CANTINA alla MAGGIA
ASCONA

Ticino hard wheat nidi



Our slow-dried, bronze-drawn pasta comes from the fields of the Sopraceneri region, from a variety of durum wheat with a high protein content. Milling at the Maroggia Mill and processing in the Simona pasta factory make it the only 100% Ticino pasta.

Ingredients: DURUM WHEAT semolina Terreni alla Maggia (TI), spring water

Nutritional values per	100 g
Energy	1540 kJ (360 kcal)
Fat	1.5 g
of which saturated	0.2 g
Carbohydrate	75 g
of which sugars	4.0 g
Dietary fibres	2.7 g
Protein	12.0 g
Salt	0.005 g

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