

Pasta di Canossa is produced in the countryside of San Martino di Ferrara in the Cuniola Estate, where its sole ingredient, durum wheat, is cultivated. For over a century the Canossa family has been taking care of the fields and the factory belonging to the estate is run with enthusiasm and determination leading to outstanding farm-to-table quality.



#labuonapasta

Our bronze drawn pasta born in the heart of Emilia Romagna from the semolato of durum wheat grown in our farm. It has an antique flavor and a unique color.

www.pastadicanoessa.it





#labuonapasta

www.pastadicanossa.it

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#LABUONAPASTA

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PASTA DI CANOSSA

Returning to the Land

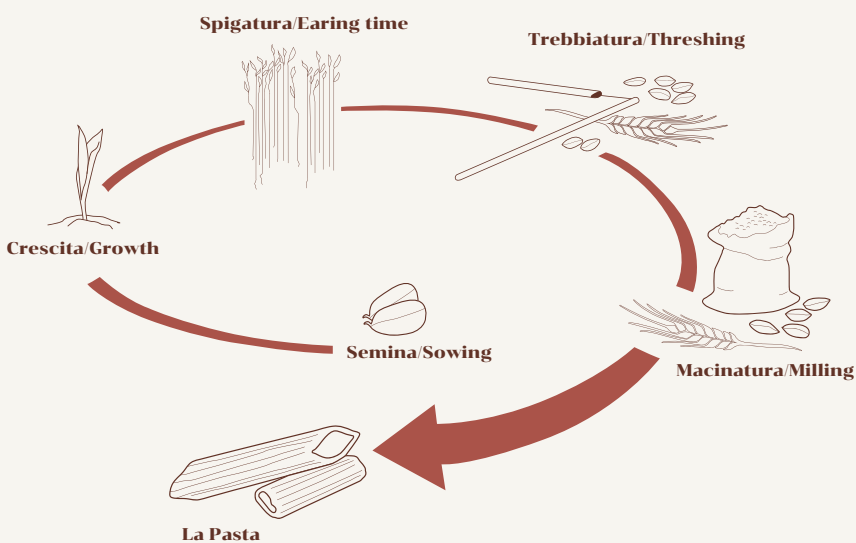
Getting your hands dirty, admiring the growth of the ears of wheat, taking in the smell of rain-soaked earth, respecting nature's timetable so that the wheat may grow without stress.

CYCLE_LIFE

We supervise with great care the entire cycle of our pasta.

DATING OUR PASTA

With Cycle_life we supervise with great care the entire cycle of our pasta. The whole productive process is supervised attentively and each phase is dated. We follow the "Cicle_life" of our durum wheat since it is only a seed: day after day, season after season, until we realize our pasta.









PRODUCTION

Pasta factory

We built the Pasta Factory inside our estate in order to have complete control over production. In the same year we gave our pasta the family name. It thus became Pasta di Canossa, because it has become part of us and represents our commitment and our values.

PASTA FACTORY

**We allow
the right time
to the pasta in
order for it to
unleash its flavor.**

NO STRESSING THE PASTA

In order to guarantee an elevated quality and control during production, we have build the pasta factory in our Tenuta. The drying takes place here, after that the dries have transformed the semolato in our pasta.

LOW DRYING

Drying takes place very slowly (14 hours for short shapes pasta and up to 20 hours for long shape asta) in order for Pasta di Canossa to get the right consistency and porosity. We allow the right time to the pasta in order for it to unleash its flavor.



LA PASTA

**Our bronze drawn
pasta born in the heart
of Emilia Romagna from
the semolato of durum
wheat grown in our farm
It has an antique flavor
and a unique color.**

OUR LAND

In San Martino, near Ferrara, you will find the Tenuta Cuniola where we grow the durum wheat with which we produce our semolato pasta. For us km zero are the borders of our Tenuta. From the wheat of our land up until production everything takes place inside Cuniola. For this reason we have decided to build the pasta factory inside our Tenuta in order to guarantee a higher quality product and a through control.

OUR PASTA

Our bronze drawn pasta born in the heart of Emilia Romagna from the semolato of durum wheat grown in our farm. It has an antique flavor and a unique color. It is a family tradition to enhance the value of the territory and our proudly Italian pasta is the product of our passion and of the values that our land offers since a long time.



CERTIFICATION

ISO22005 certification and the HACCP standard are proof of our commitment to the continuous improvement of quality.

ISO 22005

As a guarantee and show of transparency for our consumers we attained ISO 22005 certification of our supply chain, because the things we tell you are not only a good story, but a wonderful reality.

HACCP

Tenuta Cuniola estate where we grow the durum wheat to produce our 0 km granulated pasta. Our idea of 0 km are the boundaries of the estate and inside them we follow every stage of the cultivation of the durum wheat and pasta production with care. Only the grinding stage is entrusted to a carefully selected local mill.

We sow. We cultivate. We produce.

FSSC22000

We obtain this important certification to guarantee the quality and the food safety of our production process.



OUR PRODUCTS

The main component of a healthy and tasty diet, Pasta di Canossa presents a range of products that are all bronze-drawn and have high protein value.

CHARACTERISTICS

#labuonapasta is also high in energy. After many tests using different varieties of wheat, we identified a combination with the perfect balance of taste and nutrition.





Il Pennone

Pasta di semolato di grano duro
Tempo di cottura *suggerito* 7 min.

Pasta made with durum wheat
Approximate cooking time 7 minutes



Prodotto italiano



grano duro

Gli Spaghetti

Pasta made with durum wheat

Tempo di cottura
suggerito 7 min.
Approximate cooking
time 7 minutes



OUR PRODUCTS

Short Pasta

I FUSILLI

Available on our online shop
www.pastadicanossa.it



	1,1 lb
	7 min



FUSILLI WITH PESTO AND PINE KERNELS

Place the pesto in a large bowl and cover with plastic film to prevent discoloration. Cook the pasta in a large pot of salted boiling water and drain it. Move the pasta into the large bowl and toss it with the pesto and a little olive oil. Serve with pine kernels and thin pecorino slices.

IL SEDANINO

Available on our online shop
www.pastadicanossa.it



	1,1 lb
	6 min



SEDANINI WITH GORGONZOLA AND SALAME

Melt the gorgonzola cheese in a small saucepan set over simmering water, with a tablespoon of milk. When completely melted, remove from the heat and keep warm. Peel and chop an onion and cook it until brown. Finely slice the salame. When the onion is tender, add the salame and sauté for a few seconds. The salame should not cook. Cook the sedanini in salted boiling water, then toss it with the onion and salame. After a couple of minutes remove from the heat and add the cheese. Mix thoroughly, season with grated parmesan to taste and serve.

LA GRAMIGNA

Available on our online shop
www.pastadicanossa.it



	1,1 lb
	5 min



GRAMIGNA WITH CREAM AND SAUSAGE

Bring a large pot of salted water to a boil. Add the gramigna and cook. In a large skillet melt the butter, add the onion and cook until just tender (it should not brown). Add the finely chopped skinned sausage and sauté on all sides. Add the cream blending well with the sauce. Drain the pasta, place it still wet in the skillet and toss well. Add the grated parmesan and toss again. Season with freshly ground black pepper.

IL PACCHERO

Available on our online shop
www.pastadicanossa.it



	1,1 lb
	10/12 min



PACCHERI WITH PUMPKIN AND ASIAGO CHEESE

Bring a pot of lightly salted water to a boil. In a skillet sauté the sliced red onion with a little extra-virgin olive oil. Add the diced pumpkin and mix. Cook the pasta in the boiling water, drain and toss it with the pumpkin and onion. Remove from the heat and add the small Asiago dice. Season with black pepper.

IL RIGATONE

Available on our online shop
www.pastadicanossa.it



1,1 lb



6 min



RIGATONI WITH RAGOUT

Chop the pancetta (bacon), carrot and celery. Cook with butter for 15 minutes. Add the beef meat and the pork meat and sauté for a few minutes with half a glass of wine. Add the beef stock, tomato purée and peeled tomatoes. Season with a tiny pinch of salt and cook over low heat for 1 hour, mixing from time to time. The sauce should turn out quite thick. Season with salt and pepper.

IL PENNONE

Available on our online shop
www.pastadicanossa.it



1,1 lb



6 min



PENNONE WITH CHERRY TOMATOES

In a skillet sauté the garlic with the oil until it gets brown. Add the cherry tomatoes, black pepper and bay leaves. Cook over low heat for 3 minutes. Add the pennoni (cooked meanwhile) with a few tablespoons of the water the pasta cooked in. Allow the sauce to reduce over high heat. Remove from the heat. Blend thoroughly with the butter, cheese and a bit of oil.

LA PENNETTA

Available on our online shop
www.pastadicanossa.it



1,1 lb



6 min



PENNETTE WITH SARDINES

Clean the sardines and soak the raisins. Slice an onion and place it in a skillet with the oil and anchovies. Meanwhile dissolve the saffron in a little water and pour it into a skillet with the sardines. In the same skillet place the drained raisins, the ground almonds and pine kernels. Mix well and cook for 10 more minutes. Cook the finocchietto in boiling water. Drain it and keep the water where the pasta is to be cooked. Toast the breadcrumbs in a skillet with 10g. olive oil. Cook the pennette in the boiling finocchietto water. Drain and toss.

IL MACCHERONE

Available on our online shop
www.pastadicanossa.it



1,1 lb



7 min



MACCHERONI WITH GAME MEAT

Coarsely chop the meat and place it in a plastic bowl with 1l. red wine, a glass of vinegar and the fine herbs (rosemary, sage and bay leaves) to taste. Add either a celery stalk finely chopped or a sliced carrot. Allow the meat to absorb the flavour of the herbs, then pat it dry with a clean towel. In a skillet sauté the meat with a few halved garlic cloves and 4 tablespoons olive oil. Add the vegetable mixture of chopped onion, celery, carrot, rosemary, sage and bay leaves. Toss the pasta with the meat and vegetables. Serve immediately.



OUR PRODUCTS

Long Pasta

GLI SPAGHETTI

Available on our online shop
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	1,1 lb
	7 min



SPAGHETTI WITH FRESH TOMATOES

Heat the olive oil and sauté the slightly crushed garlic cloves. Remove the skillet from the heat. Add the chopped tomato, a generous pinch of salt, a pinch of sugar, the chopped bay leaves, washed and drained. Allow to simmer over low heat for about 20 minutes. Cook the pasta in a large pot of salted boiling water. Drain and toss over high heat with the tomato sauce for a few minutes. Serve topping with fresh basil leaves.

I BUCATINI

Available on our online shop
www.pastadicanossa.it



	1,1 lb
	7/8 min



BUCATINI CACIO E PEPE

In a bowl grate the pecorino romano. Add a cupful of the water where the pasta has been boiling and whisk it into a smooth, well blended cream. Add a generous amount of freshly ground black pepper. When just tender drain the bucatini. Toss with the pecorino and pepper mixture. Mix well and serve immediately.

LE LINGUINE

Available on our online shop
www.pastadicanossa.it



	1,1 lb
	7/8 min



LINGUINE WITH CLAMS AND MUSSELS

In a skillet heat a tablespoon of olive oil and sauté the mussels and clams. In another skillet heat one more spoonful of olive oil and sauté a garlic clove until fragrant. Add the cherry tomatoes and cook them until softened. Sprinkle with ground chilli pepper to taste. Add the mussels and clams and sauté for a couple of minutes. Drain the pasta - previously cooked in a large pot of boiling water. Toss with the tomato sauce. Sprinkle with minced parsley and mix well. Serve the linguine immediately with a little olive oil.

IL CHITARRONE

Available on our online shop
www.pastadicanossa.it



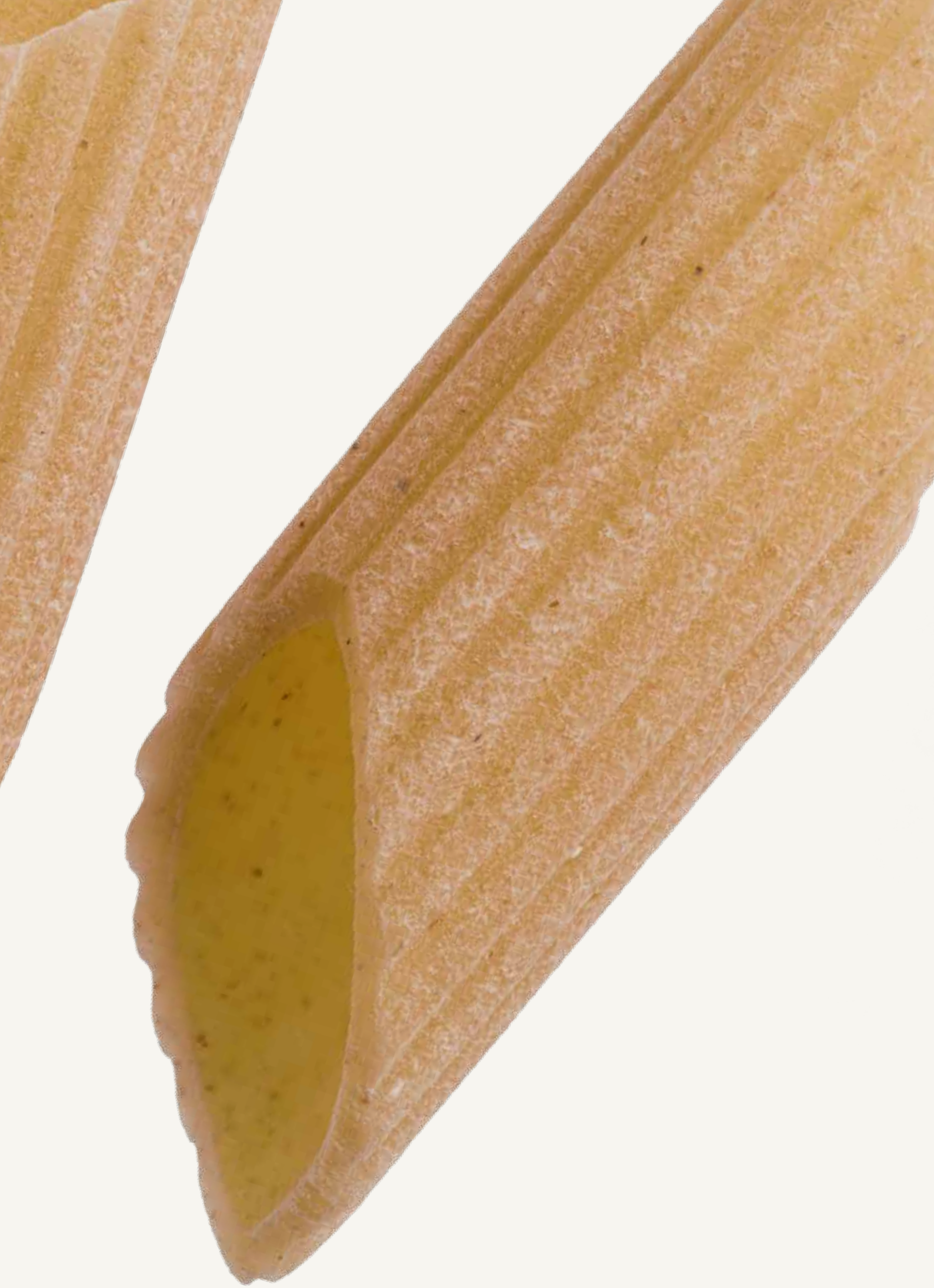
	1,1 lb
	6 min



CHITARRONE AMATRICIANA STYLE

In a skillet sauté over high heat for a few minutes the chopped guanciale, olive oil and chili pepper. Add the white wine and let it reduce. remove the guanciale from the skillet and set it aside in warm place. In the same skillet add the tomato and season with salt. Remove the chili pepper and add the chopped guanciale to the sauce. In a bowl toss the cooked pasta with grated pecorino, then with the sauce.







How to recognize #labuonapasta

...then comes the bronze-drawing And slow and controlled drying, that allow our pasta to become good pasta.

n° 1

OUR WHEAT Our pasta begins with a careful selection of the varieties that shall be sown. We look after the growth of our wheat using healthy agronomic practices that follow the natural cycle of life, for it and for you. We take the 0 km concept to the extreme by using a mill not far from us and perform all the other stages inside our estate. We do this because wheat is the soul of our pasta and we want to be sure, for every single grain, of what we offer.

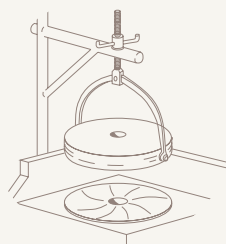
THE OTHER WHEAT In most cases, quality is not the main criteria. Ships dock from all over the world, often from countries with different health and hygiene checks that are different and inferior to those carried out in Italy, with the goal of the lowest cost of raw material possible.



n°2

OUR SEMOLATO Pasta di Canossa derives from research into a “pasta that tastes of pasta”, with fragrance, flavour and taste. We found what we were looking in semolato, the semi-integral Processing of the wheat: more natural, more digestible, that stresses the grain less during the milling stage of the process, so that the grain is left with an extra layer of fibre, which is its soul.

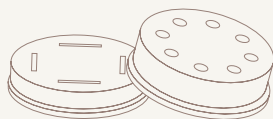
SEMOLINA The traditional process: the grain is cleaned more thoroughly, leaving only the ‘heart’ devoid of the organoleptic features that give pasta its flavour, turning it into a mere “means of bringing the sauce into the mouth”.



n°3

BRONZE DRAWING Thanks to marked bronze-drawing, our pasta remains very porous. Sauce enters the microscopic holes and never leaves them, becoming an integral part of the morsel.

TEFLON The mixture quickly passes through the drawing machine on teflon. This type of production makes the pasta smooth, but guarantees, all machinery being equal, vastly higher productivity compared to bronze-drawing. However, when the pasta and sauce are combined, the latter slips on the pasta itself, the two fail to amalgamate and no union is created with the sauce.



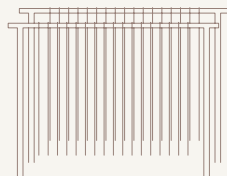
n°4

AT LOW TEMPERATURE

Once made, the pasta is taken to our static cells where it is dried with care and patience. The recipes vary, ranging from 14 hours - for short pasta – to 20 hours or more - for long pasta -. The temperature has been studied to suit the quality of the grain and not alter its properties. This is why #labuonapasta is more opaque.

AT HIGH TEMPERATURE

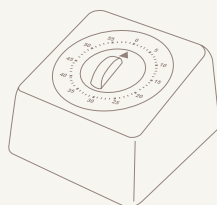
When dealing with industrial quantities, the drying of the pasta is undoubtedly one of the more important issues. This is why the lines are designed for drying pasta quickly, taking it to high temperatures. This process has two major drawbacks: the first is that it damages the characteristics of the grain, second is that it leads to the crystallisation of the sugars contained in starch, leaving a glossy coat and a gelatinous sensation in the mouth once the pasta has been cooked.



n°5

OUR COOKING TIMES The semolato surprised us with its faster cooking times compared to traditional semolina. The cooking times we suggest are always indicative, because all good cooks know how to decide when to drain the pasta. The cook may elect to try the recipe and the sauce suggested, perhaps using a pan to finish cooking the dish.

OTHER COOKING TIMES Crystallising sugars, stressing the pasta during drying and forcing the processing of the product removes the pasta's soul: it is deprived of the vitality that turns a dish into a tasty dish. This kind of blocked pasta can be cooked pretty much without looking at the time, without the pasta changing its gelatinous state.



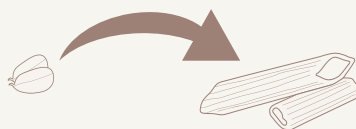
n°6

OUR TRACEABILITY

We print our Cicle_Life on every pack, Pasta di Canossa's identity card which shows the date of each important moment in the life of our wheat, from the day on which it was sown to the day it becomes an adult ear and when it was threshed, milled and made into pasta. A cycle that follows the slow succession of the seasons in harmony with nature. To ensure these stages even further, our supply chain is ISO22005 certified.

TRACEABILITY FOR OTHERS

Traceability according to the "regulations": lot and expiration date.





Contacts

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**The quality of a
pasta can be seen in
both its substance
and form.**

#labuonapasta

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