## calendar

## New Products

#### **ITALIANAVERA**

(The True Italian) is a company that was born from life experience. Founded in 2014, a companythat values & supports the role of women, who have always kept the secrets of homepreserving. Care and attention to detail is also in the packaging to adorn the pantry of your home and reuse the empty cans in an "eco-friendly" manner.



ITALIANAVERA tells the story of a territory and its products. Through the flavours and scents of the past, these fruits of the earth bring us back to the simplicity of ritual gestures derived from ancient traditions.



The best tomatoes are chosen from Campania region. They are grown in the traditional way in their respective areas of origin, respecting the biodiversity and organoleptic characteristics and flavour. They are processed within 24 hours of harvesting to preserve all the taste and consistency of fresh tomatoes.



707015 Peeled San Marzano Tomatoes 400g 8051513038068 24 PER/CTN San Marzano sul Sarno is a small town in the province of Salerno and gives its name to one of the best tomato varieties, PDO certified: San Marzano PDO peeled tomatoes from Agro Sarnese – Nocerino area is the "king" of all tomatoes. Appreciated all over the world for its characteristics, which are enhanced by the transformation into "peeled". Bright red color, elongated shape, full-bodied, dense and elastic pulp without seeds, it is perfect with any combination.



707014 Organic Peeled Tomatoes 400g 8051513038204 24 PER/CTN
Obtained from the selection of the best long type organic tomatoes, processed within a few hours of harvesting and immersed in a soft and delicate sauce that enriches your kitchen preparations with taste. They are grown according to organic regulations; no synthetic chemical treatment is applied and only organic fertilizers are used. The cultivation of organic tomatoes takes place in the open field and on the ground. This is the same for all the tomatoes selected by Italianavera.







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Another very fertile area for the cultivation of tomatoes in Campania area is Sele plain, south of Salerno city. This is where tomatoes such as Ciliegino, Datterino yellow peeled tomatoes come from.



707016 Yellow Peeled Tomatoes 400g 8051513038150 24 PER/CTN
With an elongated shape and fleshy pulp, the yellow peeled tomato is perfect for the most delicious culinary preparations, giving body and sweetness. They are a tomato with little acidity and a natural sweetness. Excellent for the preparation of sauces and soups, fish dishes and as a condiment for first courses.



707013 Datterino Tomatoes 400g 8051513038075 24 PER/CTN
Cultivated along the Sele river in the southern province of Salerno, Datterino cherry tomatoes are characterized by a high concentration of sugar to give a unique personality to any recipes. They are perfect as pasta sauce and on pizza, or also for a drink with a pinch of ginger for a fresh and pungent Bloody Mary.



707012 Cherry Tomatoes 400g 8051513038129 24 PER/CTN

The 'Ciliegino' cherry tomatoes are among the most popular tomatoes of all existing varieties. They are cultivated on a hilly area, in specific climatic conditions, and then immersed in their juice. Perfect to give sweetness and character to any sauce. They have a pleasantly sweet flavor, and slightly crunchy texture. They are excellent for cold preparations, such as salads, skewers but also for the preparation of fish or pasta dishes and excellent on pizza.





