



CANTINA ALLAMAGGIA
ASCONA

Tagliatelle saffron



Our pasta nostrana ticinese is an authentic Ticino product: we cultivate durum wheat in the Maggia Delta and on the Piano di Magadino (sown in October / harvested in July).

After the harvest, the durum wheat is milled in Ticino and processed into tagliatelle with saffron at the Pastificio Bonetti in Bad Ragaz.

Ingredients: DURUM WHEAT semolina (T1), saffron (0.1%)

Nutritional values per	100 g
Energy	1461 kJ (345 kcal)
Fat	1.5 g
of which saturated	0.4 g
Carbohydrate	67.9 g
of which sugars	0.1 g
Protein	13.0 g
Salt	<0.01 g

Cantina alla Maggia

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