

# NOLANO

**It is the celebration  
of our Land.**

**POMODORO  
SAN MARZANO  
DELL'AGRO  
SARNESE-NOCERINO  
DOP**





We grow, transform and spread around the world a unique product from our land, rich in an unparalleled flavor that makes Italian cuisine a celebration. We do it through natural and organic methods because defending our land is defending our future.

# NOLANO

È LA FESTA DELLA NOSTRA TERRA

## Our Company

Over 60 years of love for the land, of cultivation, of dedication to work which have involved three family generations and which have made the company Nolano, a point of reference in the San Marzano PDO production chain.

Only through the control of the entire supply chain, from the cultivation of the fresh product, to the processing and distribution, we can preserve the quality of the San Marzano DOP tomato which has remained our greatest fortune for 60 years.

Passion for work, excellence, respect for people, responsibility towards our community and our land are the key values of the company Nolano which have been handed down through the generations and which are today the vibrant pulse of our company.



## Our Territory

San Marzano DOP is cultivated only in a particular area of fertile volcanic land on the slopes of Vesuvius which includes the territories of Agro Sarnese-Nocerino and Agro Nolano.

Territories with unique characteristics in the world where the land of volcanic origin is combined with a mild and temperate climate, with abundant rainfall in winter and little in summer, all completed by the sea breeze that blows from the Gulf of Naples.

This is why San Marzano DOP is juicy and full pulp at the same time. Flavor and nutrition. A unique tomato that has chosen a home, and only a home, to live in.

# San Marzano DOP

**San Marzano DOP** is a unique and unmistakable tomato thanks to its iconic elongated shape, its bright red colour, its intense aroma and its strong sweet and sour flavor which have made it **the most loved Italian tomato in the world**



**ICONIC  
ELONGATED  
SHAPE**



**FULL-BODIED PULP  
AND SOFT ON THE  
PALATE**



**THIN AND  
UNIFORM  
PEEL**



**INTENSE AND  
PLESANT  
AROMA**



**SWEET AND SOUR  
FLAVOR**



**HEALTHY  
ANTIOXIDANT  
PROPERTIES**



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# San Marzano Tomato of Agro Sarnese-Nocerino DOP



**San Marzano DOP** Nolano comes from selected lands owned by our company located in the Agro-Nolano.

Every single fruit is harvested manually when it reaches the perfect level of ripeness.

The transformation is carried out within a few hours in laboratories very close to the fields.

The San Marzano DOP tomato lends itself to any type of recipe, prefers quick cooking and manages to express its maximum potential in both simple and elaborate dishes

## Retail



540gr



950gr



400gr



800gr

## Food Service



2500gr

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# Whole Peeled Tomatoes



The **whole peeled tomatoes** Nolano arise from soils rich in organic substances which give the fruits unique organoleptic characteristics.

The fruits are harvested by hand when they reach the perfect level of ripeness.

Peeling on the same day allows you to preserve the properties of the tomato which is sweet and sour, fresh and intense on the palate.

Suitable for any type of preparation: excellent cooking resistance, perfect for traditional Neapolitan recipes

## Retail

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400gr



800gr

## Food Service

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2500gr

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# Cherry Tomatoes in Juice



The Pomodorino is a typical variety of tomato from Southern Italy with a characteristic round shape and small size.

The **cherry tomatoes Nolano** are characterized by a particularly natural high sugar level which gives dishes a unique and natural sweetness.

After harvesting, the fruits are processed in a laboratory that scrupulously takes care of the different transformation phases.

The result is a versatile tomato, suitable for any type of preparation, which prefers quick cooking and goes perfectly with fish-based dishes.

## Retail

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400gr



800gr

## Food Service

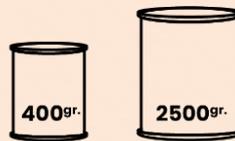
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2500gr

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# Tomato Puree



Made with carefully selected tomatoes, the **tomato puree Nolano** stands out for its unmistakable consistency.

Short cooking enhances its sweetness and preserves its freshness, making it ideal especially for simple preparations and traditional cuisine.

## Retail

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**400gr**

## Food Service

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**2500gr**

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# Diced Tomato Pulp



Tasty and with a consistent character, the **Diced Tomatoes Nolano** are perfectly suited to long cooking and high temperatures.

It is a pulp made entirely with tomatoes of our own production, carefully chosen one by one to guarantee their quality and to bring the best local products to your tables.

## Retail

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400gr



800gr

## Food Service

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2500gr

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## Our Organic Products

We are a leading company in the production of organic tomatoes and the pioneer in the production of Organic San Marzano PDO with 90+ organic hectares and a unique integrated supply chain.

The respect for our land and our environment pushed us to focus on organic and regenerative cultivation methods:

-  Crop rotation to regenerate the soil.
-  Reduction of water consumption and CO2 emission.
-  Sustainable packaging.



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