

CORBARINO TOMATOES



GENTILE

Gragnano, Italy

SENSORY PROFILE

The Corbarino is an ancient variety of tomato that has been recovered in recent years; now a special, sought-after variety. It has an elongated shape - like a lightbulb - and a bright, red color. It has a bittersweet flavor and significant levels of Vitamins A and C. According to the Associazione Verace Pizza, Corbarino tomatoes are one of just three tomato varieties (with San Marzano and Piennolo) that are permitted to be used to make the real authentic Pizza Napoletana. Gentile grows these in the traditional dry farming method in the volcanic soils of the Lattari Mountains. These tomatoes have been hand-selected by the women who run the tomato program at Gentile. They are then blanched, drained, strained to remove the seeds and skins, and then jarred in the Gentile tradition, pasteurized and cooled.

TRADITION

Each jar of Gentile tomatoes 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 who is in charge of all the 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.

ITEM NO	GP2973
SIZE	970 g / 34 oz
CASE	6 jars
WEIGHT	19.8 lb
UPC	8033874029732

REVISED 1/3/2024

