

Pasta
Catalogue
2024



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The Company

Molino Bonghermino is a **handcraft company** specialised in the milling of different cereals. Its production philosophy focuses on **traceability** and **sustainability** of products, as demonstrated by its certifications:

- **EU-Organic certification** for organic flours
- **ISO 22005:2007 - Traceability in feed and food chain** for semolina.

The company launched the project "**Filiera Punto Zero**" equipped with a Blockchain platform on which the consumer can trace all the steps of the supply chain.

Pasta

Molino Bonghermino's Pasta range includes the **Conventional Line** and the **Organic Line**.

The Conventional Line is characterized by the different pasta shapes e by the variety of the wheat flour that is used for, sourced from high-quality italian wheat :

- **Le Classiche**
- **Le Regionali**
- **Le Integrali**: orecchiette made by **stone milled wholemeal durum wheat semolina**.
- **Le Speciali**: orecchiette made with **burnt wheat flour** .

The Organic Line is characterized by three different pasta shapes, produced with 100 % Italian durum wheat semolina, carefully selected and sourced from organic cultivations.

- **Le Regionali**: orecchiette, capunti and foglie di ulivo.



Pasta

Discover Molino Bonghermino's Pasta line, with 100 % Italian durum wheat semolina, carefully selected and sourced from sustainable agriculture and controlled supply chains.

Our tradition teaches us that to make good things we need simple ingredients and slow steps.

Water flowing from our springs and flour from our land, thus we obtain pasta with an extraordinary and unmistakable taste.

The slow drying time and low temperature preserve the authentic flavour of the grain and the bronze drawing process, gives the pasta a unique texture and roughness, suitable to retain any condiments.





Fusilli
Cod. FUS500



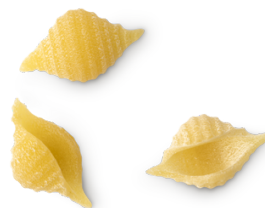
**Maccheroncini
rigati**
Cod. MAC500



Penne rigate
Cod. PENNE500



Rigatoni
Cod. RIGA500



Conchigliette
Cod. CON500



Ditali rigati
Cod. DIT500



Trofie
Cod. TRO500



**Orecchiette al grano
arso**
Cod. OREAR500



**Orecchiette
integrali**
Cod. OREINT500



Orecchiette
Cod. ORE500



Capunti
Cod. CAP500



Cavatellini
Cod. CAV500



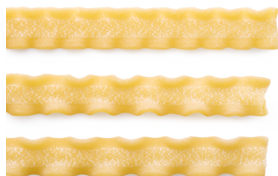
Spaghetti
Cod. SPAG500



Bucatini
Cod. BUC500



Linguine
Cod. LIN500



Mafaldine
Cod. MAF500



Calamarata rigata
Cod. CAL500



Paccheri lisci
Cod. PAC500



Organic Pasta

Discover Molino Bonghermino's Organic Pasta line, produced with 100 % Italian durum wheat semolina, carefully selected and sourced from organic cultivations and ethical production methods based on the principles of environmental and social protection.

Organic Pasta - Le Regionali



Organic Orecchiette

SKU: OREBIO

Le Orecchiette: “Little Ears”

Symbol par excellence of the Apulian cuisine. Orecchiette means “**small ears**” a name that derives from their particular shape resembling indeed ears. They are little white domes, with a rough and porous surface, ideal for absorbing every type of sauce.



Only from organic agriculture.



From controlled and certified supply



Slow drying at low temperatures.



Artisanal bronze drawn pasta.

Organic Pasta - Le Regionali



Organic Capunti SKU: CAPBIO

It is one of the oldest type of pasta and belongs to the 'dragged' type, due to the movement required to make it, hence the name by which it is called in Apulia and Lucania land, the 'strascinata'.

The most skilled housewives are able to make kilos of pasta using several fingers of their hands and at the same time with almost hypnotic movements.



Only from organic agriculture.



From controlled and certified supply



Slow drying at low temperatures.



Artisanal bronze drawn pasta.

Organic Pasta - Le Regionali



Organic Foglie di Ulivo SKU: ULIBIO

Foglie di Ulivo “olive leaves”, a tribute to our land, which has always been devoted to the regional olive-growing tradition. The particular shape, resemble the true leaves of the olive tree.



Only from organic agriculture.



From controlled and certified supply



Slow drying at low temperatures.



Artisanal bronze drawn pasta.

Gift BOX

SKU: BOX PASTA BIO



The Majolica of Laterza has always been known as one of the most representative artistic ceramic production in the world. Even today, our craftsmen's workshops tell and spread this ancient art made up of tradition and passion. The artefacts illustrate various aspects of the Laertina civilisation, representing scenes from farmers' daily lives and their work in the wheat fields. This is the origin of the union between Majolica and our pasta, made artisanally with the grain of our territory.

What's Inside:

Organic Pasta: No.3 packs of 500 g organic pasta. Orecchiette, Capunti and Olive Leaves: where history and tradition take shape.

Ceramic bread saucer: Handcrafted in a historic workshop of Laterza and painted by hand according to the traditional chromatic palette.

Placemat: Made of 100% cotton Gabardine fabric, customised with embroidery of the same decoration as the saucer, using high quality Madeira thread.



MOLINO
BONGERMINO

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