DIANA 2.0

The taste of new tradition

A FAMILY STORY

Diana 2.0 is the natural continuation of a family story

From "Grandpa Tammaro," who dedicated his life to agriculture and fresh tomatoes, to the second generation led today by a young agronomist, we combine tradition and innovation with a focus on sustainability.

A journey rooted in agricultural experience and opening up to a contemporary vision, promoting the excellence of the Campania region with respect, care, and expertise.



FROM SEED TO FINISHED PRODUCT

We follow every stage of the supply chain, promoting zero-mile production.

From seed selection to cultivation, processing, and packaging, each step is directly controlled to guarantee quality, traceability, and authenticity.





SUSTAINABLE PRODUCTS

We believe in responsible agriculture and sustainable production processes.

We use glass, aluminum, and recyclable packaging to reduce our environmental impact and preserve the quality of our products, in harmony with nature.

CHOSEN BY TASTE PROFESSIONALS

Our excellence at the service of your business

Diana 2.0 is present in the HORECA sector: restaurants, pubs, pizzerias, and gourmet boutiques choose our products to bring quality, reliability, and authentic flavor to the table.



EVERYWHERE, WITH THE SAME CARE

Our logistics, at your service

We ship throughout Italy
and abroad, maintaining the
quality of our products unchanged.



DIANA
2.0

OUR PRODUCTS ARE MADE WITHOUT COLORANTS AND PRESERVATIVES

Discover the authentic flavor of Diana 2.0

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