

100<sup>®</sup>  
ANNIVERSARIO



Pastificio Benedetto Cavalieri  
House founded in 1872  
Pastificio since 1918  
Registered in the National Register  
of Historical Companies

Centenary of the foundation  
of Pastificio Benedetto Cavalieri  
1918 - 2018

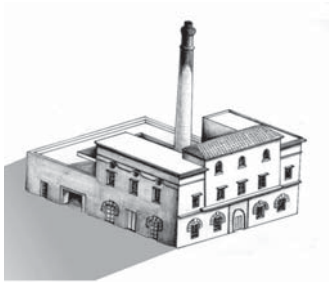
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# OUR HISTORY



1918-2018

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**Since the 19th Century** the Cavalieri family has been committed to the growing of durum wheat in purposely “chosen” fields in the heart of Apulia.

The agricultural crisis following the unification of Italy (1861) - which did not ensure its customary comfort to the family - was seized as an opportunity to venture in the trade of that wheat in distant lands and then in the construction of millstones planned for the best milling of the durum wheat.

**In 1872 Andrea Cavalieri senior started this commercial enterprise.**

With the heritage of his father’s experiences in the durum wheat cultivation and milling, Benedetto Cavalieri senior inaugurated in 1918, the

**“MILL AND PASTA FACTORY BENEDETTO CAVALIERI”.**

The clear intent was to produce first choice pasta with his “fine and selected” durum wheat cultivated on the sunny hills of Apulia and Basilicata.

From that day on, the motto has been:



Benedetto Cavalieri

**“FIRST CHOICE PASTA GUARANTEED WITH NAME AND SURNAME”!**

Since the foundation, Benedetto Cavalieri sr. aimed at innovation and quality using up to date machinery for kneading, pressing and drawing. To avoid the drying of his pasta in streets, a customary practice at the time, he introduced a new system called “Metodo Cirillo”, which consisted in the drying of pasta in special rooms, provided with a hot water heater and big fans, whose times were marked by the Capo-pastaio’s experience.



During the '50s, Benedetto sr. hands on the baton to his son **Andrea**, who had previously been given an “alter ego” to move quickly and authoritatively through the markets. Andrea gives the firm a modern managerial structure, he equips it with modern systems and transmits the family keenness for pasta to his son Benedetto junior, the current administrator.





## **Benedetto jr. has been running the firm for more than 40 years**

winning a great number of national and international awards, consolidating the presence on foreign markets.



## **Andrea jr., representing the fourth generation of pasta makers, enters the Firm in 2007.**

Together with his father he is bringing on the family tradition with great enthusiasm and seriousness.

## **Since 2005, Pastificio Benedetto Cavalieri has been appointed Learning Centre of the Slow Food University of Gastronomic Sciences of Pollenzo (Piedmont).**

The thematic one week seminars on pasta-making are attended by students who come from the five Continents.

UNIVERSITA'  
DI SCIENZE GASTRONOMICHE



PASTIFICIO  
BENEDETTO CAVALIERI

SEDE DIDATTICA  
LEARNING CENTER

# **PASTA** PRODUCTION



**Benedetto Cavalieri's Pasta** is widely known :

- for the rigorous selection of **Italian durum wheats** which grow in purposely chosen fields especially on the hills of Apulia and Basilicata (South of Italy); the durum wheat is cultivated without the usual massive use of chemical fertilizers that increases the quantities at the expense of quality;
- for the processing method called **“Delicate”** which ensure our pasta that typical aromatic taste of the best durum wheat and a completely natural chewy texture so appreciated by Chef and sensible appetites. It consists on a long kneading, a slow pressing, drawing and drying at a low temperature. All this allows to preserve the typical flavor, to ensure the absolutely natural consistency and that great permeability to the condiments.  
Finally, the **“Delicate Method”**, guarantees the complete preservation of the precious nutritional values of the best durum wheat.
- for the keenness for pasta, the cure and the constant research for the best quality that the Cavalieri family hands out from generation to generation.





## Here it is the description of the manufacturing process called “Delicate Method”:

**Kneading stage:** raw material is the durum wheat semolina.

Every shape of pasta needs a convenient blend that, from special silos, automatically passes on to a measuring device that releases the correct amount of water and semolina.

Cold kneading (not above 35°C/95 °F), controlled by experienced hands, prevents “thermic denaturation” of gluten, that precious nutritional substance contained in the wheat.



**Long kneading, slow pressing and drawing stage:** from the kneading machine, automatically, the dough is pressed through a mould with “gentle” pressing which prevents the “mechanical destruction” of gluten and carbohydrates.

For every shape of pasta there is a mould with lots of holes.

We still use moulds, made by special bronze alloy, that have many “pasta rooms” funnel milled for every hole. The mixture passes “gently” through these holes to take its final form: spaghetti, penne etc.

At this point pasta must be appropriately dried to be preserved.

**Drying stage at a low temperature  
to avoid the “denaturation” of protein and carbohydrates:**

- Long cuts (spaghetti, etc.), soon after drawing, are hung on reeds and subjected to a drying process that takes place in drying rooms, on four levels with an alternating period of moderately warm ventilation and a “rest” period.
- Short cuts (penne, etc.): by special motor knives



they are cut into segments while coming out of the mould and are placed on conveyor belts that push them into the drying room where they undergo the similar drying treatment described above for spaghetti pasta.



**When we speak of “low temperature”** we mean that the temperature of the air in the drying room is no more than 54 °C/129 °F and the pasta reaches only 40 °C/104 °F. Due to a difference in shape and thickness, each cut of our pasta has a different drying period which can vary from 36 to a total of 40 hours. Unlike the industrial drying systems at “high temperature” (which reach 120 °C/248 °F with a drying time up to 3 hours), our “Delicate Method” permits to obtain the excellence of the **nutritional quality**, as it preserves the precious biological and nutritive values of durum wheat (carbohydrates and vegetable proteins: basis of the Mediterranean Diet) and, at the same time, the excellence of the **organoleptic quality** as it brings out that unique taste and that completely natural consistency which is so appreciated still today.



The different blend of semolina, the shapes, the thicknesses and the different drying times contribute to give a different taste and a “character” to each shape of pasta.

**“Stabilization” stage:**

once the drying process has taken place, the pasta needs to rest in an air-conditioned room before being weighed and packaged.

Controls are carried out at every stage of the working process and of the packaging stage by our skilled and reliable Staff.



# Durum wheat pasta



**We** are very proud of it as, from generation to generation, it portrays the great Italian tradition in the best way. ITALIAN durum wheats, carefully selected and manufactured with the “Delicate Method” and bronze dies, give our pasta an excellent taste and an extraordinary consistency. “Benedetto Cavalieri” durum wheat pasta can be found, with its name and surname, in the menus of the most careful restaurants and on the shelves of the best delicatessen and wine shops all over the World. 38 cuts of pasta among which ...the famous **Spaghettoni, Ruote pазze and...**

All the shapes of pasta are available in 500g (1.1 LB) and 2kg (4.4 LB) packages for restaurants, except for shapes packaged in cardboard boxes (Mezze Maniche, Rigatoni, Pennoni Rigati, Mezzi Paccheri, Calamarata and Paccheri), available only in 500g (1.1 LB) packages.

Shapes



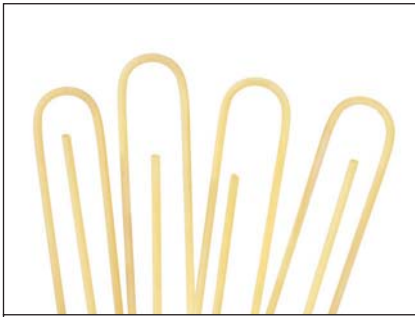
N°1 • Capellini d'Angelo • 2 min.



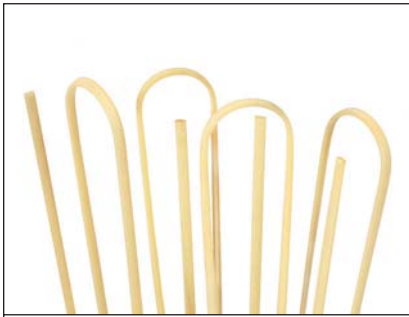
N°2 • Spaghettoni • 9 - 10 min.



N°8 • Spaghetti • 12 - 13 min.



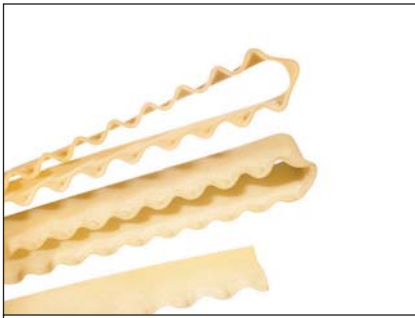
N°3 • Spaghettoni • 16 - 17 min.



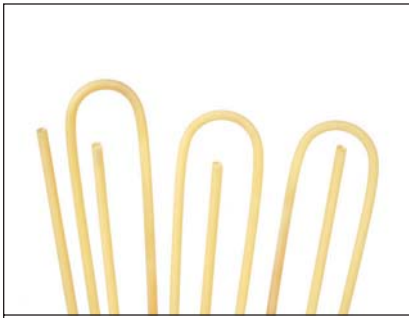
N°4 • Linguine • 7 - 8 min.



N°5 • Tagliatelle • 10 - 11 min.



N°6 • Lasagnotte • 12 - 13 min.



N°9 • Bucatini • 10 - 11 min.

These shapes are available in the  
LONG cut (56 cm - 22 in)  
and  
in the SHORT cut (28 cm - 11 in).

Bucatini are available  
only  
in the SHORT cut.

Lasagnotte are available  
only  
in the LONG cut.



N°10 • Stelline • 9 min.



N°11 • Erbetta • 9 - 10 min.



N°12 • Semi di Orzo • 12 - 13 min.



N°13 • Anellini rigati • 4 - 5 min.



N°14 • Tubettini rigati • 6 - 7 min.



N°15 • Tubetti rigati • 12 - 13 min.



N°16 • Eliche • 12 - 13 min.



N°18 • Gnocchi sardi • 10 - 11 min.



N°19 • Pennucce • 12 - 13 min.



N°20 • Penne lisce • 12 - 13 min.



N°21 • Gramigna • 9 - 10 min.



N° 22 • Casarecci • 12 - 13 min.



N°23 • Maccheroni • 13 - 14 min.



N°24 • Mezzi rigatoni • 14 - 15 min.



N°25 • Penne rigate • 14 - 15 min.



N°26 • Dischi volanti • 14 - 15 min.



N°27 • Fusilli • 13 - 14 min.



N°30 • Lumache • 13 - 14 min.



N°31 • Rotelle • 11 - 12 min.



N°32 • Ruote medie • 12 - 13 min.



N°33 • Ruote pazze • 13 - 14 min.



N°35 • Mezze maniche • 10 - 11 min.



N°36 • Rigatoni • 10 - 11 min.



N°37 • Pennoni rigati • 10 - 11 min.



N°38 • Mezzi paccheri • 14 - 15 min.

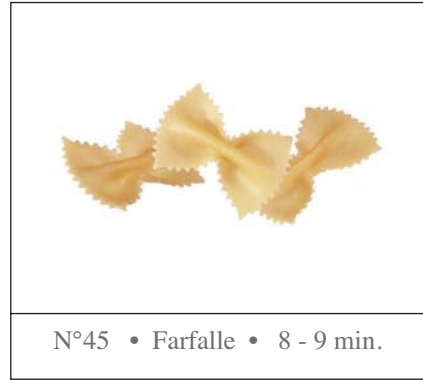
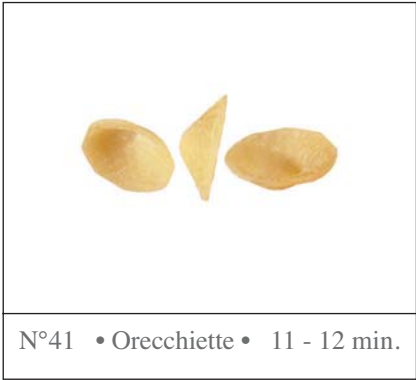


N°39 • Calamarata • 13 - 14 min.



N°40 • Paccheri • 15 - 16 min.





# Packages



Spaghettoni tagliati



Spaghettoni lunghi



Ruote pazze



Mezze maniche



Rigatoni



Pennoni rigati



Mezzi Paccheri



Calamarata



Paccheri



# Organic whole wheat pasta

**A**fter years of meticulous studies and researches, in the fields and in the factory, at last the organic whole wheat pasta signed Benedetto Cavalieri! We have found the most suitable varieties of durum wheat, cultivated in the fields of Southern ITALY with a special vocation for it.

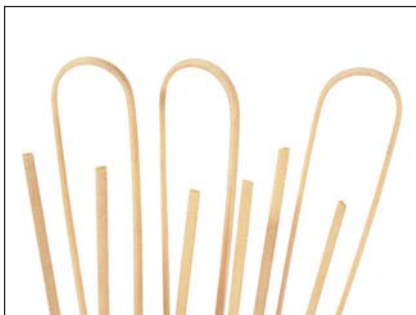
The “WHOLE” milling process (not an industrial bran reinstatement process) allows to preserve the fibers and the germ of the wheat and make these precious elements available and therefore functional for our body.

The whole wheat semolina, skillfully manufactured with the “Delicate Method”, give our whole wheat pasta a good consistency in chewing and a strong taste of wheat.

All the organic cuts are available only in 500g (1.1 LB) packages.  
The long shapes only in the short cut version (28 cm - 11 in).



shapes



N°4B • Linguine • 7 - 8 min.



N°5B • Tagliatelle • 10 - 11 min.



N°16B • Eliche • 12 - 13 min.



N°19B • Pennucce • 12 - 13 min.



N°24B • Mezzi rigatoni • 14 - 15 min.



N°25B • Penne rigate • 14 - 15 min.



N°27B • Fusilli • 13 - 14 min.

# Packages





*... they say about us*







“Dal 1918 il Pastificio Benedetto Cavalieri di Maglie continua a soddisfare i mangiamaccheroni più esigenti grazie all’eccellenza del suo prodotto”  
2016 - Davide Paolini, Il Gastronomo  
Alla Scoperta del Gusto Italiano  
Sole 24 Ore Cultura.

**dissapore**

“Le quindici cose che ci hanno cambiato la vita”

09/02/2011 - Dissapore, Massimo Bernardi.



“La Ruota Pazza... volevamo farla più buona di quella di Cavalieri ma non ci siamo mai riusciti”

03/2010 - Ilaria Occhini in Mine Vaganti, un film di Ferzan Ozpetek.



“La Pasta artigianale da quattro generazioni”

2017 - Il Golosario, Paolo Massobrio.

“Gli incredibili Spaghettoni... sono un vero e proprio cult tra i gourmet e un segreto da custodire gelosamente per molti chef”

2011 - Gambero Rosso – Sua Eccellenza Italia.



**FineDINING★  
LOVERS.**

“Ci sono famiglie che si trasformano in dinastie proprio perché portano avanti, negli anni, lo stesso ‘mestiere’ e la stessa passione”  
08/2018 - Fine Dining Lovers, Annalisa Cavaleri.



“Spaghettoni a spirale  
di Benedetto Cavalieri”  
12/2016 - Copertina di Grande Cucina,  
recensione Ristorante Inkiostro,  
Chef Terry Giacomello.



“La cuoci, l’annusi  
e ti senti in un  
campo di grano”  
12/2004 - I Meridiani Mondadori  
Viaggi del gusto,  
Marisella Riccetti.

**il Giornale.it**

“Una piramide che vede al vertice Benedetto Cavalieri”  
22/10/2006 – il Giornale.it, Paolo Marchi



“E arrivano dalle colline  
pugliesi anche i chicchi  
che sono alla base  
dell’impasto utilizzato  
nell’ Antico Pastificio  
Benedetto Cavalieri...”  
10/03/2011 • Corriere della Sera •  
Manuela Croci e Camilla Baresani.



“Spaghettoni al cipollotto:  
la ricetta stellata di Aimo e Nadia”  
19/02/2018 La Cucina Italiana, Margo Schachter.



“Qui il prodotto è da Gourmet”  
08/2008 - La Cucina Italiana, Maria Vittoria Dalla  
Cia ed Elisabetta Bodini.



“Il paradiso dei golosi:  
Benedetto Cavalieri fra i 9 tesori d’Italia”  
04/2008 - La Repubblica – Velvet, Simone Marchetti.



“Benedetto Cavalieri,  
il patriarca della pasta...”  
01/2017- Repubblica.it, Sonia Gioia.



“My favorite of the artisanal pastas... for its excellent grain flavor and delightful chewiness”

31/10/2000 - Wine Spectator, Sam Gugino.



“I stopped at the delightful Pastificio Benedetto Cavalieri pasta factory - think Willy Wonka with semolina in place of chocolate”

03/2011 - Travel Leisure, Michael Frank.



“I can't live without their Spaghettoni”

08/2013 - La Cucina Italiana, Adventures in Puglia, Faith Willinger.



“When you drop this pasta into boiling water, you'll be struck by the wheaty aroma that rises from the pot”

“ Benedetto Cavalieri continues to craft exceptional pasta as his family has done since early in the twenties century”

2003 - Zingerman's Guide to good eating.



“The average pasta found in a British supermarket is probably as close to Benedetto Cavalieri's as an off-the-peg suit is to one that's been tailor-made”

2007 - Gourmet Travel - House & Garden.

**LE FIGARO · fr**

“Il est impensable de quitter cette fabrique de pâtes sans se lester de quelques kilos!”  
05/07/2013 - LeFigaro.fr - Yamina Benai

*Maisons*  
**COTÉ SUD**

“Saga Pasta!  
La famille Cavalieri n’a d’autre ambition que de produire la quintessence de la pâte artisanale”  
09/2005 - Maison Côté Sud,  
Catherine de Chabaneix.  
“Leurs pâtes sont considérées comme les meilleurs du monde, c’est dire!”  
04-05/2012 - Maison Coté Sud, Ellia Ascheri.

lomejordelagastronomia.com



“Únicos. Valga decir que los emplea Massimiliano Alajmo  
“Le Calandre...”

“La textura, muy al dente, consistente, exige ser masticada, se palpa, se siente.”  
Lomejordelagastronomia.com, Rafael García Santos.

**DER  
FEINSCHMECKER**

“Cavalieri ein Hüter der Nudel-Kunst” 10/10/2012 - Der Feinschmecker

**Süddeutsche Zeitung Edition**

“Bekannt ist Maglie auch in der Welt der Gourmets wegen der hochgeschätzten Pasta von Benedetto Cavalieri”  
2014 - Süddeutsche Zeitung, Eine perfekte woche ...



!CAVALIERI IN PASTA DI MAGLIE!

DELLA VITA  
GIRA LA RUOTA  
E IN BOCCA  
DIVENTA PAZZA



G. MOSCARA 2014







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