

MONOGRANO

FELICETTI

TASTING NOTES

IL CAPPELLI: FARM MILK, MASHED POTATOES, ROASTED CHESTNUTS, BUTTERY BREADCRUMBS, SEA SALT, LICORICE ROOT.

Stemming from the genius of one of the greatest, yet mostly unknown Italian agronomists, who named it after Senator Raffaele Cappelli, this stubborn and generous wheat embodies the sun of the Murgia region and the veritable, genuine tastes of the bygone century. We combine it with the purest spring water from the Dolomites to create a pasta with a vigorous, wholehearted temperament that is truly Italian.

MATT: HAY, DESICCATED COCONUT AND STRETCHED CURD, STONE COOKED BREAD, BUTTER AND BAMBOO SHOOTS.

This resilient and rich variety of wheat is at its best when farmed in the sunny fields of Apulia, before being perfected by our master pasta makers.

KAMUT® KHORASAN: WHITE FLOWERS, RESHLY SHELLLED NUTS HINTS OF PINE, MACADAMIA NUTS, EDIBLE FLOWERS.

Khorasan wheat is the ancestor of modern durum wheat, as it originated in the Middle East several thousand years ago.

FARRO: FRESH HAZELNUT, GRILLED AUBERGINE, BREAD CRUSTS, RICH PEANUT BUTTER, MILD JUJUBE

Farro (Spelt) has been in use for thousands of years, since the ancient days of Celts, Egyptians and Etruscans. Today, our skillful pasta makers know how to truly make the best of it.