

## POMODORO SAN MARZANO DOP



<b>CODE</b>	96363
<b>COUNTRY OF ORIGIN</b>	Italy, Campania
<b>WEIGHT</b>	Net weight 820 g (Drained weight 610 g)

The quintessential peeled tomato, in an 820 g tin

### DESCRIPTION

Hand picked Pomodoro San Marzano dell'Agro Sarnese-Nocerino DOP, tomato juice and basil; the peeled tomatoes are deliberately immersed in a clear sauce, rich in vegetation liquid; no tomato sauce is added

### APPEARANCE

The shape is cylindrical and elongated, the flesh is firm and not very watery, bright and intense red in colour, with very few seeds

### TASTE

It has a penetrating sourness that is already noticeable from the aroma. Fresh and decisive, it is not too sweet and leaves a pleasant savoury note to the palate

### PRODUCER

Casa Marrazzo - Pagani (SA)

### OUR SELECTION

Casa Marrazzo is an artisan company that aims to safeguard and innovate the tradition of preserves, inseparably linked to the culture of the Agro Sarnese-Nocerino area, the valley that stretches from Vesuvius to the Gulf of Naples, between the sea and the Lattari Mountains: the land of San Marzano DOP. These tomatoes are grown on volcanic land rich in groundwater, soil that gives the fruit its organoleptic characteristics

### CURIOSITY

Casa Marrazzo products have a drained content of more than 70%: each jar has a product (fruit) content of 70% of the net weight, while the juice or preserving liquid (water and salt) is only 30% or even less in some products

### SUGGESTIONS

Excellent savoured on a crostino of bread but also as a condiment for al dente pasta enriched with fresh basil for an extra aromatic boost. It expresses itself perfectly on Neapolitan pizza to create a true celebration of the territory