

DIAMANTINI CLASSICI



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

Forno Gentile's Classic Diamantini are small pastry jewels, inspired by the tradition of French sablés. Their name comes from the characteristic border of granulated sugar that, after baking, shines like a crown of crystals. Handcrafted with a few selected ingredients - soft wheat flour, high-quality butter, sugar and egg yolks - these biscuits have a crumbly and velvety texture that melts in your mouth. The scent of butter and vanilla is delicate but enveloping, while the taste is elegant, clean, perfect to accompany tea and herbal teas or to enrich a moment of pause with refinement.

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 and baked goods is processed with care and respect at the Ferro Brothers Mill in Campobasso (in

RETAIL SIZE	250 grams
CASE SIZE	6 bags /case
ITEM NUMBER	FG197
UPC	8051577081970



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