Tomato

cherry / datterino / grappolo

Origin	Italy – Sicily/Apulia/Calabria
Characteristics	Datterino: crunchiness, high sweetness due to low level of organic acids in the pulp. Cherry: high sapidity due to the salts absorbed naturally by the plants during the growth phase. Excellent fruit conservation.
Conservation	Temperature between 8-12°C. Do not store in a fridge. Avoid dry places and direct exposition to heat sources like windows and radiators.
Available packagings	- punnet: 250g, 500g, ... - loose product in carton boxes (30x40): cherry 3kg, 6kg; datterino: 2,25kg, 3kg; … - other packagings available on request.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	X	X	X	X	X	X	X	X	X	X