

BISCOTTI ALL'AMARENA



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

The Cherry Biscuit is a classic Neapolitan treat born from the tradition of transforming pastry remnants into something delicious. Now made with fresh ingredients, it features a crisp yet tender shortcrust shell filled with a rich, moist blend of crumbled sponge cake, cocoa, honey, and black cherry syrup. Topped with a glossy sugar glaze and finished with two signature strips of black cherry, it offers a perfect balance of sweetness and tart fruit. The contrast between the crumbly exterior and the soft, aromatic center makes it a deeply satisfying bite full of history and flavor.

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



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