

GENTILE PAPPÀ E POMODORO KIDS' PASTA

PASTIFICIO GENTILE

Gragnano, Italy



CERTIFIED ORGANIC



RETAIL SIZE	250 grams
CASE SIZE	12 bags /case

LE PENNETTE UPC	GP3601 8033874026014
I FUSILLI UPC	GP3602 8033874026021
LE PIPE RIGATE UPC	GP3603 8033874026038
LE RUOTE UPC	GP3604 8033874026045
LE LETTERINE UPC	GP3605 8033874026052

SENSORY PROFILE

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.

Now we have equally authentic pasta cuts for the little ones! Nostalgic shapes like alphabet, wheels, shells, and more make eating well fun.

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.



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