

THE FOUR REASONS *for such* A SPECIAL TOMATO.



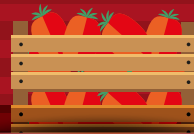
I WAS BORN in the land of PUGLIA WHERE THE SUN, drip irrigation and THE SOIL ALLOW ME TO GROW healthy and VIGOROUS. Some of my varieties, SUCH AS THE date tomato AND the cherry tomato ARE WATERED WITH salty WATER.



I grow with PASSION BY FARMERS WHO decided TO unite their STRENGTH TO ALLOW ME TO BECOME a unique AND UNMISTAKEABLE product.



I AM FOLLOWED along all my GROWTH BY the farmers IN THE partnership, AND THEY PERSONALLY select the BEST OF ME, from when I AM A SMALL PLANT TO WHEN i become a red and RIPE FRUIT.



I AM taken under A SECURE SHELTER A FEW hours after HARVEST, to be transformed with the UTMOST CARE, SO THAT I can maintain all my FRESHNESS RIGHT UNTIL THE MOMENT i reach your TABLE.



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TOMATO PUREE *from* PUGLIA

100% MADE IN ITALY



CLASSICAL
690g



BASIL
690g



ORGANIC
690g

TOMATO PUREE *from* PUGLIA

100% MADE IN ITALY



CLASSICAL
290g



DATTERINO
TOMATO
290g



CHERRY
TOMATO
290g

READY TO USE TOMATO SAUCES

100% MADE IN ITALY



VEGETABLES
290g



BASIL
290g



ARRABBIATA
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