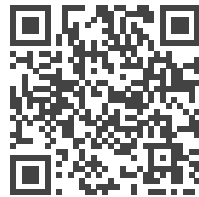




From sight to taste,
with wisdom and passion.



Watch our company video



COLLE DEI PRINCIPI

The magic of tradition handed down from the grandfather to his grandchildren can sometimes be expressed in incredible projects.

This is the mission of "Colle dei Principi" by the young Belmonte brothers. An entrepreneurial idea that holds wisdom, sound principles, passion and belonging to the land.

In the heart of Agro Nocerino Sarnese, in Campania, Marco and Angelo dedicate themselves with love and ability to the cultivation and production of oil and tomatoes. In an area of about two hectares, still in great expansion, the daily rhythms are marked by intense and delicate gestures towards nature, for the growth of fruits with an unmistakable and unique taste.

On the hills of Bracigliano Street, expanses of centuries-old olive trees give life to a prized oil that is recognizable at first taste.

In the area of Lavorate, in Sarno, the protagonist is instead the tomato, whose juice would accompany a dish worthy of a king.

With gold in their hearts and grandfather Totonno's principles, Marco and Angelo profess sacrifice and love for the land every day.

They feed themselves with the colors of nature where they grew up, always thinking bigger and bigger. A wonderful stone cottage is in fact a project under construction.

The goal is to give the opportunity to anyone who wishes to appreciate and enjoy the wonders that only a territory like the Agro can offer.



The start of
a passion ...





.. the new roots

COLLE
DEI
PRINCIPI

The Pizzutello Tomato, carefully cultivated in the Agro Sarnese-Nocerino area, is a true gem of Campanian gastronomy. This small tomato, with its elongated and slightly pointed shape, is easily recognized by its deep red color and thin skin that encases a firm and juicy pulp.



**PIZZUTELLO
TOMATO**



The Pizzutello is prized for its unique taste, sweet with a hint of acidity that enhances its freshness. The quality of the Pizzutello Tomato is guaranteed by traditional cultivation methods and the fertile soils of the region, which give this tomato an intense and unmistakable aroma.

Perfect for preparing fresh sauces, light gravies, or enjoyed raw in salads, the Pizzutello Tomato adds a touch of authenticity and Mediterranean flavor to any dish. Thanks to its versatility in the kitchen and its natural goodness, this cherry tomato is a true star of Italian cuisine.



NATURAL PIZZUTELLO TOMATO

	Weight	Piece per crate
	1000g	6

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 29 KJ / 123 KCAL · FAT 0,2 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 4,2 G · OF WHICH SUGARSI 4,2 G · FIBER 1,7 G · PROTEIN 1,8 G · SALT 0,8 G

COLLE
DEI
PRINCIPI

The Yellow Tomato is a small tomato with a characteristic intense yellow color. This tomato has a firm and sweet flesh, with a thin and delicate peel. Thanks to its typical storage in bunches, the Yellow Tomato keeps all its flavor and aroma intact, offering a unique and genuine culinary experience.



**YELLOW
TOMATO**



The quality of the Yellow Tomato is unquestionable, thanks to the care and attention of local producers who cultivate this vegetable with traditional and environmentally friendly techniques. The fertile soils of the Agro Nocerino-Sarnese and the climate which is favorable to the cultivation of this tomato further enhance its quality and tastiness.

The Yellow Tomato is an adaptable ingredient in the kitchen, used to prepare appetizers, salads, sauces and many other dishes. With its sweet and delicate flavor, this tomato is perfect for giving a touch of color and freshness to any recipe. Thanks to its quality and authenticity, the Yellow Tomato is an excellent choice for those who look for healthy and natural ingredients for their diet.



NATURAL YELLOW TOMATO

	Weight	Piece per crate
	1000g	6

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 17 KJ / 72 KCAL · FAT 0,0 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 2,8 G · OF WHICH SUGARS 2,8 G · FIBER 1,3 G · PROTEIN 1,4 G · SALT 1,0 G

COLLE
DEI
PRINCIPI

The Orange Cherry Tomato, with its vibrant hue and charming shape when cut into slices, is an excellent variety of tomato that adds a distinctive touch to many culinary preparations. Characterized by a juicy texture and flesh with a rich and slightly more intense flavor, this tomato has a thin skin and is easily adaptable to multiple dishes.



**ORANGE CHERRY
TOMATO**



Cultivated with the same dedication and passion as local producers, the Orange Cherry Tomato draws its quality from traditional and sustainable agricultural practices. The fertility of the soil, combined with the favorable climate of its region of origin, further enhances its taste and freshness.

The versatility of the Orange Cherry Tomato makes it ideal for a wide range of culinary preparations. Its colorful slices not only add a touch of aesthetic vibrancy to dishes but also offer a delicious flavor. This tomato is well-suited for appetizers, main courses, sauces, and other creative dishes. Choosing the Orange Cherry Tomato means opting for a natural and healthy ingredient, perfect for enriching your diet with authenticity and taste.



ORANGE CHERRY TOMATO SLICES

	Weight	Piece per crate
	540g	6

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 133 KJ / 32 KCAL · FAT 0,3 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 4,1 G · OF WHICH SUGARS 4,1 G · FIBER 2,3 G · PROTEIN 2,0 G · SALT 0,12 G



Our Tomato Sauce is the result of meticulous care from planting to harvest, bringing the unmistakable freshness of local tomatoes to your table.

Grown in the rich, well-tended soils of our region, each tomato is carefully selected and processed according to local traditions to preserve its authentic flavor and freshness.




The deep red color and velvety texture of our Tomato Sauce combine to create an extraordinary visual and culinary experience. Its rich and concentrated taste turns every dish into a gastronomic masterpiece.

From preparing robust sauces to flavor-packed main courses, this passata is the perfect companion for any kitchen. Its versatility allows you to explore a wide range of recipes, from pasta to soups, with ease.

Bring the Authenticity of Our Region to Your Table with Tomato Sauce!



TOMATO SAUCE

	Weight	Piece per crate
	690g	12

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 109,1 KJ / 25,8 KCAL · FAT 0,2 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 3,2 G · OF WHICH SUGARS 4,5 G · FIBER 0,6 G · PROTEIN 1,2 G · SALT 0,5 G

COLLE
DEI
PRINCIPI



**THE SAN MARZANO
TOMATO**

The San Marzano tomato, originally from the Agro Sarnese-Nocerino area, is an elongated tomato with a thick and fleshy dark green peel.

The pulp of this tomato is soft and juicy, with a slightly sweet taste and an intense aroma.

Thanks to its typical storage in rows, the San Marzano tomato keeps all its organoleptic characteristics intact, becoming an excellent choice for fresh tomato recipes and preserves.





The quality of the San Marzano Tomato is unquestionable, thanks to the care and attention of local producers who cultivate this vegetable with traditional and environmentally friendly techniques. The fertile soils of the Agro Nocerino-Sarnese and the climate which is favorable to the cultivation of this tomato further enhance its quality and tastiness.

The San Marzano tomato is one of the most appreciated ingredients of Campania and Italian cuisine in general, used to prepare dishes such as pizza margherita, pasta alla norma, Neapolitan ragù and many others.

Thanks to its authentic flavor and its versatility in the kitchen, the San Marzano tomato has become a symbol of Italian cuisine all over the world.



THE SAN MARZANO TOMATO D.O.P.

	Weight	Piece per crate
	2500g	6
	400g	12

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 99 KJ / 33,5 KCAL · FAT 0,1 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 3,8 G · OF WHICH SUGARS 3,8 G · FIBER 1,2 G · PROTEIN 1,1 G · SALT 0,2 G

COLLE
DEI
PRINCIPI

The peeled tomato is a typical product of Italian cuisine, known for its high quality and intense flavor. These tomatoes are grown in various Italian regions, such as Campania, Puglia, Sicily and Calabria, and are harvested by hand when they are perfectly ripe.



After harvesting, the tomatoes are peeled and de-seeded, then packaged whole or in pieces in tin boxes or glass bottles. Thanks to this process, the flavor and texture of the peeled tomatoes are kept intact. Allowing you to use this product as a base for sauces gravies and baked dishes.

The peeled tomato stands out for its sweet and delicate flavor, combined with freshness and balanced acidity. This product is used to prepare many typical dishes of Italian cuisine, such as puttanesca pasta, tomato and basil pasta, lasagna and many others. Thanks to its versatility and goodness, the peeled tomato has become an essential ingredient in the cuisine all over the world, appreciated by chefs and cooking enthusiasts.



WHOLE PEELED TOMATOES

	Weight	Piece per crate
	2500g	6
	800g	12
	400g	12

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 81 KJ / 19 KCAL · FAT 0,1 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 3,0 G · OF WHICH SUGARS 3,0 G · FIBER 0,9 G · PROTEIN 1,1 G · SALT 0,2 G

COLLE
DEI
PRINCIPI

Finely Chopped Tomatoes is a high-quality product made from fresh, carefully selected tomatoes picked at their peak ripeness. Thanks to the dedication and agricultural tradition of the Agro Sarnese-Nocerino region, this tomato pulp stands out for its authentic flavor and vibrant red color.

**FINELY CHOPPED
TOMATOES**

COLLE
DEI
PRINCIPI

**POLPA FINE DI
POMODORO**

2500g e



The Finely Chopped is processed to achieve a fine, velvety texture, enhancing the natural sweetness of the tomatoes while preserving all their aromas and nutritional properties. Finely Chopped Tomatoes is ideal for those seeking a flavorful and genuine base for sauces, gravies, and dressings.

With its fresh taste and smooth consistency, it is especially suited for dishes like pasta, pizza, and traditional Mediterranean recipes. Easy to use, Finely Chopped Tomatoes is a versatile ingredient that brings the intense flavor of Italian tomatoes straight to your kitchen, guaranteeing a touch of quality and authenticity in every dish.



FINELY CHOPPED TOMATOES

	Weight	Piece per crate
	2500g	6

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 103 KJ / 25 KCAL · FAT 0,1 G · OF WHICH SATURATED 0,0 G · CARBOHYDRATES 3,4 G · OF WHICH SUGARS 3,4 G · FIBER 1,6 G · PROTEIN 1,7 G · SALT 0,07 G

COLLE
DEI
PRINCIPI



**CROVARESE
CHERRY TOMATOES**

Crovarese cherry tomatoes are a type of tomato native to the Campania region of Italy. These cherry tomatoes are small, round and slightly elongated in shape, with a thick, deep red peel. Their pulp is juicy and sweet, with an intense and aromatic flavor. Crovarese cherry tomatoes are also grown with care and attention by local producers, using traditional and environmentally friendly techniques.



The juicy pulp of Crovarese cherry tomatoes makes them ideal for the preparation of fresh sauces for pasta, such as pizzaiola sauce or arrabbiata sauce. Thanks to their sweetness and their juicy consistency, Crovarese cherry tomatoes are also excellent to be eaten raw, or even accompanied by a buffalo mozzarella and fresh basil.

Crovarese cherry tomatoes are a very appreciated ingredient in Campania and Italian cuisine in general, and they represent an example of a local tomato that best expresses the characteristics of the territory of origin.



CROVARESE CHERRY TOMATOES

	Weight	Piece per crate
	400g	12

NUTRITIONAL VALUES PER 100G OF DRAINED PROD.

ENERGY 84,5 KJ / 20,2 KCAL · FAT 0,2 G · OF WHICH SATURATED 0,4 G · CARBOHYDRATES 3,8 G · OF WHICH SUGARS 2,3 G · FIBER 1,2 G · PROTEIN 0,8 G · SALT 0,2 G



The extra virgin olive oil is produced with Leccine and Frantoiane olives, a high-quality and refined product, characterized by an intense flavor and a fruity aroma.

Leccine and Frantoiane olives, two varieties of olive native to Italy, are hand-picked when they are perfectly ripe, then washed and cold-pressed, in order to preserve all the nutrients and natural aromas of the olives. The oil is obtained without any filtration or decantation treatment, allowing to preserve the solid particles and natural aromas of the oil.




The extra virgin olive oil has an intense green color and a strong flavor, with notes of aromatic herbs and a slight pinch of pepper.

Thanks to its high quality and its conservation of the natural nutrients of the oil, this product is a beneficial food for the health of the heart and the digestive system.

Extra virgin olive oil is an adaptable ingredient in the kitchen, used to season salads, vegetables, meat and fish, and to prepare sauces, gravies and baked dishes. Thanks to its intense flavor and its creamy consistency, the unfiltered extra virgin olive oil with Leccine and Frantoiane olives represents a high quality choice for those who look for an oil with a strong and authentic taste.



UNFILTERED EXTRA VIRGIN OLIVE OIL

	Liters	Piece per crate
	0,25l	6

NUTRITIONAL VALUES PER 100ml OF PRODUCT

ENERGY 3404 KJ / 828 KCAL · FAT 92 G · OF WHICH SATURATED 14 G · CARBOHYDRATES 0 G · OF WHICH SUGARS 0 G · PROTEIN 0 G · SALT 0G





www.colledeiprincipi.it