

Pasta Artigianale Durante
Produced in Italy by
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A passionate love for pasta, for this land and its traditions are the real stars of the Pasta Durante project, by Stefano Leoni and Ugo Guerra, two young friends from Urbania pursuing their dream.

Grown up surrounded by green hills and raised in their family pasta manufacturing plants, it came as a natural decision to join their experiences and continue the family tradition of pasta maker, providing the consumer the warranty of a safe, healthy and top quality product.



Their company was born from a common ground of desires, virtues and ideas, basing upon the solid intent of making of this pasta the pure expression of this land's tradition.



The hills around Urbania have always been home for grain farming and Stefano and Ugo decided that this had to be the real fundament for a special pasta production.

The pasta factory itself is now in the heart of this Renaissance town, known since 1284 with the name of Casteldurante: it had been named in honour of the papal ambassador Guglielmo Durante, who rebuilt the town after the Ghibellines' destruction. The company name Pasta Durante still wants to celebrate and honour this place and its history.



Producing pasta is a real artwork made of many complex stages connected to each other in a fine balance.

All the ingredients have been carefully selected: the grain, produced without chemical additives or fertilizers, and the spring water, that comes from the nearby Catria and Nerone mountains.

The philosophy of this production is to create an authentic craftwork: Stefano and Ugo are working in total respect of all the steps and procedures established by a century old tradition of pasta makers.



The recipe for such a perfection comes from the balance between all elements: the quality of the grain, the correct mixture humidity, the use of bronze draw-plates to shape the pasta, then a slow drying and natural cooling and ultimately the manual packaging. Only in this way it is possible to guarantee the best product ever.

The traditional work in accordance with the old production procedures allow all the raw materials to be elaborated in a slower and healthier way, and the outcome is an extraordinary pasta.



This is also why all the Pasta Durante product lines are limited editions: it allows keeping a constant control upon the entire procedure. So important that every single person working in this production shares the values of care, respect and love for pasta. The finishing touch is given by the packaging, which is elegant and refined, intended for a fine gourmet public: the best way to communicate passion and engagement for this pasta to whom will buy and eat it.



PASTA ARTIGIANALE **DURANTE**[®]

THE ANCIENT TRADITION
OF CASTELDURANTE

OUR PRODUCTS

DURUM WHEAT FLOUR PASTA
DURUM WHOLEWHEAT FLOUR PASTA
SPELT FLOUR PASTA
EGG PASTA

0



Casarecce

0



Strozzapreti



Spaghettoni

Spaghetti



Penne

Rigatoni

1 Durum wheat flour egg pasta 500 gr



2 Durum wholewheat flour egg pasta 500 gr



3 Spelt flour egg pasta 500 gr



4 Durum wheat flour pasta 500 gr



5 Durum wholewheat flour pasta 500 gr



6 Spelt flour pasta 500 gr



7 Durum wheat flour egg pasta 400 gr



8 Durum wheat flour pasta 500 gr



9 Durum wheat flour pasta 500 gr



10 Durum wheat flour pasta 500 gr

