

PANETTONE - APRICOT



PASTIFICIO GENTILE

Gragnano, Italy



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

ITEM NO	FG302
RETAIL SIZE	1 kg Cake
CASE	6 Cakes
UPC	8051577083028
CASE WEIGHT	15 lb

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



REVISED 7/22/2026

SENSORY PROFILE

Pastificio Gentile's Apricot Panettone is a celebration of Campania's rich flavors, crafted with a light, airy texture and rich, authentic taste. Made using traditional Italian methods, this panettone replaces the typical candied citrus with sweet, slightly tangy apricots from the slopes of Mount Vesuvius. The apricots, of the prized "Pellecchiella" variety, are known for their intense sweetness, soft, juicy pulp, and striking yellow-orange skin, often tinged with red. These exceptional fruits give the panettone a delicate, unique flavor that perfectly complements the subtle citrus zest. Enclosed in a golden, crisp crust and free from preservatives, this panettone offers a true taste of Campania's volcanic terroir, making it a perfect treat for gifting or savoring with coffee and tea. Founded in 1876, Pastificio Gentile is a historic Gragnano-based artisanal factory renowned for its traditional methods and attention to detail. With a commitment to quality, every product is made using the finest Italian ingredients, ensuring excellence in every bite.

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, 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