

POMODORI SAN MARZANO DOP



GENTILE
Gragnano, Italy

SENSORY PROFILE

San Marzano DOP tomatoes originate from the small town of San Marzano sul Sarno, near Naples, Italy, and were first grown in volcanic soil in the shadow of Mount Vesuvius. Gentile's San Marzanos come directly from the same volcanic soil, rich in potassium. San Marzano's are long, thin plum tomatoes and are famous for their sweetness and low acidity, making them ideal to accompany meats and cheeses.

928 g / 32.5 oz versions are sliced tomatoes; 520 g / 18.3 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



ROGERS
COLLECTION®

RETAIL SIZE	928 g / 32.5 oz *SLICED TOMATOES
ITEM NO	GP2903
CASE	6 jars
UPC	8055515819038

RETAIL SIZE	520 g / 18.3 oz *WHOLE TOMATOES
ITEM NO	GP2902
CASE	12 jars
UPC	8055515819021

REVISED 1/3/24