

# POMODORI CILIEGINI ESSICCATI AL SOLE



<b>CODE</b>	93914
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<b>COUNTRY OF ORIGIN</b>	Italy, Apulia
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<b>WEIGHT</b>	230 g
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Sweet sun-dried cherry tomatoes, from Salento in Apulia

<b>DESCRIPTION</b>	Sun-dried cherry tomatoes cultivated in open field within "I Contadini" farm with integrated production techniques
<b>APPEARANCE</b>	Tomatoes with an intense red colour and rich in pulp
<b>TASTE</b>	Sweet with light notes of vinegar and an intense flavour of tomatoes
<b>PRODUCER</b>	I Contadini - Ugento (LE) - Apulia
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	Cherry tomatoes are farmed in April and hand-harvested in July in the same farm. They are washed, selected, cut directly on "graticci" (net grids), salted and sun dried for 4-5 days. Than they are washed again with water and vinegar, dressed with herbs and placed in glass jars with Italian extravirgin olive oil. To obtain 800 g of sun-dried tomatoes we need about 10 kg of fresh tomatoes!
<b>SUGGESTIONS</b>	Very nice with fresh mozzarella, perfect over pizza or bruschetta, delicious on pasta with fresh basil