

# DIAMANTINI AL CACAO



## PASTIFICIO GENTILE

*Gragnano, Italy*

### SENSORY PROFILE

The cocoa variant of Diamantini combines the sablé structure of the classic biscuit with a more intense and delicious note. The dough, worked with quality cocoa and fresh butter, maintains the typical crumbly texture but adds aromatic depth and a strong taste. The contrast between the bitterness of the cocoa and the sweetness of the sugar on the surface creates a perfect balance. These biscuits are ideal for those who love rich but well-balanced flavours, and can be enjoyed alone or paired with a good coffee or a sweet liqueur.

### 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 the Molise region of southern Italy).



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