

GENTILE PASTA BIO BIANCHI

PASTIFICIO GENTILE

Gragnano, Italy



CERTIFIED ORGANIC



| | |
|------------------------|------------------------|
| RETAIL SIZE | 500 grams |
| CASE SIZE | 12 bags /case |
| BUCATINI UPC | GP588 8033874025888 |
| CASARECCE UPC | GP594 8033874025949 |
| LINGUINE UPC | GP598 8033874025987 |
| PENNETTE RIGATE UPC | GP596 8033874025963 |
| SPAGHETTI UPC | GP599 8033874025994 |
| VESUVIO UPC | GP589 8033874025895 |

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.



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