



A Terra

A Terra was born from an idea by Luca Pedrini in 2013 and brings together more than twenty years of work in San Cristoforo, the family farm born in 1992 from an idea of Luca's parents.

The company produces dry and fresh **pasta of high quality**.

The pasta making process starts with the quality control and the percentage of humidity present in the durum wheat semolina. The dough processing takes about 40 minutes, followed by bronze drawing.

Depending on the required format, the dough is then cut by a knife driven by an electric motor or, for long formats, **by hand**. The product is placed on the drying frames by hand.

The pasta remains inside the dryer for about **36 hours**; this is followed by uncaging and packaging. For fresh pasta shapes, instead, the drying process is eliminated and, once the dough is cut into the desired shape, it is left to cool at room temperature.



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