

Small hill tomatoes



TOMATO VARIETY

Pomodorini di collina 'ciliegini'

PRODUCTION AREA

Montecalvo Irpino (AV)

ALTITUDE

400-500m a.s.l.

INGREDIENTS

Small hill tomatoes, salt

HARVEST DATE

Mid august/mid September

PRODUCTION

The tomatoes are grown dry in the open field, without the use of irrigation. Within 24 hours of being harvested by hand, the tomatoes are washed, chopped and boiled. They are subsequently sifted mechanically, removing seeds and peel. In the end, the product is bottled and labelled.

ORGANOLEPTIC CHARACTERISTICS

The characteristic taste of fresh tomatoes combines with a pronounced scent and full red colour. This product is exclusively produced using selected tomatoes from Irpinia, Italy.

FOOD PAIRING

Ideally suited for the preparation of sauces for the traditional Mediterranean kitchen, providing a fresh and delicate flavour.

STORAGE AND SHELF LIFE

Storage recommended in a cool and dry place below 20°C. After opening keep in fridge and consume within 3 days.

BOTTLE AND PACKAGING

Can of 58cl. Carton of sixteen bottles, pallet of 80 cartons.



Le Masciare
AZIENDA AGRICOLA



Pomodori

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Ingredienti: pomodori
da Agricoltura Biologica
Conservare in luogo
L'immagine ha lo scopo
Prodotto per
Prodotto nella
www.lemasciare.it

