



Pasta, Sauces & More

San Vito brings you an exclusive collection of distinctive pasta shapes which take you to the most beautiful regions of Italy. With **San Vito** you can make real authentic Italian dishes which are rich in flavours. **San Vito** makes the best quality pasta with love and utmost care using the finest Whole Wheat & Durum Wheat semolina.

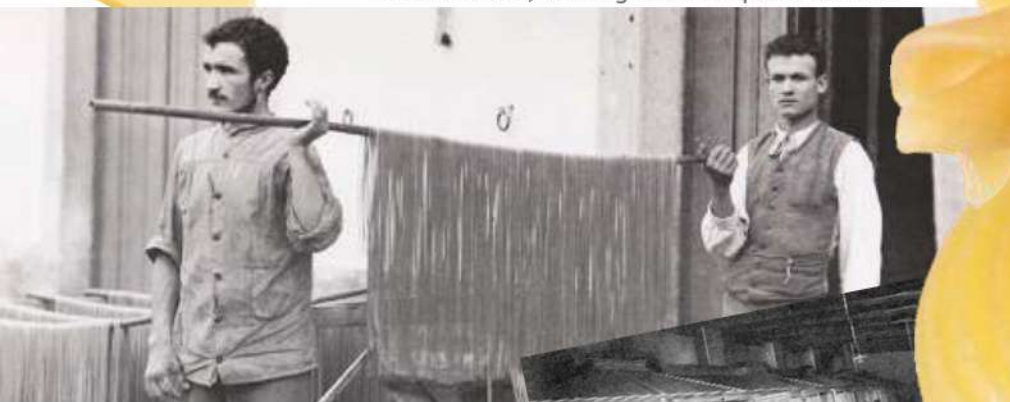


Now available in India



Water

San Vito pasta is made by mixing the durum wheat flour with cold water from the local aquifer. Water is in fact, one of the determining factors for the taste of San Vito pasta and that's why we use only the best quality of pure natural water, which gives a unique taste to it.



Slow Drying

It is one of the most important steps of the production, in fact we chose a method of slow drying, from 15 hours to 24 hours depending on the cuts and a low temperature which preserves the organoleptic and fragrance of the grain noticeable on the palate. In large commercial pasta plant, pasta is dried in three to four hours, with temperatures up to 130° C. The savings in time and cost is significant, but this is totally at the expense of nutritional quality.

The slow drying procedure, even if it is longer and expensive, guarantees the good product's digestibility and the retention of proteins and amino acids, always preserving its taste.





Durum Wheat

Shapes Available :
Fusilli, Penne, Spaghetti, Farfalle,
Chifferi Rigati, Fettuccine

San Vito Durum Wheat Pasta is made exclusively with coarse durum wheat semolina, golden like the sun, to obtain a signature pasta with distinctive taste.



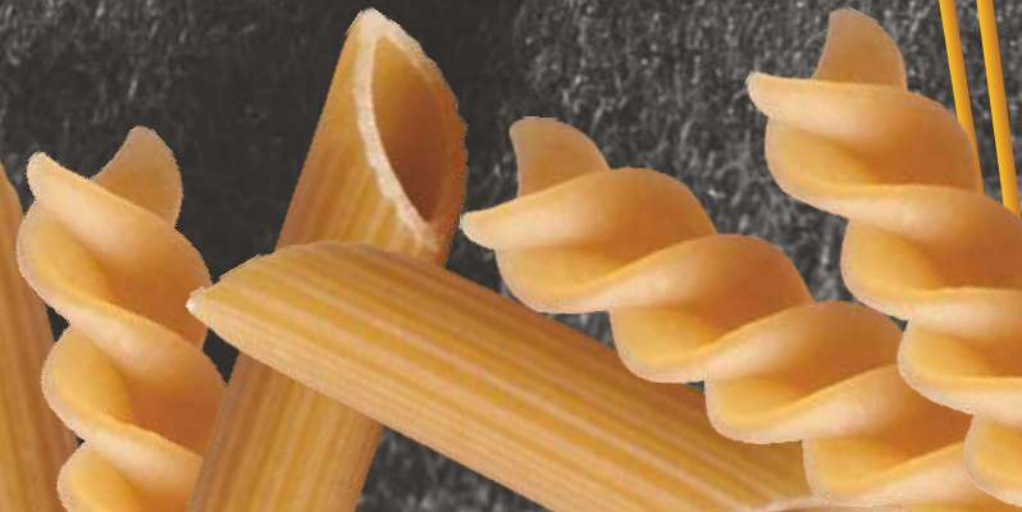


Whole Wheat

Shapes Available :
Fusilli, Penne, Spaghetti

San Vito San Vito Whole Wheat Pasta provides wholesome nutrition which is rich in Fibre, Protein, Calcium & Iron. The flour is obtained by milling the wholegrain and it gives the Pasta a brown colour.

The Whole Wheat Pasta contain 6g of fibre which is 3 times more than the Durum Wheat variant making it easy to digest.



Quality

The tasters verify that the plain pasta, without sauces or condiments, respects colour, fragrance, elasticity and firmness during cooking parameters each penne or spaghetti must have to call itself **San Vito**. It must smell of wheat and it must have the typical pale yellow colour of the **San Vito** grains. Then they make sure that its taste is not bitter and finally, they check the consistency and the elasticity of the pasta. After the tasting, which is also performed by the owners themselves, the pasta is left to rest for 5-10 minutes and then tasted again. This point is essential to test the consistency of the pasta during cooking, i.e. the pasta's ability of not softening and overcooking on its way from the colander to the plate. To pass the test, it must be like just cooked. But these are only the last tests of a long series. Before it falls into the tasters plates, **San Vito** pasta has undergone a long procedure of laboratory analysis, also carried out on raw pasta, during which, the right thickness and shape perfection are constantly checked. All this does not count without the consent of the tasters, who have the last word on quality. When you taste the pasta on your plate, you will understand why

San Vito.

Specialita

RANGE



San Vito Specialita includes exclusive traditional regional pasta, which offers you the finest experience ever.

Shapes Available :

Lasagne, Tagliatelle, Cannelloni

