

PACCHETELLE DI POMODORO DI "POMODORINO DEL PIENNOLO DEL VESUVIO DOP"



CODE	96371
COUNTRY OF ORIGIN	Italy, Campania
WEIGHT	Net weight 1 kg (Drained weight 900 g)

Pomodorino del Piennolo del Vesuvio DOP in Pacchetelle

DESCRIPTION	Pacchetelle (slices) of 100% Italian Pomodorino del Piennolo del Vesuvio DOP grown in open field, unpeeled and preserved au naturel
APPEARANCE	Deep red in colour and preserved in pacchetelle, which means in cherry tomato fillets
TASTE	Intense and balanced flavour
PRODUCER	Casa Marrazzo - Pagani (SA)
OUR SELECTION	We chose this pacchetelle tomato because it reflects an authentic tradition, born in the Vesuvian area to preserve the fruits of the earth and keep their organoleptic properties intact. The tomatoes are cut by hand into pacchetelle, or slices, a very practical size for potting
CURIOSITY	Pomodorino del Piennolo del Vesuvio DOP is grown on the slopes of Campania's iconic volcano, Vesuvius, and is one of the most iconic ingredients of Mediterranean gastronomic culture. Hanging by a thread for most of its existence, it slowly withers and develops its distinct organoleptic profile
SUGGESTIONS	Excellent for dressing an authentic first course or a Neapolitan pizza with simple but characterful flavours