



ROUGH, TENACIOUS. MARCHIGIANA.



E SEI NELLE MARCHE,

FILIERA 100% MARCHIGIANA

Only fresh eggs,
100% from
the Marches.



Durum wheat flour,
100% from
the Marches.



TAGLIATELLE



FETTUCINE



PAPPARDELLE



CHITARRINE



MARCHIGIANELLE

The aim of this new line is not only to pursue the excellence of the raw materials but also to highlight the deep meanings of the initiative: thanks to this project, Luciana Mosconi wants to raise market awareness on issues related to the socioeconomic development of the local agricultural world by creating a quality connection to the world of consumers, both Italian and international, who are in constant search of qualified food networks.

E SEI NELLE MARCHE, FILIERA 100% MARCHIGIANA is a project that unites and rewards everyone involved. The Farmer will be rewarded for his efforts, both in terms of guaranteed price and professional gratification. The Consumer will taste an extraordinary delicacy at an affordable price, feeling part a project with strong ethical values. The Large-Scale Retail Trade will proudly offer a highly recognizable, high-quality product of social value.



Fabio and Pierluigi, father and son, portrayed together with Marcello Pennazzi, CEO of the Pastificio, and Luciana Mosconi. They are two farmers from Montefeltro, in the heart of central Italy, and for over 40 years they have been cultivating with dedication their excellent wheat on the hills of the Marche region.



A PASTIFICIO FOR AN ANCIENT RITUAL

Since she was a child, Luciana Mosconi has learnt that the table is sacred and that you do not mess with quality! Gestures, even the most simple ones, must always be made with *love and dedication*. As of today, this ancient ritual still continues unaltered in the company that takes her name.

IT'S ALWAYS BEEN A MATTER OF EGGS AND FLOUR, FOR AGES

In 1992, after trying Luciana's pasta made in a small workshop, Manfredo and Marcello Pennazzi fell in love with that magic taste. Hence the idea of setting up a Pastificio that could put the extraordinary taste of an, *age-old recipe*, on everybody's tables.



THE LUCIANA MOSCONI METHOD

Only durum wheat flour from first extraction, either 100% Italian or from the best areas in the world: it is processed using wheat germ, to guarantee an optimal gluten index and an ideal protein value. 100% Italian grade A fresh eggs. Double kneading. The dough is processed and created without mechanical pressing and thermal stress. Slow and low-temperature drying process. *A unique and exclusive process.*

THE VOLUNTARY AGREEMENT WITH THE MINISTRY FOR THE ENVIRONMENT

We are proud of the fact that in 2012 we were the first in the sector to sign a Voluntary Agreement with the Ministry for the Environment aimed at offsetting the CO² released during the production, distribution, use and disposal cycles of our main products.

CERTIFICATIONS



LONG-SHAPED EGG PASTA

Classic dough

1 kg, 500 g and 250 g

Our inimitable dough: rough, tenacious and *marchigiana*. Choose your favourite “delicacy” from the widest range on the market.



Tagliatelle



Paglia e fieno



Casarecce



Fettuccine



Zigrinate



Zigrinate paglia e fieno



Pappardelle



Pappardelle zigrinate



Tagliatelline casarecce



Chitarrine



Spaghetti alla chitarra



Maccheroncini



Tagliolini



LONG-SHAPED EGG PASTA

Delicate dough 250 g

Rough, tenacious, very delicate. The thin dough of the Marche tradition that has won a place of honor on the tables of Italians.



Tagliatelle delicate



Paglia e fieno delicate



Casarecce delicate



Fettuccine delicate



Zigrinate delicate



Pappardelle delicate



Tagliatelline delicate



Tagliolini delicati



SHORT-SHAPED EGG PASTA

Special

500 g and 250 g

Small masterpieces for pure moments of joy. Each specialty has a unique and unmistakable taste.



Garganelli mignon



Garganelli mignon paglia e fieno



Garganelli



Garganelli paglia e fieno



Gramigna



Gramigna paglia e fieno



Maltagliati



Farfalle



SHORT-SHAPED EGG PASTA

Broths and soups

250 g

We keep it simple. A magical and familiar taste that makes every type of pasta irresistible.



Filini



Buontagliati



Grattini



Grattoni



Farfalline



Sorpresine



Quadrettoni



Quadretti



Quadrettini



Rombetti



LUCIANA MOSCONI

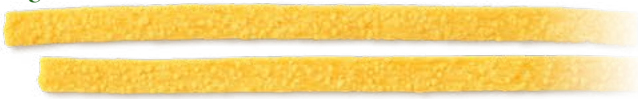
Bio Buonissimo

180 g and 250 g

Only 100% Italian organic durum wheat and fresh organic eggs. You can't resist the "exceptionally bio" taste of this dough: rough, tenacious and *marchigiana*.



Tagliatelle



Quadretti



Buontagliati



Fettuccine



Grattini



EGG PASTA

Spelt 250 g

An old tradition awakens the desire for well-being. Only 100% Italian fresh eggs and 100% Italian wholemeal spelt flour, high in proteins, vitamins, fibre and precious mineral salts.



Tagliatelle di farro



Maltagliati di farro



Fettuccine di farro



Quadrettoni di farro



EGG PASTA

Wholemeal 250 g

A rough, authentic, satisfying taste. Only 100% Italian fresh eggs and 100% Italian wholemeal durum wheat flour, obtained from whole grains with the bran and germ.



Tagliatelle integrali



Fettuccine integrali



SEMOLINA PASTA Grano Puro

500 g

A collection of special types of pasta created to enhance the Italian cuisine: the best durum wheat flours, perfect bronze-drawn doughs, very slow drying.



Caserecci



Fusilloni



Lumaconi



Orecchiette



Paccheri



Pennoni



Rigatoni



Strozzapreti



Ciavattoni





La Signora delle Tagliatelle



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