

LE GEMME DEL
VESUVIO
PASTA ARTIGIANALE DI QUALITÀ SUPERIORE

Grania srl

*«Neapolitan
Tradition...
Italian quality»*



*Artisanal Pasta made with 100% Italian
Durum wheat semolina, bronze drawn and
slowly dried at low temperatures*

Grania artisanal pasta factory is the second entrepreneurial venture of the Fornaro family, following Ar.Ter. (established in 1980), a company operating in the field of precision mechanics and aeronautics. The idea of offering a high-quality artisanal product, made using traditional production methods, innovated through the application of new self-produced technologies, was born from their experience in maintaining and innovating plants for Campania pasta factories. Founded in 2004, the company spent the first two years conducting product testing before entering the restaurant and retail markets.

***For us,
artisanal pasta is***



- *Pursuit of the highest quality, combining the culture of the ancient tradition of Neapolitan pasta makers with the advanced technology of our family;*
 - *Producing a maximum of 3.5 tons of pasta daily, in 60 different shapes, using our current production lines, combining passion, premium Italian durum wheat semolina, bronze die extrusion, and slow drying at low temperatures;*
- *Maximum attention to the product at every stage, always aiming for excellence, originality, and uniqueness.*

The art of pasta making *Our production process*

Beginning with the finest 100% Italian durum wheat, our skilled artisans slowly mix the semolina with pure spring water, creating a dough that is then shaped using traditional bronze dies. This time-honored technique gives our pasta its unique porous texture, perfect for capturing the flavors of your favorite sauces



The pasta is then gently dried in wooden chambers for up to 56 hours, ensuring that it retains its natural goodness. After careful inspection, each piece is lovingly packaged by hand.

The kneading process

We source only the most exceptional Italian durum wheat, selecting for its superior protein content, gluten strength, and unique flavor profile. To maximize its potential, we mill the wheat to a coarser grain size. Our dough is crafted using a time-honored technique that mimics the gentle touch of a human hand. Stainless steel paddles slowly blend the semolina with cold water for 20 minutes, resulting in a dough of unparalleled quality.

Bronze drawing process

Bronze die extrusion is a very slow process that gives our pasta a high porosity and surface roughness. Moreover, by compacting the dough much more, we obtain the best characteristics of tenacity during cooking, as well as enhancing every condiment.

Drying and cooling process

The static, slow, and delicate drying process on fir wood frames preserves all the strength of the proteins and gives the pasta a tenacious bite when cooked. Drying times vary according to the pasta shape: from 20 hours for Spaghetti to 56 hours for Long Candele. The acidity generated during this process is fundamental to give the pasta a unique and intoxicating flavor. Cooling takes place in the same static chambers, slowly and gradually at a controlled temperature and humidity for about 5 hours.

The packaging process



*Handcrafted selection of pasta grains precedes packaging, ensuring only the highest quality product.
Packaging is also completed by hand.*

Business growth and expansion plans

Due to the increasing demand for our products on both domestic and international markets, we are planning to install a new production line for short formats by the end of 2025. This will increase production from the current 3.5 tons per day to 6.5 tons, without altering our artisanal production processes.

Innovation at the table



Our seaweed pasta is our most original and innovative product. Drawing inspiration from the Neapolitan tradition of using seaweed in the preparation of the famous zeppole, we add dried Mediterranean seaweed to 100% Italian durum wheat semolina. The result is a pasta with a fragrant marine aroma and rich in iodine, which delicately enhances fish and shellfish sauces typical of Neapolitan cuisine.

Innovation at the table



Our purple potato pasta is another unique and high-quality product. Packed with anthocyanins, it offers numerous health benefits, including anti-aging properties. The pasta's delicate flavor pairs exceptionally well with simple, plant-based or white meat sauces.

***We are present in the
following countries***

European countries:

- Italy
- Germany
- France
- Spain
- the Netherlands
- Switzerland
- United Kingdom
- Poland

***Extra Ue
Countries:***

- United States
- Canada
- Japan
- Singapore

***Our premium pasta is served in Italy's finest
establishments, including Michelin-starred
restaurants, gourmet food shops, and
supermarkets in top quality product shelves.***

We've got a new look! **Graniā** srl

Having been in business for twenty years, we felt it was time to give our brand a more contemporary and appealing look. We wanted to create a visual identity that would clearly and immediately communicate our core values: a commitment to using only the finest ingredients, a deep respect for tradition, and a passion for our product, which is natural, simple, yet full of flavor. To achieve this, we have refreshed our historic logo and designed a clean, minimalist package that is both eye-catching and informative. Our gift packaging has also been updated to reflect this new visual identity.



We've got a new look!

We've got over 60 different 500-gram options, all with their own cool, custom hanger.



We've got a new look!



The 2kg gift box



The 3kg shopper



The 5 kg gift box



The 10 kg gift box

Prestigious awards won



Le Gemme del Vesuvio continues to establish itself as a product of excellence, boasting prestigious international awards such as the Great Taste Awards 2010 and 2016 (gold medal), the Trofeo Grand Hotel Rimini 2011, the Italian Anuga Awards 2011 for Best International Product Packaging, and the title of Best Italian Spaghetti awarded by Frankfurter Allgemeine in 2017.

"Only time grants you what you desire" .

We are happy to produce the best macaroni because we exalt our territory, protect human health and bring back the taste and flavors of our tradition. Thank you for your attention!

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