

BAULETTO



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

The Bauletto del Forno Gentile is a high-quality artisanal leavened product, made with selected ingredients and processed according to the natural times of the mother yeast. Each phase of production is carefully monitored to guarantee a soft, fragrant product with an authentic taste. Inside: type 0 soft wheat flour from Italian grains, free-range eggs, Normandy butter, acacia honey, sugar and live mother yeast. A simple recipe, but full of taste and care, which has been enriched with fresh ingredients to offer some variations.

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).

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

AGRUMI (CITRUS)

ITEM NUMBER FG342

ALBICOCCA (APRICOT)

ITEM NUMBER FG341

MELA E AMARENA (APPLE AND SOUR CHERRY)

ITEM NUMBER FG343

CIOCCOLATO (CHOCOLATE)

ITEM NUMBER FG344

RETAIL SIZE 320g

CASE SIZE 6 boxes /case



REVISED 4/14/2025