



Mediterranean Energy

GENERAL CATALOGUE



Primeluci: when pasta is everything!





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*The first lights of dawn make way between
the blond locks of wheat.*

*Later a spell of colors, intense smells and
glittering emanate from the hot rushes of the
earth bursting from the hot sun that sparks
at noon.*

*Everything quivers at the rhythm of the soft
summer breeze and as a wave of the sea,
the golden ears bend when they are ready to
be reaped.*

*Then, when the crop is ready and the
shadows linger on the soft ocher hills, the
roaring sounds of the cicadas give way to
the slow steps of a tired and proud peasant
who is returning to his home.*

Ode to the grain.

***The Gallo Brothers:
family comes first.***

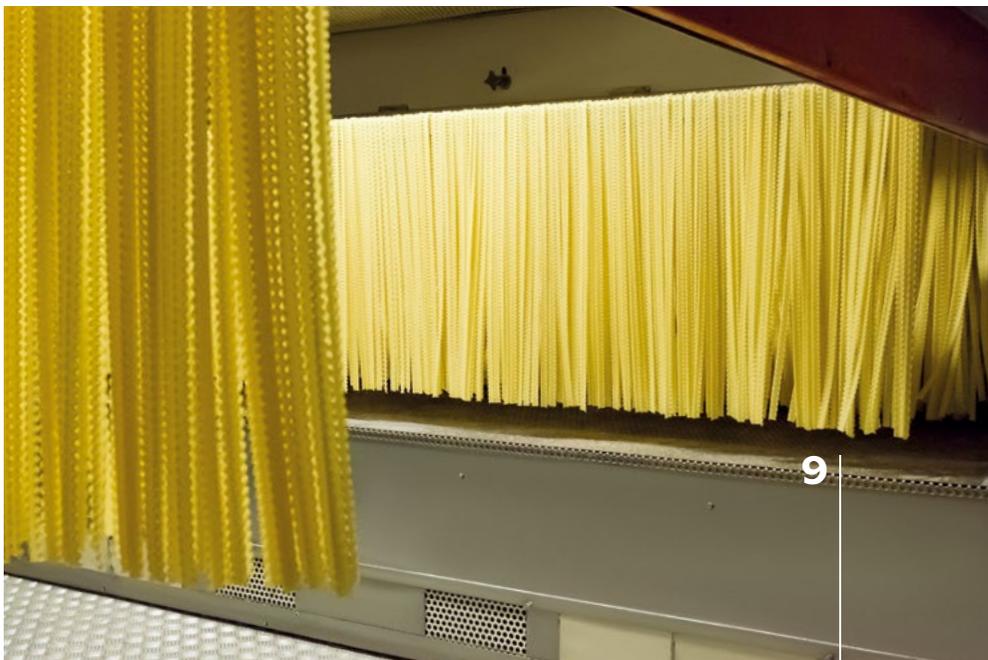
During the Second World War, Vito Gallo confided to one of his companions-in-arms that if he returned safely and soundly to his hometown Mazara del Vallo in Sicily, he would have founded a large pasta factory. It was because he believed that the values of peace, friendship and brotherhood could be strengthened around the dining table.

And so it was that in 1944 Vito laid the foundations for the birth of a factory that would produce one of the best Italian pasta that at every bite would bring the memories of the blond fields of wheat, the warm sun and the breeze of the Sicilian sea.

His children and the younger generations have continued on this tradition, and up to the present day the pasta is produced following a rigorous selection of the best Sicilian durum wheat.

Through a meticulous control of the entire production chain, with modern machineries and careful and thorough supervision of the manufacturing processes, it is possible to obtain excellent products with unique organoleptic properties. The pasta that has excellent cooking characteristics, a perfect absorption capacity of the condiments, and which, thanks to its best ingredients, also guarantees very high digestibility.

A genuine recipe of the Gallo family that for generations perpetuates the goal of making its pasta one of the best pasta in Italy!





A close-up photograph of several golden wheat stalks. The stalks are arranged in a woven basket, with the focus on the texture of the grain and the intricate weaving of the basket. The lighting is warm, highlighting the natural colors of the wheat.

Everything starts from here.

The quality of raw material is the point of strength of our business policy; the secret to obtaining an excellent product with unique flavor and impeccable thickness. The knowledge of the land, the tradition and the experience makes us give preference to only the best batches of grain from highly qualified and selected suppliers, which represents the ultimate warranty to the consumer.





The importance of being a Sicilian.

S*icily, land of conquests, has for centuries been one of the most fertile and dynamic places on the old continent. The center of gravity for all the trades of the Mediterranean, hence Greeks and Carthaginians, who made their way here. These peoples made the island wealthy, free and prosperous in the field of arts, literature and science. The autonomy of the island ceased with the arrival of the Romans who turned it into a fertile land for agriculture. Immense areas were thus cultivated with wheat. These areas were so vast that Sicily has since earned the title "Barn of Rome". This peasant tradition has perpetuated the times, and today large plots continue to be sown in grain. Ancient and noble grains that still make this land an inexhaustible source of wealth.*



A great family of products.

The secret of the good pasta lies in the selection of raw materials, in maintaining the high quality of production in the long term and with respect and attention being paid to the processing of ingredients that are not subject to organoleptic and microbiological alterations. Water quality, temperatures and times of drying follow a rigorous process that translates into the final quality of the pasta.

Our variety of products is vast and embraces the utmost market demand. The Classics in the blue packs, the Specials and the brand new Bronze Shaped that represent the flagship of the entire production. Sized short, long, nest-sized, made for soup, broth: there is a shape for all tastes!



ITALY
N. 92
RONZO
DURO
Primo
CALAMARITA N. 92

MADE IN ITALY
FARFALLE N. 57
Le Speciali
PASTA DI SEMOLA DI GRANODURO
Primo
Fratelli Gallo
1944
ANTICA MARCA SICILIANA
500 g

500 g
LOTTO
SAGGIETINI N. 7



THE CLASSICS

The Classics line of the Primeluci pasta is characterized by a rich range of shapes. An assortment that meets most consumers needs with a range of high quality products that, after cooking, keep a perfect thickness and always remain 'al dente'.





CLASSIC LINE
BROTH

14 PIOMBINO

Classic Broth Line

COOKING TIME: 8 min

• 1 Kg EAN 8003477100145



15 PIOMBINO BUCATO

Classic Broth Line

COOKING TIME: 6 min

• 1 Kg EAN 8003477100152



16 SEMI

Classic Broth Line

COOKING TIME: 9 min

• 1 Kg EAN 8003477100169



17 LINGUE DI PASSERO

Classic Broth Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100176
- **500 g** EAN 8003477500174



19 STELLINE

Classic Broth Line

COOKING TIME: 7 min

- **1 Kg** EAN 8003477100190
- **500 g** EAN 8003477500198



23 PICCOLISSIMO

Classic Broth Line

COOKING TIME: 6 min

- **1 Kg** EAN 8003477100237





20 SPAGHETTI BABY

Classic Soup Line

COOKING TIME: 4 min

- **1 Kg** EAN 8003477100206
- **500 g** EAN 8003477500204

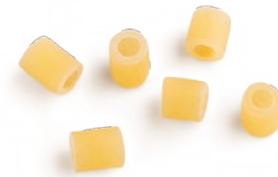


24 TUBETTI

Classic Soup Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100244



26 LISCI DI NAPOLI

Classic Soup Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100268



27 RIGATI DI NAPOLI

Classic Soup Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100275
- **500 g** EAN 8003477500273



31 CORNETTINI

Classic Soup Line

COOKING TIME: 7 min

- **1 Kg** EAN 8003477100312



35 CONCHIGLIETTE

Classic Soup Line

COOKING TIME: 5 min

- **1 Kg** EAN 8003477100350
- **500 g** EAN 8003477500358



39 MAGLIE BUCATO

Classic Soup Line

COOKING TIME: 7 min

• **1 Kg** EAN 8003477100398



58 SPAGHETTI BABY BIS

Classic Soup Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100589



61 DITALI RIGATI

Classic Soup Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100619





22 ANELLONI

Classic Short Line

COOKING TIME: oven cooking

• **1 Kg** EAN 8003477100220



25 DITALI

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100251
• **500 g** EAN 8003477500259



28 OCCHI DI LUPO

Classic Short Line

COOKING TIME: 8 min

• **1 Kg** EAN 8003477100282

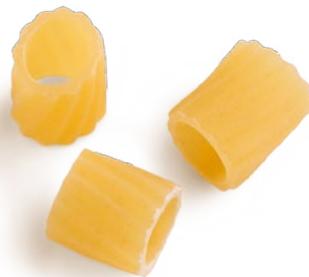


29 ELICOIDALI CORTI

Classic Short Line

COOKING TIME: 11 min

• **1 Kg** EAN 8003477100299



30 ELICOIDALI LUNGHI

Classic Short Line

COOKING TIME: 11 min

• **1 Kg** EAN 8003477100305
• **500 g** EAN 8003477500303



32 CORNETTI

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100329
• **500 g** EAN 8003477500327



33 LUMACHE

Classic Short Line

COOKING TIME: 7 min

• **1 Kg** EAN 8003477100336



34 LUMACHE RIGATE

Classic Short Line

COOKING TIME: 7 min

• **1 Kg** EAN 8003477100343



36 CONCHIGLIE RIGATE

Classic Short Line

COOKING TIME: 8 min

• **1 Kg** EAN 8003477100367
• **500 g** EAN 8003477500365



37 GNOCCHI

Classic Short Line

COOKING TIME: 8 min

• **1 Kg** EAN 8003477100374

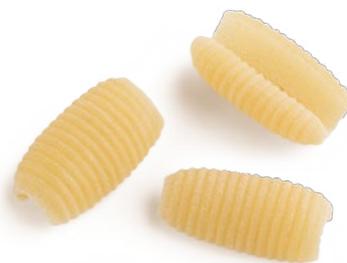


38 GNOCCHI SARDI

Classic Short Line

COOKING TIME: 11 min

• **1 Kg** EAN 8003477100381
• **500 g** EAN 8003477500389



40 MAGLIE DI NAPOLI

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100404



41 MAGLIE DI NAPOLI RIGATE

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100411



42 MAGLIE DI ZITO

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100428
• **500 g** EAN 8003477500426



43 MAGLIE DI ZITO RIGATE

Classic Short Line

COOKING TIME: 10 min

• **1 Kg** EAN 8003477100435



44 CONCHIGLIE RIGATE GRANDI

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100442



45 PENNE DI NAPOLI

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100459



46 PENNE DI ZITO

Classic Short Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100466
• **500 g** EAN 8003477500464



47 MEZZE PENNE DI ZITO

Classic Short Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100473
- **500 g** EAN 8003477500471



48 BUCCOLI

Classic Short Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100480
- **500 g** EAN 8003477500488



49 SCUPIDÙ

Classic Short Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100497
- **500 g** EAN 8003477500495



50 ELICHE

Classic Short Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100503
- **500 g** EAN 8003477500501



51 SPACCATELLE

Classic Short Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100510
- **500 g** EAN 8003477500518



52 CASARECCE

Classic Short Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100527
- **500 g** EAN 8003477500525



53 TRECCE

Classic Short Line

COOKING TIME: 8 min

• **1 Kg** EAN 8003477100534



54 RIGATONI

Classic Short Line

COOKING TIME: 12 min

• **1 Kg** EAN 8003477100541



55 FUSILLI

Classic Short Line

COOKING TIME: 6 min

• **1 Kg** EAN 8003477100558
• **500 g** EAN 8003477500556



59 PENNE RIGATE

Classic Short Line

COOKING TIME: 10 min

- **1 Kg** EAN 8003477100596
- **500 g** EAN 8003477500594



60 MEZZE PENNE RIGATE

Classic Short Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100602



62 PENNE DI LUPO

Classic Short Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100626



63 PENNE RIGATE GRANDI

Classic Short Line

COOKING TIME: 9 min

• 1 Kg EAN 8003477100633



71 CINQUEBUCHI

Classic Short Line

COOKING TIME: 12 min

• 1 Kg EAN 8003477100718



74 MISTALLEGRIA

Classic Short Line

COOKING TIME: 8 min

• 1 Kg EAN 8003477100749







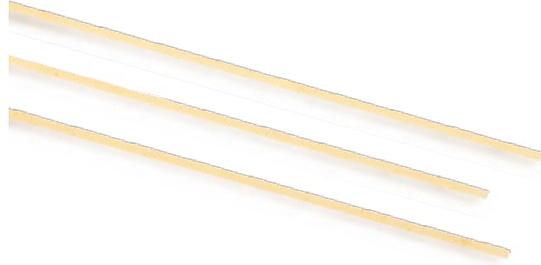
CLASSIC LINE
LONG

1 CAPELLINI

Classic Long Line

COOKING TIME: 4 min

- **1 Kg** EAN 8003477100015
- **500 g** EAN 8003477500013



2 VERMICELLI

Classic Long Line

COOKING TIME: 6 min

- **1 Kg** EAN 8003477100022



3 SPAGHETTINI

Classic Long Line

COOKING TIME: 7 min

- **1 Kg** EAN 8003477100039
- **500 g** EAN 8003477500037



4 SPAGHETTI

Classic Long Line

COOKING TIME: 9 min

- **1 Kg** EAN 8003477100046
- **500 g** EAN 8003477500044



5 SPAGHETTONI

Classic Long Line

COOKING TIME: 10 min

- **1 Kg** EAN 8003477100053
- **500 g** EAN 8003477500051



6 BUCATINI

Classic Long Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100060
- **500 g** EAN 8003477500068



7 BUCATO

Classic Long Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100077



8 MACCHERONCINO

Classic Long Line

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100084



9 FETTUCINE

Classic Long Line

COOKING TIME: 7 min

• **1 Kg** EAN 8003477100091
• **500 g** EAN 8003477500099



10 FETTUCCE

Classic Long Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100107
- **500 g** EAN 8003477500105



73 LINGUINE PICCOLE

Classic Long Line

COOKING TIME: 8 min

- **1 Kg** EAN 8003477100732





THE SPECIALS

"The Specials of Primeluci" comprise a rich collection of formats that enclose the highest quality of the Gallo brothers' standard. It's characterized by a number of special shapes, which are perfect for preparing dishes following the exclusive recipes.



57 FARFALLE

Special Short Line

COOKING TIME: 10 min

• 500 g EAN 8003477500570



65 FARFALLINE

Special Short Line

COOKING TIME: 6 min

• 500 g EAN 8003477500655



81 SPACCATELLE LUNGHE

Special Short Line

COOKING TIME: 9 min

• 500 g EAN 8003477500815



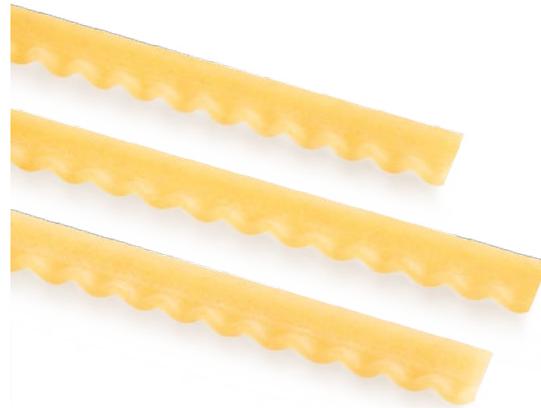


11 JOLANDA

Special Long Line

COOKING TIME: 8 min

• **500g** EAN 8003477500112



12 MARGHERITA

Special Long Line

COOKING TIME: 8 min

• **500g** EAN 8003477500129

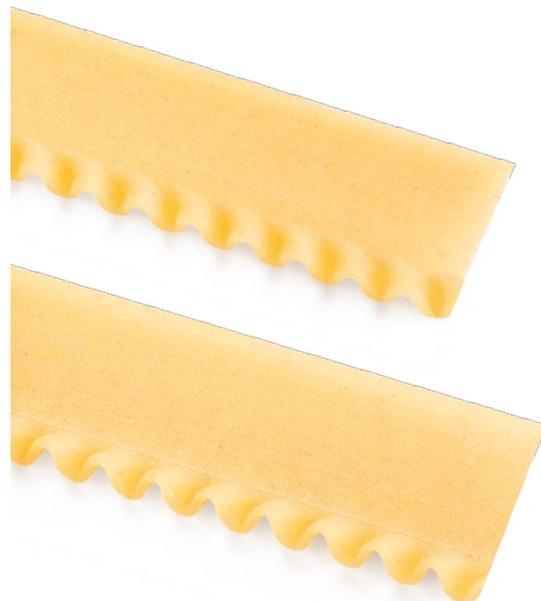


13 SCIBÒ

Special Long Line

COOKING TIME: 9 min

• **500g** EAN 8003477500136





THE BRONZE SHAPED

The elegant red pack contains a range of exclusive formats, for which pasta was extruded through shaped pipes made of bronze. This process is the key to a good quality product as it gives the pasta a rough surface, more suitable to hold the sauce. This is the pasta with the perfect organoleptic properties, porosity and roughness ideal for preparing any dish with more or less thick sauces.



22 ANELLONI

Short Bronze Line

COOKING TIME: oven cooking

• **500 g** EAN 8003477500228



68 ORECCHIETTE

Short Bronze Line

COOKING TIME: 11 min

• **500g** EAN 8003477500686



69 FUSILLI BUCATI

Short Bronze Line

COOKING TIME: 10 min

• **500g** EAN 8003477500693



56 NIDI FETTUCCE*Short Bronze Line*

COOKING TIME: 6 min

• **500g** EAN 8003477500563**67** NIDI PAPPARDELLE*Short Bronze Line*

COOKING TIME: 9 min

• **500 g** EAN 8003477500679**83** CORDELLE*Short Bronze Line*

COOKING TIME: 9 min

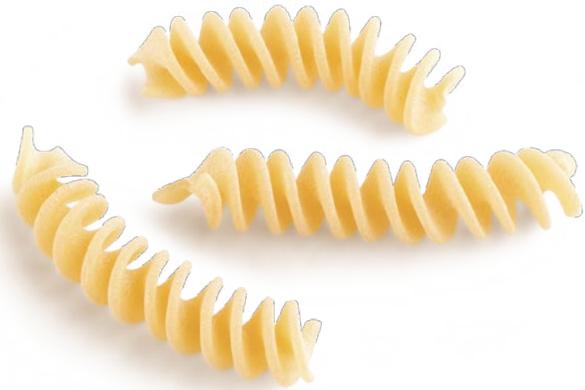
• **500 g** EAN 8003477500839

88 FUSILLOTTI

Short Bronze Line

COOKING TIME: 8 min

• **500 g** EAN 8003477500884



91 PACCHERI

Short Bronze Line

COOKING TIME: 11 min

• **500 g** EAN 8003477500914



92 CALAMARATA

Short Bronze Line

COOKING TIME: 11 min

• **500 g** EAN 8003477500921

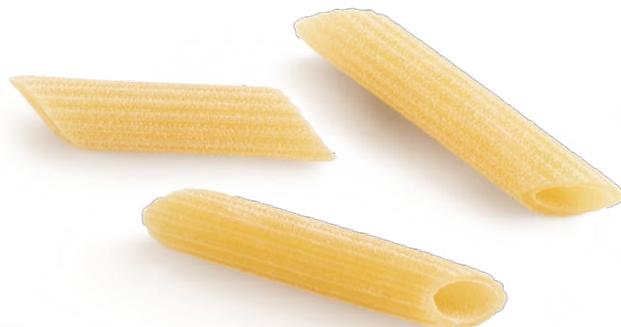


93 PENNE RUSTICHE

Short Bronze Line

COOKING TIME: 11 min

• 500 g EAN 8003477500938



94 PENNE LISCE RUSTICHE

Short Bronze Line

COOKING TIME: 11 min

• 500 g EAN 8003477500945



95 RIGATONI RUSTICI

Short Bronze Line

COOKING TIME: 12 min

• 500 g EAN 8003477500952



96 RICCIOLI*Short Bronze Line*

COOKING TIME: 9 min

• **500 g** EAN 8003477500969**97** MISTA CORTA*Short Bronze Line*

COOKING TIME: 7 min

• **500 g** EAN 8003477500976





**BRONZE SHAPED
LONG**

64 ZITO*Long Bronze Line*

COOKING TIME: 6 min

• **500 g** EAN 8003477500648**82** STRAPPATELLE*Long Bronze Line*

COOKING TIME: 9 min

• **500 g** EAN 8003477500822**84** SPAGHETTO RUSTICO*Long Bronze Line*

COOKING TIME: 9 min

• **1 Kg** EAN 8003477100848
• **500 g** EAN 8003477500846

85 LINGUINE RUSTICHE

Long Bronze Line

COOKING TIME: 9 min

• **500 g** EAN 8003477500853





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