

## Rustichella d’Abruzzo Egg Tagliatelle

From the Italian word tagliare, meaning “to cut,” as tagliatelle were traditionally hand-made and cut with a knife. Wider than fettuccine, this pasta is mostly associated with Bologna, but today is very common throughout Italy. Traditionally served with a hearty bolognese sauce, as well as cream or butter-based sauces. Rustichella d’Abruzzo pasta is made with the finest quality grains, blended with pure mountain spring water, extruded through bronze dies and slowly air-dried for a rustic texture that holds sauce beautifully.



### Product Details

<b>Item</b>	580338
<b>Brand</b>	Rustichella d’Abruzzo
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	8.8 oz
<b>Case GTIN/EAN/UPC</b>	793232112176
<b>Unit UPC</b>	793232112176
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	30 months
<b>Storage</b>	Dry
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	9 LB
<b>Ingredients</b>	Durum wheat semolina, 31.7% eggs (yolk and white).

