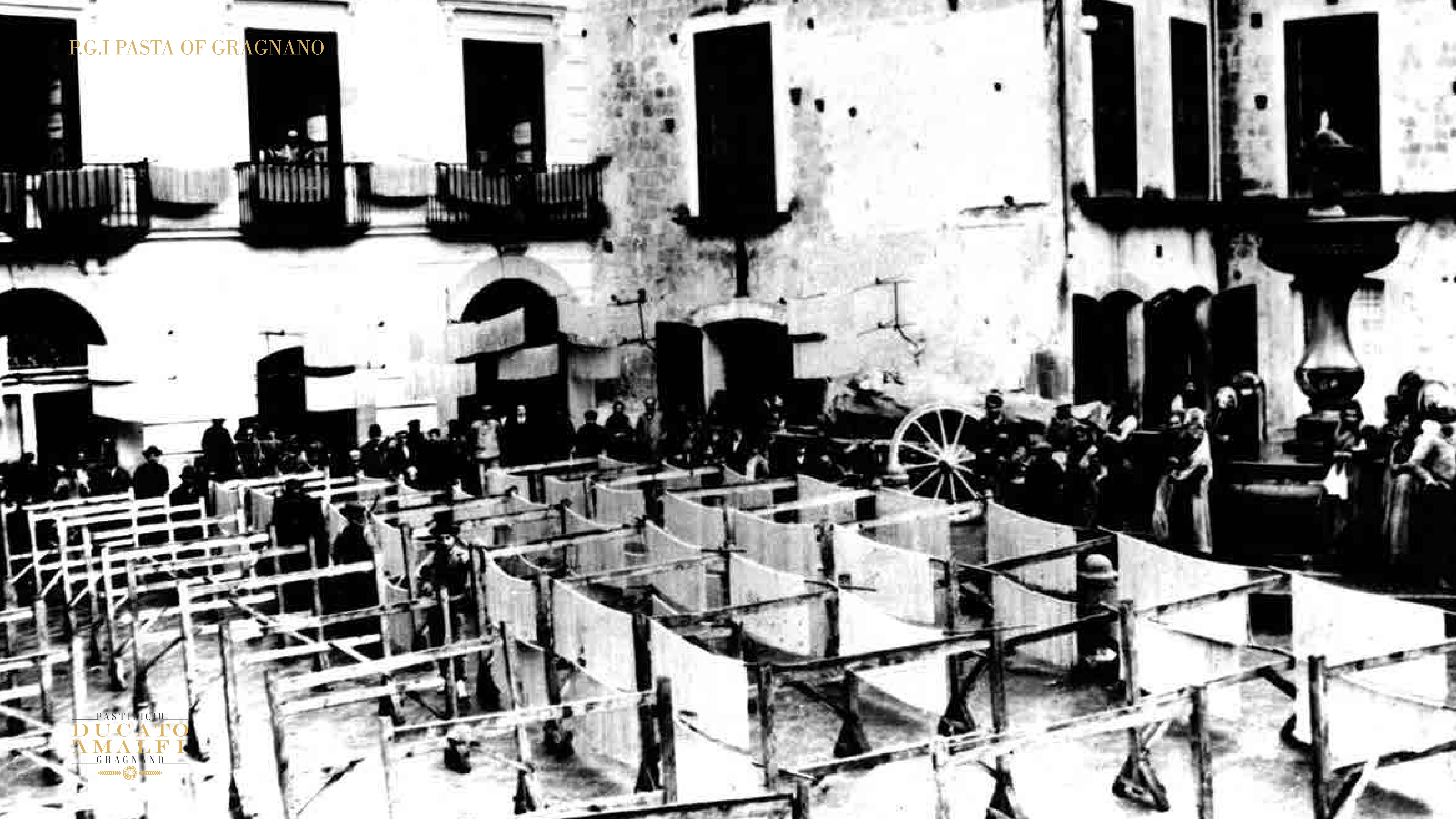




# P.G.I PASTA OF GRAGNANO



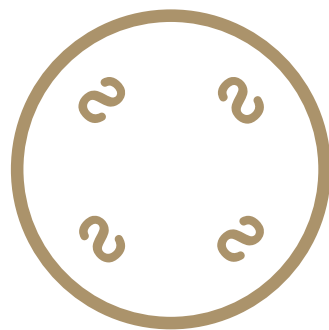
P.G.I PASTA OF GRAGNANO



P.G.I PASTA OF GRAGNANO



*100% Made in Italy*



*Bronze wire drawing*



*Water from sources of Lattari Mountains*



*Slow drying process at low temperatures*



*100% artisanal*



*100% recyclable paper pack*



# GRAGNANO: A CULTURAL AND CULINARY TREASURE.

Nestled between the slopes of the Lattari Mountains and overlooking the Gulf of Naples, Gragnano is a gem of Campania, just a few kilometers from Sorrento and the Amalfi Coast.

Known as the “City of Pasta,” Gragnano is world-famous for its artisanal tradition of bronze-drawn pasta, slowly dried at low temperatures.

Here, mountain air meets the sea breeze, creating the perfect microclimate to dry pasta the traditional way.

**Gragnano is more than just a place — it’s a cultural and culinary heritage that embodies Italian excellence.**

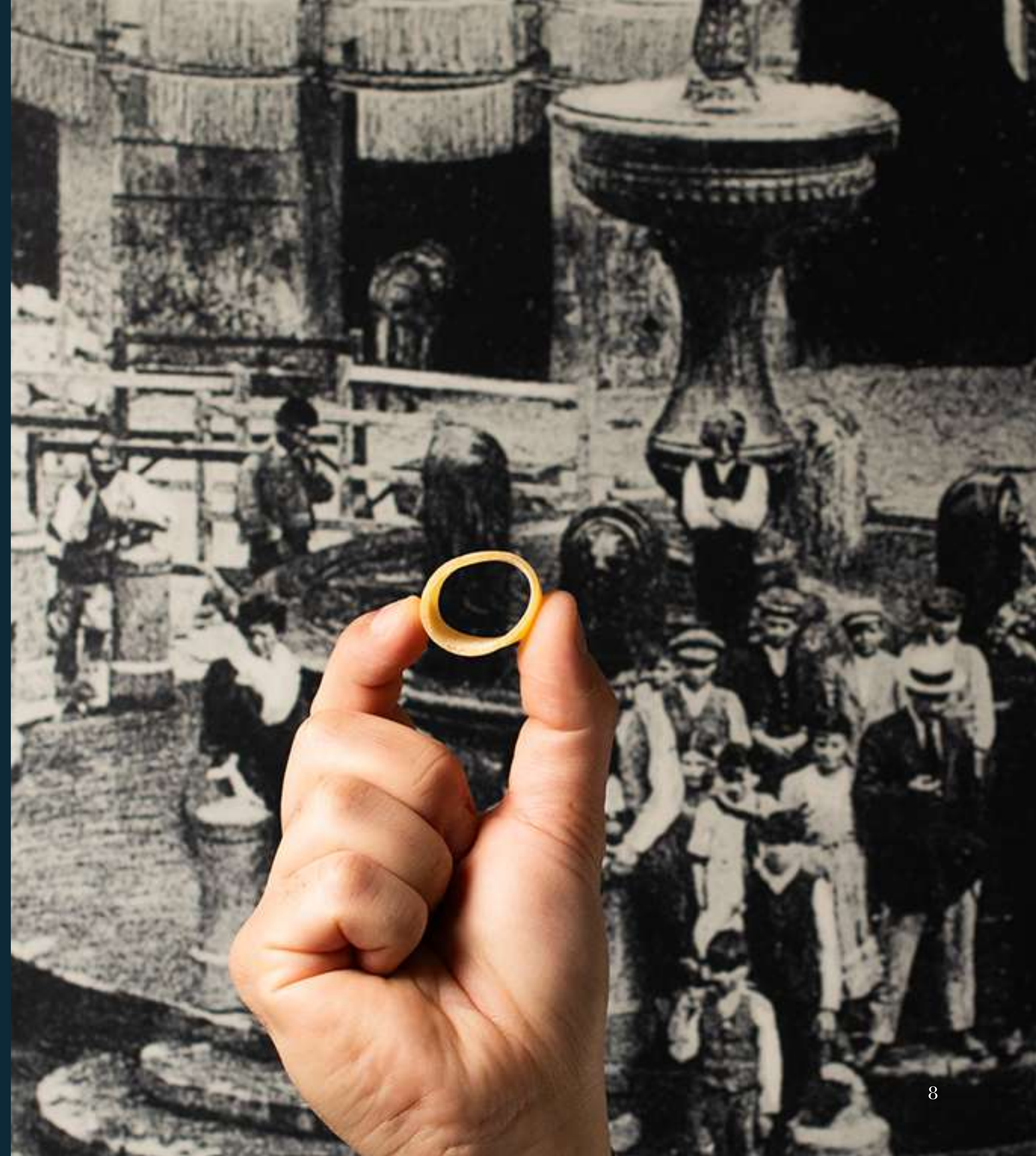




# TASTE AND TRADITION

Ducato D'Amalfi Gragnano is a pasta factory specializing in the production of IGP-certified Gragnano Pasta. It uses only 100% Italian wheat and pure spring water from the Lattari Mountains, drawing on the centuries-old tradition of Gragnano pasta makers renowned for their quality, precision, and craftsmanship.

The dough is exclusively bronze-extruded, respecting the traditional slow-drying process at low temperatures, and every package is carefully hand-packed.







# THE RESULT

The end result is a pasta that:

- Preserves all the nutrients;
- Has a unique taste and flavor;
- Makes stand out any seasonings;
- Has an unsurpassed fragrance.



# 100% ITALIAN DURUM WHEAT SEMOLINA

Ducato d'Amalfi PGI Gragnano Pasta is made with 100% Italian durum wheat semolina. Taste it and think of our wonderful country and its agricultural traditions.







# SLOW DRYING AT LOW TEMPERATURE

Drying takes anywhere from 18 to 48 hours and up to 55 hours for certain special shapes.

Pasta dried at low temperatures is a natural product, which is why it cooks to the perfect texture and timing.



# THE MASTER PASTA MAKER

Calling him a master pasta maker hardly does him justice. Don Vincenzo is “an artisan with the hands of a magician.” He’s been working with semolina since the age of 14. A living archive of Gragnano’s history, he is the guardian of an ancient craft passed down from father to son. It was Don Vincenzo who passed on the secrets of the trade to Domenico Somma, helping to shape a new generation of pasta masters.







# THE PACKAGING: DESIGN AND TRADITION

Hand-packaged in recyclable boxes, fully respecting eco-sustainability.

Geometry, color, and a touch of style: packaging that brings a traditional product like pasta into the future.

Blue and green. Sea and mountains. The blue of the Sorrento Gulf, where our city overlooks, and the green of the Lattari Mountains, which protect the back of Gragnano.

Modern, yet faithful to an ancient tradition: the white gold of Gragnano, which has always seduced the palates of "pasta lovers," is represented on the back of our packaging.



# THE TERRITORY: VALLEY OF THE MILLS AND LATTARI MOUNTAINS

Water is the fundamental element for the development of civilization. On the banks of rivers, man laid the foundations of his existence. And the same is true for the city of Gragnano and its Valley of the Mills bathed by the Vernotico stream, fed by the springs of Lattari Mountain. It is an enchanted landscape. In this magical atmosphere, the aquifer has special properties such as the purity and poverty of limenstone and chlorine.

These are features that distinguish it from the others and that make unique Gragnano's PGI pasta, in the production process.







# CHEF DOMENICO STILE

## Brand ambassador

Ducato d'Amalfi Gragnano Pasta Factory has forged a strong partnership with Chef Domenico Stile, a two-Michelin-starred chef. A talented young chef from Gragnano, born in 1989, he is the youngest Michelin-starred chef in the capital.

In his dishes, Chef Stile brings out the full flavor of Campania's traditions while constantly exploring the distinctive tastes of his homeland.

The Chef studies and recommends tailor-made recipes to showcase our pasta shapes.



PASTIFICIO  
DUCATO  
D'AMALFI  
GRAGNANO

# GRAGNANO EXPERIENCE



# VISIT TO THE PASTA FACTORY

Witnessing the art of pasta making and its meticulous hand-packaging is an experience that unfolds in a crescendo of emotions, scents, and flavors.







# VIRTUAL TOUR: IMMERSIVE EXPLORATION

With 4D headsets, you will be transported into the virtual reality of 20th-century Gragnano. Stroll through the ancient Via Roma, listen to the peaceful murmur of the streams along the Valley of the Mills, and feel the gentle breeze blowing from the Lattari Mountains.







## TASTING EXPERIENCE

At the end of your visit, you'll be welcomed into the tasting room at our farm-to-table restaurant, "La Cucina del Ducato", featuring an open kitchen. Our restaurant offers seating for around 80-90 guests indoors and approximately 40 seats on the outdoor terrace, where you can relax and savor dishes that celebrate our exquisite pasta.











# CHEF MICHELE MOLARO

Michele Molaro is a true interpreter of both culinary tradition and innovation. After starting his career in some of Naples' finest kitchens and collaborating with renowned Michelin-starred Chef Gennaro Esposito, he has been leading "La Cucina del Ducato" since 2022. Born in 1991, Michele passionately and skillfully carries on an art that highlights the authentic flavors of the region.







The Minister for the South and Territorial Cohesion, Giuseppe Provenzano, visits the pasta factory.





The Minister for the Environment, Sergio Costa, visits the pasta factory.





IN TASCA UNA LAUREA in Economia. E ha 23 anni, appena compiuti. Chiara Caso potrebbe fare come tante sue amiche: spiccare il volo, lasciare il nido, espatriare in un Paese dove tutto è più facile. Invece no. Chiara resta a Gragnano, provincia di Napoli: «Sono una gragnanese doc, amo la mia terra, sento l'urgenza di impegnarmi per rendere ancora più bella e viva questa città». Al liceo si impegna come rappresentante d'istituto, ai tempi dell'università si butta in politica, prima come consigliere comunale, poi assessore alle Politiche Giovani. E una volta finiti gli studi decide di fondare un'azienda innovativa: il Pastificio Ducato d'Amalfi. Non una semplice azienda alimentare, ma una start up pluripremiata capace di legare cultura, storia, tecnologia, tradizione, qualità e tutto il meglio che Gragnano, stretta fra mare e montagna, può offrire.

La storia di Chiara è certamente un'eccezione, ma **non è l'unica**: fortunatamente, come racconta a *D* il ministro per il Sud Giuseppe Provenzano, qualcosa sta cambiando, soprattutto grazie alla tenacia e alla visione di donne come Chiara. Sarà merito della loro capacità di avere cura di questa terra se il Sud recupererà parte del divario che lo separa dal Nord Italia. «Il Sud ha grandi potenzialità e non è vero che qui non si possa fare impresa. Ovviamente è una sfida ambiziosa e ci vuole molto coraggio. Del resto ci vuole tanta intraprendenza anche per aprire un'attività al Nord, dove non credo che la sfida sia meno ardua. Allora tanto vale farlo qui, dove esistono opportunità di finanziamento (per chi le sa cogliere) e uno Stato che incoraggia le start up, perché l'Italia è pronta a sostenere progetti che sappiano valorizzare la tradizione attraverso l'innovazione», dice infatti Chiara Caso, che ha appena attivato un accordo con Invitalia, l'agenzia nazionale per lo sviluppo d'impresa, per poter vendere fusilli e spaghetti all'estero. «Gragnano è l'unico paese al mondo che vanta una pasta Igp, speciale perché la semola di grano duro viene impastata con acqua soggia dei Monti Lattari, per poi essere trafilata in stampi di bronzo, che danno quell'aspetto ruogo-

*Giovane economista, vive a Gragnano, in provincia di Napoli. Dove con altre quattro socie ha fondato un pastificio che unisce tradizione e sostenibilità a tecnologie innovative.*

ed essiccata lentamente, a bassa temperatura. Poi c'è la magia della città, la qualità dell'aria, le condizioni climatiche particolari che rendono questo prodotto unico al mondo. E così di pastifici ne sono sorti parecchi, ma il nostro è unico», parla al plurale Chiara, perché nell'avventura imprenditoriale ha imbarcato altre quattro socie: Tullia Vanacore, Anna Cimmino, Antonella Langelotto e Daniela Ruocco. Il Pastificio Ducato D'Amalfi è nato nell'autunno del 2019 e pochi mesi dopo ha ricevuto il premio Smau come esempio virtuoso nell'adottare tecnologie digitali e soluzioni innovative: «Infatti, oltre alla produzione vera e propria, abbiamo realizzato un museo multimediale per raccontare ai visitatori come nasce la pasta di Gragnano. Indossando un visore 4D ci immergiamo nella realtà del '900 di Gragnano, fino ad arrivare ai giorni nostri. Poi si accede a una sala che consente di assistere, dal vivo, alla lavorazione: così si può confrontare il passato, con le tecniche più all'avanguardia, e ascoltare la spiegazione affidata a un team di comunicatori multilingue». Essendo un'azienda giovane, priorità assoluta è stata la sostenibilità e infatti la pasta viene confezionata a mano in scatole riciclabili e l'intera filiera è a basso impatto ambientale. Più di recente è sorta una sala degustazione, in realtà una terrazza vista Vesuvio dove poter assaggiare i prodotti del Ducato d'Amalfi: «La nostra mission è incarnare un'alternativa moderna, nel rispetto delle tradizioni, che dia a Gragnano la visibilità che merita».

L'elemento essenziale per tutte è avere un sogno da realizzare, come quello che oltre vent'anni fa ha spinto Rachele Furfaro, quando aveva 34 anni e con tre figli piccoli, a lasciare un sicuro lavoro da insegnante in una scuola pubblica per fondare a Napoli, nei Quartieri Spagnoli (dove vive il 10% dei bambini napoletani e c'è un tasso d'abbandono scolastico fra gli 8 e i 13 anni fra i più alti d'Italia), una scuola diversa, che non si limitasse a impartire nozioni, ma fosse "Dalla parte dei bambini", divenuto oggi un nuovo metodo educativo replicato in altre parti del Paese. Oggi Rachele conduce un'impresa

## Il Mattino

## Gragnano



# I segreti della pasta spiegati al ministro

Hanno offerto una originale performance delle loro capacità tra i fornelli sotto l'occhio curioso del ministro per il Sud Giuseppe Provenzano, intervenuto al vernissage del nuovo Pastificio «Ducato d'Amalfi» di Gragnano. Una ulteriore opportunità per gli allievi della sezione alberghiera dell'Istituto San Paolo di Sorrento. Gli studenti del quinto anno, guidati dai docenti di sala e cucina, Luca Cioffi e Ennio Piemonte, Danilo Di Vuolo e Alessio Imperiale, con la partecipazione del maestro di enogastronomia, Enrico Cosentino, hanno proposto una ampia tipologia di primi piatti, spaziando dagli spaghetti con il pomodoro del piennolo, al Vesuvio alla genovese, al mezzo paccheri con puttanesca di calamari, pasta mista con fagioli e cozze. Una vetrina di sapori con uno speciale menù particolarmente apprezzato dal ministro, il quale ha sottolineato l'importanza della sinergia della formazione professionale degli studenti con il nuovo progetto dell'azienda «Ducato d'Amalfi». Nel corso della visita è stata illustrata la produzione artigianale della pasta di Gragnano igp e il ministro ha visitato il primo museo della pasta immergendosi nella storia e nel gusto della pasta gragnanese.

**antonino siniscalchi**

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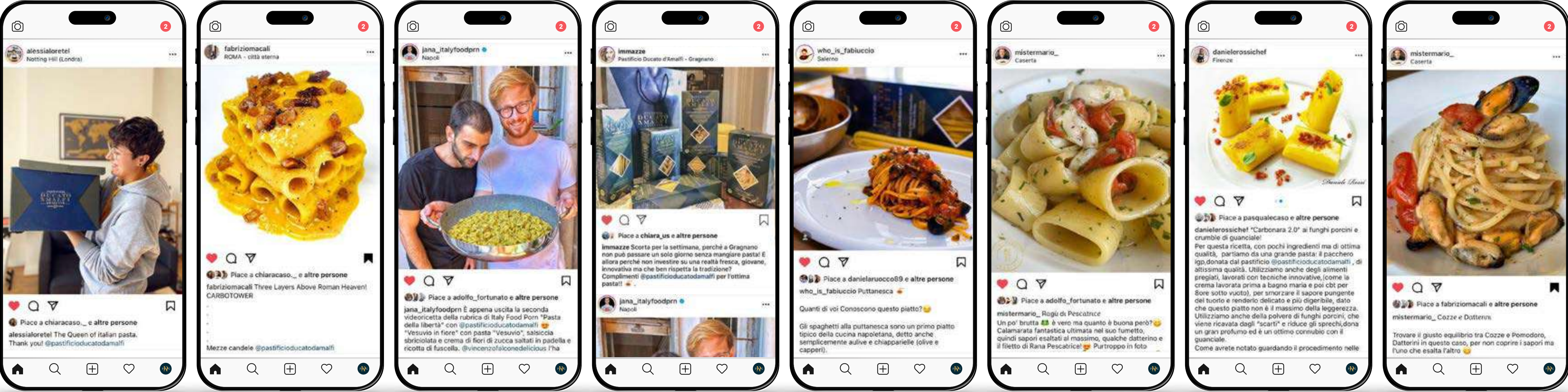
Ducato d'Amalfi Gragnano Pasta  
Factory for Eccellenze Italiane  
- Rai 3.

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About us - Social





# THE SHAPES

Long  
Short  
Special  
Organic Line







Long shapes



Long shapes



SPAGHETTI

🕒 7 min.



BUCATINI

🕒 12 min.



SPAGHETTI  
ALLA CHITARRA

🕒 14 - 15 min.



SPAGHETTONI

🕒 12 min.



LINGUINE

🕒 10 min.



TAGLIATELLE

🕒 11 min.



MAXI  
SPAGHETTONE

🕒 15-16 min.



Long shapes

# SPAGHETTI

Spaghetti is the longest-known pasta shape in the world, as well as the true symbol of Made in Italy. Thanks to the traditional diameter, intermediate in the universe of long pasta, it is among the most versatile shapes, protagonist of endless combinations.

 7 min.





Long shapes

# BUCATINI

Bucatini pasta is a long shape much loved by the Roman gastronomic tradition. Bucatini and "Amatriciana" are an indivisible combination, almost a Roman brand. However it also goes well with fresh tomatoes, vegetables and cheeses.

 12 min.





Long shapes

# SPAGHETTI ALLA CHITARRA

Spaghetti alla Chitarra PGI Gragnano is a particular shape of long pasta so called because is made using a "guitar", a frame with steel wires arranged at a few millimeters one from another, and against which the dough was pressed in order to obtain spaghetti. The groove and the robust texture makes this spaghetti shape suitable for meat and fish sauces.

 14 - 15 min.





Long shapes

# SPAGHETTONI

The texture of Spaghettoni shape is rough and more full-bodied than traditional spaghetti. Spaghettoni shape is good for all seasons: it goes well with autumn sauces, spring and summer dishes, based on delicate vegetables and seafood.

 12 min.





Long shapes

# LINGUINE

Linguine PGI Gragnano is a long shape pasta as long as spaghetti but flatter and smoother. It is also known as "bavetta" or "trenetta". Linguine is very popular throughout the "Bel Paese", but its origin is from Liguria. It pairs perfectly with fresh tomato and fish sauces. Linguine "allo scoglio" (with seafood) are very popular.

 10 min.





Long shapes

# TAGLIATELLE

Tagliatelle PGI Gragnano is bronze drawn and is made only with durum wheat semolina and water from sources of Lattari Mountains, without eggs as it makes in Central Northern Italy. The ideal match is with meat sauce.

 11 min.





Long shapes

# MAXI SPAGHETTONE

An extra-thick spaghetti with a bold bite and rich, full-bodied texture. Requires a longer cooking time and holds up beautifully to intense, robust sauces—perfect for meaty ragùs.



15-16 min.







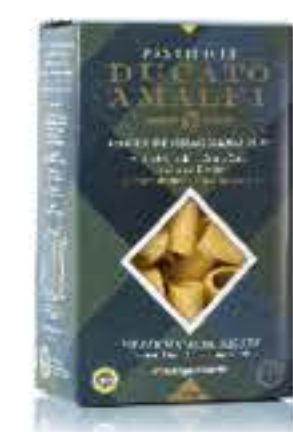






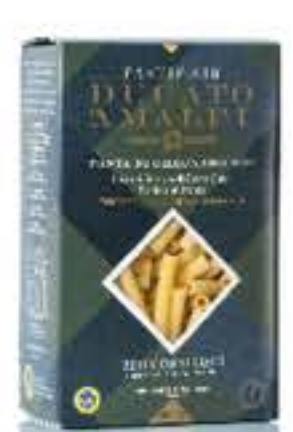
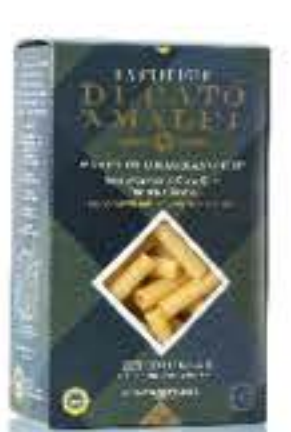




















Short shapes



Short shapes

									
CANDELE CORTE	CASERECCE	TORTIGLIONI	ELICOIDALI	MEZZE MANICHE RIGATE	PENNE	PENNE RIGATE	PENNETTE	LA MISTA	TUBETTONI
🕒 10 min.	🕒 10 min.	🕒 10 min.	🕒 7 min.	🕒 12 min.	🕒 11 min.	🕒 11 min.	🕒 9 min.	🕒 8-9 min.	🕒 11 min.
									
VESUVIO	ZITI CORTI LISCI	ZITI CORTI RIGATI	MEZZE PENNE	SEMINI	STELLINE	TUBETTI LISCI	TUBETTI RIGATI	CALAMARATA	CALAMARATA RIGATA
🕒 8 min.	🕒 8 min.	🕒 8 min.	🕒 10 min.	🕒 8-10 min.	🕒 8-10 min.	🕒 8-10 min.	🕒 8-10 min.	🕒 18 min.	🕒 11 min.
									
ELICHE	LUMACONI	MEZZI PACCHERI	MEZZI PACCHERI RIGATI	PACCHERI DI GRAGNANO	PACCHERI RIGATI	RIGATONI	PENNONI RIGATI	SCIALATIELLI	
🕒 10 min.	🕒 16 min.	🕒 18 min.	🕒 11 min.	🕒 18 min.	🕒 11 min.	🕒 13 min.	🕒 13 min.	🕒 17 min.	

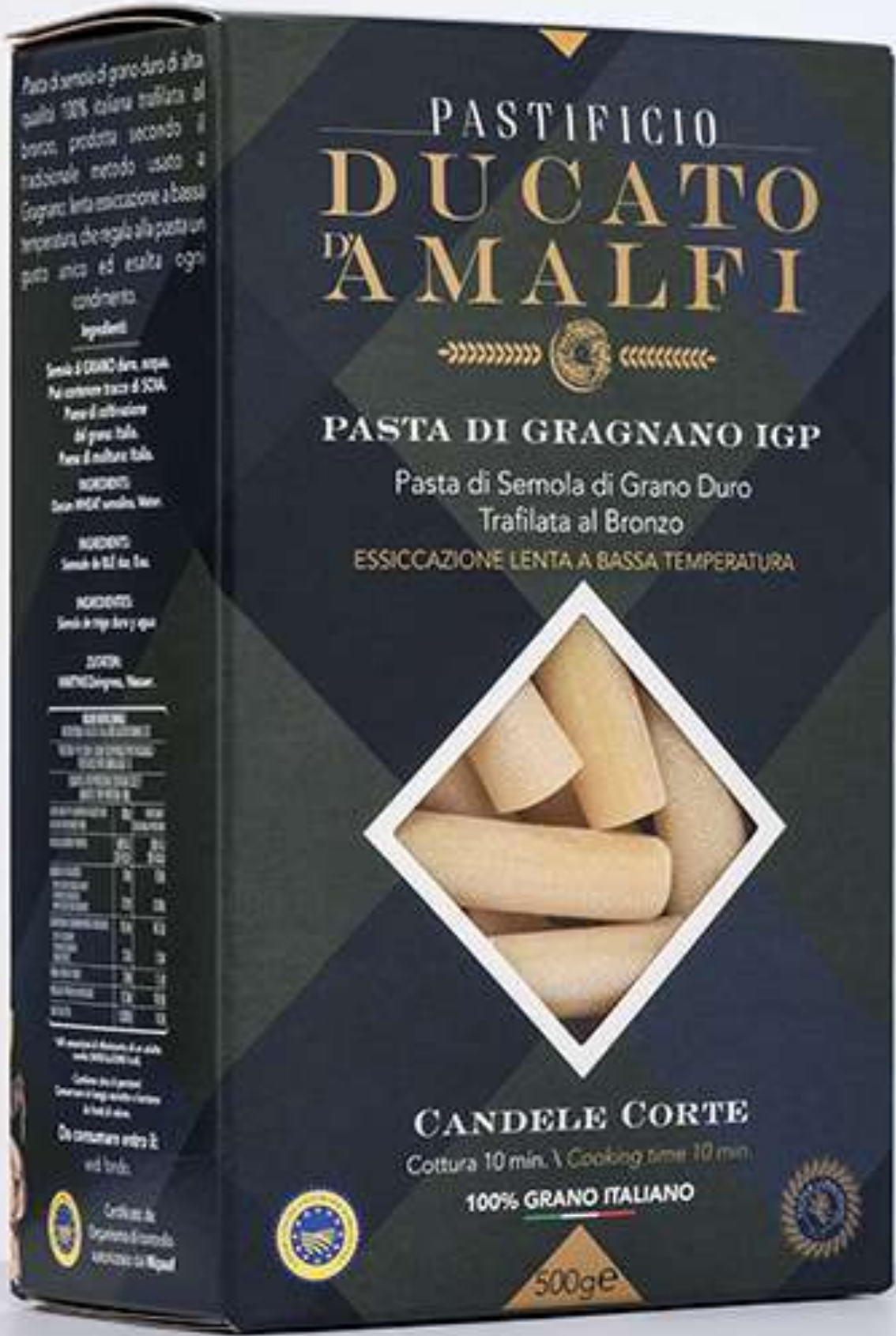


Short shapes

# CANDELE CORTE

Candele PGI Gragnano is a short pasta shape that makes Neapolitan tradition sauces (especially ragù and "Genovese") stand out.

 10 min.



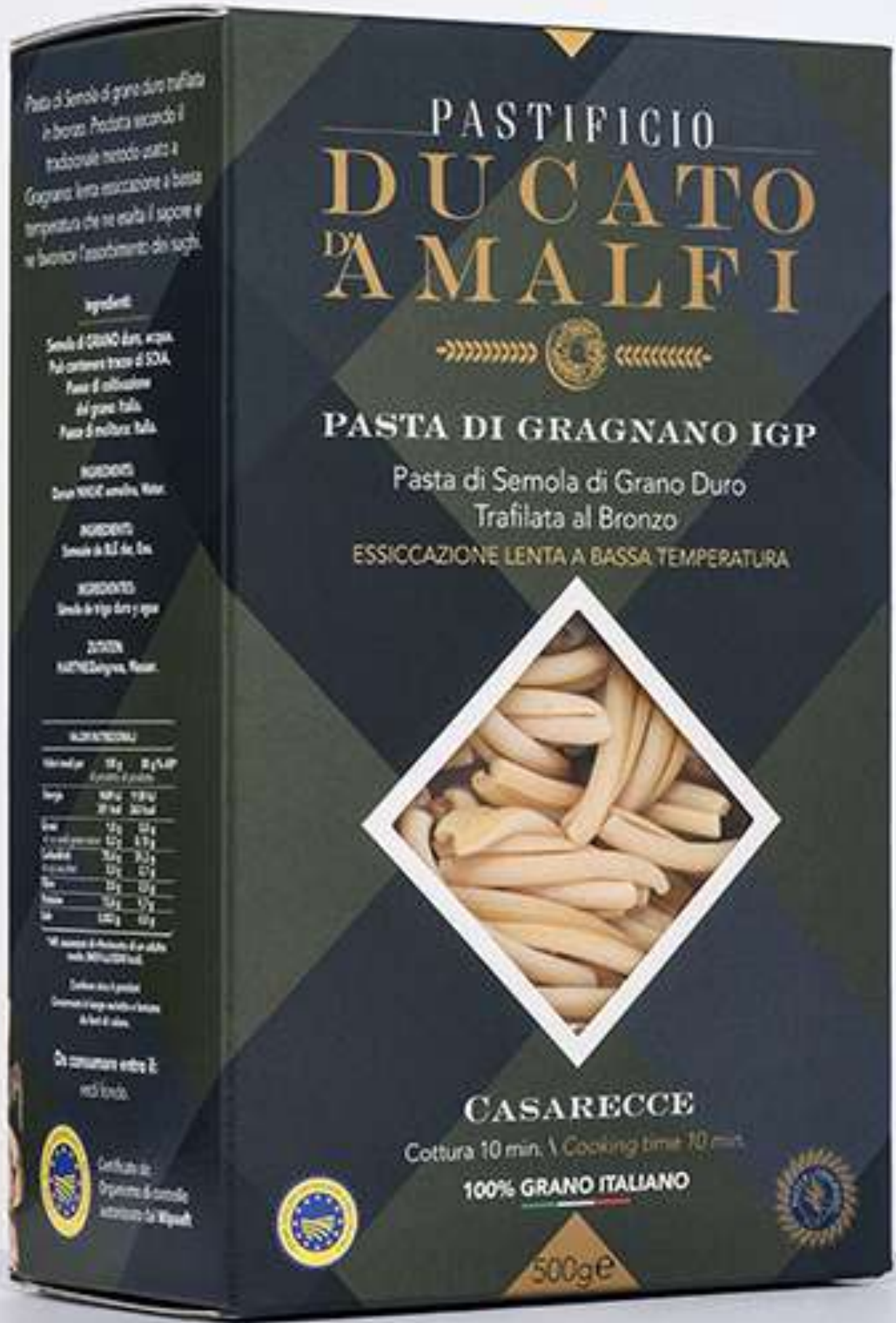


Short shapes

# CASARECCE

Casarecce is a recognizable pasta shape because is rolled up on itself and is curved at the tip. Casarecce shape goes well with condiments based on typically Mediterranean ingredients such as aubergines, tomatoes, ricotta and basil.

 10 min.



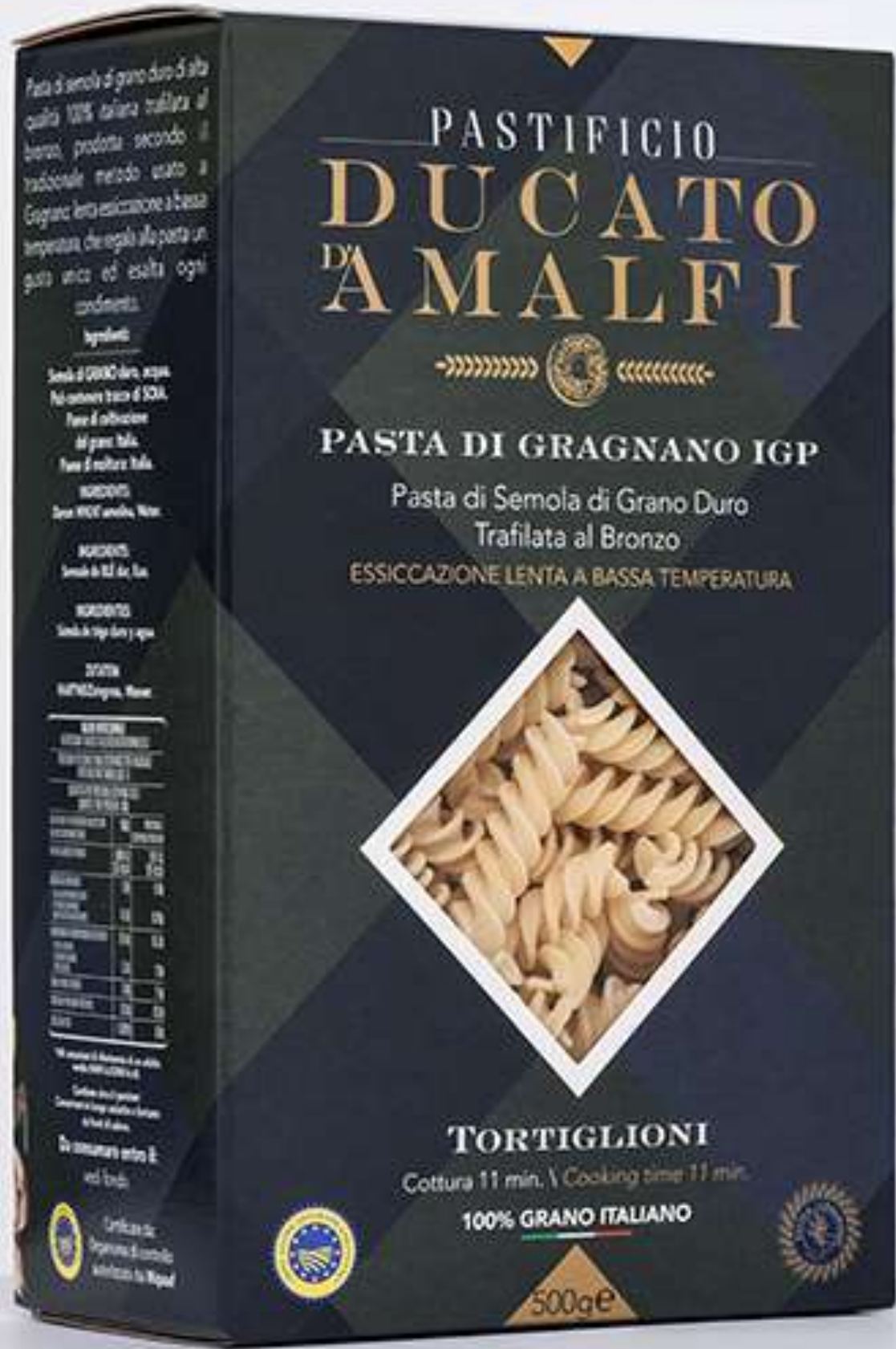


Short shapes

# TORTIGLIONI

Sinuous and perfect to make stand out any kinds of seasoning, thanks to its ascensional lines, Tortiglioni PGI Gragnano is one of the most loved shape by Italian and International people and is perfect with full-bodied sauces (meat sauce) or with more delicate sauces (with porcini mushrooms).

 10 min.



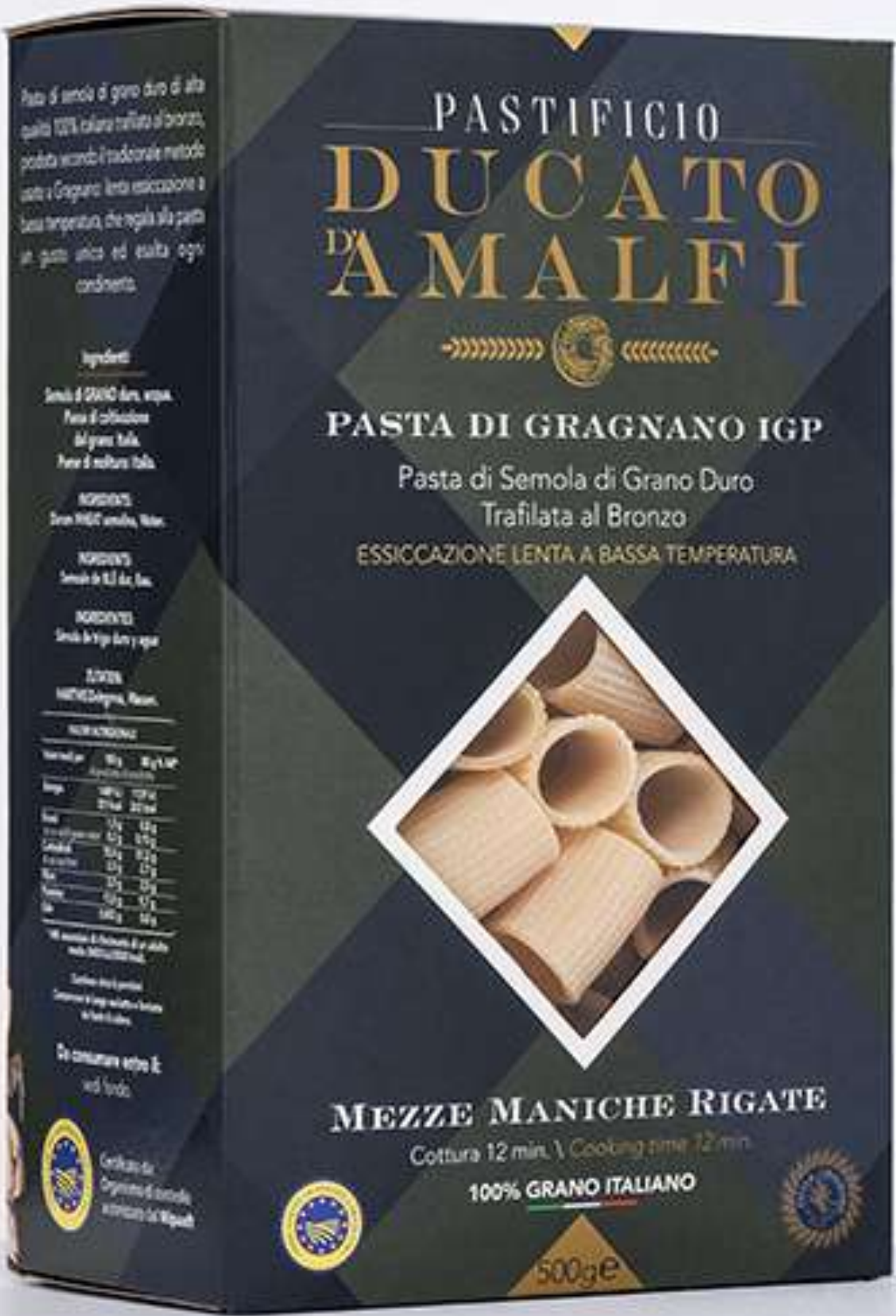


Short shapes

# MEZZE MANICHE RIGATE

The name recalls summer and also for this reason, this shape goes well with summer seasonings and sauces.

 12 min.



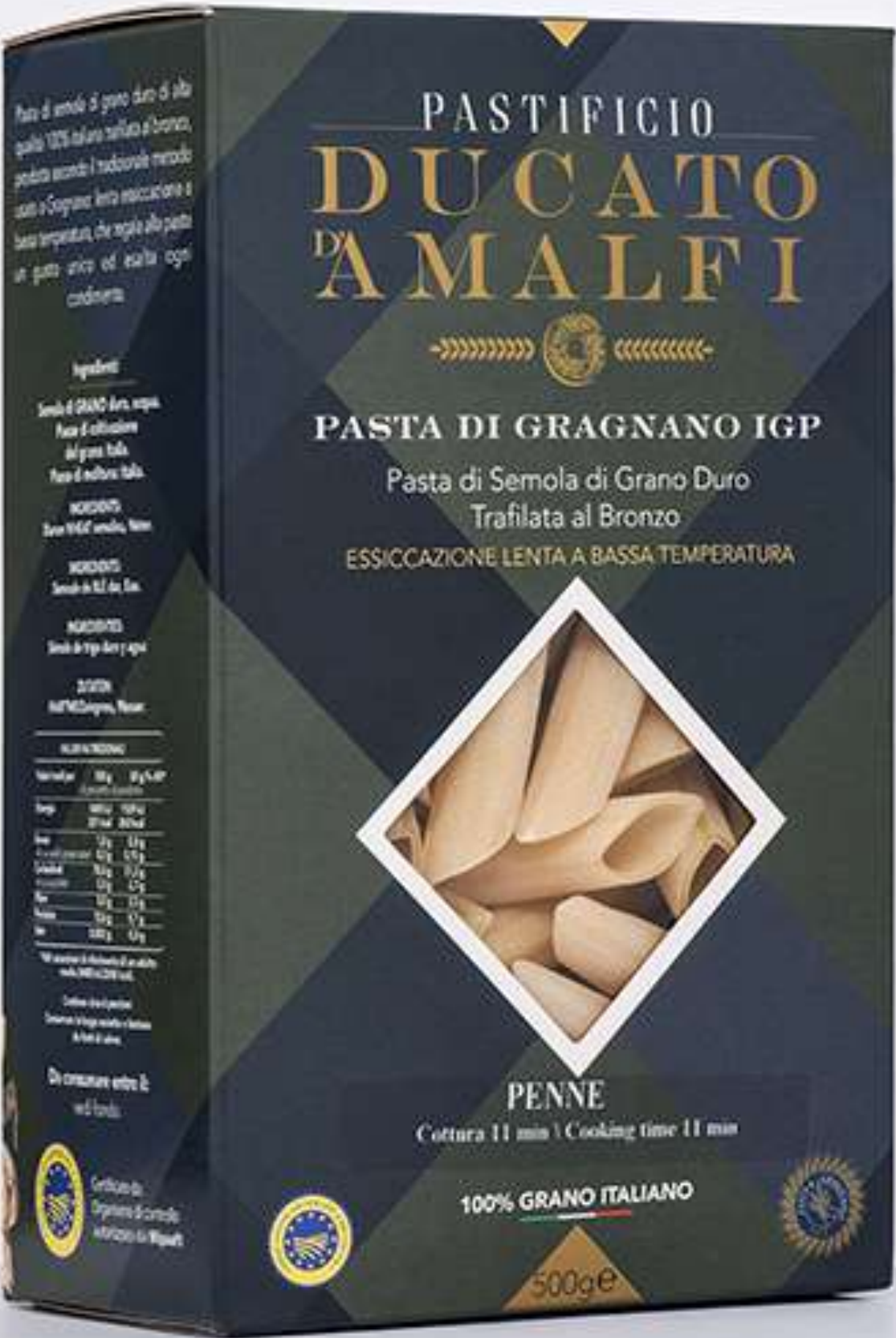


Short shapes

# PENNE

Penne lisce is a symbolic product of Italian pasta. The main quality of this kind of pasta is its versatility: it goes well, sure enough, with any kind of sauce or seasoning.  
Penne lisce is also perfect for any contexts: from family lunch to dinner with friends.

 11 min.





Short shapes

# PENNE RIGATE

This kind of pasta shape belongs to the "penne family" which takes its name from the ancient nib used to write.

Penne rigate shape has two main features: the rough texture (it makes sauces stand out) and the eclecticism (it goes well with any seasonings).



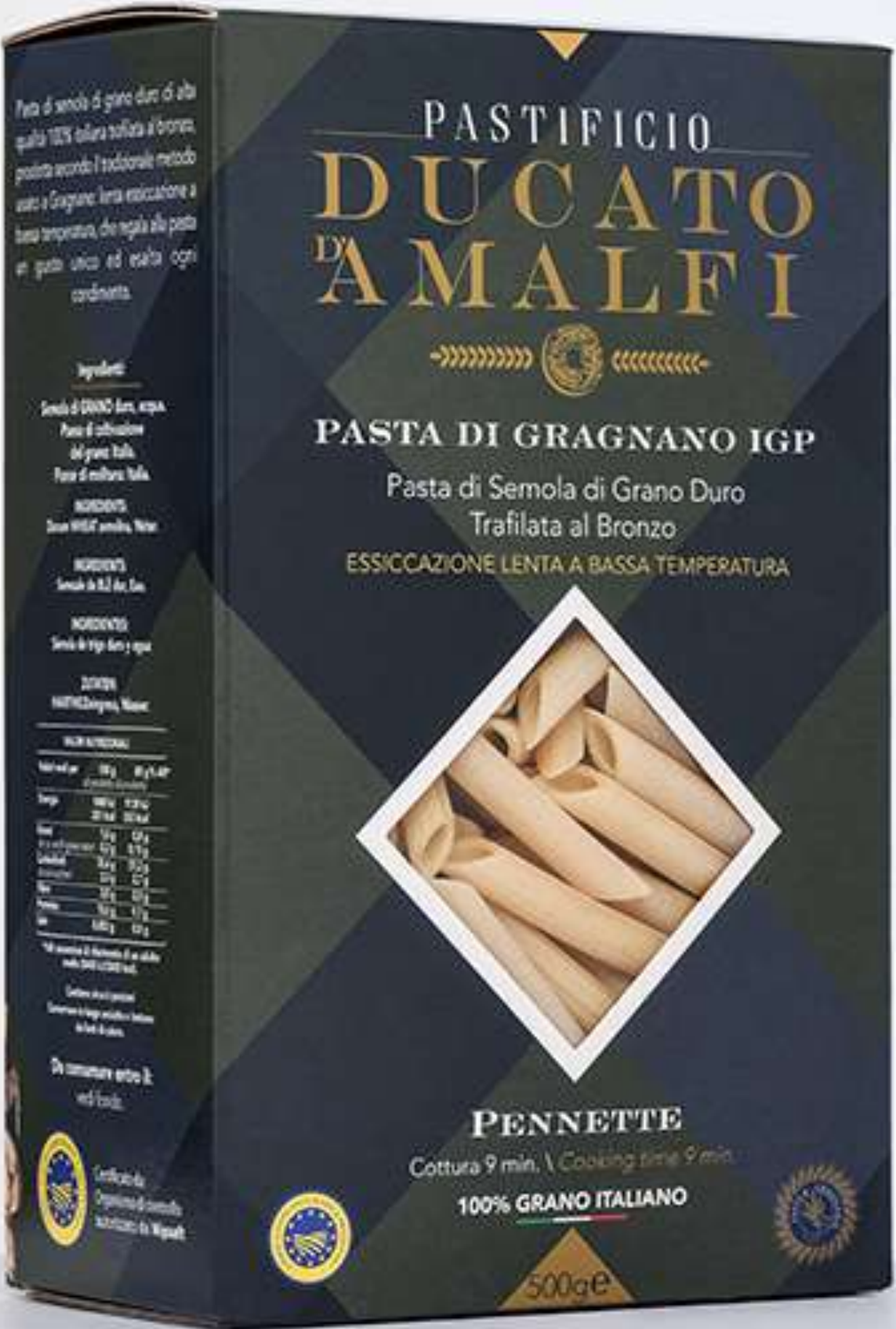


Short shapes

# PENNETTE

Pennette is smaller in shape than the Penne rigate, while featuring the unmistakable diagonal cut on the tip.  
Pennette shape makes stand out the flavor of soups and spicy sauces.

 9 min.



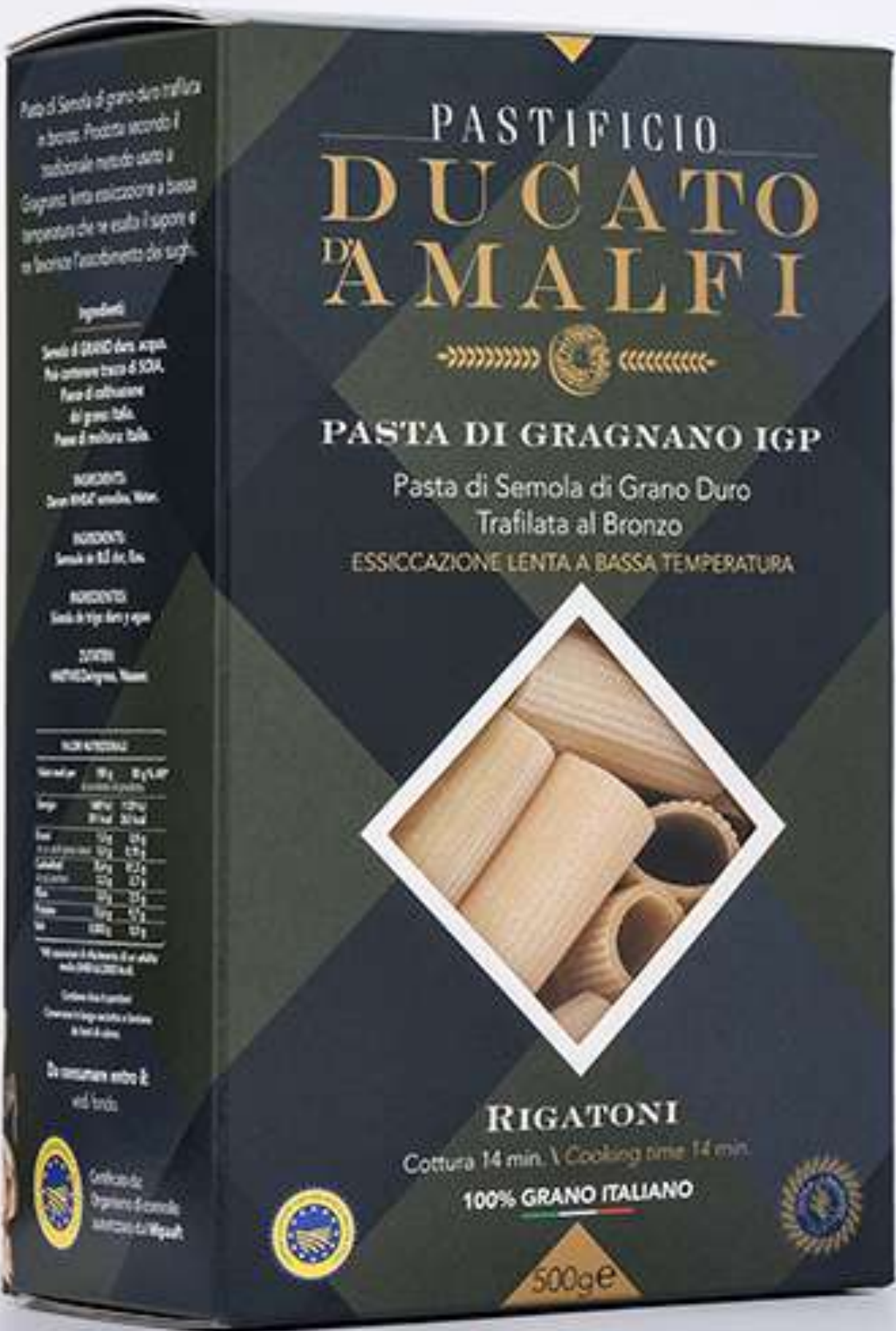


Short shapes

# RIGATONI

Here is a classic product of Italian cuisine. Rigatoni is characterized by a thick rough surface that makes stand out all kinds of condiments. It is ideal for meat sauce, but also for simpler ones, as well as for timbales and baked pasta.

 13 min.



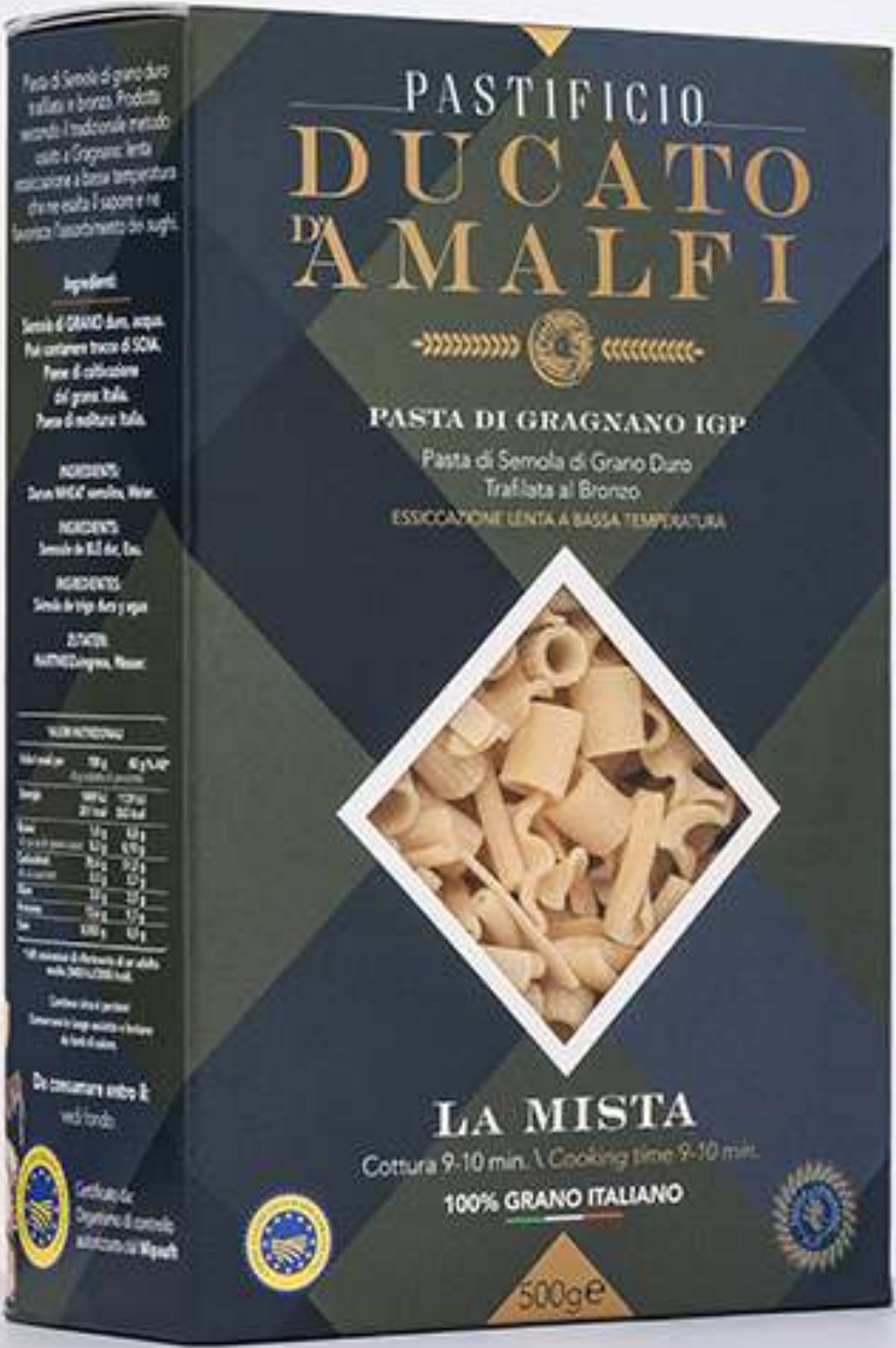


Short shapes

# LA MISTA

The Mista is a particular mix of shapes, designed for soups, vegetable soups and winter first courses.

 8 - 9 min.



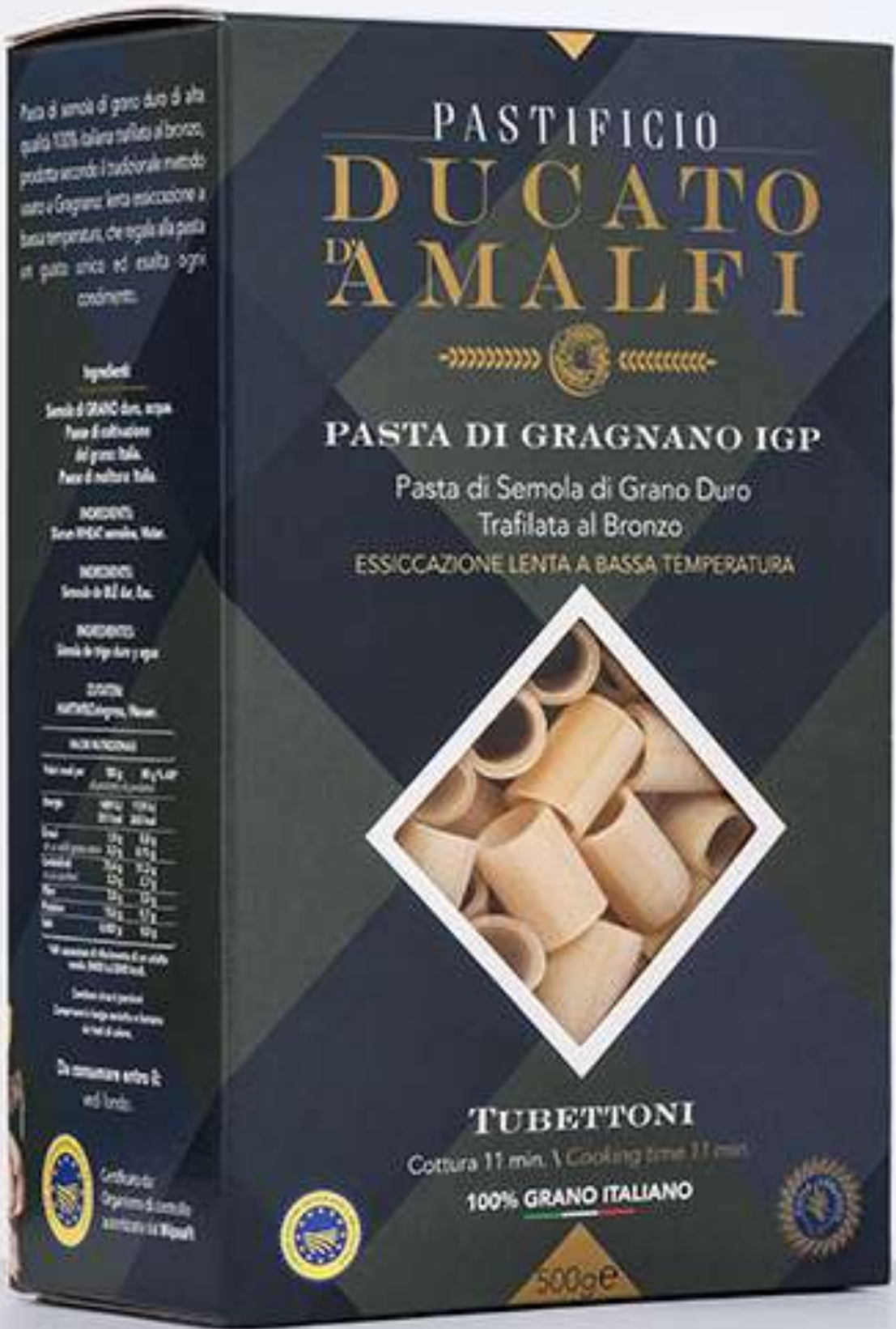


Short shapes

# TUBETTONI

Tubettoni is a short pasta with a smooth cut and a cylindrical shape. This shape is ideal for a typical Amalfi Coast's recipe called "Tubettoni alla maiorese", based on mozzarella, basil and tomato: a fresh dish that will give you the flavor of a wonderful land.

 11 min.





Short shapes

# MEZZE PENNE

Mezze Penne is a short pasta shape easy to prepare and very versatile in the choice of seasoning, from the simplest to the most elaborate.  
This pasta belongs to the "penne family" which takes its name from the ancient nib used to write.



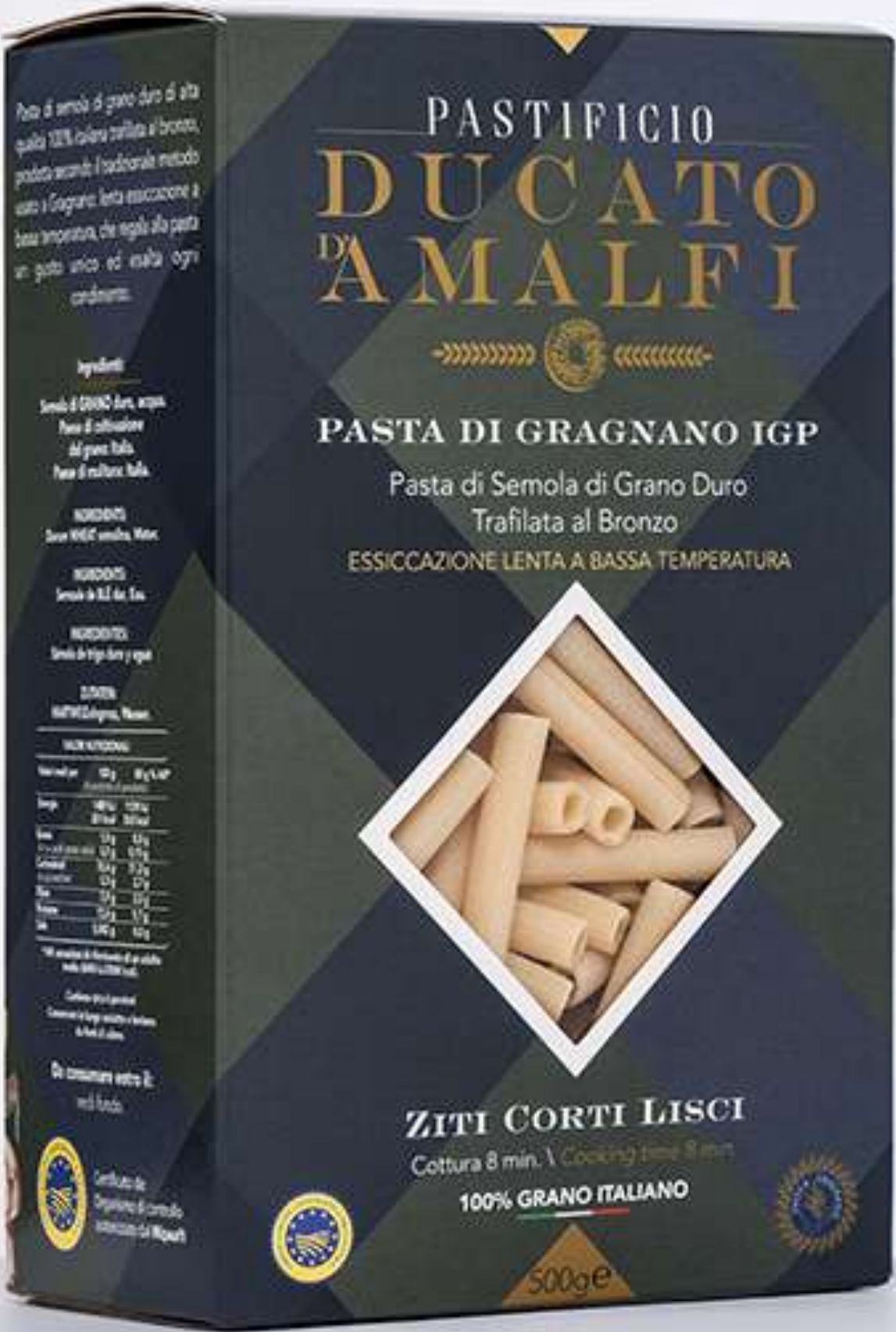


Short shapes

# ZITI CORTI LISCI

Ziti (or zite) is a long PGI Gragnano pasta shape which was traditionally broken by hand before being cooked. In this case it has already been cut and is perfect paired with the typical "Genovese" sauce, with sauces of various kinds, based on fish, meat or vegetables.

 8 min.





Short shapes

# ZITI CORTI RIGATI

Gragnano Ziti rigati is perfect for baked pasta and timbales. But also seasoned with full-bodied sauces such as "Sunday ragù", one of the most immortal traditions of Neapolitan cuisine. Lines are the secret of this shape; they make stand out all the flavor of the condiments.

 8 min.



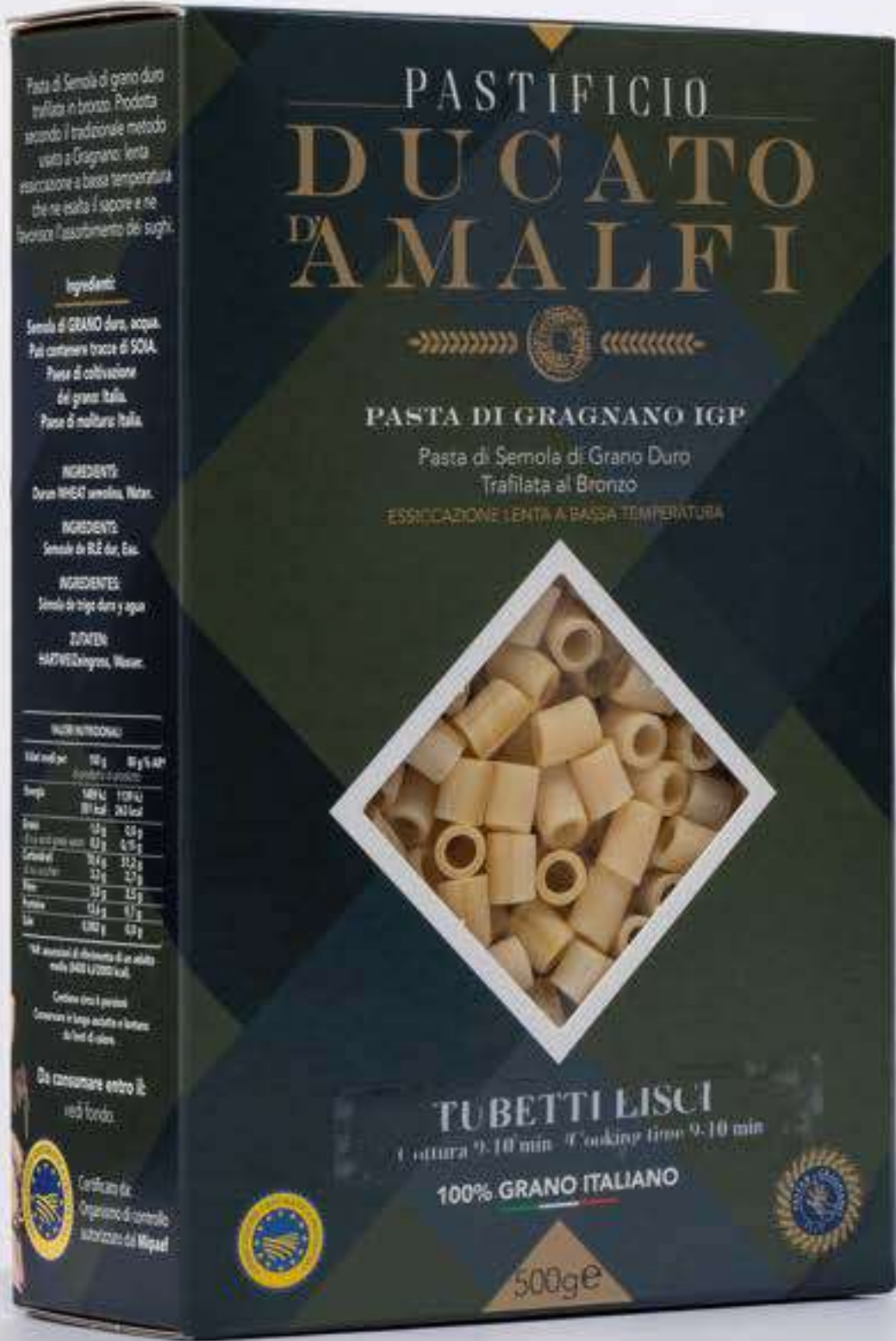


Short shapes

# TUBETTI LISCI

Small, smooth cylinders commonly used in traditional Southern Italian cooking. Ideal for hearty dishes with legumes like beans or lentils.

 8 - 10 min.



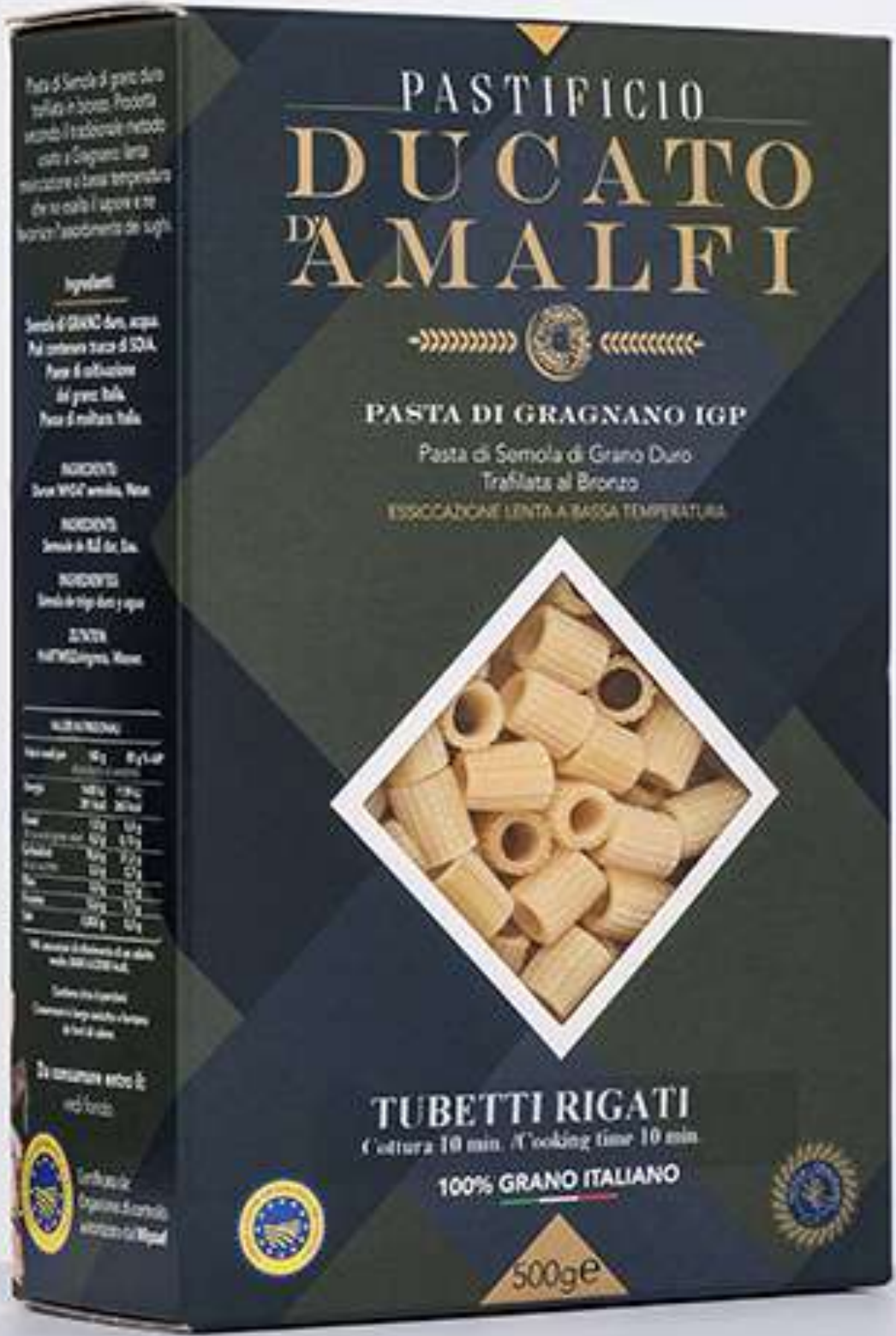


Short shapes

# TUBETTI RIGATI

It is a rather versatile small shape. It pairs with various types of condiments and is also used for soups.

 8 - 10 min.



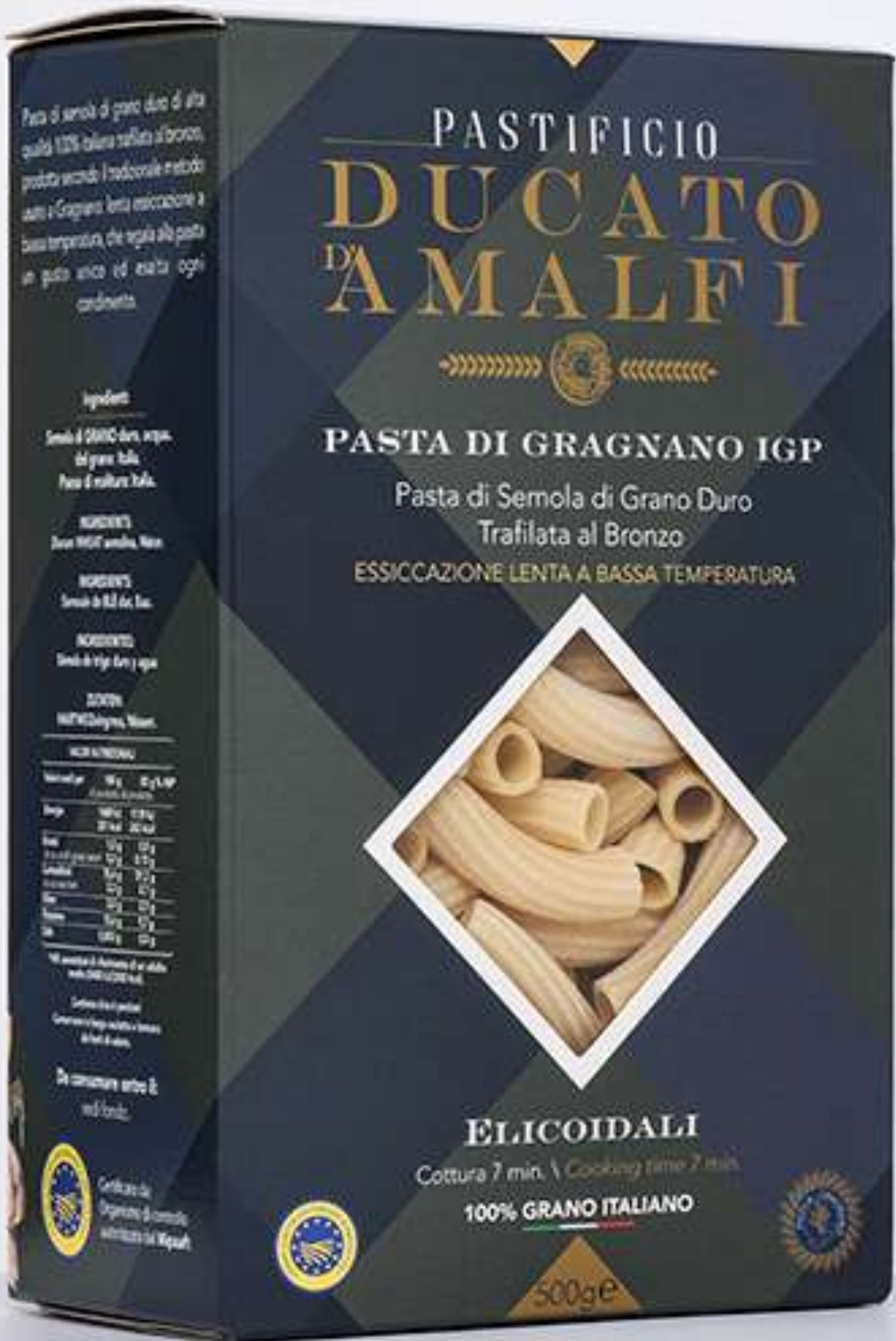


Short shapes

# ELICOIDALI

Elicoidali is a striped pasta shape. The grooves and the helical rotation enhance the seasoning and make this shape suitable for many recipes.

 7 min.

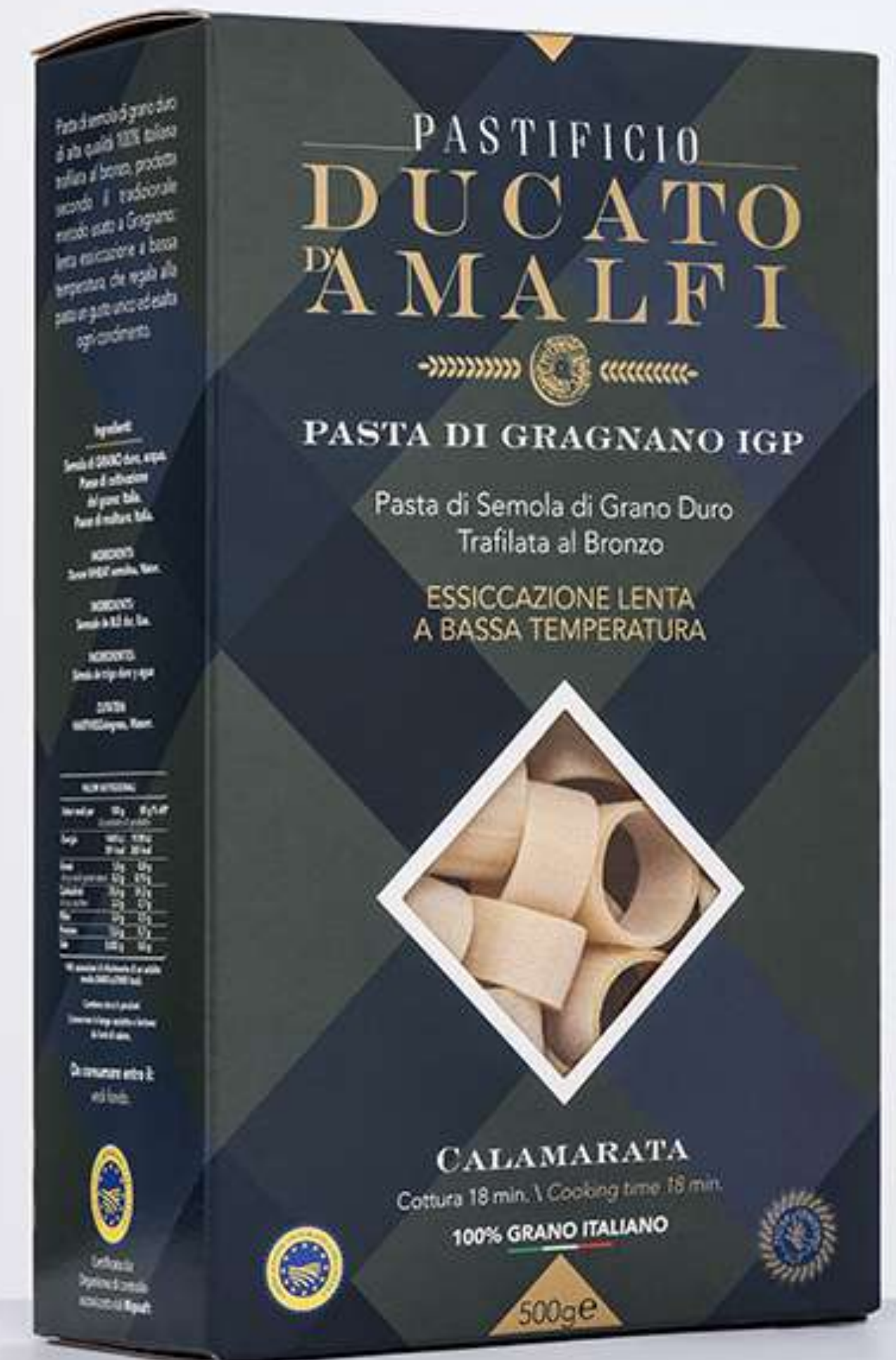




Short shapes

# CALAMARATA

This shape is called squid as it is similar to a squid cut into slices or "rings". The ideal pairing is with Datterini cherry tomatoes or Piennolo tomato sauce. We suggest trying it also with pieces of fish and shellfish.



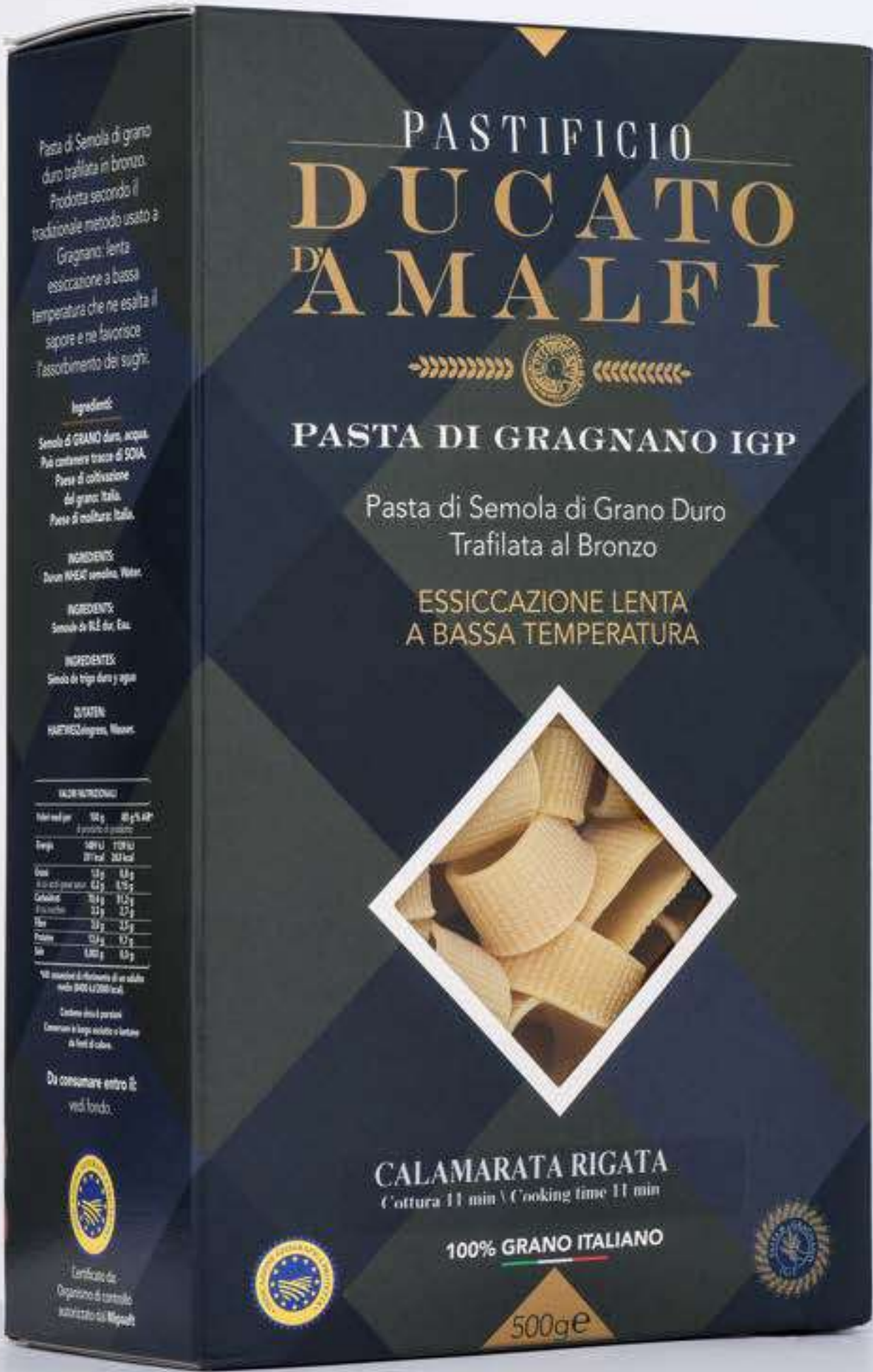


Short shapes

# CALAMARATA RIGATA

A ring-shaped pasta reminiscent of calamari, iconic in Neapolitan cuisine.  
Perfect for seafood sauces and shellfish-based dishes.

 18 min.



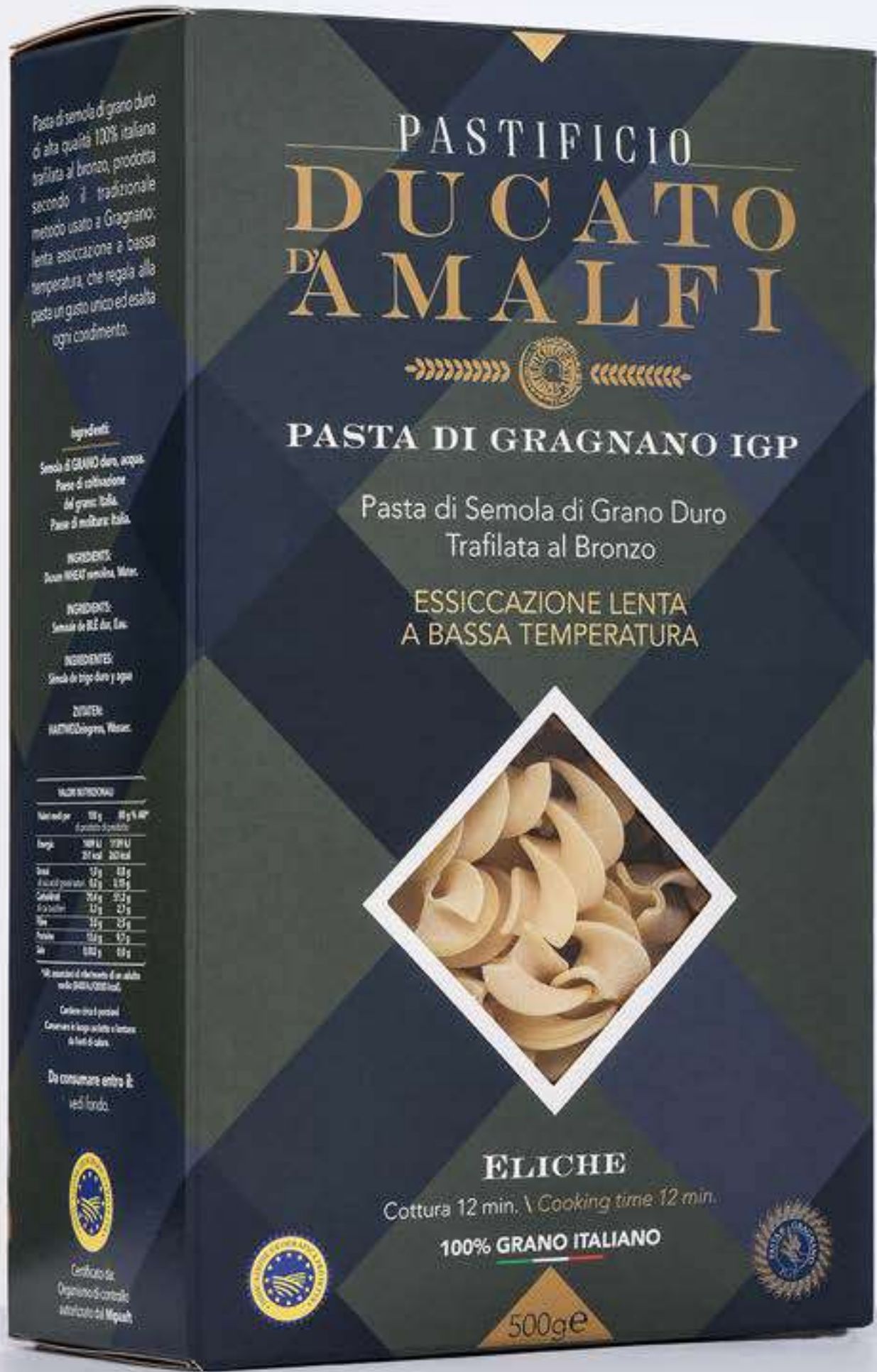


Short shapes

# ELICHE

Eliche name derives from its shape that is similar to a propeller. Eliche is a pasta shape that is suitable for any recipes, from the most classic or elaborate ones, to simple and creative ones. Excellent also during the hottest periods, to prepare delicious pasta salads.

 10 min.





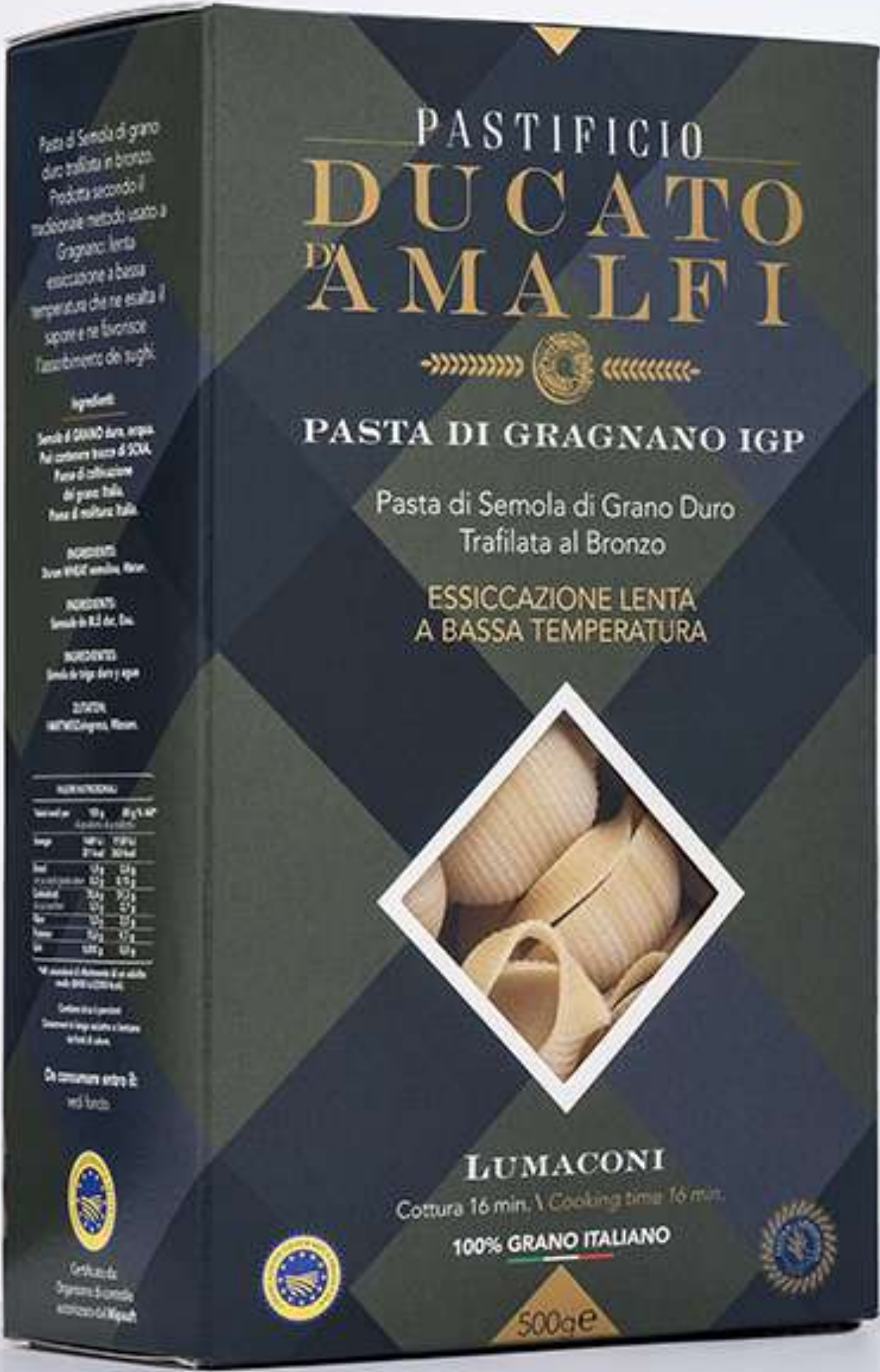
Short shapes

# LUMACONI

The name derives from the shape, that evokes the shell of a snail. We suggest trying it with full-bodied sauces, such as pork or vegetable-based ragù. The accentuated diameter has the great advantage of capturing the seasonings to enhance the flavors.



16 min.



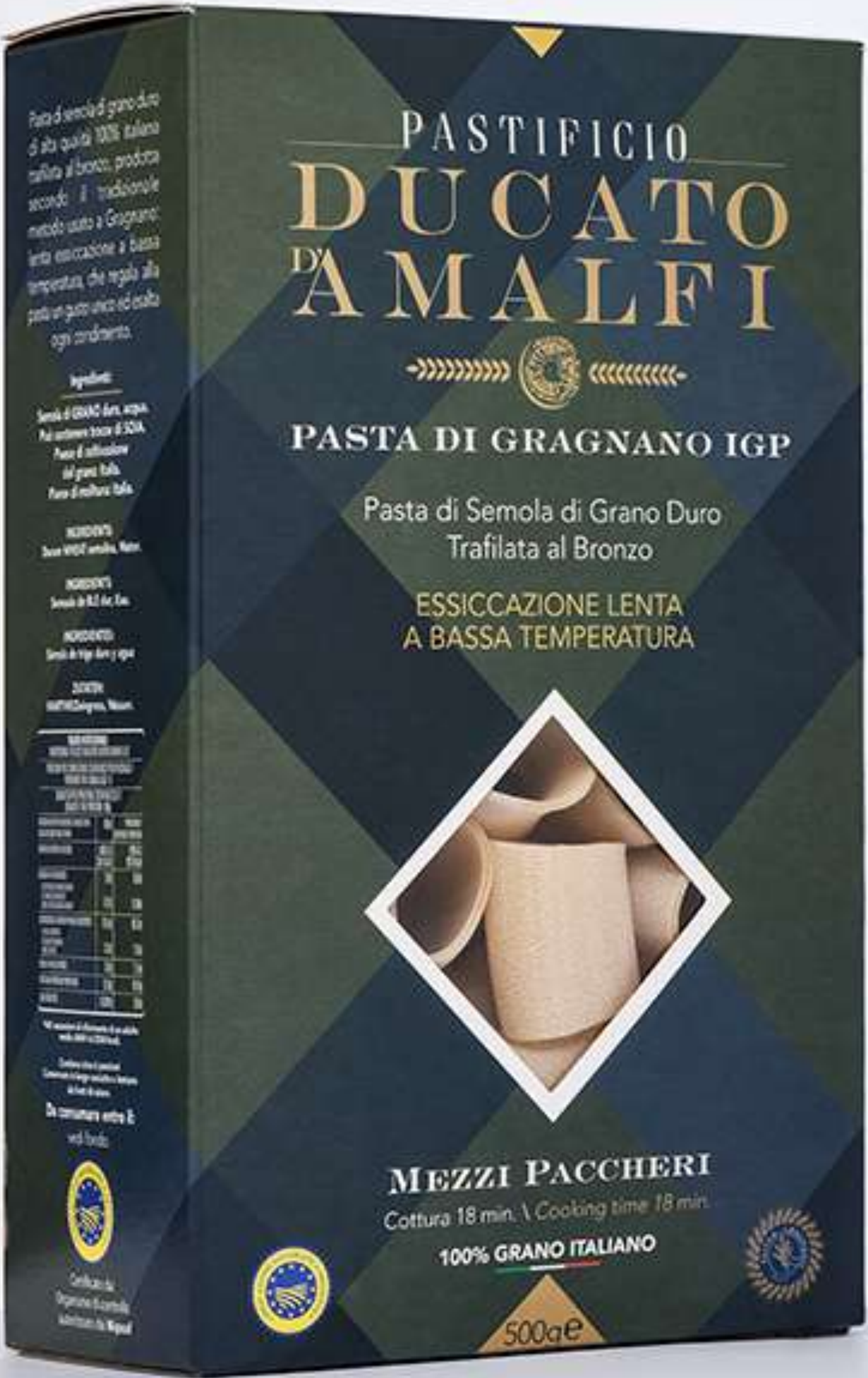


Short shapes

# MEZZI PACCHERI

Mezzi Paccheri is shorter than Paccheri PGI Gragnano; to be precise, the length of this shape is exactly a half of a Pacchero.  
Meat or tomato sauces, fish or shellfish sauces, everything pairs perfectly with this pasta.

 18 min.



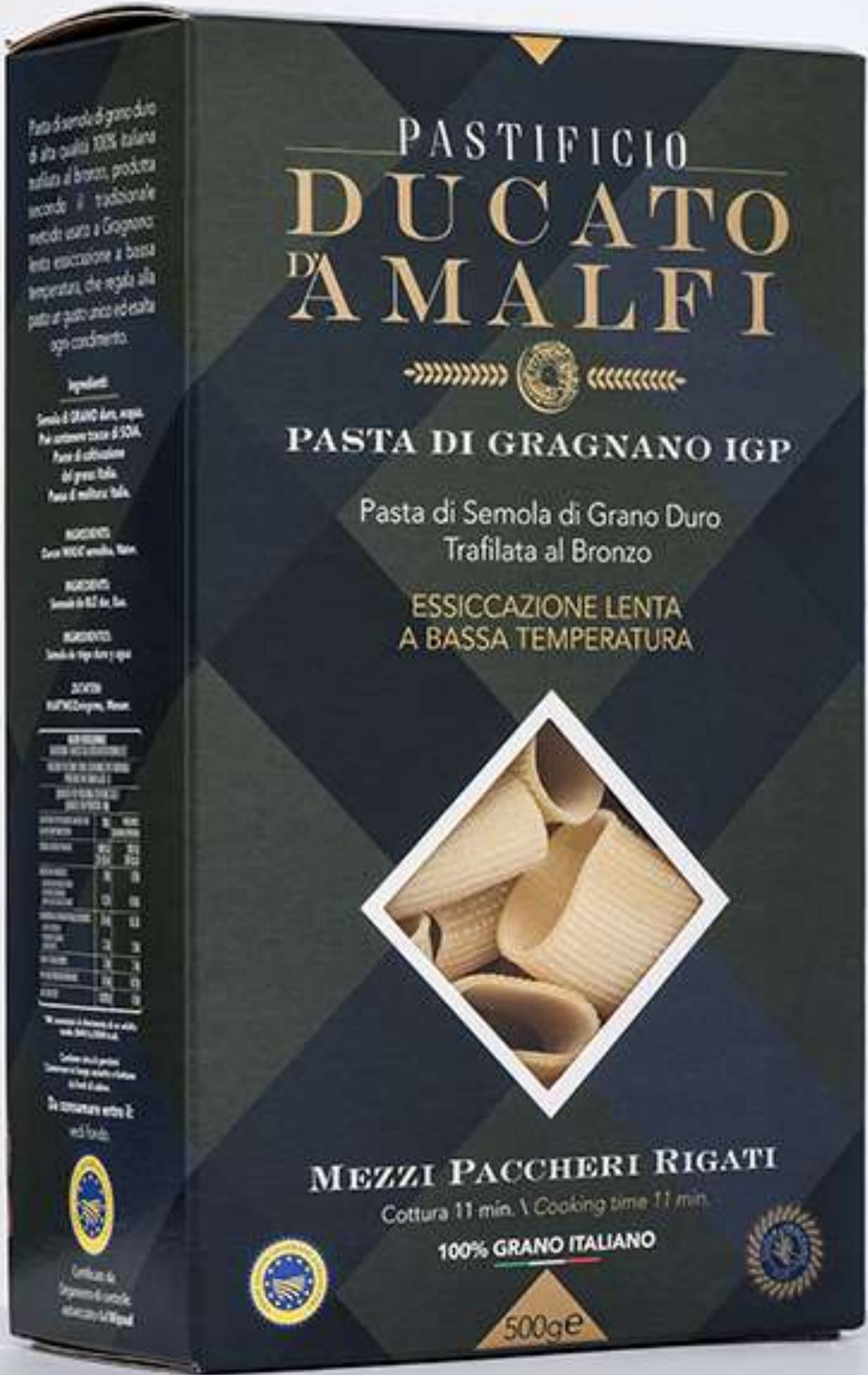


Short shapes

# MEZZI PACCHERI RIGATI

Mezzi Paccheri is shorter than Paccheri PGI Gragnano; to be precise, the length of this shape is exactly a half of a Pacchero. Meat or tomato sauces, fish or shellfish sauces, everything pairs perfectly with this pasta. The striped and porous surface absorbs all the condiments.

 11 min.



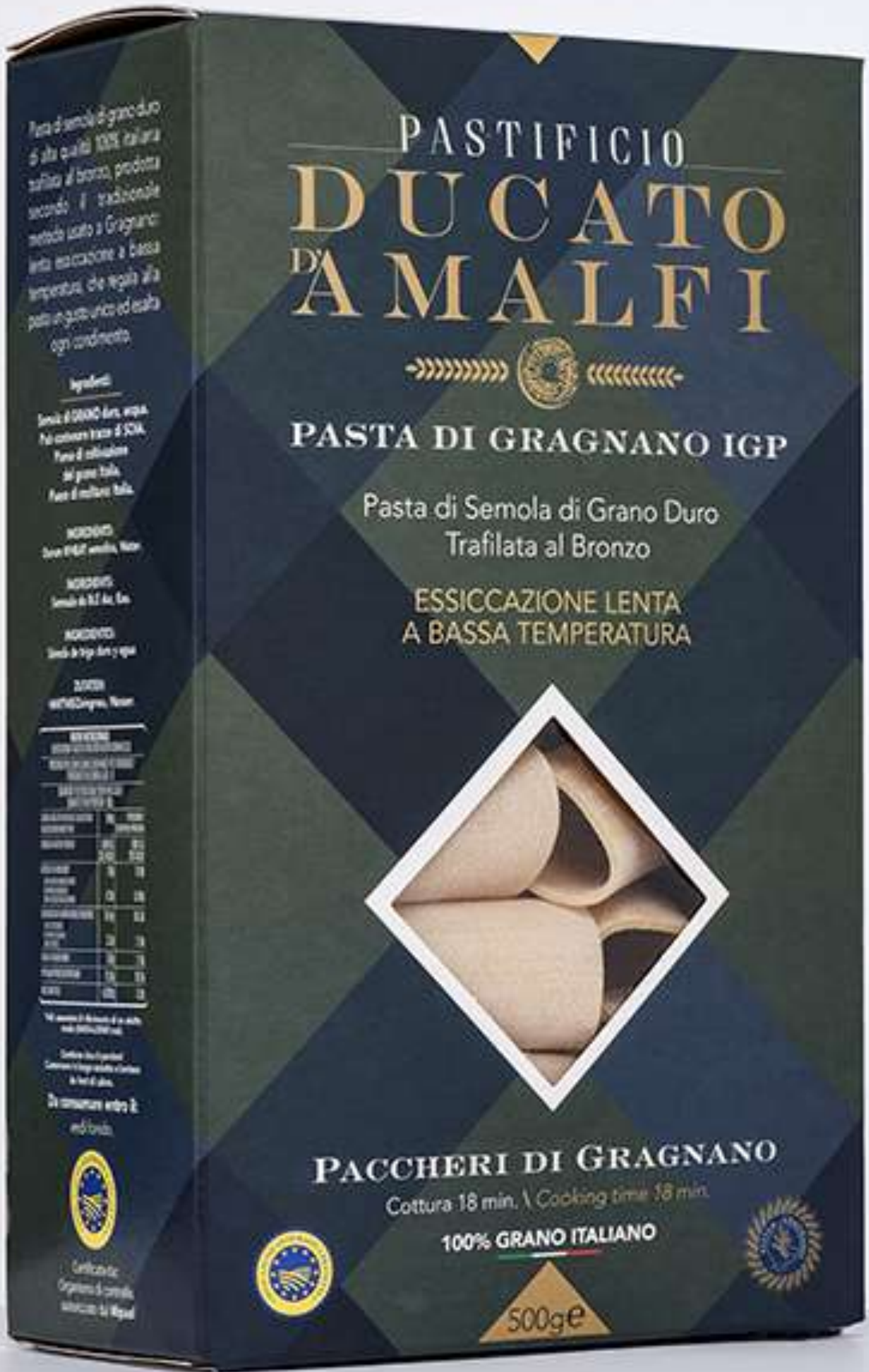


Short shapes

# PACCHERI DI GRAGNANO

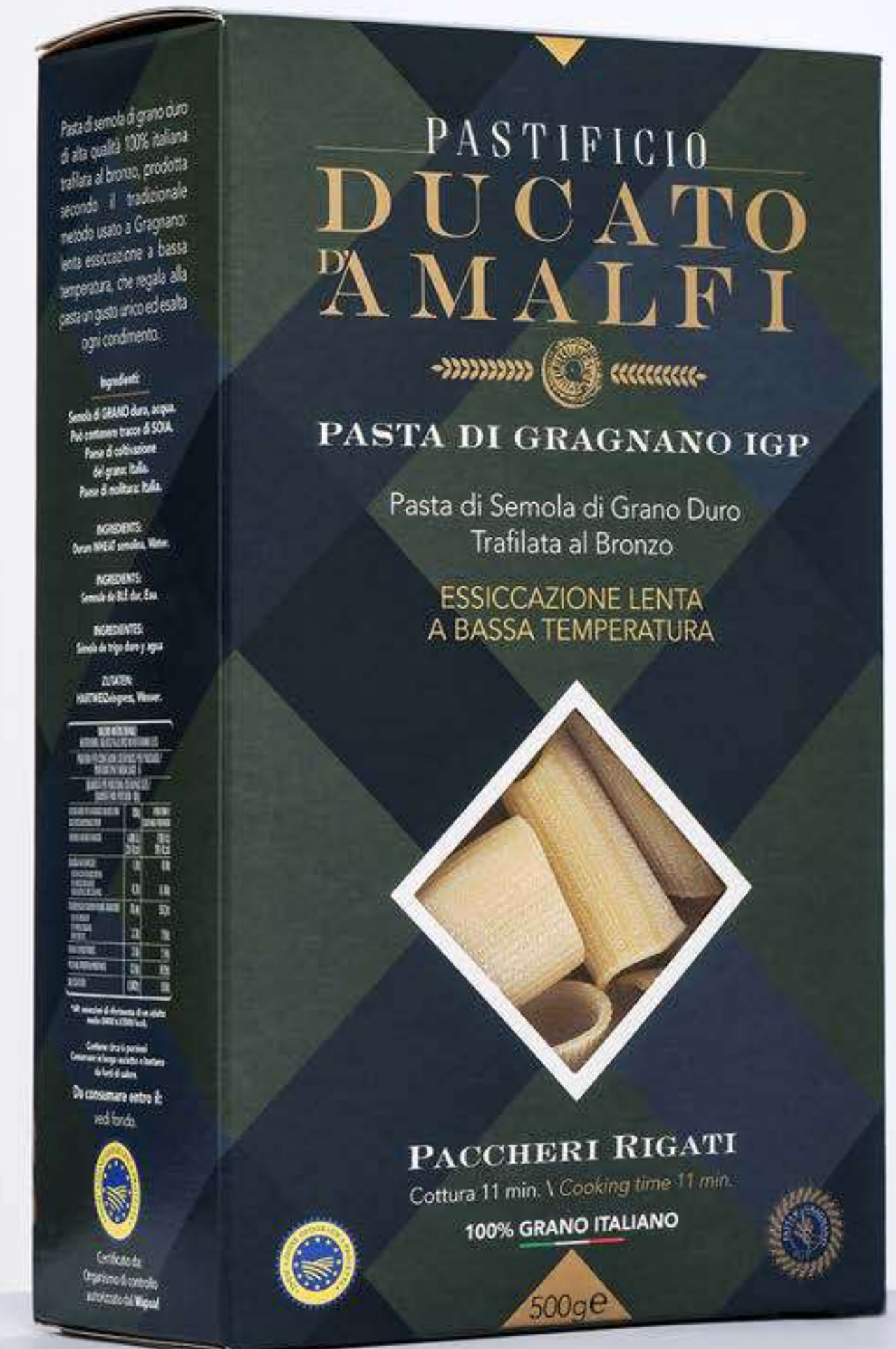
Paccheri Lisci represents the symbol of PGI Gragnano pasta. The name derives from the "slap" (pacchero in Neapolitan dialect) which the owners of the pasta factories gave to the streetwise-children who collected and ate the remains of the pasta left to dry in Via Roma. Paccheri pairs with everything, from meat sauces to fish sauces.

 18 min.





# PACCHERI RIGATI

 11 min.



Short shapes

# SCIALATIELLI

Scialatelli is a type of thick and short fettuccine pasta, featuring a rectangular cross section. It is typical of the modern Campanian cuisine, having originated in the Amalfi coast by Enrico Cosentino chef, in the 1978. Scialatielli is perfect with all seafood, but it also pairs well with hilly ingredients such as porcini mushrooms.

 17 min.





Short shapes

# PENNONI RIGATI

Pennoni Rigati is larger than classic Penne and, thanks to its size, this pasta shape makes the condiments stand out.  
Pennoni Rigati is excellent with meat sauces, vegetables or pesto.

 13 min.



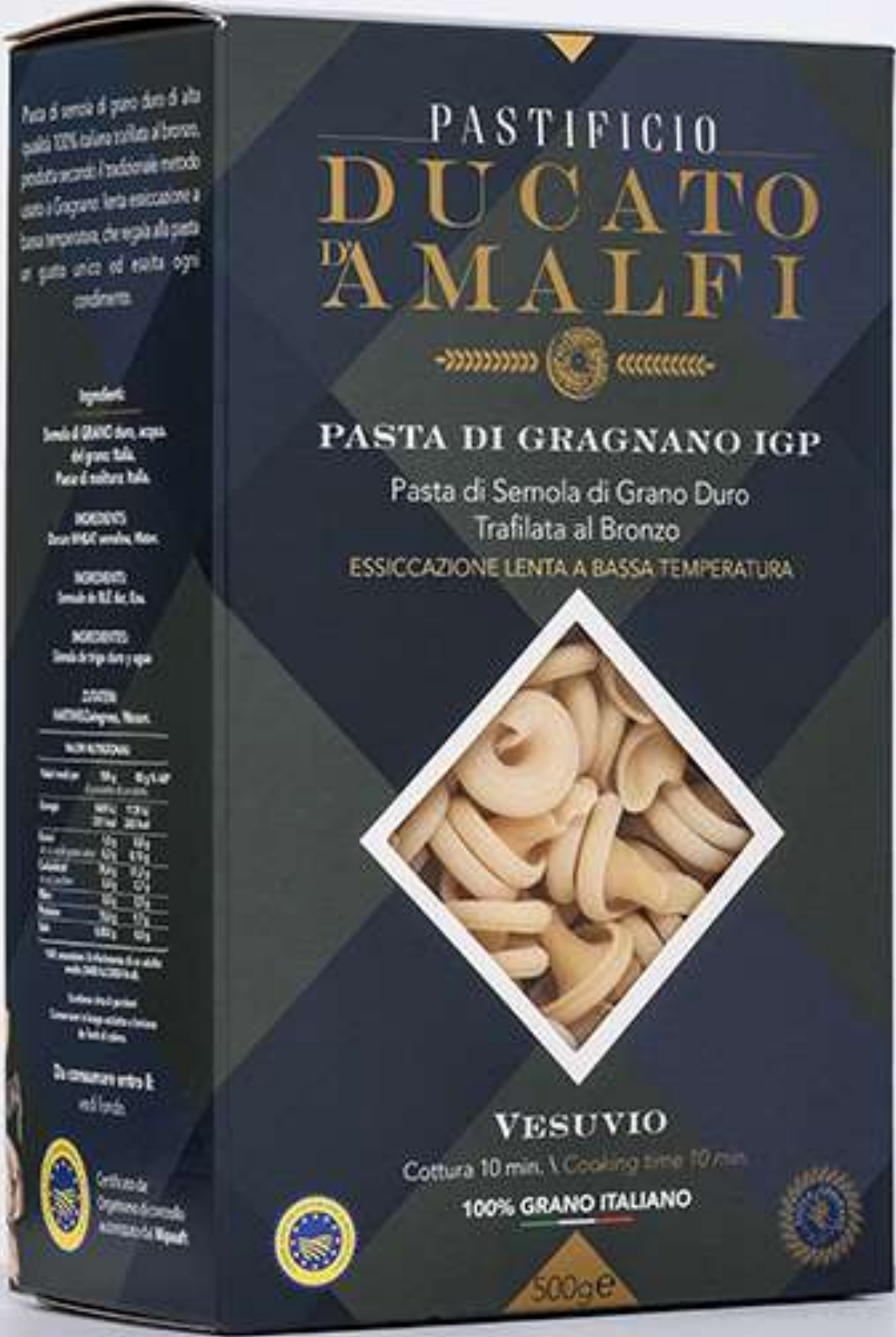


Short shapes

# VESUVIO

Vesuvio is so called for the resemblance of its shape to the famous volcano. Pasta Vesuvio is ideal with a simple sauce of fresh tomato and basil or as a base for so called "Mari e monti" recipes. The ideal combination is with fresh sauces from the rich Mediterranean tradition.

 8 min.





Short shapes

# STELLINE

Ducato D'Amalfi "pastine" were created in order to introduce the little ones to the world of handcrafted pasta. They are also the perfect ingredient to enrich soups, vegetable soups and broths.

 8 - 10 min.

PASTIFICIO  
**DU CATO  
D'AMALFI**  
GRAGNANO  






Short shapes

# SEMINI

Ducato D'Amalfi "pastine" were created in order to introduce the little ones to the world of handcrafted pasta. They are also the perfect ingredient to enrich soups, vegetable soups and broths.

 8 - 10 min.







Special shapes



Special shapes



CANDELE LUNGHE

⌚ 8 - 10 min.



FUSILLI

⌚ 16 - 18 min.





Special shapes

# CANDELE LUNGHE

Candele is a long pasta shape born from the great Neapolitan gastronomic tradition. As the name suggests, this pasta is so called because of its shape, very similar to candles, the only source of lighting before the advent of electricity. Different from Ziti for the diameter (which is bigger), Candele must be broken by hand into three or five parts before being cooked and they match perfectly with the “Genovese” and with Ragù.





Special shapes

# FUSILLI DI GRAGNANO

This delightful shape of Neapolitan origin, owes its name to the ancient production technique, which once involved winding spaghetti around a kind of knitting needle (known as a “fuso”).

They are delicious with tomatoes or vegetables combined with Parmigiano Reggiano or Pecorino. A wonderful recipe for long fusilli is “Scarpariello”.



16 - 18 min.





The image features a close-up, slightly blurred background of green wheat stalks with long, thin awns. The stalks are illuminated by warm, golden light, creating a soft, natural texture. Overlaid on this background is the text "Organic line" in a white, elegant serif font. The text is centered horizontally and positioned in the middle of the frame, with the 'O' being particularly large and prominent. The overall composition conveys a sense of organic growth and natural quality.

Organic line



# ORGANIC LINE

The story of Gragnano pasta spans centuries, and at Pastificio Ducato D'Amalfi, we proudly carry on this legacy with passion and daily dedication.

Now, the full flavor and tradition of the ancient bronze-drawing technique used by Gragnano's master pasta makers are available in a special format made with certified organic durum wheat semolina.

The pure water from the nearby Lattari Mountains and our unique slow-drying process are key elements that make this pasta truly exceptional and appreciated around the world. All our shapes are crafted with **100% Italian durum wheat semolina**, representing the very best of our already high-quality artisanal selection.

## Long shapes



SPAGHETTI

🕒 7 min.



LINGUINE

🕒 10 min.



TAGLIATELLE

🕒 11 min.



## Short shapes



MEZZI  
PACCHERI

🕒 18 min.



RIGATONI

🕒 13 min.



FUSILLI CORTI

🕒 10 min.



PENNE RIGATE

🕒 11 min.



ELICHE

🕒 10 min.



VESUVIO

🕒 8 min.



# CHEF LINE 1000g

Designed for the world of professional kitchens, our Chef Line was created to meet the needs of culinary experts. Also available in a convenient 1 kg format, it combines artisanal quality with practicality, delivering the same excellence and perfect cooking performance that define all of our bronze-drawn pasta.

PASTIFICIO  
**DUCATO  
AMALFI**  
GRAGNANO





# LONG PASTA SHAPES

Pack weight: **500g**  
Pack dimensions: **102x55x290mm**  
Units per carton: **12**  
Carton dimensions: **300x200x340mm**

Number of layers per pallet: **4**  
Cartons per layer: **16**  
Total cartons per pallet: **64**  
Total pallet height: **1440mm**

<b>BUCATINI</b> Cook. 12 min. EAN 8058269370008	<b>TAGLIATELLE</b> Cook. 11 min. EAN 8058269370312	<b>SPAGHETTONI</b> Cook. 12 min. EAN 8058269370299	<b>FUSILLI</b> ●● Cook. 16-18 min. EAN 8058269370398
<b>SPAGHETTI</b> Cook. 7 min. EAN 8058269370275	<b>SPAGHETTI ALLA CHITARRA</b> Cook. 14-15 min. EAN 8058269370282	<b>LINGUINE</b> Cook. 10 min. EAN 8058269370107	<b>MAXI SPAGHETTONE</b> Cook. 15-16 min. EAN 8058269370166

# SPECIAL PASTA SHAPES

Pack weight: **500g**  
Pack dimensions: **102x55x290mm**  
Units per carton: **12**  
Carton dimensions: **300x200x340mm**

Number of layers per pallet: **6**  
Cartons per layer: **6**  
Total cartons per pallet: **36**  
Total pallet height: **1480mm**

**CANDELE LUNGHE** ●●  
Cook. 8-10 min.  
EAN 8058269370039



●● **Shipping options:** Individual packages / Mixed cartons / Mixed pallets



# MEDIUM SHORT PASTA SHAPES

Pack weight: <b>500g</b> Pack dimensions: <b>134x81x215mm</b> Units per carton: <b>12</b> Carton dimensions: <b>400x300x260mm</b>	Number of layers per pallet: <b>7</b> Cartons per layer: <b>8</b> Total cartons per pallet: <b>56</b> Total pallet height: <b>1900mm</b>
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CANDELE CORTE Cook. 10 min. EAN 8058269370046	PENNE Cook. 11 min. EAN 8058269370183	TUBETTONI Cook. 11 min. EAN 8058269370336	SEMINI Cook. 8-10 Min. EAN 8058269370268
CASARECCE Cook. 10 min. EAN 8058269370053	PENNE RIGATE Cook. 11 min. EAN 8058269370190	VESUVIO Cook. 8 min. EAN 8058269370343	STELLINE Cook. 8-10 Min. EAN 8058269370305
TORTIGLIONI Cook. 10 min. EAN 8058269370077	PENNETTE Cook. 9 min. EAN 8058269370213	ZITI CORTI LISCI Cook. 8 min. EAN 8058269370374	TUBETTI LISCI Cook. 8-10 Min. EAN 8058269370404
ELICOIDALI Cook. 7 min. EAN 8058269370084	RIGATONI Cook. 13 min. EAN 8058269370244	ZITI CORTI RIGATI Cook. 8 min. EAN 8058269370367	TUBETTI RIGATI Cook. 8-10 Min. EAN 8058269370329
MEZZE MANICHE RIGATE Cook. 12 min. EAN 8058269370152	LA MISTA Cook. 8-9 min. EAN 8058269370381	MEZZE PENNE Cook. 10 min. EAN 8058269370145	



# LARGE PASTA SHAPES

Package weight: <b>500g</b> Package dimensions: <b>153x82x255mm</b> Packs per carton: <b>12</b> Carton dimensions: <b>490x310x290mm</b>	Number of layers per pallet: <b>6</b> Cartons per layer: <b>6</b> Total cartons per pallet: <b>36</b> Total pallet height: <b>1720mm</b>
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CALAMARATA Cook. 18 min. EAN 8058269370015	MEZZI PACCHERI Cook. 18 min. EAN 8058269370121	PENNONI RIGATI Cook. 13 min. EAN 8058269370237	
CALAMARATA RIGATA Cook. 11 min. EAN 8058269370022	MEZZI PACCHERI RIGATI Cook. 11 min. EAN 8058269370138	SCIALATIELLI Cook. 17 min. EAN 8058269370251	
ELICHE Cook. 10 min. EAN 8058269370091	PACCHERI Cook. 18 min. EAN 8058269370169		
LUMACONI Cook. 16 min. EAN 8058269370114	PACCHERI RIGATI Cook. 11 min. EAN 8058269370176		Cartons per layer: <b>6</b> Total cartons per pallet: <b>42</b> Total pallet height: <b>1720mm</b>



# MAGIC BOXES





# MAGIC BOXES

> Discover them all!







Thanks





## **Pastificio Ducato d'Amalfi Gragnano Srl**

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