

# PANETTONE



**PASTIFICIO GENTILE**

*Gragnano, Italy*



## SENSORY PROFILE

Pastry chef Anna Belmattino of Forno Gentile bakes traditional recipes with the highest quality ingredients and without preservatives. Panettone is a rich, sweet Italian leavened bread typically eaten around Christmas-time. Anna says, "The preparation of my Panettone is developed in essential steps: a first dough that rises for twelve hours, a second dough that involves passing into baking cups and a further eight hours of leavening. "For good luck, every year, I always start the production of panettone in the same way, organizing every detail of the work. Fundamental to my product is the goodness of the mother yeast, which I treat and nourish every single day of the year... the recipe is important, but the mother yeast is more." The starter is a whopping 150 years old!

## 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).

**2020, 2nd Place, Best Artisan Panettone by Gambero Rosso**

**\*THIS IS A SEASONAL PRODUCT - PLEASE PREORDER**

### CLASSIC

ITEM NUMBER GP301

UPC 8051577083011

### APRICOT

ITEM NUMBER GP302

UPC 8051577083028

### CHOCOLATE

ITEM NUMBER GP305

UPC 8051577083059

RETAIL SIZE 1 kg

CASE SIZE 6 boxes /case



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