

GENTILE ORGANIC PASTAS



CERTIFIED ORGANIC



RETAIL SIZE	500 grams
CASE SIZE	12 bags /case

BUCATINI GP2203 UPC 8055515812039	PAPIRI GP2218 UPC 8055515812183
CANDELE CORTE GP2212 UPC 8055515812121	PENNE GP2226 UPC 8055515812268
CASARECCE GP2224 UPC 8055515812244	PENNETTE RIGATE GP2233 UPC 8055515812336
ELICHE GP2222 UPC 8055515812220	RIGATONI GP2231 UPC 8055515812312
GNOCCHI NAPOLETANI GP2242 UPC 8055515812428	SPAGHETTI GP2230 UPC 8055515812305
LINGUINE GP2206 UPC 8055515812060	SPAGHETTI ALLA CHITARRA GP2257 UPC 8055515812572
MEZZI PACCHERI RIGATI GP2239 UPC 8055515812398	TRECCE GP2254 UPC 8055515812541
ORECCHIETTE NAPOLETANE GP2221 UPC 8055515812213	VESUVIO GP2243 UPC 8055515812435
PACCHERI GP2215 UPC 8055515812152	ZITI CORTI RIGATI GP2225 UPC 8055515812251

PASTIFICIO GENTILE

Gragnano, Italy

TRADITION

Established in 1876, Pastificio Gentile is one of the historic artisanal factories that made the city of Gragnano famous around the world for its pasta. Today, Gentile preserves the traditional production methods and the attention to every detail, from selection of raw materials to the production processes. The chosen semolina is strictly of Italian origin and of the best quality: Saragolla wheat blended with Aureo and with the renowned Senatore Cappelli. Saragolla is an ancient wheat that was once so widely used in Southern Italy, that the word "saragolla" came to mean durum wheat. Aureo is a low-water use wheat, ideal for Southern Italy. All wheat used in Pastificio Gentile pasta is processed with care and respect at the Ferro Brothers Mill in Campobasso (in the Molise region of southern Italy). The excellent raw material allows for the production of a premium quality pasta and the low temperature drying method known as "Cirillo" preserves its distinct aroma and texture.

Each of Pastificio Gentile's pasta shapes are bronze cut, meaning that the molds or "dies" used in production are made of bronze. The bronze mold creates a rougher more porous pasta giving the pasta a homemade quality. As a result, sauces and seasonings do not slide off of the pasta as they would with a smoother type. The pasta's roughness, characteristic of bronze cut use, and exclusive use of water from the Gragnano local acquifer are among the requirements for Di Gragnano IGP pasta.

In addition we offer Fusilli Fatti Mano Lunghi (GP001, 6 bags/case). Nothing has changed in the preparation of these handmade Fusilli over the last four hundred years! The "fusillare" still twist noodles around a knitting needle and, with a movement of their forearm, roll the shape that characterizes this cut, making every single fusillo unique.



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