ITALIA Sipo®

Sipomodoro®

CREATI PER PIACERE

High quality coloured Datterini tomatoes

grown, selected and packaged for the most demanding consumer who seeks only the excellence of our beautiful Italy, ideal for simple and creative recipes, colourful salads or as a healthy snack as a break.

Datterini colorati di altissima qualita'

coltivati, selezionati e confezionati per il consumatore esigente che ricerca solo eccellenze del nostro bel paese, ideali per ricette semplici e fantasiose, insalate colorate oppure come sano snack spezza fame.

Flowpack recycled cardboard tray gr.275

Recycled cardboard tray gr.450

PET tray gr.300

PACKAGING

Sipomodoro®
CREATI PER PIACERE

BOLDINO

DATTERINO YELLOW

LIGHTNESS, FRESHNESS AND REFINED PLAYFULNESS

Light, refined, aromatic and balanced. A thin, almost imperceptible skin to release a flavor in the mouth that is the perfect synthesis between freshness and sweetness played on an excellent balance of soft and velvety notes. It is a tomato of great organoleptic and gustatory quality with a well-proportioned and balanced ratio between skin, pulp and juice. Great softness. From a more careful olfactory-gustatory analysis, almost exotic reminiscences emerge. Noteworthy is the gustatory persistence.

GIOTTINO

DATTERINO ORANGE

VELVETY AND SILKY, IT GIVES SUGGESTIONS OF ENVELOPING HARMONIC NOTES

Enveloping, elegant and harmonious. A tomato with a refined and discreet aroma, not invasive with a well-calibrated acidity, which gives way to sweetness, leaving an excellent balance of soft and velvety notes in the mouth. It is a tomato with excellent organoleptic and gustatory qualities, with surprising exotic reminiscences. Complex and wonderfully balanced bouquet.

PICASSINO

DATTERINO RED

SENSUAL FRUITY NOTES AND GREAT ORGANOLEPTIC HARMONY… TO CREATE AND DREAM UP

Red, with bright tones, it appears clean, fragrant, harmonious and velvety in the mouth. The sweet note releases a well-present aroma of delicious fruity scents, with refined citrus notes, full-bodied, perfumed, persuasive. In the second instance, the light acidity is perceived, capable of elegantly balancing the mouth and giving a very pleasant roundness of taste.

MODÌ

DATTERINO GREEN

UNBEATABLE SWEETNESS AND BENEFICIAL PROPERTIES

Ours is a high quality Green Datterino with a sweet and intense flavor, with firm and not too watery pulp, it has a thin skin and very few seeds inside. Its characteristic slightly elongated shape, the green tomato, the Modì datterino, has a golden green color of the berries weighing 15-25 grams that have a light olfactory profile with slightly herbaceous notes with a very sweet taste and low acidity. This bizarre variety can be used for salads, sauces and jams.

LEONARDINO

DATTERINO BLACK

DISTINCTIVE HARMONIC FLAVOUR BETWEEN SWEETNESS, FRUITY, WITH UMAMI NOTES

New and particular variety of datterino with black fruits, tasty and flavourful. The flavour is distinctive for the harmony between sweetness and fruity aroma, with Umami notes. The stronger the light intensity, the darker the colour, particular slightly sweetish acidic taste, fruits with a high content of anthocyanin pigments, known for their antioxidant properties. The vigorous plant, with short internodes and good leaf cover, produces oval berries of 20-25 gr, with crunchy pulp of a deep red colour.

RAFFAELLINO

MIX DATTERINO COLOURED

A WONDERFUL DANCE ON REFINED AND ELEGANT NOTES

Light, refined, aromatic and balanced. A thin, almost imperceptible skin to release a flavor in the mouth that is the perfect synthesis between freshness and sweetness played on an excellent balance of soft and velvety notes. It is a tomato of great organoleptic and gustatory quality with a well-proportioned and balanced ratio between skin, pulp and juice. Great softness. From a more careful olfactory-gustatory analysis, almost exotic reminiscences emerge. Noteworthy is the gustatory persistence.

SENSORY ANALYSIS

Spomodoro®

CREATI PER PIACERE

Pronti per l'assaggio?

Ready to taste?

ITALIA Sipo®

DAL CAMPO ALLA TAVOLA

· from the fields to your table ·

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