



For ancient tradition begun in the 1870 from generations we slowly paste the semolina obtained from the best selection of durum wheat flour.

In all these years, we sold our pasta in our own shop located in the factory, and it use be very famous all over Italy, so is very easy that people from other cities comes to Santeramo just to buy pasta.

Santeramo is located 50 km West of Bari on the Murgian Hills 465 m on sea level, this is why our pasta has a special flavour.

To produce the different shapes we exclusively use bronze's rounds draw and to dry the pasta we use rooms with change of natural air particularly the drying at 40/45° Centigrade degrees.

The special colour of our pasta is due to the best selection of flour personally done from Mr. Benagiano that choose only very high quality flours.

Semolina does not suffer alteration conserving all its components.

Our products are distributed only to specialised alimentary stores, high quality gastronomy and restaurants.

Santeramo in Colle, 29 giugno 2004

L'AMMINISTRATORE UNICO  
GIUSEPPE BENAGIANO

