

PANETTONE - CLASSIC



PASTIFICIO GENTILE

Gragnano, Italy



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

ITEM NO	FG301
RETAIL SIZE	1 kg Cake
CASE	6 Cakes
UPC	8051577083011
CASE WEIGHT	15 lb

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



REVISED 7/22/2026

SENSORY PROFILE

Pastificio Gentile's Classic Panettone is a refined example of traditional Italian craftsmanship from the historic Gragnano-based factory, founded in 1876. Its golden, slightly caramelized crust fills the air with warm aromas of citrus and vanilla, while the soft, airy crumb is delicately infused with notes of orange and lemon zest, perfectly balancing the natural sweetness of the dough. Crafted with the finest Italian ingredients, including Saragolla and Aureo wheat processed at the Ferro Brothers Mill in Campobasso, every bite reflects Gentile's unwavering commitment to quality and authentic 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.