

LA RUSTICA - PASSATA DI POMODORO



CODE	93934
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	500 g
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Artisan tomato sauce produced in Apulia

DESCRIPTION

Sauces made with tomatoes cultivated in open field from April to May, harvested by hand in July and August, seared the same day of the harvesting and immediately pressed. It does not contain salt

APPEARANCE

It is an artisanal tomato sauce, very thick, brilliant red in colour

TASTE

It is a pulpy sauce with the fragrance of the fresh tomatoes

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

It is a tomato sauce produced in an artisanal way, according to Salento tradition. Tomatoes are seared the same day they are harvested, then grounded, bottled up only with basil and sterilised. It does not contain any salt or preservatives

CURIOSITY

I pomodori vengono raccolti a mano in casse da 22 kg, in modo da non danneggiare il prodotto e eliminare la necessità di conservanti. Anche l'assenza di sale è una caratteristica importante, a differenza di altre salse in cui il sale viene usato per dare sapidità al prodotto e smorzare eventualmente un po' di acidità

SUGGESTIONS

Delicious with hand made pasta or on pizza