

GRISSINI SEMOLA DI GRANO DURO



PASTIFICIO GENTILE

Gragnano, Italy



SENSORY PROFILE

Durum wheat semolina breadsticks are a rustic Southern Italian take on the classic grissino, made with re-milled semolina for a golden hue, intense aroma, and rich nutrition. Crafted with a simple dough of semolina, water, extra virgin olive oil, yeast, and salt, they're naturally leavened, hand-rolled, and oven-baked for a crisp, crumbly texture. Their toasty wheat flavor and subtle oil aroma make them ideal as a savory snack or paired with cheeses, cured meats, or pâtés—a humble yet character-rich specialty.

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).



ITEM NUMBER	FG103
RETAIL SIZE	250 grams
CASE SIZE	10 boxes /case
CASE WEIGHT	6.7 lbs.
UPC	8051577081031

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