

Spelt

In Monterosso since over one hundred years there is the cultivation of the oldest and most noble variety of spelt: the triticum dicoccum, known as "Farro delle Marche", which is an essential ingredient of the Mediterranean diet. Here was patented the variety "Monterosso Select", the best for the production of pasta, as the precursor of durum wheat.

Spelt is a robust plant, represses all the weeds and it is resistant to diseases. This seed does not need the use of chemicals, offering to the consumer guarantees as organic plant by nature. The flour is produced by stone milling that, thanks to low temperature, doesn't change the nutritional properties of the flour.