



ANTICO
MOLINO
ROSSO®

19 35

MILLENOVECENTOTRENTACINQUE

biodiversity



CUSTODIANS OF
THE INTEGRITY OF
THE EARTH

LAVORAZIONE... A PIZZERIA

FARINA
INTEGRALE

IL MOLINO BIOLOGICO

High quality flours for professional


ONLY ORGANIC FLOURS

ORGANIC RED PASSION FLOURS

THE ART OF MAKING PIZZA



Rosso  Passione
pizza



ITALIAN PRODUCT



THE ART OF MAK THE CITY OF THE PIZZA

The **Organic Red Passion Flours** represents the most famous and widespread food in the world: **Pizza**. Needless to remember that the color **Red** is the one that represents more than any other the **Passion**.

The new **Organic Red Passion Flours**, depending on the specific characteristics of the single flours, evokes the various Italian cities. Available in the convenient 12.5 kg format, to reach of women and men, it is the organic flour that combines tradition and locality as the main one and most important ingredient of true Italian pizza.



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KING PIZZA

TIES E ITALIAN

In the year 2009, the staff of Antico Molino Rosso, driven by the enthusiast for the pizza **Gaetano Mirandola**, agrees to participate in Verona at the most important demonstration on pizza, lasting five evenings.

Antico Molino Rosso wins the award for best pizza, challenging eight among the most famous pizzerias in Verona. Passion and uniqueness, together with perfection, can win every challenge.

Gambero Rosso has awarded our Capri and Antica Roma flours as the best Italian flours of excellence: "Top Italian Food."

ORGANIC FLOUR FOR PIZZA **RED PASSION** 12.5Kg

Rosso  **Passione**
pizza

THE ART OF MAKING ITALIAN PIZZA



ORGANIC FLOUR TYPE 0 ITALIA

For round pizza rustica with wheat germ
and re-milled durum semolina

W 260/280 - P/L 0,65 - 50% to 70% Hydration
Leavening from 18 hours to 48 hours.



ORGANIC FLOUR FOR PIZZA **RED PASSION** 12.5Kg

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ORGANIC STONE GROUND FLOUR TYPE 1 CAPRI

For pizza Napoletana.

W 250/260 - P/L 0,60 - 60% to 70% Hydration

Leavening from 18 hours to 36 hours.




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ORGANIC FLOUR FOR PIZZA **RED PASSION** 12.5Kg

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ORGANIC STONE GROUND FLOUR TYPE 1 VERONA

For round pizza and in baking tin
of ancient cereals.

W 220/230 - P/L 0,60 - 50% to 65% Hydration
Leavening from 12 hours to 24 hours.




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ORGANIC STONE GROUND FLOUR TYPE 1 ANTICA ROMA

For pizza at the shovel and
Roman pinsa with whole barley

W 320/330 - P/L 0,65 - 60% to 85% Hydration
Leavening from 24 hours to 72 hours.



ORGANIC FLOUR FOR PIZZA **RED PASSION** 12.5Kg

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ORGANIC FLOUR TYPE 1 SIENA

For round pizza and in baking tin
with whole spelt

W 230/250 - P/L 0,60 - 60% to 70% Hydration
Leavening from 18 hours to 36 hours.



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ORGANIC FLOUR TYPE 0 VENEZIA

For round pizza and in the baking tin

W 200/220 - P/L 0,60 - 50% to 60% Hydration

Leavening from 8 hours to 24 hours.



ORGANIC FLOUR FOR PIZZA

RED PASSION 12.5Kg

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ORGANIC FLOUR TYPE 0 LATINA

For pizza at the shovel

W 320/330 - P/L 0,65 - 60% to 80% Hydration
Leavening from 24 hours to 60 hours.



ORGANIC FLOUR FOR PIZZA **RED PASSION** 12.5Kg

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ORGANIC FLOUR TYPE 0 TORINO

Flour for round pizza, in baking tin and napoletan

W 250/260 - P/L 0,60 - 50% to 70% Hydration

Rising from 18 hours to 36 hours.




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ANTICO MOLINO ROSSO®

Antico Molino Rosso is a company dedicated to organic products, based in Verona, Italy. We produce cereals from our own experimental fields, organic farming flours made from all cereals and gluten-free flours.

OUR CERTIFICATIONS



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