



## Pomodori Secchi Vasi 200 g

Bottega Barbieri

<b>Type</b>	Pickled in oil
<b>Origin</b>	Italy, Calabria
<b>Producer</b>	Bottega Barbieri Cosenza
<b>Contents</b>	200 gr
<b>Article no</b>	84016200

### Comments

After harvesting in July and August, the tomatoes are left in the sun to be dried with the following procedure: once the ripe tomatoes have been washed, they are cut into not very thick slices and are patiently arranged on cane racks, after which they are salted and exposed to the sun, trying not to let them get damp during the night. After two days the tomatoes are ready to be put in oil. Ancient gestures that our farmers repeat every summer, in order to produce one of the symbols of Calabria: the dried tomato in oil.