

PANETTONE - CHOCOLATE



PASTIFICIO GENTILE

Gragnano, Italy



2022 Winner & 2023 Second Place of the Best Panettone in all of Italy according to Gambero Rosso

ITEM NO	FG308
RETAIL SIZE	1 kg Cake
CASE	6 Cakes
UPC	8051577083080
CASE WEIGHT	15 lb

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



REVISED 2/24/2025

SENSORY PROFILE

Gentile's chocolate panettone blends deep cocoa notes with a refined, balanced sweetness. The gently finished crust enhances the chocolate aroma without overwhelming it, while the interior reveals a soft, airy crumb infused with chocolate throughout, delivering richness without heaviness.

Inside, the chocolate-driven dough offers layered depth and warmth, complemented by pockets of melted chocolate that add texture and intensity. The 150-year-old mother yeast contributes a delicate tang, lifting the sweetness and enhancing overall complexity. Each bite balances richness and lightness, resulting in an indulgent yet elegant expression of classic panettone.

INGREDIENTS:

Type "0" wheat flour, egg yolk, butter, sugar, dark chocolate, milk chocolate, white chocolate, natural yeast (wheat), natural candied orange paste, natural fruit paste candied lemon, emulsifiers: mono and diglycerides of fatty acids E471 (0.8%), salt, acacia honey, BARLEY malt, vanilla Bourbon of Madagascar.

Filling: hazelnut cream [sugar, vegetable oil, hazelnuts, skimmed milk powder, cocoa, soy lecthin E322], dark chocolate and milk chocolate curls

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.