

COLOMBA CLASSIC



PASTIFICIO GENTILE

Gragnano, Italy



ITEM NO	FG351
RETAIL SIZE	1 kg Cakes
CASE	6 Cakes
CASE WEIGHT	15 lb

SENSORY PROFILE

Pastificio Gentile's Classic Colomba features a golden brown crust with a delicate, sugary crunch from the almond and hazelnut glaze. The soft, airy crumb is moist and tender, offering a melt-in-your-mouth texture with a subtle richness. On the palate, bright citrus notes of orange and lemon peel shine through, balanced by the smooth, buttery richness and a hint of vanilla. The flavor is rounded and harmonious, with a light, nutty undertone and a clean, slightly floral finish that lingers pleasantly.

Ingredients:

Eggs, Butter, Vanilla, Candied Orange and Lemon, Hazelnut Flour, Sugar, Barley Malt, Acacia Honey

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).



REVISED 1/21/2025