

Discovering Gragnano... The European Capital of Pasta



Where it is

Gragnano is a hill town located at the foot of a mountain chain and the Amalfi coast. It is a municipality in the Metropolitan City of Naples in south-west of Italy, in Campania region, located at about 30 kilometres from Naples.



Gragnano

Gragnano has 28,903 inhabitants. It is at a short distance from Castellammare di Stabia, Pompeii, Sorrento, Ravello, Amalfi.

Its name comes from the ancient Gens Grania, a family that owned a large part of the territory. It is known for its production of pasta exported all over the world.



Maria Pia Capezza

How to get

You can get to Gragnano

By car: from Naples take the A3/ E45 highway- exit Castellammare di Stabia

By train: from Piazza Garibaldi Station in Naples, take the circumvesuviana for Sorrento and get off at Castellammare di Stabia station and then you can take a taxi for Gragnano. It is very cheap

By bus: from Naples bus station take the bus for Lettere or Gragnano and get off at Gragnano main stop.



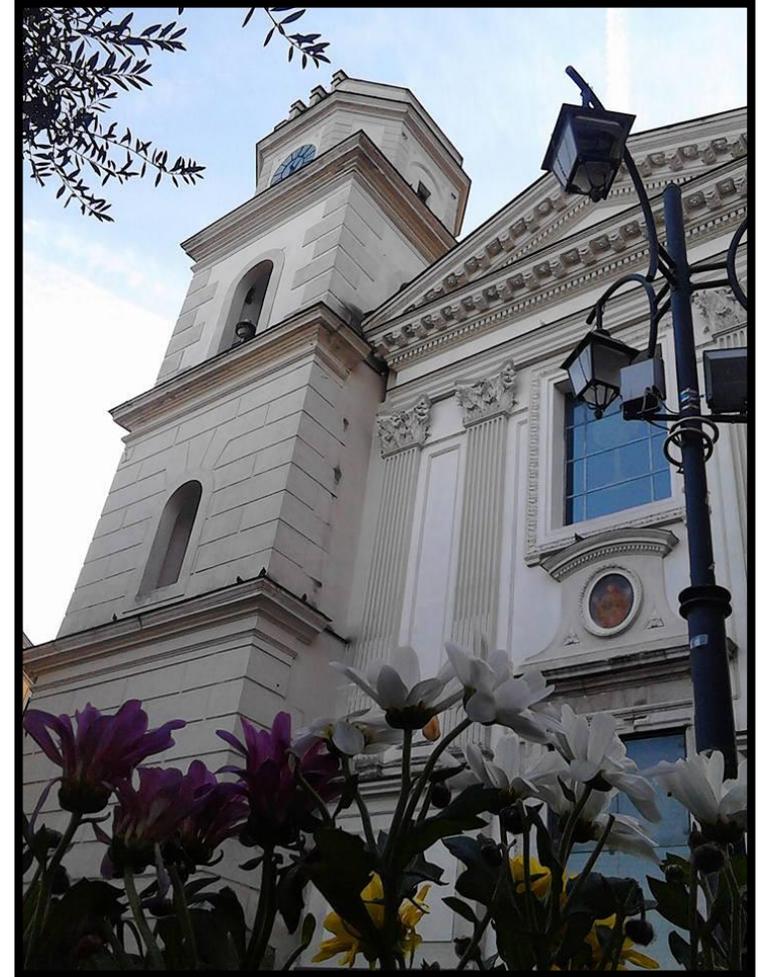
4673, Castellammare 29-05-2018

(Jessica e Giovanna Iennaco)

What to do

Gragnano offers a lot of cultural places to see.

In the historical centre it is possible to visit the [Corpus Domini](#) Church, built in the 1500s.



Other ancient churches are [Santa Maria dell'Assunta](#), with ancient roman sculptures, the [Church of Madonna del Carmine](#), the [Church of San Giovanni Battista](#), also known as the [Church of San Sebastiano](#), the [Saint Patron of Gragnano](#)

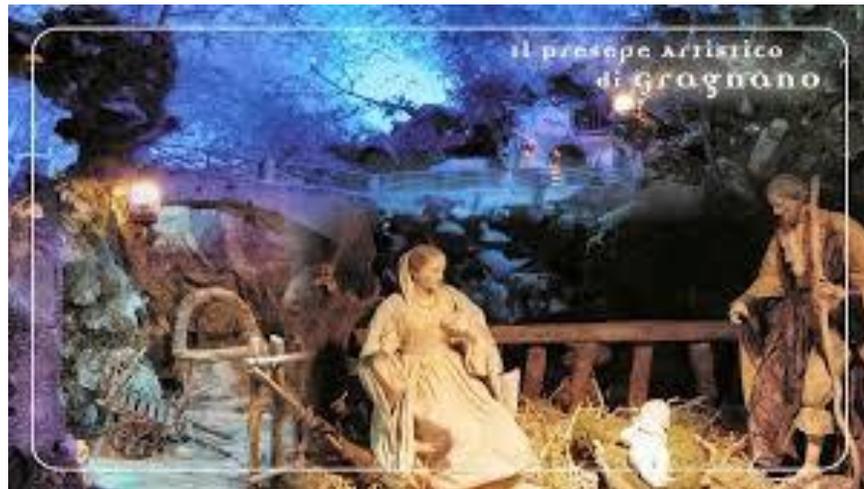


The cloister of San Michele

built in 1306. This was a
Benedictine monastery.



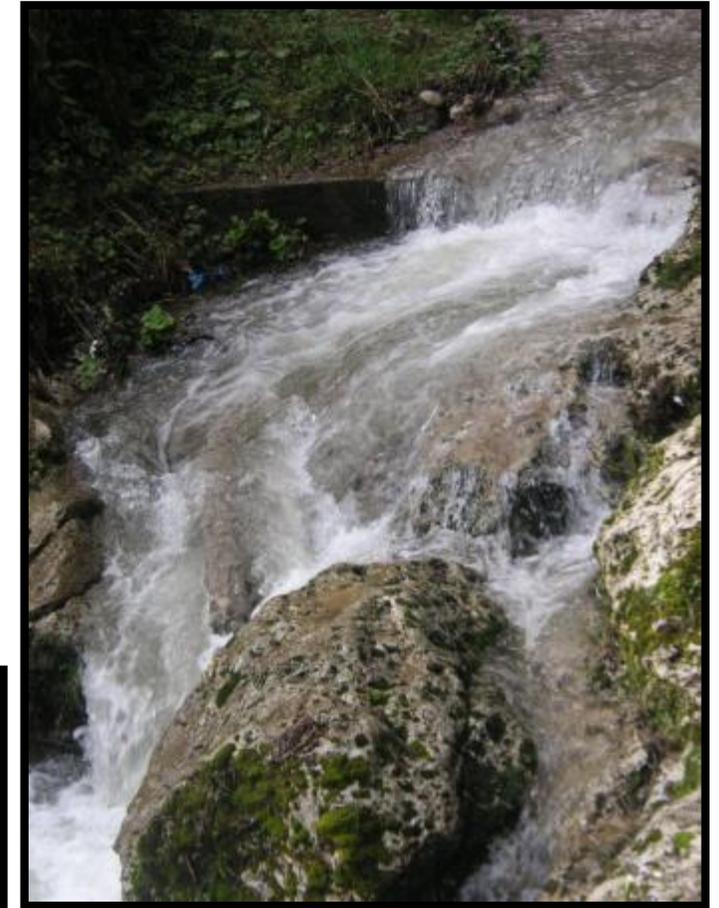
An artistic attraction you can visit is
the famous **Gragnano's Crib**, which
is located in a rural area of the
town.



You can also go trekking or on excursions through The Valle dei Mulini-The Mills Valley – and drink the famous spring water

ACQUA DELLA FORMA

THE WATER FROM THIS SOURCE WAS USED TO MAKE PASTA. IT'S ONE OF THE MAIN INGREDIENTS THAT MAKES OUR PASTA SO GOOD!



Lia Gargiulo, Annalisa Di Vuolo, Sofia Scognamiglio

What to eat

The culinary tradition of Gragnano is mostly based on Pasta. People come here to taste pasta, pizza and panuozzo.

Panuozzo- a sandwich about 25-30 cm long, made with pizza dough stuffed at will: mozzarella, bacon, broccoli, french fries, tomatoes, etc., all cooked in a wood oven. Wine is another typical product of Gragnano for demanding customers



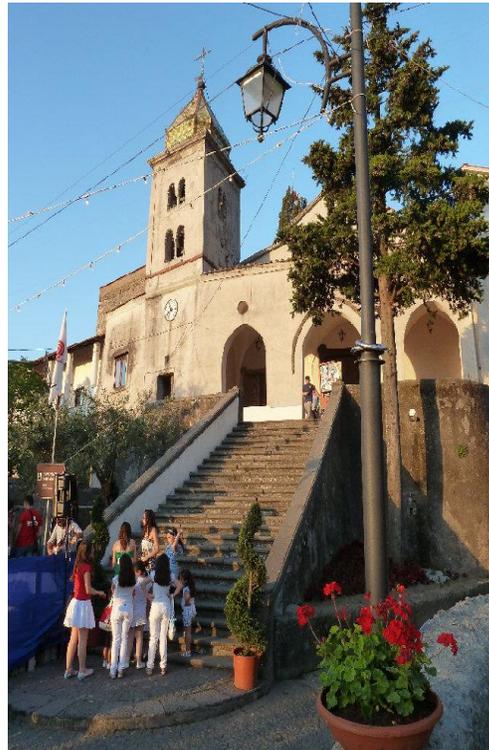
Erica Macera, Michela Matrone,
Marika Orazio

Why to go

Gragnano has a rich tradition in the ancient art of pasta production and a lot of pasta factories welcome the visitors with workshops on making and cooking pasta and not only. Gragnano is also famous for the production of cherries in the medieval village of Castello. Every year in this town various traditional events are held such as **The cherry festival** in June, **pasta festival in September** and a typical **fair trade in November**.



We are waiting for you in **GRAGNANO**



Jessica Iennaco, Giovanna Iennaco e Marika Cesarano.