

# Dulcore

*Character and sweetness are the extraordinary features of this firm and juicy tomato. These unique qualities make the Dulcore tomato a healthy vegetable with a most pleasant taste.*

## **Nutritional value**

*Dulcore has an high content of carotenoids (especially lycopene) and an average-to-high concentration of sugar (glucose and fructose). As concerns micronutrients, there is a high sodium concentration.*

## **Ways of serving**

*It is the protagonist of salads and cold dishes, which it enhances with its taste and extraordinary colour.*



## **Technical characteristics**

Sizes: 35/40, 40/47, 47/57  
Brix scale: 7/8  
Storage temperature: 7/8°C  
Shelf life: 10 days from harvest

## **Growing techniques**

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging**

Tray with cover containing 300g - 18 pcs. in 40x60 crates  
Cardboard box 30x40 (packed loose)

# Fragolino

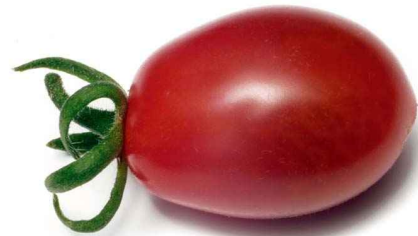
*Small, bright red in colour, the Fragolino (strawberry) tomato features a characteristic strawberry-like shape, an inviting bouquet and sweetness in flavour.*

## **Nutritional value**

*The Fragolino tomato is quite rich in nutritional and health-preserving components. It contains a high percentage of carotenoids (lycopene, alpha-carotene and lutein) and vitamin E. Also of interest is its high concentration of mineral salts and protein. The presence of a good amount of sugar (glucose and fructose) contributes to its typical sweet taste.*

## **Ways of serving**

*Excellent with appetizers, fresh salads and spaghetti meals.*



## **Technical characteristics**

Size: 15/25 mm  
Brix scale: 8/9  
Storage temperature: 8/10°C  
Shelf life: 15 days from harvest

## **Growing techniques:**

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging:**

Flow-pack trays containing 250 g - 16 pcs. in 40x60 crates  
Tray with cover containing 300 g - 18 pcs. in 40x60 crates



# Minuetto

*This is a small San Marzano tomato - a precious and delicate concentration of sunny flavour.*

## **Ways of serving**

*Excellent for dips and sauces, salads and cold dishes.*



## **Technical characteristics**

Sizes: 25/30, 30/35  
Brix degree: 7/8  
Storage temperature: 8/10°C  
Shelf life: 15/18 days from harvest

## **Growing techniques**

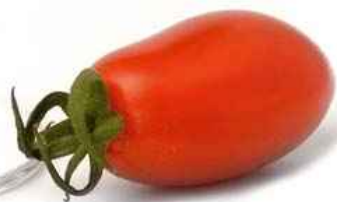
Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging**

Tray with cover, weight 400g - 9 pcs. in 40x60 crates



# Coreboi

*The most original characteristic of the Coreboi ("ox heart") tomato is its shape. Considered a speciality linked to the flavours and traditions of Sardinia, it is pulpy, sweet, tasty and genuine.*

## **Nutritional value**

*The high water content in Coreboi tomatoes, owing to the large amount of calcium they contain, determines an average concentration of nutritional components. Most microelements (copper, manganese, zinc and potassium) are present.*

## **Ways of serving**

*In salads and, owing to their shape, as an original and rich accompaniment of cold dishes.*



## **Technical characteristics**

Sizes: 57/67, 67/82, 82/102  
Brix scale: 4/5  
Storage temperature: 7/8°C  
Shelf life: 10/15 days from harvest

## **Growing techniques**

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging**

Cardboard box, 40x60 (one layer)  
Cardboard box 30x50 (one layer)  
Tray with cover containing 1 kg - 6 pcs. in 40x60 crate

## **Product certification**

Produce of Sardinia  
Natural bumblebee pollination  
Plant grafting  
Cultivation in the soil (no substrates)



IT ML04 P09  
STP 005/108

# Cupido

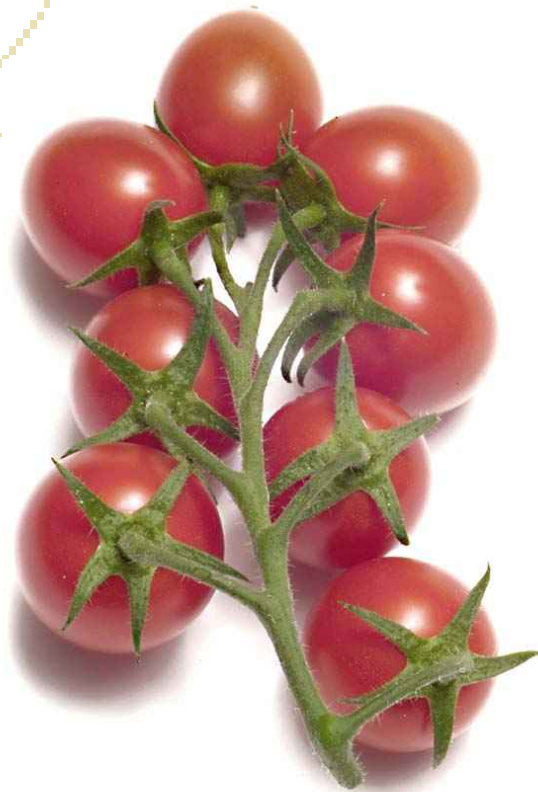
*A tomato with a unique, inimitable flavour, rich in precious and rare harmonies.*

## **Nutritional value**

*Among cultivated varieties, the Cupido tomato has the highest fibre content, a good Brix scale value and a fair amount of carotenoids (especially beta-carotene). High protein content and a good range of microelements (calcium, magnesium, potassium, sodium and phosphorous).*

## **Ways of serving**

*In fresh salads or in making delicious sauces.*



## **Technical characteristics**

Sizes: 25/30, 30/35, 35/45 Clusters of 8/10 tomatoes  
Brix scale: 6/8  
Storage temperature: 8/10°C  
Shelf life: 15 days from harvest

## **Growing techniques**

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging**

Cardboard box, 30x50 (two layers)  
Tray with cover containing 500g -10 pcs. in 40x60 crate  
Tray with cover containing 1 kg - 6 pcs. in 40x60 crate

# Balente

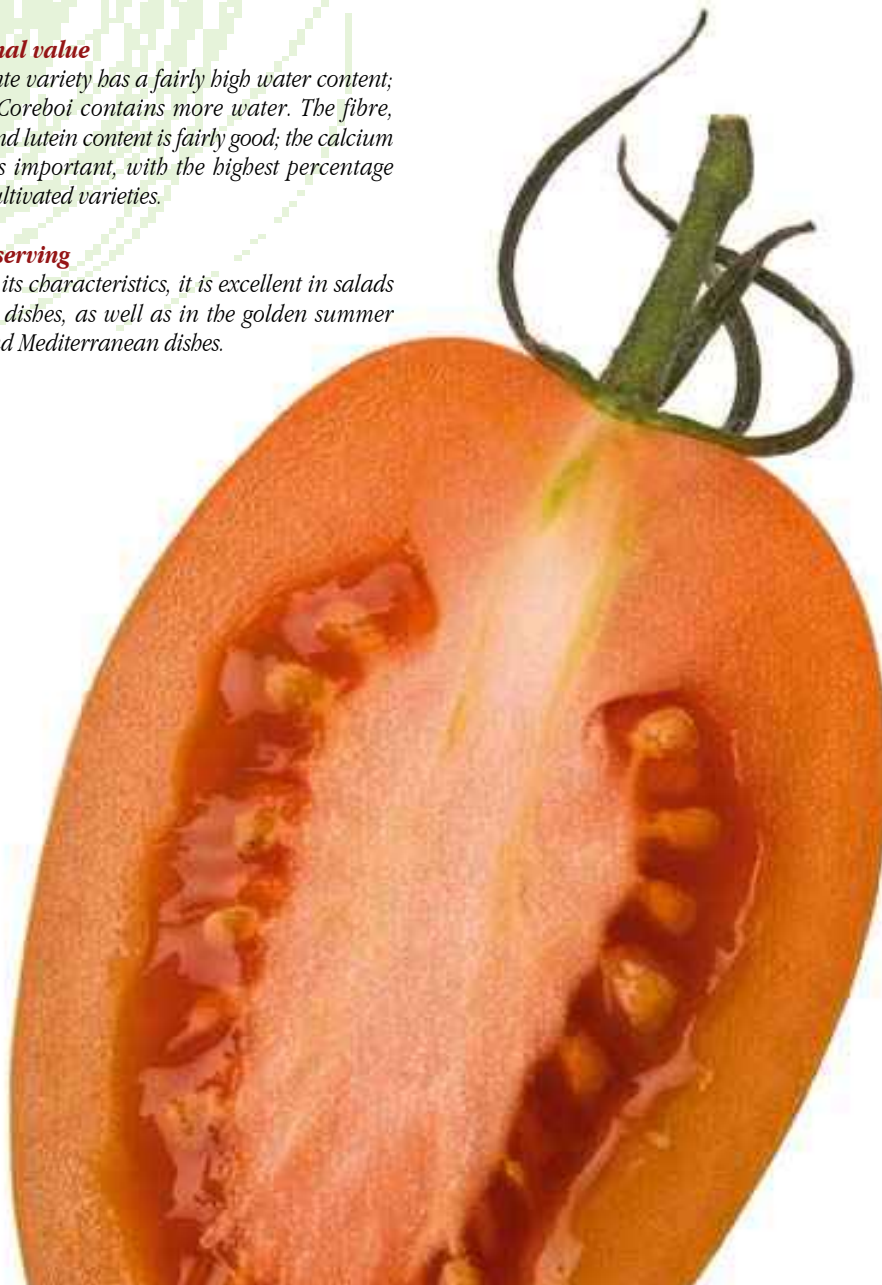
*Tomato with a golden colour, a strong taste and a fresh and assertive personality, tempered by Sardinia's sun.*

## **Nutritional value**

*The Balente variety has a fairly high water content; only the Coreboi contains more water. The fibre, protein and lutein content is fairly good; the calcium content is important, with the highest percentage among cultivated varieties.*

## **Ways of serving**

*Owing to its characteristics, it is excellent in salads and cold dishes, as well as in the golden summer sauces and Mediterranean dishes.*



## Technical characteristics

Sizes: 40/47, 57/67

Brix scale: 4/5

Storage temperature: 7/8°C

Shelf life: 10/15 days from harvest

## Growing techniques

Integrated greenhouse production

Natural bumblebee pollination

Plant grafting

## Growing period:



## Packaging

Cardboard box 30x40 (packed loose)

Net containing 700g - 12 pcs in 40x60 crate

# Baci di Sole

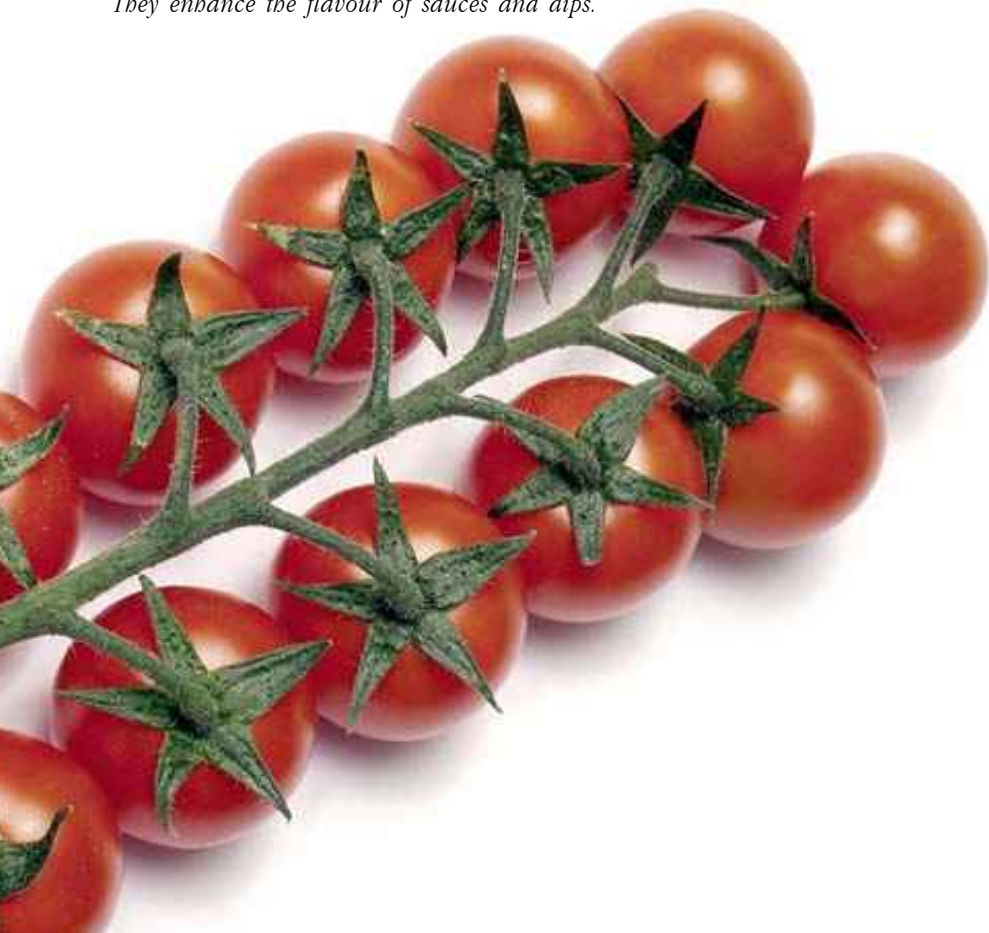
*Small, round cherry tomatoes with an inviting flavour, the secret of which is their ripening under Sardinia's sun.*

## **Nutritional value**

*The Baci di Sole (sun kisses) cherry tomatoes are quite rich in magnesium, sodium and vitamin C. There is a good content of carotenoids, especially beta-carotene and alpha-carotene. The percentage of fibre, protein, potassium, zinc and vitamin E is also good. They have a high content of citric acid and sugar (glucose and fructose).*

## **Ways of serving**

*They are excellent with aperitifs and appetizers. They enhance the flavour of sauces and dips.*



## **Technical characteristics**

Sizes: 20/30, 30/35 Clusters with 8/10 fruits  
Brix scale: 6/8  
Storage temperature: 8/10°C  
Shelf life: 15 days from harvest

## **Growing techniques**

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging**

Cardboard box, 40x60 (two layers)  
Tray with cover containing 500g - 10 pcs. in 40x60 crate  
Tray with cover containing 1 kg - 6 pcs. in 40x60 crate

# Majore

*Small and regular in size, consistent and crisp; it is the typical tomato of Pula, also known as Camone, a tomato of the highest quality, tasty and rich in flavour.*

## **Nutritional value**

*The Majore tomato has a high vitamin C and E content, a high content of malic and citric acids and an average-to-high concentration of sugar (glucose and fructose). As concerns micronutrients, there is a high concentration of sodium.*

## **Ways of serving**

*The incomparable protagonist of salads, it adds character to dips and sauces.*



## Technical characteristics

Size: 35/40, 40/47, 47/57  
Brix scale: 7/8  
Storage temperature: 7/8°C  
Shelf life: 10 days from harvest

## Growing techniques

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## Growing period:



## Packaging

Cardboard box 30x40 (packed loose)  
Net basket containing 700g - 12 pcs. in 40x60 crate  
Tray with cover containing 1 kg - 6 pcs. in 40x60 crate

# Belrosso

*Tomatoes of great consistency, bright red in colour, that grow in Clusters. Their long shelf life makes the Belrosso easy to conserve and resistant to handling.*

## **Nutritional value**

*The Belrosso is characterized by a good percentage of vitamin C and a good beta-carotene content.*

## **Ways of serving**

*This is the ideal tomato for the preparation of intensely flavoured dips and sauces.*



## **Technical characteristics**

Size: 57/67 Clusters of 5/6 fruits  
Brix scale: 5/7  
Storage temperature: 8/10°C  
Shelf life: 15/18 days from harvest

## **Growing techniques**

Integrated greenhouse production  
Natural bumblebee pollination  
Plant grafting

## **Growing period:**



## **Packaging**

Cardboard box, 40x60 (one layer)

# Carciofo

*An ancient and precious product of nature, it is typical of the Mediterranean area.*

*It is grown in the following varieties:*

*Spinoso di Sardegna, Violetto, Tema and Terom.*

## **Nutritional value**

*The artichoke is especially rich in nutritive substances (60 calories per 100 grams). It contains sodium, potassium, calcium, phosphorus, iron, protein, vitamins (A, B1, B2, C, PP), malic acid, citric acid, tannins and sugars. Its vitamin content is low, but it is an important source of fibre.*

## **Ways of serving**

*Raw, cooked, stewed for a short time or steamed, the artichoke accompanies all kinds of meat and is a delicious component of fried dishes, omelettes and strong appetizers.*



## **Technical characteristics**

Storage temperature: 5/7°C

Shelf life: 8/9 days from harvest

Semifinished shelf life: 15 days from harvest

## **Growing techniques**

Grown in the field

## **Growing period:**



## **Packaging**

Cardboard or plastic crates

Semifinished (trays with 4 heads) - 9 pcs. in 40x60 crates