

DAL 1822



The authentic
Italian Pasta

since 1822



A passion for pasta for more than **190 years.**

Ever since it was founded, Spigadoro has been accompanying and interpreting the changes in the Italian diet and lifestyle, satisfying the typical Italian tastes in food and meeting the demand for high-quality ingredients, nutritional value and delicious pasta flavor.



Spigadoro is one of the most known and appreciated brand in Italy and all over the world for the production of pasta. It is sold in more than 50 countries with a top-quality, original product range and constantly improving service.

Spigadoro pasta is still produced in the same lush Umbrian hills. The path to Spigadoro excellence begins with the careful selection of different varieties of the best durum wheat, blended and expertly ground at family's own mill using state-of-the-art milling technology. The result is a superior durum semolina perfect for providing superb pasta flavor and preferred pasta texture.



Today the Spigadoro story continues to reveal the same perseverance and commitment to excellence that is our time-honored tradition since 1822. We welcome you to our family!



Spigadoro offers more than **100 varieties** of pasta.

We are **pleased to present** our unique and diverse **product lines** that display the quality and versatility that has **made Spigadoro** a household word throughout the world.



Classic Pasta

The traditional superior quality of Spigadoro pasta in a wide variety of shapes pleasing pasta lovers in America and all over the world.



Special Shapes



Special Shapes

The most original shapes from the longstanding Italian tradition. High performance and true gourmet appeal.



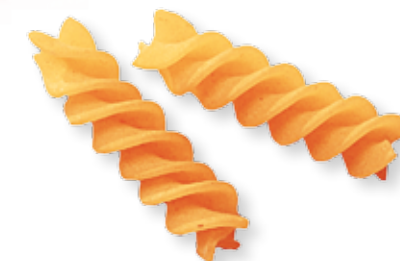
Whole Wheat

Whole wheat durum semolina pasta rich in fiber and nutrients for the most nutritional benefits. A serving of whole wheat pasta covers about 20% of the daily requirement of fiber, essential for the natural balance of your body, and provides the right amount of calories.



Gluten Pasta

By adding wheat gluten to durum semolina, Spigadoro obtains a premium quality pasta with superior resistance to the effects of overcooking and reheating, making it ideal for restaurants, catering and other food service uses.



Gluten Free

Spigadoro gluten free pasta is made from a selection of best corn and rice flours. It is produced according to the traditional methods to bring out all the qualities of its natural gluten free ingredients making it suitable for the entire family and for those who desire enjoying a light pasta dish.



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Tesa srl

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