



CATALOGUE **2025**





ORGANIC DURUM WHEAT SEMOLINA PASTA

100% TUSCAN WHEAT

The pasta is made from **organic durum wheat semolina** obtained from selected **100% Tuscan grains**, in which we look for not so much the quantity as **the quality of the gluten content**.

The wheat is milled by our trusted mills, which never heat the grain during the milling process so as to **maintain unaltered the organoleptic properties of the wheat**.

All Fabbri pasta is **made and dried at temperatures strictly below 38°C**: this ensures that the flavour of the wheat remains intact and gives the pasta an extraordinary capacity to absorb sauces.

INGREDIENTI: SEMOLA DI GRANO DURO BIOLOGICO, ACQUA. CONTIENE GLUTINE. PUÒ CONTENERE TRACCE DI UOVA E SOIA.

VALORI NUTRIZIONALI NUTRITIONAL VALUES 100g - VALORE ENERGETICO ENERGY 347 KCAL / 1452 KJ
LIPIDI FAT 1,5g - DI CUI ACIDI GRASSI SATURI OF WHICH SATURATES 0,5g - CARBOIDRATI CARBOHYDRATE 70g
DI CUI OF WHICH ZUCCHERI SUGARS 2,8g - FIBRA FIBRE 2,9g - PROTEINE PROTEIN 12,7g - SALE SALT 0,02mg



SCADENZA E LOTTO 03/03/2024 LOT AND ESPIRY DATE
PRODOTTO E CONFEZIONATO DA PRODUCED AND PACKAGED BY
Pastificio Artigiano Fabbri S.A.S.
Piazza E. Landi, 18 - 50022 Strada in Chianti (Firenze)
P.IVA 03674450485 - Tel. +39 055 858013

www.pastafabbri.it



ORGANIC DURUM WHEAT SEMOLINA PASTA 100% TUSCAN WHEAT

LONG AND SHORT



SPAGHETTONI TOSCANI
Ø: 2,8 MM

ITEM CODE	07800
COOKING TIME	18-19 minutes
DRYING TIME	144 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



CAPELLINI N°1
Ø: 1,3 MM

ITEM CODE	07901
COOKING TIME	5 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



SPAGHETTINI N°2
Ø: 1,5 MM

ITEM CODE	07902
COOKING TIME	7 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



SOPRACAPELLINI N°3
Ø: 1,8 MM

ITEM CODE	07803
COOKING TIME	8-10 minutes
DRYING TIME	96 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



SPAGHETTI LISCI N°4
Ø: 1,9 MM

ITEM CODE	07904
COOKING TIME	9-10 minutes
DRYING TIME	96 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



SPAGHETTI N°5
Ø: 2,4 MM

ITEM CODE	07805
COOKING TIME	16-18 minutes
DRYING TIME	108 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



LINGUINE
Ø: 2,8 MM

ITEM CODE	07807
COOKING TIME	12-14 minutes
DRYING TIME	108 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



GNOCCHI
Ø: 24 MM

ITEM CODE	07819
COOKING TIME	9 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



GNOCCHI SARDI
Ø: 15,7 MM

ITEM CODE	07820
COOKING TIME	7-8 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



DISCHI VOLANTI
Ø: 22 MM

ITEM CODE	07832
COOKING TIME	10 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



TORTIGLIONI
Ø: 36 MM

ITEM CODE	07839
COOKING TIME	12 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



TORTIGLIONCINI
Ø: 35 MM

ITEM CODE	07840
COOKING TIME	8 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY

LONG AND SHORT

			
MEZZE PENNE DOUGH WIDTH: 30 MM	MEZZE PENNE RIGATE DOUGH WIDTH: 30 MM	PENNE RIGATE DOUGH WIDTH: 45 MM	FUSILLI DOUGH WIDTH: 37 MM
ITEM CODE07841	ITEM CODE07842	ITEM CODE07844	ITEM CODE07848
COOKING TIME7-8 minutes	COOKING TIME7-8 minutes	COOKING TIME15-18 minutes	COOKING TIME10-11 minutes
DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME84 hours	DRYING TIME84 hours
PACKAGE500 g	PACKAGE500 g	PACKAGE500 g	PACKAGE500 g
PIECES PER BOX12 x 500 g	PIECES PER BOX12 x 500 g	PIECES PER BOX12 x 500 g	PIECES PER BOX12 x 500 g
BOX DIM. (CM)45 x 29 h23	BOX DIM. (CM)45 x 29 h23	BOX DIM. (CM)45 x 29 h23	BOX DIM. (CM)45 x 29 h23

			
CASERECCE DOUGH WIDTH: 45 MM	CORNETTI DOUGH WIDTH: 26 MM	PENNE RIGATE SFOGLIA DURA DOUGH WIDTH: 45 MM	PENNE LISCE DOUGH WIDTH: 45 MM
ITEM CODE07855	ITEM CODE07860	ITEM CODE17928	ITEM CODE07938
COOKING TIME9-10 minutes	COOKING TIME6 minutes	COOKING TIME10-11 minutes	COOKING TIME10-11 minutes
DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME72 hours
PACKAGE500 g	PACKAGE500 g	PACKAGE1 kg	PACKAGE500 g
PIECES PER BOX12 x 500 g	PIECES PER BOX12 x 500 g	PIECES PER BOX10 x 1000 g	PIECES PER BOX12 x 500 g
BOX DIM. (CM)45 x 29 h23	BOX DIM. (CM)45 x 29 h23	BOX DIM. (CM)45 x 29 h23	BOX DIM. (CM)45 x 29 h23

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY

LE MATASSE

			
BARBA DOUGH WIDTH: 1 MM	TAGLIERINI DOUGH WIDTH: 2 MM	TAGLIERINI ALL'UOVO DOUGH WIDTH: 2 MM	TAGLIATELLE DOUGH WIDTH: 6 MM
ITEM CODE07921	ITEM CODE07922	ITEM CODE27322	ITEM CODE07823
COOKING TIME5 minutes	COOKING TIME4-5 minutes	COOKING TIME5-6 minutes	COOKING TIME5-6 minutes
DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME72 hours
PACKAGE500 g	PACKAGE500 g	PACKAGE250 g	PACKAGE500 g
PIECES PER BOX9 x 500 g	PIECES PER BOX9 x 500 g	PIECES PER BOX12 x 250 g	PIECES PER BOX9 x 500 g
BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31

			
TAGLIATELLE ALL'UOVO DOUGH WIDTH: 6 MM	TAGLIATELLE GRANDI DOUGH WIDTH: 10 MM	TAGLIATELLE G. ALL'UOVO DOUGH WIDTH: 10 MM	NASTRY TOSCANI DOUGH WIDTH: 13 MM
ITEM CODE27223	ITEM CODE07824	ITEM CODE27224	ITEM CODE07825
COOKING TIME5 minutes	COOKING TIME11-12 minutes	COOKING TIME6 minutes	COOKING TIME12-13 minutes
DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME72 hours	DRYING TIME72 hours
PACKAGE250 g	PACKAGE500 g	PACKAGE250 g	PACKAGE500 g
PIECES PER BOX12 x 250 g	PIECES PER BOX9 x 500 g	PIECES PER BOX12 x 250 g	PIECES PER BOX9 x 500 g
BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31

	
NASTRY TOSC. ALL'UOVO DOUGH WIDTH: 13 MM	NASTRONI TOSCANI DOUGH WIDTH: 26 MM
ITEM CODE27225	ITEM CODE07930
COOKING TIME6 minutes	COOKING TIME6 minutes
DRYING TIME72 hours	DRYING TIME72 hours
PACKAGE250 g	PACKAGE4 kg
PIECES PER BOX12 x 250 g	PIECES PER BOXBulk pasta
BOX DIM. (CM)45 x 29 h31	BOX DIM. (CM)45 x 29 h31

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY

SPECIAL SHAPES



REGINELLE TOSCANE

	236 MM
ITEM CODE	07910
COOKING TIME	6-7 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



PAPPARDELLE TOSCANE

	250 MM
ITEM CODE	07911
COOKING TIME	7-8 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



FUSILLONI

	50 MM
ITEM CODE	07849
COOKING TIME	11-12 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31



CALAMARATA

	11 MM
ITEM CODE	07887
COOKING TIME	16-18 minutes
DRYING TIME	96 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31



PATER RIGATI

	Ø:8,5 MM
ITEM CODE	07816
COOKING TIME	12-13 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



MINUTINA

	14MM
ITEM CODE	07968
COOKING TIME	3 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	35 x 29 h15



GRANDINE SODA

	Ø:2,8 MM
ITEM CODE	07872
COOKING TIME	12-14 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	35 x 29 h15



AVE MARIE

	Ø:5 MM
ITEM CODE	07912
COOKING TIME	6 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	10 x 500 g
BOX DIM. (CM)	35 x 29 h15



STRACCI TOSCANI

	38 MM
ITEM CODE	07889
COOKING TIME	14-16 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31



MILLE RIGHE

	35 MM
ITEM CODE	07890
COOKING TIME	12-13 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31



MANICHE DI FRATE

	35 MM
ITEM CODE	07888
COOKING TIME	18-20 minutes
DRYING TIME	96 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31



MEZZI PACCHERI

	24 MM
ITEM CODE	07833
COOKING TIME	16-17 minutes
DRYING TIME	96 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY

SOUP PASTA

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY



100% CAPPELLI WHEAT
(ORIGIN: TUSCANY)

The pasta is made from **organic semi-whole semolina wheat**. Semi-whole semolina is less refined by milling than whole semolina, but it **nourishes better and in a more complete way thanks to a higher content of fibres, polyphenols, wheat germs and vitamins**. The dietary fibres convey a sense of satiety, lowering glycaemia and cholesterol levels in the blood and, finally, they facilitate intestinal transit.

Semi-whole semolina pasta **is obtained from an ancient variety of wheat of Tuscan origin, the "Cappelli"**, so named in honour of the Abruzzo senator Raffaele Cappelli, promoter of agrarian reform in the early-20th century.

It is characterised by **high digestibility**, **having never been genetically altered by modern agriculture**. It has a **high content of resistant starches** which reach the large intestine unaltered, thus bringing innumerable benefits to our body: from **favouring the absorption of mineral salts** such as calcium, to the prevention of **intestinal diseases**.



ORGANIC SEMI-WHOLE DURUM WHEAT SEMOLINA PASTA 100% CAPPELLI WHEAT

VARIETIES



SPAGHETTONI TOSCANI
Ø:2.8 MM

ITEM CODE	09800
COOKING TIME	18-20 minutes
DRYING TIME	144 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15

SOPRACAPPELLINI N°3
Ø:1.8 MM

ITEM CODE	09803
COOKING TIME	8-10 minutes
DRYING TIME	96 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 x 15

SPAGHETTI N°5
Ø:2.4 MM

ITEM CODE	09805
COOKING TIME	13-15 minutes
DRYING TIME	108 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 x 15

LINGUINE
Ø:2.8 MM

ITEM CODE	09807
COOKING TIME	11-12 minutes
DRYING TIME	108 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 x 15



TAGLIATELLE
DOUGH WIDTH: 6 MM

ITEM CODE	09823
COOKING TIME	7-8 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	9 x 500 g
BOX DIM. (CM)	45 x 29 x 31

DISCHI VOLANTI
Ø:22 MM

ITEM CODE	09832
COOKING TIME	10-11 minute
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 23

TORTIGLIONI
|←→|:36 MM

ITEM CODE	09839
COOKING TIME	11-12 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 23

PENNE RIGATE

ITEM CODE	09844
COOKING TIME	16-18 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 23



FUSILLONI
|←→|:50 MM

ITEM CODE	09849
COOKING TIME	11-12 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 31

CASERECCE
|↔|:45 MM

ITEM CODE	09855
COOKING TIME	7-8 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 23

STRACCI TOSCANI
|↔|:38 MM

ITEM CODE	09889
COOKING TIME	12-13 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 31

MILLE RIGHE
|↔|:35 MM

ITEM CODE	09890
COOKING TIME	11-12 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 x 31

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY

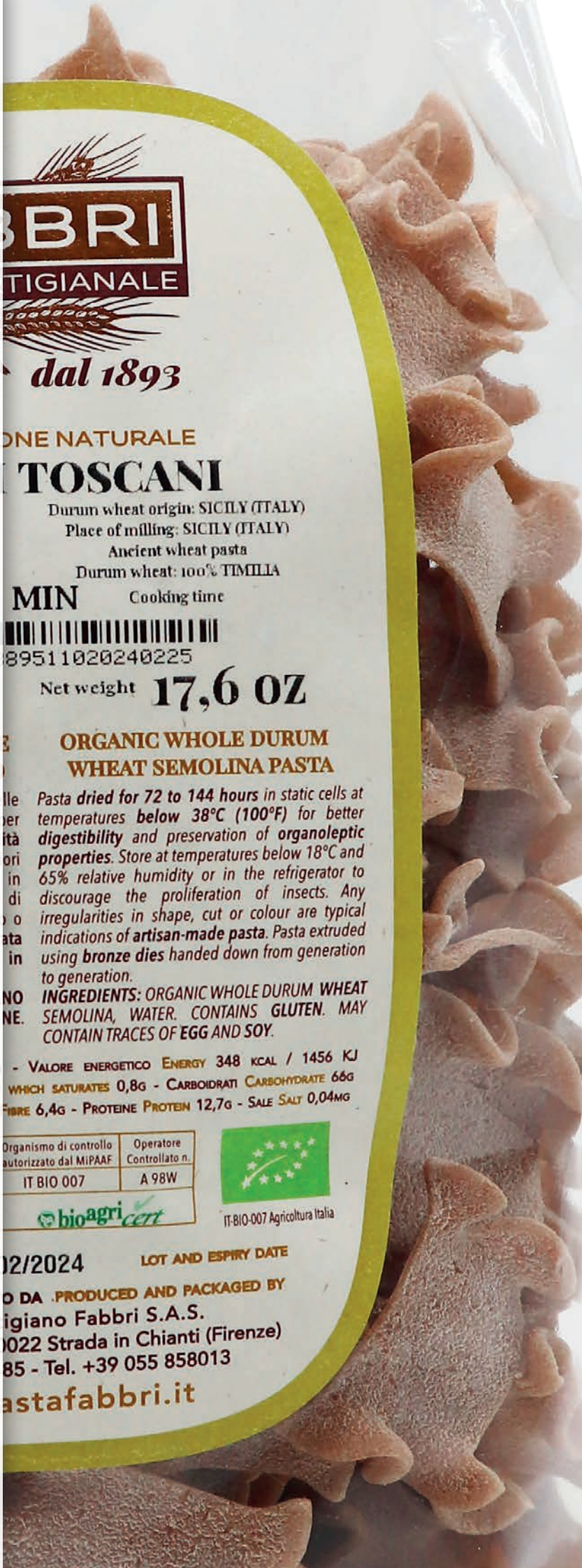


**ORGANIC WHOLE
DURUM WHEAT
SEMOLINA PASTA**
100% TIMILIA WHEAT
(ORIGIN: SICILY)

Timilia or 'Tumminia' wheat is an **ancient durum wheat**. The organic whole-wheat semolina obtained from this wheat is highly reminiscent of **coffee and roasted hazelnut aromas**, and the flavours and aromas of the field have always characterised it.

Although it contains bran, the most fibrous part of the wheat grain, **Timilia** is very delicate and is also called 'fake durum wheat'. In fact, in Sicily, in addition to pasta, it is also used to make pizza and bread, precisely because of its characteristic delicacy, despite being a variety of durum wheat.

Timilia wheat is processed by Molini del Ponte in Castelvetrano (Sicily), millers for generations and experts in typical Sicilian wheats. It is one of the mills committed to bringing ancient grains into production at a time when the industry was concentrating more on the high yield of raw materials and neglecting quality.



ORGANIC WHOLE DURUM WHEAT SEMOLINA PASTA 100% TIMILIA WHEAT

VARIETIES



SPAGHETTI N°5
Ø:2,4 MM

ITEM CODE	08805
COOKING TIME	12 minutes
DRYING TIME	108 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



LINGUINE
Ø:2,8 MM

ITEM CODE	08807
COOKING TIME	11 minutes
DRYING TIME	108 hours
PACKAGE	500 g
PIECES PER BOX	20 x 500 g
BOX DIM. (CM)	35 x 29 h15



TORTIGLIONI
Ø:3,6 MM

ITEM CODE	08839
COOKING TIME	12-13 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



PENNE RIGATE
Ø:4,5 MM

ITEM CODE	08844
COOKING TIME	13-15 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



STRACCI TOSCANI
Ø:3,8 MM

ITEM CODE	08889
COOKING TIME	13-15 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h31

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY



ORGANIC EMMER
WHEAT PASTA

(TRITICUM DICOCCUM)

ORIGIN: TUSCANY, LAZIO, UMBRIA

Emmer wheat is a very ancient cereal, already cultivated by Mesopotamian civilisations around ten thousand years ago.

Emmer, specifically Triticum dicoccum (the name dicoccum derives from the type of caryopsis composed of two grains), is an ancient relative of durum wheat.

Its main characteristics are many: from its very high fibre content, to the low presence of gluten compared to durum wheat, which makes it very digestible. But that's not all: mineral salts and other micro elements that are essential for the body, such as methionine, essential amino acids and B vitamins, make it a truly nutritious flour.

Being a very digestible but delicate cereal, its preparation is complex. Therefore, if it is processed at low temperatures, it will not be damaged and will keep its organoleptic properties intact.

When cooked, emmer wheat releases aromas and flavours ranging from hazelnut to chestnut and chocolate. For this reason, it is perfect when served with plain sauces.



ORGANIC SPELT FLOUR PASTA
PENNE RIGATE

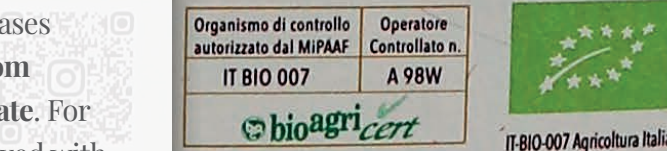
Spelt origin: UMBRIA (ITALY)
Place of milling: UMBRIA (ITALY)
Spelt: 100% DICOCCO

11 MIN Cooking time
Net weight 17,6 OZ

ORGANIC SPELT FLOUR PASTA

Pasta dried for 72 to 144 hours in static cells at temperatures below 38°C (100°F) for better digestibility and preservation of organoleptic properties. Store at temperatures below 18°C and 65% relative humidity or in the refrigerator to discourage the proliferation of insects. Any irregularities in shape, cut or colour are typical indications of artisan-made pasta. Pasta extruded using bronze dies handed down from generation to generation.
INGREDIENTS: ORGANIC SPELT FLOUR, WATER. CONTAINS GLUTEN. MAY CONTAIN TRACES OF EGG AND SOY.

VALORI NUTRIZIONALI / NUTRITIONAL VALUES
100g - VALORE ENERGETICO ENERGY 332 Kcal / 1389 KJ
OF WHICH SATURATES 0,5g - CARBOIDRATI CARBOHYDRATE 66g
FIBRE 7,1g - PROTEINE PROTEIN 12g - SALE SALT 0,05MG



SCADENZA E LOTTO 09/03/2024 LOT AND EXPIRY DATE
PRODOTTO E CONFEZIONATO DA PRODUCED AND PACKAGED BY
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www.pastafabbri.it



ORGANIC EMMER WHEAT (TRITICUM DICOCCUM)

VARIETIES



TORTIGLIONI

ITEM CODE	06839
COOKING TIME	9 minutes
DRYING TIME	72 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



PENNE RIGATE

ITEM CODE	06844
COOKING TIME	11 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23



FUSILLI

ITEM CODE	06848
COOKING TIME	9 minutes
DRYING TIME	84 hours
PACKAGE	500 g
PIECES PER BOX	12 x 500 g
BOX DIM. (CM)	45 x 29 h23

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY



GIFT IDEAS

THE HAND ROLLED

Traditionally, pasta was sold wrapped by the shopkeeper of the time in sheets of straw paper.

In the Antique Pastificio Fabbri shop, we wrapped long pasta just as we wrap our collection of hand-rolled long pasta today.

ASSORTED BOXES

Our boxes and gift bags are sold empty to give the customer the option of inserting the shapes of their choice.

You can print your own logo on most of our gift boxes.

– Minimum order for customisation of jute bags: on request;

– For customisation of the wooden box, a one-off contribution of €50 is required for the stencil.



GIFT IDEAS VARIETIES



**"LA LUNGA"
SEMOLA BIO**
Ø:2,8 MM

ITEM CODE	-
COOKING TIME	-
DRYING TIME	-
PACKAGE	500 g
PIECES PER BOX	14 x 500 g
BOX DIM. (CM)	35 x 29 h 15



**"LA LUNGA"
CAPPELLI BIO**
Ø:2,8 MM

ITEM CODE	-
COOKING TIME	-
DRYING TIME	-
PACKAGE	500 g
PIECES PER BOX	14 x 500 g
BOX DIM. (CM)	35 x 29 h 15



**"LA LUNGA"
TIMILIA BIO**
Ø:2,8 MM

ITEM CODE	-
COOKING TIME	-
DRYING TIME	-
PACKAGE	500 g
PIECES PER BOX	14 x 500 g
BOX DIM. (CM)	35 x 29 h 15



**"LA LUNGA"
FARRO BIO**
Ø:2,8 MM

ITEM CODE	-
COOKING TIME	-
DRYING TIME	-
PACKAGE	500 g
PIECES PER BOX	14 x 500 g
BOX DIM. (CM)	35 x 29 h 15



**"GIOVANNI FABBRI"
DECORATED WOODEN BOX
EMPTY**

ITEM CODE	91000
CAPACITY	6 kg
MATERIAL	Wood
BOX DIM. (CM)	30,5 x 29 h 36



**BOX: "THE SQUARE OF
STRADA IN CHIANTI"
EMPTY**

ITEM CODE	90000
CAPACITY	3 kg
MATERIAL	Paper
BOX DIM. (CM)	24 x 22,5 h 32,5



**DECORATED "GIOVANNI
FABBRI" RED JUTE BOX
EMPTY**

ITEM CODE	92400
CAPACITY	2 kg
MATERIAL	Burlap
BOX DIM. (CM)	26 x 12 h 21



**DECORATED "GIOVANNI
FABBRI" GREEN JUTE BOX
EMPTY**

ITEM CODE	92300
CAPACITY	2 kg
MATERIAL	Burlap
BOX DIM. (CM)	26 x 12 h 21



**DECORATED "GIOVANNI
FABBRI" BROWN JUTE BOX
EMPTY**

ITEM CODE	92200
CAPACITY	2 kg
MATERIAL	Burlap
BOX DIM. (CM)	26 x 12 h 21

GIVEN THE ARTISANAL NATURE OF PRODUCTION AND THE
VARIABILITY OF THE SEMOLINA SUPPLY, COOKING TIMES MAY VARY



CATALOGUE **2025**

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