Comune di Gragnano

Comune di Pimonte

Gragnano is renowned worldwide for its exceptionally high-quality pasta, built upon two essential pillars: the purity of the water used in the dough and the extraordinary expertise of its master pasta makers.

Gragnano is also the gateway to the rich food and wine heritage of the Lattari Mountains. Wine, olive oil, cherries, panuozzo, and dairy products represent true gastronomic excellence, rooted—directly or indirectly—in a centuries-old tradition that adds cultural value to their outstanding quality. These products fully embody the Mediterranean diet and are therefore ideal for a healthy and balanced lifestyle.

Since at least the 19th century, Gragnano wine has been well known and appreciated throughout the Gulf of Naples. It is a young, lightly sparkling red wine, best enjoyed chilled, pairing beautifully with pasta and the traditional panuozzo.

Panuozzo is an elongated, wood-fired bread filled with a variety of ingredients. The classic version—pancetta and mozzarella—traces its origins back to the Roman Pane Adipatus, which two thousand years ago was already prepared with lard, cheese, and pepper.

The production of dairy products and cherries dates back to ancient times as well. The Ciliegia di Castello variety, typical of Gragnano, dates to the 17th century and is closely linked to the historic Borgo di Castello.

Beyond its outstanding culinary tradition, Gragnano offers remarkable natural landscapes and cultural treasures.

Its ancient roots date back to the 8th century BC. The true urban transformation, however, took place during the 19th century with the construction of "modern pasta factories" along today's Via Roma. By drawing on the ancient mills located in the valley of the same name, Gragnano quickly earned its title as the City of Pasta.

The historical events that shaped the city have left behind a precious artistic heritage.

In the medieval "Borgo di Castello" stands the Church of the Assunta, built in the 10th century and declared a National Monument in 1927. An undisputed jewel of Baroque art is the Church of Corpus Domini, home to one of the largest ceiling canvases in Europe. Visitors can also admire sacred artworks preserved in numerous places of worship, the evocative ruins of the ancient mills in the Valley of the Mills, the façades of historic pasta factories along Via Roma and Via Nuova San Leone, the 19th-century monumental fountains adorning the city's main squares, and contemporary murals decorating several modern buildings.

Gragnano also boasts scenic trails that wind along the slopes of the Lattari Mountains, offering visitors immersive contact with nature. Along these paths, hiking enthusiasts can enjoy breathtaking views of the surrounding mountain ranges and, above all, the Gulf of Naples. The Valley of the Mills trail reveals the remains of the ancient mills that once formed the heart of local flour production.

Just a few kilometers away lies Pimonte, known as the Green Oasis of the Lattari Mountains. It is an ideal destination for slow, nature-based tourism, distinguished by forests, panoramic trails, hiking routes, and a historical heritage rooted in the Middle Ages. Its rural hamlets and the archaeological site of the Castrum of Pino—one of the most evocative in the area—testify to its rich past.

Pimonte offers warm and authentic hospitality, deeply connected to agricultural traditions, local products, and a strong sense of community. It is home to some of the most scenic trails in the Lattari Mountains, with sweeping views over the Gulf of Naples and the Amalfi Coast.

Together, Gragnano and Pimonte—only a short distance apart—offer complementary experiences: from fine dining to trekking, from historic villages to unspoiled landscapes. United, they form a cohesive territorial system capable of delivering an authentic, sustainable, and identity-rich tourism experience.

https://www.comune.gragnano.na.it/

https://www.comune.pimonte.na.it/