

PANETTONE - CLASSIC



PASTIFICIO GENTILE

Gragnano, Italy



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

ITEM NO	GP301
RETAIL SIZE	1 kg Cake
CASE	6 Cakes
UPC	8051577083011
CASE WEIGHT	15 lb

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



REVISED 1/30/2025

SENSORY PROFILE

Gentile's classic panettone is a refined example of traditional Italian craftsmanship. With its golden, slightly caramelized crust, it exudes warm aromas of citrus and vanilla, creating an inviting first impression. The soft, airy crumb offers a melt-in-your-mouth experience, with delicate notes of orange and lemon zest that elegantly balance the natural sweetness of the dough. The 150-year-old mother yeast adds a distinctive depth of flavor, imparting a light, tangy richness that enhances both the texture and taste. This panettone is a luxurious yet balanced treat, ideal for those seeking a genuine taste of Italian heritage.

Ingredients:

Type 0 soft wheat flour from selected Italian grains from the "Leavened" line of Selezione Casillo, eggs from free-range hens in Italy and specifically in Campania, sugar, Normandy butter, Italian acacia honey, sourdough, Bourbon vanilla from Madagascar, orange and lemon peel semi-candied in cubes, paste made from orange peel and semi-candied lemon cubes, paste made from orange and lemon peel, a pinch of salt

TRADITION

Founded in 1876, Pastificio Gentile is a historic Gragnano-based artisanal factory known for its traditional methods and attention to detail. Using the finest Italian semolina, including Saragolla and Aureo wheat, all ingredients are carefully processed at the Ferro Brothers Mill in Campobasso, ensuring exceptional quality in every product.