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POMODORI CILIEGINI SOLEGGIATI

CODE	93790
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	2 kg

Sun-dried cherry tomatoes cultivated and processed in Salento, Apulia

DESCRIPTION	Cherry tomatoes sun-dried as required by tradition, is in fact an ancient practice and has been almost completely abandoned because it is difficult and delicate. The result is a product with unique organoleptic properties, authentic taste and flavour
APPEARANCE	Tomatoes with intense red colour and rich in pulp
TASTE	Sweet with light notes of vinegar and an intense flavour of tomatoes
PRODUCER	I Contadini - Ugento (LE) - Apulia
OUR SELECTION	The most interesting aspect of I Contadini is the deep link with the land and the traditions. The vegetables are produced by the firm, with integrated techniques, in the province of Lecce in Apulia region, and naturally dried under the strong sun of Salento, according to an ancient tradition, preserving in them all the organoleptic and nourishing qualities
CURIOSITY	Cherry tomatoes are grown in April and picked by hand in July. After the harvesting they are washed, selected, cut by hand, salted and dried for 4- 5 days on the frames in the sun. Following a completely natural drying, normally 800 g of product are obtained from 10 kg of fresh tomatoes
SUGGESTIONS	Delicious with ricotta or served with a warm bruschetta; it can be also used as an appetizing ingredient for sandwiches

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