

# TOZZETTI AL CACAO



## PASTIFICIO GENTILE

*Gragnano, Italy*

### SENSORY PROFILE

The chocolate variant of Classic Tozzetti was created for those who want a more delicious biscuit, without sacrificing artisanal quality. The dough, enriched with cocoa and dark chocolate chips, maintains the typical compact and crumbly consistency of tozzetti, but with a more decisive aromatic intensity. The flavor of chocolate blends with the slightly bitter note of cocoa, creating a perfect balance between sweetness and character. Ideal to accompany a coffee or for a tasty break.

### 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).

RETAIL SIZE	250 grams
CASE SIZE	6 bags /case
ITEM NUMBER	FG198
UPC	8051577081987



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