

APRICOT COLOMBA



PASTIFICIO GENTILE

Gragnano, Italy



*THIS IS A SEASONAL PRODUCT - PLEASE PREORDER

ITEM NO	FG352
RETAIL SIZE	1 kg Cakes
CASE	6 Cakes
CASE WEIGHT	15 lb

SENSORY PROFILE

Pastificio Gentile's Apricot Colomba is a delightful tribute to the flavors of Campania, featuring the prized "Pellecchiella" apricot from the slopes of Mount Vesuvius. Known for its intense sweetness and soft, juicy pulp, this apricot has a thin, smooth yellow-orange skin often tinged with red, making it as visually appealing as it is flavorful. The golden-brown crust of the Colomba is delicately glazed with the natural sweetness of these exceptional apricots, adding a light, sugary crunch. Inside, the soft, airy crumb offers a melt-in-your-mouth texture, with vibrant fruity notes of apricot perfectly balanced by the smooth, buttery dough and a hint of citrus. The flavor is rich and harmonious, with a touch of honeyed sweetness and a clean, slightly tangy finish that lingers pleasantly. A true reflection of the volcanic soil and unique climate of the Vesuvius area, this Colomba delivers a taste of Campania in every bite.

Ingredients:

Eggs, Butter, Vanilla, Candied Orange and Lemon, Hazelnut Flour, Sugar, Barley Malt, Acacia Honey, Apricot, Natural Yeast

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.



REVISED 1/21/2025