## POMODORI PIENNOLO DOP



ITEM NO	GP2906
RETAIL SIZE	963 g / 34 oz *SLICED TOMATOES
CASE	6 jars
UPC	8055515819069
ITEM NO	GP2905
ITEM NO RETAIL SIZE	GP2905 550 g / 19.4 oz *WHOLE TOMATOES





## **GENTILE**

Gragnano, Italy

## SENSORY PROFILE

The Pomodori Piennolo DOP is a small, pear shaped, deep red tomato. The unique characteristics of the Piennolo tomatoes derive from the lava-rich and sandy soil of the National Park of Mt. Vesuvius in which they grow. The soil is laden with potassium. The tomato develops a slightly thick skin to protect itself from the day to night temperature fluctuations characteristic of the area. But, the skin remains soft enough to eat.

If not jarred, the Piennolo tomatoes are commonly hung up and dried in bunches tied with hemp string, hence the name "piennolo", meaning "hanging" in Neapolitan dialect. Gentile hand-fills each jar with Piennolo del Vesuvio tomatoes--that's it, just tomatoes! No citric acid, no preservatives. Each bite will remind you of summer gardens. Top your Margarita pizza with Gentile Piennolo DOP tomatoes for a true Neapolitan taste.

963 g / 34 oz versions are sliced tomatoes; 550 g / 19.4 oz versions are whole.

## **TRADITION**

Pacchetelle is the traditional method of preserving tomatoes in the environs of Mt. Vesuvius. After harvest, the tomatoes were either dried and hung in bunches or halved (called pacchetelle) and placed in jars. Gentile maintains these traditions, halving the tomatoes by hand and filling each jar by hand.

Each jar is a treasure chest preserving the authentic taste of a carefully selected raw fruit processed in the same way that Mamma Maria (the matriarch of the Zampino family in charge of tomato processing) learned from her family and which today is shared with those who work alongside her.

The tomatoes are processed within a few hours of harvest. Each jar filled by hand and individually controlled, free of artificial preservatives. Following the pasteurization process, jars are maintained in a cool spot for 40 days before being packed into cartons.

REVISED 1/13/24