

PANETTONE - APRICOT



PASTIFICIO GENTILE

Gragnano, Italy



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

ITEM NO	GP302
RETAIL SIZE	1 kg Cake
CASE	6 Cakes
UPC	8051577083028
CASE WEIGHT	15 lb

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



REVISED 1/30/2025

SENSORY PROFILE

Gentile's apricot panettone is crafted with a 150-year-old mother yeast, which imparts a rich, authentic flavor and a light, airy texture. Made using traditional Italian methods, this panettone replaces the typical candied citrus fruits with sweet, slightly tangy apricots from the slopes of Mount Vesuvius. A symbolic product of Campania, the apricots, of the prized "Pellecchiella" variety, are known for their intense sweetness, soft, juicy pulp, and visually striking yellow-orange skin, often tinged with red. These apricots give the panettone a unique, delicate flavor that perfectly complements the subtle citrus zest. Enclosed in a golden, crisp crust and free from preservatives, this panettone offers a true taste of Campania's rich, volcanic terroir—making it ideal for gifting or savoring with coffee and tea, a delightful bite of timeless Italian tradition.

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, 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.