

PASTIFICIO
LIGUORI
1795



"Via Roma, Gagnano, fine '800"



Gragnano, the city of pasta

Gragnano is a hill town located between Naples and Amalfi coast known in the world as the City of Pasta.

The production of "white gold" in Gragnano was nurtured by several factors:

- The strategic location below Lattari mountains where the spring water "Acqua della Forma" flows. This water has peculiar chemical-physical characteristics that distinguish the unique flavor of Gragnano pasta.
- A favorable climatic condition: the low humidity of the air and a controllable ventilation allowed the right drying of pasta.
- The abundance of water that guaranteed the motive power of a great number of mills in the area.
- The proximity of Gragnano to the port of Castellammare di Stabia and the railway line created at the end of the 1800s, which guaranteed an easy supply of wheat and the export to North of Italy and abroad.



Piazza San Leone, Gragnano



P.G.I. Protected Geographical Indication

P.G.I., Protected Geographical Indication, is an European recognition with the objective to protect consumers from counterfeiting and abuse by certifying the quality of the product and the link with the territory.

In 2013 the European Commission has given the P.G.I. Certification to the Gragnano Pasta confirming its unique characteristics linked to the typical production method of the territory. Gragnano pasta is the first and only pasta in the market to obtain P.G.I. certification.

The production in Gragnano, a unique place for its climatic conditions and production process, guarantees a product of superior quality.

Liguori was the first pasta producer to obtain P.G.I. Certification.



The Liguori Method

A method refined in 200 years.

Pastificio Liguori is one of the oldest pasta producer in Italy, its origins are dated back in 1795.

Today, as we did in the past, we use only the best durum wheat from southern Italy and pure water coming from Lattari mountains, a spring water with peculiar chemical-physical characteristics that distinguish the unique flavor of Liguori pasta.



THE BEST RAW MATERIALS

We work the mixture slowly mixing semolina and pure water to guarantee an excellent hold when cooked



BRONZE DIE

The traditional bronze dies give pasta a rough surface that catches the sauce and enhance its flavour

Slow drying

Waiting and letting pasta dry slowly is the distinctive value of our production method.

The method of slow drying at low temperatures, an ancient legacy that we have kept over time, ensures that pasta preserves color, scent, nutritional value and the taste of wheat.



TIMINGS

Our drying follows a process that respects the integrity of raw material, with a minimum duration of 12 hours and reaches 40h for some formats.



TEMPERATURE

The slow drying at low temperatures preserves the structure of gluten and prevents the dispersion of important nutrients such as vitamins and essential amino acids. The drying at low temperature avoids the thermal damage to the product and the development of harmful elements such as furosine.



Traceability of certified supply chain 100% italian

We choose only the best 100% Italian durum wheat with high protein content grown in the fields of Tavoliere delle Puglie, Basilicata, Molise and Marche.

Quality and safety are guaranteed by the traceability of a certified supply chain: from the field of grain to the table.



Our commitment to the environment

**We keep our pasta in a new pack
that respects the environment.**

Respect for nature is our priority. For this reason we pursue
eco-sustainable development by reducing the CO2 emissions.

Today we further develop our commitment
preserving our pasta in a recyclable paper pack
certified by Aticelca 501 and we use recyclable boxes with FSC
certification to protect nature and facilitate
practices with low environmental impact.



Questa scatola
tutela l'ambiente

Our packaging

Recyclable paper pack to take care of the environment

Highlighting indication of pasta di Gragnano P.G.I.

Wide product window to show the unique characteristics of our pasta

European P.G.I. certification stamp

Bronze drawing



New logo inspired by our historical colors

100% durum wheat from certified supply chain

Our point of difference: Slow drying

Pasta di Gragnano P.G.I. certification stamp

Our Products





Pasta di Gragnano PGI

SLOW DRYING AT LOW TEMPERATURE

P.G.I. EUROPEAN CERTIFICATION
(Protected Geographical Indication)

100% ITALIAN DURUM WHEAT

TRACEABILITY OF CERTIFIED SUPPLY CHAIN

TRADITIONAL BRONZE DRAWING

PROTEIN CONTENT 14,5%



Long Cuts



Capellini **n.1**



Spaghettini **n.2**



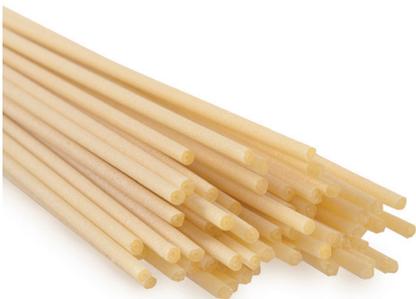
Spaghetti **n.3**



Vermicelli **n.4**



Spaghetti alla chitarra **n.5**



Bucatini **n.6**



Linguine **n.7**



Fettucce **n.8**

Short Cuts



Candela spezzata **n.26**



Casarecce **n.27**



Elicoidali **n.29**



Farfalle **n.30**



Fusilli **n.31**



Fusilli corti bucati **n.32**



Gnocchi sardi **n.33**



Lumache rigate **n.34**



Maccheroni rigati **n.35**



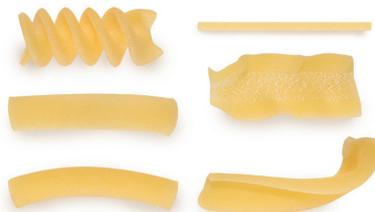
Mezzani tagliati **n.36**



Mezze penne rigate **n.37**



Mezzi rigatoni **n.38**



Pasta mista **n.39**



Penne mezzani **n.40**



Penne mezzanelli **n.41**



Penne rigate **n.42**



Pennette rigate **n.43**



Penne ziti **n.44**



Penne zitoni **n.45**



Rigatoni **n.46**



Sedani rigati **n.47**



Tofe **n.48**



Ziti tagliati **n.49**

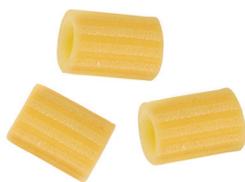
Soups



Chifferini **n.81**



Ditali **n.82**



Ditali Rigati **n.83**



Ditalini **n.84**



Farfalline **n.85**



Semi di melone **n.86**



Stelline **n.87**



PASTA DI GRAGNANO P.G.I. *Le Tradizionali*

EXTRA LONG DRYING ON LOOM WITH
WOODEN TRAY AT LOW TEMPERATURE

P.G.I. EUROPEAN CERTIFICATION
(Protected Geographical Indication)

100% ITALIAN DURUM WHEAT

TRACEABILITY OF CERTIFIED SUPPLY CHAIN

TRADITIONAL BRONZE DRAWING

PROTEIN CONTENT 14,5%





Spaghettoni di Gragnano **n.201**



Mafaldine **n.202**



Ziti lunghi **n.203**



Fusilli lunghi bucati **n.204**



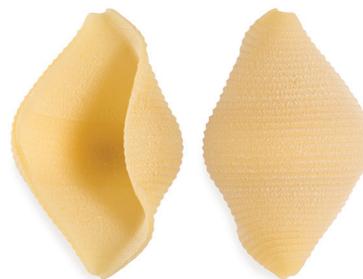
Pappardelle a nido **n.205**



Fettuccine a nido **n.206**



Calamarata **n.207**



Conchiglioni **n.208**



Paccheri di Gragnano **n.209**



Lumaconi **n.210**



Candele lunghe **n.211**



Treccie **n.212**



Scialatielli **n.213**



Organic whole-wheat pasta

Through organic certification we guarantee a natural product free from pesticides that provides only the nutritional value typical of the whole grain.

SLOW DRYING AT LOW TEMPERATURE

100% DURUM WHEAT FROM ORGANIC AGRICULTURE

TRACEABILITY OF CERTIFIED SUPPLY CHAIN

TRADITIONAL BRONZE DRAWING





Spaghetti **n.3**



Fettucce **n.8**



Casarecce **n.27**



Farfalle **n.30**



Fusilli **n.31**



Mezzi rigatoni **n.38**



Penne rigate **n.42**



Mafalde corte **n.51**



Ditali rigati **n.83**



Stelline **n.87**



Organic Pasta di Gragnano PGI

OUR ORGANIC PASTA DI GRAGNANO P.G.I. IS THE FIRST WITH TRIPLE CERTIFICATION:

- Organic agriculture
- Traceability of Certified supply chain
- P.G.I. (Protected Geographical Indication)

SLOW DRYING AT LOW TEMPERATURE

TRADITIONAL BRONZE DRAWING

100% ORGANIC ITALIAN DURUM WHEAT





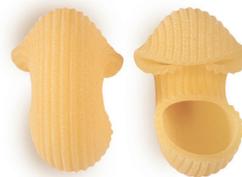
Spaghetti **n.3**



Farfalle **n.30**



Fusilli **n.31**



Lumache rigate **n.34**



Penne Rigate **n.42**



Stelline **n.87**

AVAILABLE FROM
JANUARY 2021



PASTA DI GRAGNANO P.G.I. *Le Speciali*

Our line Le Specialità pays tribute to the Italian gastronomic heritage with pasta cuts typical of the regional tradition.

SLOW DRYING AT LOW TEMPERATURE

P.G.I. EUROPEAN CERTIFICATION
(Protected Geographical Indication)

100% ITALIAN DURUM WHEAT

TRACEABILITY OF CERTIFIED SUPPLY CHAIN

TRADITIONAL BRONZE DRAWING

PROTEIN CONTENT 14,5%





3 kg



1 kg

Linea Maestro

PERFECT FOR DOUBLE COOKING

HIGH HOLD IN COOKING

PROTEIN CONTENT 13%

Pasta di Gragnano PGI

SLOW DRYING AT LOW TEMPERATURE

P.G.I. EUROPEAN CERTIFICATION

100% ITALIAN DURUM WHEAT

TRACEABILITY OF CERTIFIED SUPPLY CHAIN

TRADITIONAL BRONZE DRAWING

PROTEIN CONTENT 14,5%



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