

GENTILE ORGANIC PASTAS



CERTIFIED ORGANIC



RETAIL SIZE

500 grams

CASE SIZE

12 bags /case

BUCATINI GP2203
UPC 8055515812039

CANDELE CORTE GP2212
UPC 8055515812121

CASARECCE GP2224
UPC 8055515812244

ELICHE GP2222
UPC 8055515812220

GNOCCHI NAPOLETANI
GP2242
UPC 8055515812428

LASAGNE GP2205
UPC 8055515812053

LINGUINE GP2206
UPC 8055515812060

MAFALDE GP2210
UPC 8055515812084

MEZZI PACCHERI RIGATI
GP2239
UPC 8055515812398

ORECCHIETTE NAPOLETANE
GP2221
UPC 8055515812213

PACCHERI GP2215
UPC 8055515812152

PAPIRI GP2218
UPC 8055515812183

PAPPARDELLE GP2207
UPC 8055515812077

PENNE GP2226
UPC 8055515812268

PENNETTE RIGATE GP2233
UPC 8055515812336

RIGATONI GP2231
UPC 8055515812312

SPAGHETTI GP2230
UPC 8055515812305

SPAGHETTI ALLA CHITARRA
GP2257
UPC 8055515812572

TRECCE GP2254
UPC 8055515812541

VESUVIO GP2243
UPC 8055515812435

ZITI CORTI RIGATI GP2225
UPC 8055515812251

PASTIFICIO GENTILE

Gragnano, Italy

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 is processed with care and respect at the Ferro Brothers Mill in Campobasso (in the Molise region of southern Italy). The excellent raw material allows for the production of a premium quality pasta and the low temperature drying method known as "Cirillo" preserves its distinct aroma and texture.

Each of Pastificio Gentile's pasta shapes are bronze cut, meaning that the molds or "dies" used in production are made of bronze. The bronze mold creates a rougher more porous pasta giving the pasta a homemade quality. As a result, sauces and seasonings do not slide off of the pasta as they would with a smoother type. The pasta's roughness, characteristic of bronze cut use, and exclusive use of water from the Gragnano local acquifer are among the requirements for Di Gragnano IGP pasta.

In addition we offer Fusilli Fatti Mano Lunghi (GP001, 6 bags/case). Nothing has changed in the preparation of these handmade Fusilli over the last four hundred years! The "fusillare" still twist noodles around a knitting needle and, with a movement of their forearm, roll the shape that characterizes this cut, making every single fusillo unique.



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