



D O N N A
itriya

GRANI DI SICILIA

DONNA ITRIYA, EXCELLENCE FROM THE BEST SICILIAN DURUM WHEAT

The long tradition of pasta makers demonstrates how this territory is suitable for the transformation of wheat into pasta. The climate, the water, the artisanal method gained from the population. The territory of Casteldaccia has always been chosen for high quality production.

Donna itriya takes up the baton, bringing this ancient knowledge back to life, mixing it with the most advanced production technologies. The result is an entrepreneurial vision aimed at the future, with the aim of promoting gastronomic, cultural and historical excellence.

Pasta is a miracle of artisanal method.

Wise gestures, always the same, the bronze dies that give a rough product, capable of marrying with any seasoning, the correct drying time to return an intact, tenacious pasta.

The next step is to guarantee the same process, healthy and traditional.

This is Donna itriya's challenge: a technologically advanced production that does not derogate from what the artisan tradition has given us.



The Donna itriya pasta is made with 100% Sicilian wheat, a precious gift of this incredible land of ours, kneaded with pure water, drawn to bronze and finally dried with the patience of those who have always made the pasta and with the breeze that comes from the sea.

Talking about the drying process takes places in static cells with long times at low temperature in order to not alter the nutritional and organoleptic qualities of the product, following the tradition of processing according to the artisan method.



Donna Itriya produces using the most modern technologies available today, boasting a production capacity capable of satisfying the current needs of the industry, respecting the original artisan method of dry pasta.

Each step of the supply chain is followed, controlled and certified from the fields' packaging, passing through all the phases. And that's how "la via della pasta" reborn giving life to the excellence of the best Sicilian durum wheat.

SICILY, LAND OF WHEAT

In the Mediterranean civilization man and wheat, for about ten thousand years, have shared their evolutionary path, since when man, having become a farmer, went from nomadic to sedentary and began to cultivate, together with barley, monococcus spelt and, later, the dicocco spelt.

In Sicily, there is some information of wheat cultivations from archaeological finds dated 7300-6500 b.C. where carbonized straw and kernels were found.

Wheat has not only traced the history of man, but it has traced, and still traces today, the landscape of our territory. All over the world and in all the magazines, Sicily is identified with a warm colored landscape and bright yellow hills.

Wheat is also considered as a brand that identifies Sicily. Our island is famous for the artistic itineraries from city to city, from town to town, but the predominant landscape is undoubtedly the one shaped by the cultivation of wheat in the different areas of Sicily.



TRADITIONAL LINE

The TRADITIONAL LINE is a tribute to the oldest artisanal tradition of pasta-making.

The next step is to ensure the same, healthy, and traditional process.

This is the challenge of Donna Itriya: technologically advanced production that does not deviate from what artisanal tradition has handed down to us.

SPECIAL FORMATS

<i>Spaghettoni</i>	12'
<i>Bucati</i>	10'
<i>Maccheroncini</i>	10'
<i>Pacchero</i>	15'
<i>Mezzo Pacchero</i>	15'
<i>Calamarata</i>	13'
<i>Anelletti</i>	15'

CLASSIC FORMATS

<i>Spaghetti</i>	9'
<i>Linguine</i>	10'
<i>Fettuccine</i>	10'
<i>Rigatoni</i>	10'
<i>Mezze Maniche</i>	10'
<i>Fusilli</i>	10'
<i>Penne Rigate</i>	10'
<i>Maccheroni Rigati</i>	10'
<i>Ditali Rigati</i>	10'
<i>Penne Lisce</i>	11'
<i>Maccheroni Lisci</i>	11'
<i>Ditali Lisci</i>	11'
<i>Caserecce</i>	11'



ORGANIC DURUM WHEAT LINE

The ORGANIC DURUM WHEAT line is obtained by processing the semolina of the best Sicilian durum wheat from organic farming, with a short supply chain that ensures the traceability of the entire process, following the EU reference standards for organic products: from the cultivation of the wheat to the pasta-making process.

The result is an excellent pasta, highly digestible, authentic and with an unmistakable Mediterranean taste.

<i>Spaghettoni</i>	12'
<i>Linguine</i>	9'
<i>Fettuccine</i>	9'
<i>Pacchero</i>	14'
<i>Mezzo Pacchero</i>	14'
<i>Rigatoni</i>	9'
<i>Calamarata</i>	13'
<i>Mezze Maniche</i>	9'
<i>Fusilli</i>	9'
<i>Caserecce</i>	10'



ORGANIC ANCIENT GRAINS

Our “premium” line. From a nutritional point of view, Perciasacchi and Russello have important health characteristics, as they have not undergone genetic alterations.

In fact, in addition to being less refined, these naturally have a lower glycemic and gluten index than other varieties of wheat; this makes it possible to include them in low calories and low-gluten diets.

From the selection of these two varieties of organic durum wheat, a unique semolina, with an unmistakable aroma and taste, selected by our pasta makers to produce the organic Ancient grains line. Excellence with a taste of Sicily

<i>Spaghettoni</i>	12'
<i>Linguine</i>	9'
<i>Pacchero</i>	14'
<i>Mezzo Pacchero</i>	14'
<i>Rigatoni</i>	9'
<i>Calamarata</i>	13'





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