



Antico Molino S.lli Persello



Over time, with the passion and hard work of our family, *Molino Persello* can be found in the same place where it was founded in the early 1900s, in the green hills of Friuli, in northeastern Italy.

Like a living entity, the mill itself made of wood, leather and iron, is sensitive to the seasons and climate changes. The love of this ancient craft for the miller, seeking good, natural and quality things, has remained unchanged over four generations, with an added dose of desire for innovation and avant-garde.

For this reason, *Molino Persello* carefully selects only the best grains from Italian farmers, to offer healthy and genuine products.

From this starting point the different lines of *Persello* flour are born from bread, pizza, polenta to those for desserts. In accordance with the times and its philosophy, there is a vast selection of certified organic and gluten-free lines within the Molino.

The company's flagship product is undoubtedly its *Polenta Friulana* - ready for use: produced exclusively from FVG (Friuli Venezia Giulia) corn, free from preservatives, dyes or additives, it's organic and gluten-free and comes in three varieties: *the Delicata*, *the Rosso Antico* and *the Bianca*, delicious on its own as well as being an excellent accompaniment to meat dishes, cured meats, fish and the typical Friulian cheese and potato dish *Frico*.

An exclusive line of bread sticks and biscuits is also produced from these same corns.

