

## PASSATAS FROM SALENTO

Passatas from Salento - A collection of monocultivar Passatas, fresh tomato puree, prepared with ancient varieties of local cherry tomato, little gems of flavour, grown with dry farming method.

Every year, according to seasonal availability, we look for and transform the best cherry tomatoes from all corners of Salento, our remote strip of land, embraced by the sea. A collection that is different each time, numbered and specified on the label. We cultivate Beauty; We cultivate Biodiversity.



- N.1 – Pizzuto Leccese - with a small tip

- N.2 – Bucato Leccese - thick skin, with a small navel

- N.3 – Tondo racalese – round, from the coast of Gallipoli

- N.4 – Tondo GIALLO – ROSSO – round, red and yellow variety

### PRODUCT FEATURES

- ✓ Tomato 99,6%, Salt, Basil
- ✓ Supply chain traceability guaranteed
- ✓ NO PRESERVATIVES, NO SUGAR ADDED!
- ✓ Only fresh tomato from Salento (Apulia)

### HOW TO USE

Cook in a pan with a light 'soffritto' (Extra Virgin olive oil and onion fried for a few minutes). Add a pinch of salt, a basil leaf if you like and mix with your pasta cooked 'al dente' in plenty salty water.

### STORAGE

Pasteurized product. 24 months shelf life. Store in a cool, dry place. Once opened, keep refrigerated and consume within 4/5 days.

**CONTAINER** 330 ml - 310 gr. Glass jar. Sale unit: 1 box of 12 jars