



Facciamo una bella
Pinsa *ta!*

*From the Tuscan bread tradition,
a guarantee of quality and craftsmanship*





**Over 60 years dedicated to the art
of baking in Tuscany.**

Artisan excellence and passion in an
industrial bakery, with the focus on
the search for the best raw materials
and the care in the performance of
every process.

**From bread, to bread derivatives,
to pinsa.**





NEW
In dispensa
store at room temperature



The ancestor of pizza, the name pinsa comes from the Latin pinsere: “to crush, grind, pound”. In Ancient Rome, it was prepared by grinding cereals, millet, barley, oats and spelt, adding water, salt and sometimes herbs.

Savini’s Pinsa base is handmade by the skilled hands of expert pins-makers.

It is fragrant, crispy on the outside and soft on the inside:

It is crispy thanks to the use of a high-hydration flour mix (over 80%):

Type “0” soft wheat flour

Soya flour which helps the dough to stick together, giving it crumbliness

Rice flour which retains water during cooking and gives lightness

The dough is light and digestible because it undergoes slow rising,

it is leavened for 72 hours on trays in a refrigerated room,

then balls of varying weight are formed by hand

and leavened for a further 3 hours on trays.

Once the leavening is complete, the latter are rolled out and formed by hand and baked for about 3’ at 400°.

The result is a partially baked product with a crispy crust and soft interior.

Our pinsa is enjoyed with the eyes and palate

a pinch of imagination in the garnishing and every consumer can make their own pinsata!

Just bake it in the oven at 210°C for about 7 minutes



Code	Description	Weight single pack	Pieces per carton	Carton per layer	Carton per pallet	Ean code	Shelf life
09064	Pinsa base in Dispensa	230 gr	16 pc	5 pc	40 pc	8004048031479	60

NEW Integrale

store in the fridge



Fresca

store in the fridge

HIGH DIGESTIBILITY
due to
High hydration (over 80%)
Slow leavening of 72 hours

Code	Description	Weight single pack	Pieces per carton	Carton per layer	Carton per pallet	Ean code	Shelf life
18444	Wholemeal Pinsa Base 35x15 cm	250 gr	9 pc	4 pc	32	8004048030335	40

Code	Description	Weight single pack	Pieces per carton	Carton per layer	Carton per pallet	Ean code	Shelf life
18446	Pinsa Base 35x15 cm	250 gr	9 pc	4 pc	32	8004048028431	40
09210	Pinsa Base x2 35x15 cm	500 gr	6 pc	4 pc	32	8004048032346	40

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Code	Description	Weight single pack	Pieces per carton	Carton per layer	Carton per pallet	Ean code	Shelf life
09209	Round Pinsa Base ø 28 cm	250 gr	8 pc	4 pc	32	8004048029766	40

Code	Description	Weight single pack	Pieces per carton	Carton per layer	Carton per pallet	Ean code	Shelf life
18440	Small Round Pinsa Base x2 ø 15 cm	220 gr	12 pc	4 pc	32	8004048030809	40

Bakery

store in the fridge



Code	Description	Weight single pack	Pieces per carton	Carton per layer	Carton per pallet	Ean code	Shelf life
11681	Pinsa Base 55x15 cm	375 gr	8 pc	4 pc	60	2338881	16
18145	Pinsa Base 55x35 cm	620 gr	5 pc	4 pc	60	2331992	16
11803	Pinsa Base 35x15 cm	290 gr	9 pc	4 pc	60	2336298	16



Facciamo una bella
Pinsata!

Lightness and crunchiness for gourmet recipes



“Find out more about Pinsa World”



Dolcezze Savini



savini_1959



gruppo-savini



Gruppo Savini-Fiore

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