

# PERCOCA SCIROPATA PEACHES IN SUGAR WATER



**GENTILE**

*Gragnano, Italy*

## SENSORY PROFILE

The peaches selected for the Gentile Conserves program are grown in Altavilla Silentina in Salerno. They ripen at the end of the summer, during which Mamma Maria personally goes to the fields to choose the best fruits. Harvested at dawn, they are processed entirely by hand: washed, pitted, and placed in jars with water and sugar with light pasteurization for preservation. Enjoy them alone to fully savor their sweet flavor or add to a dessert - or on top of ice cream.

## TRADITION

Each jar of Gentile peaches 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 peaches are processed within a day 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 before being packed into cartons.

ITEM NO	GP2628
SIZE	1 kg / 35 oz
CASE	6 jars
WEIGHT	19.8 lb
UPC	

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