

POMODORINI GIALLI - YELLOW CHERRY TOMATOES



GENTILE

Gragnano, Italy

SENSORY PROFILE

Pomodorini Gialli are a yellow, small, cherry-like tomato. With less acidity than its red cousins, Gialli are milder and a little sweeter than the red cherry tomato--and juicier too!

963 g / 34 oz versions are sliced tomatoes; 520 g / 18.3 oz versions are whole or sauced.

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.

RETAIL SIZE 963 g / 34 oz *SLICED TOMATOES

ITEM NO GP2947

CASE 6 jars

UPC 8055515819472

RETAIL SIZE 520 g / 18.3 oz
*NATURAL/WHOLE TOMATOES

ITEM NO GP2908

CASE 12 jars

UPC 8055515819083

RETAIL SIZE 520 g / 18.3 oz
*AL SUGO/SALSATI/SAUCED

ITEM NO GP2909

CASE 12 jars

UPC 8055515819090



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