The PDO and PGI products of Emilia-Romagna: born here, enjoyed worldwide

I prodotti DOP e IGP dell'Emilia-Romagna: nati qui, apprezzati in tutto il mondo
PDO and PGI products of Emilia-Romagna: born here, enjoyed worldwide

From a region that guards unique and inimitable enogastronomic traditions forged by the coming together of quality, know-how and the territory itself, come unrivalled PDO and PGI products: exquisite flavors, rich seams of delicious delights and unrepeatable sensory experiences. 44 such veritable treasures testify to an age-old bond between man and land based on harmony, and paint the portrait of the true essence of Emilia-Romagna: the quality of food.

Simona Caselli
Assessore Agricoltura

Regione Emilia-Romagna
The product specification requires that the entire production process must be carried out within the territory of the Province of Modena, in the Emilia-Romagna region. In fact, its uniqueness is due to the combination of the particular characteristics of the land and the climatic conditions of the area. The high productivity of the area around Modena for grapes and vines growing was already a well-known fact in the Roman time, who would boil the must, turning it into a food, a resource which was of great importance for military use and the economy. Over the years, it was considered a kind of basic medicine for curing any ills, and "balsamic vinegar" was so precious and rare that it was not common give it away as a gift, but only on the rare occasions did "balsamic vinegar" happened to be a worthy gift fit for Princes and Kings. So it was from the renaissance that the "Balsamic" from the "Acetaia dei Duchi Estensi" became famous in the highest levels of the European aristocracy circles. In fact, in 1792, the Duke Ercole gave a vial of "Balsamic" to Francis I of Austria to commemorate his coronation as Emperor. Traditional Balsamic Vinegar of Modena PDO is made exclusively from must originating from grapes and is the result of the particular soil and climatic conditions. After a long period of settling, the cooked must begin a natural and contemporary fermentation reaction. Ageing takes place in a series of small barrels made of different kinds of woods (mostly oak, chestnut, mulberry, cherry and juniper) with a decreasing volume and variable from 75/100 liters to 10 liters, usually stored in attics since they are suitable places for very hot temperatures in summer and cold temperatures in winter, which favors fermentation, acetification and maturation processes. The product then undergoes a phase of transformation called maturation, which is crucial for the formation of the typical aromas of Traditional Balsamic Vinegar of Modena PDO, characterized by its dark brown color, which is deep and lustrous. Its aroma is fragrant, penetrated, and persistent, and it has a pleasant and harmonious acidity. Traditional Balsamic Vinegar of Modena PDO should be stored in its original packaging at room temperature. Thanks to its versatility, this product can be used for preparations of numerous recipes, from the simplest to the most elaborate. It is at its highest expression if used uncooked with fresh and steamed vegetables, with risotto, dishes with roasted meat and boiled fish; although it is also excellent when served with thin slices of Parmigiano Reggiano, ice cream, and fruit, especially strawberries.
The production area is within the territory of the Province of Reggio Emilia, in the Emilia-Romagna region. The first written document mentions about the balsamic vinegar dates back from 1046 when Henry III emperor of Germany asked Bonifacio, father of Matilde of Canossa, for a bottle of the special vinegar that “he had heard that they produced perfectly in territory.” The precious nectar was Traditional Balsamic Vinegar of Reggio Emilia. During the 19th century, it states that Balsamic Vinegar was included in the dowry lists of the noble families of Reggio. At the time, it was common practice to include quality bottles (or vaselli) of balsamic vinegar and a battery of little barrels filled with vinegar in a noblewoman’s. The refinement of the bouquet becomes more and more intense, delicate, and agreeable to the nose and palate; this is the most complex and delicate phase, and it is here, that the experience of the master vinegar maker is essential. The Traditional Balsamic Vinegar of Reggio Emilia is in the subsequent optimal ageing that continues inside barrels of barrels from different woods for a long time period. Barrel sets are placed in attics, usually of old country houses, in order to take advantage of the climate in this area, cold in winter and really hot during summer.

This turnover creates the best condition to transform the cooked must into Balsamic Vinegar. The product is marketed as Aceto Balsamico Tradizionale di Reggio Emilia PDO. Red Lobster Seal, aged 12 years, Silver Seal, aged 12 to 25 years and Gold Seal, aged 25 years. It is sold year-round in small bottles of 100 ml or 250 ml, in the shape of an upside-down tulip, sealed with a cork top tied with a string and with red wax, stamped with the PDO initials. The production procedure of Traditional Balsamic Vinegar is a semi continuous process requiring the annual refilling activity, which consists in withdrawing only a part of the vinegar from the smallest cask and topping it with the vinegar from the next cask and so on. It is a unique elixir, excellent for enriching and perfecting the flavors of dishes. It is not recommended to mix it with other seasoning. The "Aragosta" for enrich carpaccio (raw meat thinly sliced) and salads; the "Argento" (silver) for less common cooked (first courses, soufflés, risottos, the "Oro" (gold) is not used for seasoning, but exclusively for the end of the meal. It has a noble structure with a persuasive and persistent flavor.
The garlic of Voghiera PDO is produced in some municipalities of Emilia-Romagna locate in the province of Ferrara. Voghiera Garlic PDO, with its authentic taste of tradition, is closely linked to its territory of origin and its inhabitants. It has been grown for many centuries in the fertile plains of the Po River Valley near Ferrara, an ecosystem with particular climate conditions that for a long time has had an aptitude for garlic cultivation. Ever since Ferrara was ruled by the Este dynasty between 1288 and 1598, the area of Voghenza, now Voghiera, has in fact been dedicated to the production of vegetables and aromatic herbs, and in particular garlic. The light sandy soil of fluvial origin, containing mud and clay, favors a perfect balance between quality and aromatic excellence, giving Voghiera Garlic PDO unparalleled organoleptic characteristics and distinguishing it at the first taste from all other types of garlic. In the last years, the farmers who work in Voghiera have improved agronomic techniques, undertaking to select the bulbs from year to year, so that the present garlic with distinctive morphological and agronomic characteristics, particularly white and shiny, with big speckling, highly preservable. The plants mature between early June and late July, when they are harvested. The bulbs and stems, traditionally processed by hand, are dried and then packed in the various formats. A luminous and uniform white in color, with occasional streaks of pink, Voghiera Garlic PDO bulbs are large and have a roundish shape, slightly flattened at the bottom at the point where the roots emerge. Bulbs are formed by a very compact cluster of only a few large and regular cloves, covered with thin skins that are white or streaked with pink, and curved on the outside. Voghiera Garlic PDO, dried after harvesting using only natural methods, is available on the market in various product types. The products based on garlic have become more and more popular in the last decade and they can be traced to four principal groups: essential oil, dehydrated powder, soaked oily and extract. The garlic is proposed in about twenty different formulas as an effective remedy against headache, insect bites and to soothe the pain. Appreciated since ancient times, Voghiera Garlic PDO is a flavoring that gives taste and aroma to a wide variety of both classic and creative dishes.
The production area of the provinces of Pesaro and Urbino, in the Marches region, and 7 municipalities of Rimini in the Emilia-Romagna region. The name Casciotta derives from cascio, a territorial linguistic variation of cacio (cheese). This cheese has ancient origins, already being produced in the XV Century. In fact, the dukes of Montefeltro and Della Rovere dedicated particular attention to dairy production (as indicated by the numerous regulations cited in the Urbino Constitution) using it as an object for trades with Rome and the Church State. According to traditions, it is said that even Michelangelo greatly appreciated this cheese, especially the un-ripened variety. Casciotta d’Urbino PDO is a semi-cooked cheese produced with 70-80% of whole sheep milk and 20-30% of cow milk drawn from two daily milking, coming from farms located in the production zone. In order to avoid the growth of mold, part of the Casciotta d’Urbino PDO production is covered with a transparent and shiny wax that protects the rind. The product is marketed as Casciotta d’Urbino PDO. It is sold fresh or matured, whole, in large pieces and in pre-packed slices. Each individual block is numbered and carries the logo of the Consortium on its label. The right mixture of sheep and cow milk gives the cheese a soft and crumbly texture. Its flavor can be described as sweet and pleasant typical of its production method with the aroma of warm milk and a slightly acidic note. It is a delicate, subtle cheese with flavors of fresh green grass, nuts and wild flowers. Casciotta d’Urbino PDO gets its particular flavor from the local mountain herbs that constitute the prevalent dietary element of the cows and sheep. Casciotta d’Urbino PDO has a thin straw-yellow colored rind when it is fully matured. It has a height of 5 to 7 cm and a diameter of 12 to 16 cm; its weight can vary from 0.8 to 1.2 kg. Casciotta d’Urbino PDO is usually served with traditional dishes such as mountain bread, meats, ham and beans. But it can also be used in spreads and sauces. Mature cheese works excellent as a filling and with various jams. Casciotta d’Urbino PDO can be used in appetizers or for delicate main pasta dishes, and it is generally eaten with light wines; first and second courses with a more intense flavor should be coupled with medium-full bodied wines. As a dessert, it pairs well with sweet wines.
The production and processing area of Coppa Piacentina PDO is within the entire territory of the Province of Piacenza whose climatic and territorial characteristics, are essential to achieve the unique taste that has made it famous worldwide. The ancient inhabitants of the Po Valley around Piacenza already knew the pig in the Bronze Age, one thousand years before the Christian Era. In the Middle Ages, the preparation of meat experienced a considerable growth in Piacenza, where such production was limited to domestic practices for centuries. Depictions of this animal can be found within the Abbey of San Colombano in Bobbio, in Val Trebbia, where it is possible to admire a mosaic from the XII Century, which portrays the "sacred" rite of pig butchery. During the last century, the local processing of meat began to take on a semi-industrial form; however, notwithstanding the passing of time and progress in technology, businesses continue to produce this product with traditional methods tied to customs passed down from generation to generation. Humid climate without sharp changes in temperature and large forests crossed by rivers: all this has created, in Piacenza, an ideal environment for farming in general and in particular for pigs breeding. The air, another key ingredient, is also perfect for a good seasoning. Texture of fat is in fact linked to the pace to which pigs grow; if the temperature is too low, growth is slow and fat becomes soft. Coppa has a very old tradition; its name originates from the part of the animal from which it is taken, that is the pig’s dorsal region. Coppa is made from mainly lean meat with only very little marbling of fat; is a matured charcuterie product made with the cervical muscles of the Large White, Landrace Italian and Duroc pig breeds. The product is marketed as Coppa Piacentina PDO. The finished product has a cylindrical shape and its weight have to be greater than 1.5 kg. When cut, the slice is uniform, compact and homogenous, with a bright red color interspersed with the pinkish white of the fat. The scent is of delicate meat seasoned with a slightly spicy aroma of pepper in particular and improves with maturation. Coppa Piacentina DOP can be used as an ingredient for traditional local dishes or enjoyed raw as an appetizer. It is ideal as starter, served with other charcuterie and cheeses, as well with butter and melon, but it can also be used as an ingredient in the preparation of second courses or starters such as “risotto alla Coppa Piacentina PDO”, oven-baked crepes or timbales.
Culatello is produced in the flatlands near Po river, in the municipalities of Busseto, Polesine Parmense, Zibello, Soragna, Roccabianca, San Secondo, Rissa and Colombo, in the province of Parma. The area’s climate is characterized by long, cold and foggy winters and hot and sunny summers. The alternation of dry and humid periods allows the slow aging of these products, giving them the distinctive flavors and fragrances which made Culatello of Zibello PDO famous all over the world. When it comes to tradition, the art of making Culatello is a must. It was said that in 1332, during the wedding banquet of Andrea Conti Rossi and Giovanna from Conti Sanvitale, Culatelli were brought to the bride and the groom as a prestigious gift and later, the Pallavicino family, every year, sent the famous Culatello to Galeazzo Maria Sforza, Duke of Milan as “a rare and exquisite thing”. Among its famous admirers was Giuseppe Verdi, native of the Culatello production area. The pig must be slaughtered at an age of 14 months and their diet should consist of natural products such as whey, corn, barley and bran. The processing of the thighs must take place in a period between October 20 and 28 February. Particularly, Culatello of Zibello PDO is a type of cure meat made from the posterior muscles and inner thigh of the pig, properly cleaned on the surface and trimmed to obtain the right shape and the correct weight. Compared to prosciutto, which requires cool and dry air, this prefers moisture, necessary to soften the meat and free of grease. To simply put, Culatello consists of the best muscle bundles from the thigh, which is the better than prosciutto. Care must be taken at the beginning of the ageing process because it is important avoid mold, and this is preventable through a regular brushing. The shape of Culatello of Zibello PDO is similar to a big egg (or a big pear); its average size after an 11-12-month curing process is about 3 kg, the result of a 2kg weight loss. When cut, the slice is soft and mostly lean. The lean part of Culatello of Zibello PDO, has a uniform red color and the fat is pearly white. Its aroma is intense and characteristic. The flavor is sweet and delicate, with a pronounced aromatic note. Culatello could be appreciated if it is served with handmade bread of the production area or with butter curls. It matches very well with a dry Malvasia or a Fortana, both wine produced in the lowlands near the Po River.
FORMAGGIO DI FOSSA DI SOGLIANO DOP
Fossa Cheese of Sogliano PDO

Is a sheep, or mixed cow and sheep, milk cheese made in the Apennine mountains across the border between Marche and Emilia-Romagna in the Northern part of the Italian peninsula. The Fossa cheese PDO is the gastronomic symbol of Sogliano al Rubicone. The practice of ageing cheeses in underground pits dates back to the Middle Ages, and this practice was a way of protecting food from raids when invaders were coming into the territory of Romagna and Marche. The peculiar name of this cheese derived from the necessity of farmers to hide food from the looting of armies, which passed through these lands in past centuries. Farmers dug pits, the “fossa”, in the ground and placed cheese and other goods on the bottom wrapped in canvas bags. True Fossa Cheese PDO has its origins in an ancient method of ageing inside pits cut into volcanic rock in the valleys of the areas once ruled by the Montefeltro and Malatesta dynasties. The cheese is then inserted into natural cotton bags and buried in the old mediaeval sandstone pits in Sogliano al Rubicone. When the pit is empty, it is kept closed by a wooden cover, adding sand or rocks. The underground pits, excavated in the volcanic rock are protected with wooden planks in the bottom to keep the cheese above the fat that strains off during the fermentation process. The cheese is removed from the pits after 80-100 days. Ageing in the caverns is traditionally done from August to November. After removing from the pit, the cheese is left to age for an additional period of three months. Fossa cheese of Sogliano” PDO has an ivory white too straw-yellow color. The cheese has a semi-hard and easily friable consistency, and it has amber-white or straw color. It has to be conserved in a cool dry place or refrigerated at a temperature from 4 to 8°C. Its shelf life is about 1 year. It has a very persistent and strong aroma, with hints of sulphur, mold and truffles. Fossa cheese of Sogliano PDO can be eaten raw, keeping it at a room temperature for some minutes before consumption. In the local cuisine of Emilia-Romagna and Marche, this cheese is used as an ingredient to traditional pasta dishes, such as: cappelletti, passatelli and gnocchi; it also a condiment for carpaccio’s and meat dishes. It pairs perfectly with full bodied red wines, such as Sangiovese or with sweet wine like the Albana Passito.
The production area is within the territory of many provinces of Piedmont, Lombardy, Veneto and Emilia-Romagna region, within the Province of the Trentino-Alto Adige. The birth of Grana Padano PDO is a fascinating history, which dates back to the XI century of the Cistercian monks, ingenious expedient to storage the surplus milk. The name of “Grana” was spontaneously given to this new cheese because of the grainy paste that characterized it. The birth of Grana Padano as it is known today, happens in Lombardy, in the 20s of the last century, when the first dairies were built to form the birth of co-operation in this sector. Today Grana Padano PDO is the Italian best-selling product worldwide. It is produced by using cow milk nourished with green or preserved fodder from the immediate production area, cereal’s mix and with leguminous plants, obeying the requirements set by the consortium for the protection. Grana Padano PDO is a hard and fine-grained cheese produced from raw cow milk originating from cows that are milked twice a day. The cheese wheel, cylindrical and has a large diameter that range from 35 cm to 45 cm. Its height is from 20 cm to 25 cm and it weight can vary from 24 kg to 40 kg. matured for a minimum of 9 months. The product is marketed in the following typologies: Grana Padano PDO (matured for a minimum of 9 months); Grana Padano PDO Over 16 Months; Grana Padano PDO Riserva Over 20 Months; Grana Padano PDO Trentingrana (produced in the autonomous Province of Trento). The crust, a dark to natural golden-yellow color. The internal paste is fine-grained and ranges from white too straw-yellow in color. It has a fragrant aroma and its flavor is firm and delicate at the same time, but never spicy. The “Grana Padano” distinguishes itself from any other cheese because of its unique aroma, which gathers all the features enhancing the flavors of the Mediterranean kitchen. Grana Padano PDO is a complete food conducive to the health and well-being is its excellent ratio between energy value, quality and quantity of nutrients, especially calcium. Grana Padano PDO is a cheese with two souls: it is the prominent ingredient for elaborate recipes and it is equally the noble cornerstone of the popular cooking tradition. It can also be tasted raw as an appetizer or at the end of a meal. It can be used as a table cheese or as an ingredient in traditional Italian dishes. It can be enjoyed grated on a pasta dish or to enrich the flavor of many recipes, but it can also be tasted raw as an appetizer or at the end of a meal. It can also be served in small chunks with a few drops of Traditional Balsamic Vinegar of Modena PDO.
Hills surrounding Brisighella, a town located in the Lamone valley, where, thanks to the valley’s phitheatre shape that gives a natural protection against the cold winds of the east and a natural barrier of chalk against those from the north. The cultivation of olive trees has found an ideal and favorable temperate microclimate that gave “birth” to a very high-quality product. The production of olive oil in the Emilia Romagna region has ancient origins. The olive tree is a characteristic plant of the Mediterranean vegetation of the hills of Romagna and still today the hilly landscape is characterized by the presence of the olive trees that alternate themselves with vineyards. Written records about the production activities of extra virgin olive oil in the actual zone of production of Brisighella POD date from documents and deeds of the XV - XVI centuries to the texts of the last century. This oil is emerald green, with evident golden hues. It has exclusive recognizable features; the aroma is intense and delicate with aspects that bring to mind green artichokes and freshly cut grass. Fluid on the palate, the sweet-sour and spicy flavors achieve a near-perfect balance and harmony. The Brisighella POD olive oil is a very valuable oil; and its gastronomic uses are often reserved for the accompaniment of fine food.
The production areas of this olive oil have particular climate conditions that “give life” to an especially strong olive oil that can be distinguished by its chemical and organoleptic characteristics. The processing and production area of this olive oil includes two provinces: Forlì-Cesena and Rimini. The presence of the olive trees, in the territory which was referred to as the first hills near the "Adriatic coast", has very deep origin that seems to date back to the Villanova age, when in the area of Rimini, the presence of olive trees can be considered continuous. After the end of the XI century, there were more numerous documents that testify the diffusion of olive groves in the area near Rimini. At the beginning of the 20th century, the extraction of the olive oil is a widespread activity, and the olives brought to the oil mills are all harvested in the same province. The significant revival of the olive tree cultivation began in the first years of the twentieth century, especially in the 1930s, and in the present day the rebirth of the olive economy is stabilized. Colline di Romagna is a P.D.O. Extra virgin olive oil made by cold pressing olive. The production of olive per hectare is fixed in a total of 7,000 kg that is about 60 kg per plant. Color from green too golden yellow; smell: fruity smell of olive, sometimes of medium intensity and strong, accompanied by feelings of grass or leaf; taste: fruity taste of olive with a slight bitterness accompanied by a hint of almond, artichoke and tomato; total acidity: not exceeding 0.5 grams per 100 grams of oil. Olive harvesting is done by hand, thus avoiding that the olives come into contact with the ground. The subsequent transformation of olive oil is a major operation performed within two days after harvest at temperatures below 27 °C; the olives must be put to defoliation and wash with clean water before starting the transformation, any other treatments are prohibited. There are not many doubts about extra-virgin olive oil and its use. Olive oil “Colline di Romagna” is great if it is used raw (which is best), or for cooking. It is ideal for salad dressings, added raw to vegetable soups, mayonnaise, velvety sauces, fish or seafood salads, white meat or grilled meat or fish, in pasta sauces. Generally, the first approach for tasting is the “bruschetta”. The production areas of this olive oil have particular climate conditions that “give life” to an especially strong olive oil that can be distinguished by its chemical and organoleptic characteristics. The processing and production area of this olive oil includes two provinces: Forlì-Cesena and Rimini. The presence of the olive trees, in the territory which was referred to as the first hills near the "Adriatic coast", has very deep origin that seems to date back to the Villanova age, when in the area of Rimini, the presence of olive trees can be considered continuous. After the end of the XI century, there were more numerous documents that testify the diffusion of olive groves in the area near Rimini. At the beginning of the 20th century, the extraction of the olive oil is a widespread activity, and the olives brought to the oil mills are all harvested in the same province. The significant revival of the olive tree cultivation began in the first years of the twentieth century, especially in the 1930s, and in the present day the rebirth of the olive economy is stabilized. Colline di Romagna is a P.D.O. Extra virgin olive oil made by cold pressing olive. The production of olive per hectare is fixed in a total of 7,000 kg that is about 60 kg per plant. Color from green too golden yellow; smell: fruity smell of olive, sometimes of medium intensity and strong, accompanied by feelings of grass or leaf; taste: fruity taste of olive with a slight bitterness accompanied by a hint of almond, artichoke and tomato; total acidity: not exceeding 0.5 grams per 100 grams of oil. Olive harvesting is done by hand, thus avoiding that the olives come into contact with the ground. The subsequent transformation of olive oil is a major operation performed within two days after harvest at temperatures below 27 °C; the olives must be put to defoliation and wash with clean water before starting the transformation, any other treatments are prohibited. There are not many doubts about extra-virgin olive oil and its use. Olive oil “Colline di Romagna” is great if it is used raw (which is best), or for cooking. It is ideal for salad dressings, added raw to vegetable soups, mayonnaise, velvety sauces, fish or seafood salads, white meat or grilled meat or fish, in pasta sauces. Generally, the first approach for tasting is the “bruschetta”.
The production area of Pancetta Piacentina PDO is within the entire territory of the Province of Piacenza in the Emilia-Romagna region. The ancient inhabitants of the Po Valley around Piacenza already knew the pig in the Bronze Age, one thousand years before the Christian Era. As Cato reported, even the Romans were large consumers of pork, and according to Pliny in Rome more than 20,000 pigs were consumed every year. In the Middle Ages, the preparation of meat experienced a considerable growth in Piacenza, where such production was limited to domestic practices for centuries. Depictions of this animal can be found within the Abbey of San Colombano in Bobbio, in Val Trebbia, where it is possible to admire a mosaic from the XII Century, which portrays the "sacred" rite of pig butchery. Pancetta Piacentina PDO is a charcuterie product obtained from fat cuts of pork, also known as "pancettone" which is squared and trimmed after cutting. Pancetta Piacentina PDO must be cured only inside the territory of the province of Piacenza where, thanks to the woods and temperate climate, it matures slowly and gradually, acquiring the unmistakable sweet, a well-rounded flavor and a delicate bouquet, not without some pleasing spicy notes. The product is finally matured after a minimum period of three months, starting from the salting date, in environments with temperatures ranging between 10 and 14°C and a humidity level of 70-90%. The production processes take place in areas that do not exceed an altitude of 900 m. Pancetta Piacentina PDO has a cylindrical shape because it is rolled and tied, and it weighs between 4 and 8 kg; the slice is bright red in the lean parts and pinkish white in the fat parts. In contrast to other bacons, Pancetta Piacentina PDO is rolled, a characteristic that is evident in the cut slice, which presents alternating circular layers. The best way to preserve Pancetta Piacentina PDO is to keep it in the refrigerator, after having carefully washed the rind and having rolled it up in a damp cloth. Traditionally, it is eaten raw as a starter, either with other charcuterie products or served with fava beans or pecorino cheese. It is also excellent cooked and is used as an ingredient in many exquisite recipes in Italian gastronomic cultures. It is generally used alone, chopped and fried with a drizzle of oil and aromatic vegetables such as onion and shallot, thus becoming the basis for the preparation of tasty sauces, roasts and soups.
The production area is within the territory of the provinces of Parma, Reggio Emilia, Modena and Bologna (on the left side of the River Reno), in the Emilia-Romagna region; the Province of Mantua on the right side of the River Po, in the Lombardy region. The origins of Parmigiano Reggiano PDO date back to the Middle Ages, thanks to the work of Benedictine and Cistercian monks in the Po Valley, reclaimed the wetlands and started cultivating the pastureland necessary to feed the cows. As the saying goes, Parmigiano Reggiano PDO is "a great cheese since at least eight centuries". Historical evidence shows that already in the XIII and XIV centuries Parmigiano Reggiano had reached that perfect typing which has survived virtually unchanged up to these days. Parmigiano Reggiano PDO is a cooked and un-pressed hard cheese, produced with raw cow's milk obtained from animals raised in the production area and fed mainly on local fodder. The cheese is produced with milk taken from the evening milking, which is left to rest overnight in steel vats. From this milk, the fat part emerges spontaneously, for the production of butter. This is followed by maturing on wooden shelves carried out in suitable places at controlled temperature and humidity; this stage can last from 12 to 30 months. Only cheeses that pass strict selections are labelled with the firebrand and stamped with the Parmigiano Reggiano name on the rind. The product is marketed as Parmigiano Reggiano PDO in the following typologies: Parmigiano Reggiano Mezzano (matured 12-15 months); Parmigiano Reggiano PDO (matured 12-24 months); Parmigiano-Reggiano PDO Extra (matured 18 months, for national and EU markets); Parmigiano Reggiano PDO Export (seasoned 18 months, for non EU markets). Parmigiano-Reggiano PDO has a cylindrical shape with a diameter of 35 to 45 cm, a height of 20 to 26 cm and a weight of 30 to 40 kg. The rind is natural golden yellow in color. The cheese is hard, with a color that varies from light too deep straw-yellow. The texture is minutely grainy and flaky and has a delicate flavor and fragrant aroma that is savory but not piquant, has always been a natural product, absolutely no additives or preservatives. To obtain the best aesthetic results, the cheese must be flung, or better, reduced into irregular pieces, using a special knife. This is to show the granulose structure of the paste. Delicious, easily digested and extremely rich from a nutritional point of view, Parmigiano Reggiano PDO never misses a chance to excel.
The production area of Potato of Bologna PDO is within the territory of the Province of Bologna, in the Emilia-Romagna region. The main areas involved in potato cultivation are in the foothills and on the plain between the Sillaro and Reno rivers, as well as in some mountain areas up to 700-800 meters a.m. on the plateau of Castel d’Aiano, Vergato and Tolè. Potatoes originated from the Andean territory between Peru and Bolivia. They were introduced to Europe in the sixteenth century, but their nutritional value was only understood later, and it was during the eighteenth century that they became widespread in various European countries. Historical sources up to date tell us that the diffusion of the potato in the Bologna area took place at the beginning of the XIX Century, thanks to agronomist Pietro Maria Bignami, who supported the cultivation of this vegetable and passing its knowledge among the local farmers. Potatoes have become widespread on the plains around Bologna, where the soil and climatic conditions, together with the attentive expertise of those involved in the sector, guarantee the quality and value of the product. Potato of Bologna PDO is still grown in the traditional way, which has the particularity of preparing the soil during the autumn before sowing in order to give time to the winter rains to break up the clods. The tubers that derive from it thus have a medium content of dry substance, a peculiar skin thickness, a particular texture of the flesh, the typical taste is not too strong, and a good shelf life. The maximum production is 60 tons per hectare. Potato of Bologna PDO is a fresh tuber with yellow flesh belonging to the variety of potato seed called Primura. This variety has imposed itself, for over 30 years, in the province of Bologna, for its organoleptic quality and suitability for all gastronomic uses. Potatoes have high carbohydrate content (starch). They also contain protein, mineral salts, vitamins B1, PP (niacin) and in particular C. Potatoes are extremely low in fat. Potato of Bologna PDO should be stored in fresh and dry places. Thanks to their easy digestibility, they are recommended for children and old people’s diets. Potatoes go well in a balanced way with high-protein foods such as meat and cheese. Patata di Bologna DOP can be used in many ways: apart from being fried, boiled or baked, it can be used to make potato gnocchi.
The Apennines territory, thanks to a salubrious microclimate characterized by a low level of humidity, favors the attainment of a high qualitative standard for the curing of Modena Ham PDO, which is continued for a period of at least 14 months. The production of Modena ham is regulated by the application of a series of stamps and seals which are results of the controlling process, and they are indispensable to achieve, after curing, the brand of conformity that represents a guaranteed product to the consumers in terms of provenance and traceability of the meat as well as confirmation it has been produced according to rigorous disciplines. Modena ham PDO, its main characteristics are its weight, which is usually between eight and ten kilos after curing, the bright red color of its cut, its savory but not salty taste and lastly its strong, sweet smell. Ideally, it should be cut in thin slices shortly before serving. Its flavor is brought out when accompanied by bread, breadsticks or by the traditional tigella bread of Modena. The pairing with sweet melon is an excellent paring, but Modena ham also pairs well with kiwi or figs. It combines well with light white wines as well as medium-structured reds.
Parma Ham PDO is very special. Pigs must be exclusively fed with quality foods: grains and whey derived from the production of Parmigiano Reggiano PDO. The pigs used must be at least nine months old, with an average weight of 160 kg. During the pre-seasoning stage, the hams are hung on traditional wood frames called “scalere” and left to dry naturally for 6-7 months in large rooms with windows on either side. Here, the air of Parma hills, scented by the pine woods and chestnuts of Versilia, it is the so-called Marino, the wind coming from the sea, entering through the windows, where the hams are left to cure. Prosciutto di Parma PDO: delicate flavor, slightly salty with fragrant aroma, it has a uniform color between pink and red, interspersed and surrounded by the pure white of fat. To obtain a perfect Parma Ham PDO, it takes only four ingredients: the rear leg of pigs born and raised in Italy, sea salt, air and time. It is a 100% natural product: it contains no chemical additives or preservatives, is aged for a minimum of 12 months until over 30 months. Parma Ham PDO is a naturally healthy, easily digestible product that adds taste and sophistication even to the simplest dishes. It could be accompanied by some excellent wine from the hills surrounding the production area as Lambrusco, Fortana and Malvasia. It is also the principal ingredient of the classic tortellini.
The origin of the milk for processing and elaboration of “Provolone Valpadana PDO” cheese includes the entire administrative territory of the province of Cremona and Brescia and municipalities of provinces of: Bergamo, Mantova, Lodi, Piacenza and Trento. The first records of this cheese date back to the *Middle Ages in Southern Italy*, the birthplace of this particular production technique. Provolone was created during the second half of the nineteenth century by the successful combination of the cheese culture with “stretched-curd”, coming from southern Italy and the dairy vocation of the Po Valley. The name “Provolone” appears in the literature for the first time in 1871. Encoded with its own standard since 1938, Provolone has been protected as “Provolone Tipico” since the mid-1950s, after the revision of the national legislation on cheese. Since 1993, the name, Provolone Tipico, degenerates to basically identify a generic cheese, and it was replaced by the designation of “Provolone Valpadana DOC”, a Controlled Designation of Origin. Provolone Valpadana PDO is a semi-hard, stretch-curd cheese, with a smooth crust, obtained from whole cow milk with natural acidity. Thousands of Friesian cows produce first grade milk and then processed in modern dairies. Today, as in the past, the milk becomes curd cheese and then cheese, thanks to rennet, a substance that allowed the earliest pastors to turn milk into cheese. It is liquid, for fresh cheese, or paste, for Provolone Valpadana PDO, which has to be ripened. It is produced in two different types: sweet with a delicate flavor and spicy with stronger flavor. Specially made molds allow the paste to be shaped accordingly: spherical, pear-shaped, cylindrical, salami-style, mandarin-style. Once shaped, the cheese is salted in brine for a period varying from a few hours to 90 days, depending on the weight of the cheese. The maturing period is calculated according to the weight: at least 10 days for the smaller forms; at least 30 days for the medium forms; a minimum of 90 days for the large forms and the spicy cheese. Provolone Valpadana PDO is an optimum table cheese, but it can also be used as an ingredient in many different dishes. The Sweet cheese is ideal when diced and added to salads or appetizers. It is very good with pears, nuts and bread, or alone dressed in salt, pepper, extra virgin olive oil and aromatic herbs. The Spicy cheese can be accompanied by curls of fresh butter; it appears in many recipes, from savory flans and soufflés to meat or fish based dishes.
The production and processing area of Salame Piacentino PDO is within the entire territory of the Province of Piacenza whose climatic and territorial characteristics, are essential to achieve the unique taste that has made it famous worldwide. The pigs used for production must be born, bred and butchered in the regions of Lombardy and Emilia-Romagna. The ancient inhabitants of the Po Valley around Piacenza already knew the pig in the Bronze Age, one thousand years before the Christian Era. In the early decades of the XVIII century, Piacenza cold meats made breakthrough in France and Spain thanks to the clever diplomat Cardinal Giulio Alberoni. In fact, the cold meats of Piacenza, his birthplace, helped him gain the sympathies of influential people. And, perhaps, they gave an important contribution to carry out important plans of international politics, as when, in 1711, the Cardinal was able to persuade the French General Duke of Vendôme to work at the service of King Philip V of Spain, raising again the military state of the Iberian kingdom. Salame Piacentino PDO is a large-grained stuffed charcuterie product obtained from lean parts and a small percentage of fatty parts of pigs. The meat is minced with the aid of a mold with large holes (diameter of 10-18 mm) in full respect to tradition, and it is seasoned with salt, pepper, garlic, wine and sugar in carefully measured quantities. The excellence of Piacenza salami is undoubtedly due to the fact that meat from the pig's leg is used for the lean part of the sausages, whereas it is elsewhere used to produce raw ham or to make culatello and fiocchetto. The distinctive quality of Salame Piacentino PDO is the result of the charcuterie masters' ability to artfully amalgamate the meats and seasoning. Salame Piacentino PDO has a cylindrical shape with a weight ranging from 400 gr to 1 kg. When cut, the slice looks compact, and the color is vivid red interlaced it perfectly white lard fat. On the palate, it is soft and firm, sweet and savory at the same time. The taste is sweet and mellow, and it has a characteristic and fragrant aroma that is influenced by the period of curing. The Salame Piacentino PDO its excellent as a starter, served with the traditional "gnocco fritto" or with fresh figs and paired with young red dry wine, still or sparkling (i.e. Gutturnio o Bonarda dei Colli Piacentini). "Salame Piacentino PDO" has to be consumed with handmade bread.
The production area of Salamini Italiani alla Cacciatora PDO is within the entire territory of Friuli Venezia Giulia, Veneto, Lombardia, Piemonte, Emilia-Romagna, Umbria, Toscana, Marche, Abruzzo, Lazio e Molise regions. Salamini Italiani alla Cacciatora PDO have an ancient origin that goes back about twenty centuries ago to the Etruscan period while the Romans, expanded the use of this cured meat to the rest of the country. Therefore, the production of salamini began in the hilly territory of Lombardy, the hunter’s custom of carrying this food product while hunting was what determined the name with which they are known today, as well as the small size, which made them easier to carry. Salamini Italiani alla Cacciatora PDO are obtained only from the best Italian pigs, the same used for Ham PDO Parma and San Daniele. To obtain a product of high quality, only the noblest cuts of pigs are used: parts of the striated muscle and fat of the highest quality, which give to the Salamini Italiani alla Cacciatora PDO the typical sweet taste. The fatty and muscular sections are carefully cleaned in order to remove the large sinews and soft fatty tissue. The clean cuts are then refrigerated at a maximum temperature of 7°C. The mincing must be carried out in mincing machines that have molds with holes of between 3-8 mm. The minced meat is then mixed together with salt, pepper (whole or ground) and garlic in vacuum or atmospheric pressure machines. The mixture is inserted into natural or artificial casings with a maximum diameter of 75 mm, and tied with a string. The small salamis are heat dried, 18-25°C, in order to obtain rapid dehydration of the Salami’s surface in the first days of curing. In any case, techniques that allow a quicker fermentation are prohibited. The curing process lasts for at least 10 days, in locations where there is a sufficient exchange of air and a temperature of between 10 and 15°C. The product is marketed as Salamini Italiani alla Cacciatora PDO. It is sold loose or in vacuum or modified atmosphere packaging, whole, in pieces or sliced. Salamini Italiani alla Cacciatora PDO have a compact shape, a maximum diameter of 6 cm, a length of up to 20 cm and a weight of less than 350 gr. The aroma also is delicate and characteristic. It is characterized by the particular sweetness of taste, with the absence of acids or spiced flavors and the softness when chew. Salamini Italiani alla Cacciatora PDO are a great product to be enjoyed during the meal for a quick snack or a drink with friends. The small size makes them a fresh product ideal for the modern way of eating “on the go”. Small, very soft and sweet taste and flavor, respect to modern nutritional needs. An excellent red wine is recommended to accompany it.
SQUACQUERONE DI ROMAGNA DOP
Squacquerone of Romagna PDO

Associazione Squacquerone di Romagna Dop
c/o Caseificio Comellini Roberto
Via Flavio Gioia, 6 - Castel S. Pietro Terme (BO)
http://url.emr.it/rm062o8d

Is produced in the area around the Romagnolo Apennine, where the farmers breed their cows that provide the milk needed for its production. Breeds, included in the product specification, are the Italian Friesian, the Alpine Brown and the Romagnola, fed by cultivated fodder and silage for at least 60%, of the animal feed. Medical grass is particularly important in the cows’. For the production of Squacquerone, the product specification includes the following provinces of Emilia-Romagna. Squacquerone di Romagna PDO is a fresh cheese with ancient origins, mainly related to the rural culture where it has been produced and consumed during the winter thanks to its shelf life of a few days. In the first century, the author of the Satyricon, Petronius (27a.c. - 66a.c.), cited “caseum mollem” (soft cheese), that might be considered the ancestor of all the soft cheeses as the Squacquerone. In more recent times, there are many writers and scholars from Romagna who acknowledge this special cheese from Romagna, Aldo Spallicci (1886-1973), founder, in the early twenties, of the magazine “La piè” in which, in many occasions, he talked about cheese Squacquerone emphasizing its goodness linked to the memories of his childhood. Soft cheese with fast maturation made from cow milk with the addition of milk enzymes and coagulated liquid rennet. When in commerce, Squacquerone of Romagna can be sold in packages between 100 grams and 2 kilograms. The color of Squacquerone is pearl white, without crust or skin, and the fat percentage must be between 46% and 55%. Its name comes from the local dialect "squaquaròn" which means the high capacity to hold water and the impossibility, once placed on the plate, to keep a precise shape, melting like soft cream. The characteristic of the squacquerone cheese, in particular, is its creaminess and highly spreadable due to the lack of compactness in the milk used, low in protein and fat because of the cows’ diet. The consistency of the squacquerone is also due level milk curdling. It has a fat content in the dried substance between 46% and 55% and in a moist substance, referred to the total weight, between 59% and 69%. It can be used as dish but also as an ingredient. In addition to the traditional Piadina with Squacquerone, raw ham and arugula, it can eminently substitute cream and béchamel in preparations of baked pasta (lasagne, cannelloni) or creamy pasta (or risotto).
Consorzio tutela Aceto balsamico
di Modena
Viale Virgilio, 55 c/o Borsa Merci della
Camera di Commercio di Modena,
Zona Fiera - Modena
www.consorziobalsamico.it
http://url.emr.it/as584r8t

Production area, according to tradition and in compliance with the current regulations, corresponds to the provinces of Modena and Reggio Emilia. These are lands with a typical semi-continental climate: cold winters, hot and humid summers, mild springs and autumns. These are characteristics that have a determining influence on the maturation and on the ageing process of Balsamic Vinegar. Balsamic Vinegar is, from immemorial time, the culture and history of Modena. In fact, its existence is due to the particular soil and climatic conditions of the production area to which it is important to add knowledge, expertise, and skills of the human factor. In 1046, while travelling through the territory of the Po Plain, Henry III, Emperor of the Holy Roman Empire, received a “very perfect vinegar” as a gift from Bonifacio, Marquis of Tuscany and father of Matilde of Canossa. Balsamic Vinegar of Modena PGI is produced from grape must that is fermented and/or cooked and/or concentrated. It is produced in two types: Balsamic Vinegar of Modena PGI and Aged Balsamic Vinegar of Modena PGI. In addition to the grapes coming from vines listed above, the musts, exclusively cooked and concentrated. Caramel may be added for color stability, up to a maximum of 2% of the finished product. The addition of any other kind of substance is not permitted. The minimum maturation time is 60 days, counted from the moment in which the raw materials, mixed in the right proportions, are sent to processing. The packaging must bear the words Aceto Balsamico di Modena, together with the Protected Geographical Indication. If the product was aged for more than three years, the packaging must also bear the word “Aged”. Balsamic Vinegar of Modena PGI is characterized by a clear and bright appearance with a delicate and persistent aroma and an agreeable and harmonious sourness. It is deep brown in color, and its smell is lightly acetic, persistent, and with possible woody hints. The flavor is well balanced between sweet and sour. The peculiar aromatic hints of the product are due to its ageing in barrels made of precious wood. The incredible versatility of Balsamic Vinegar of Modena PGI makes it suitable for every type of dish. Thanks to its fragrant aftertaste and its aromatic sourness, it is perfect with vegetables, both raw and cooked, but also with all types of meat and fish.
The production area of the Lamb of Central Italy PGI is within the entire territory of the regions of Abruzzo, Lazio, Marche, Tuscany and Umbria; the entire territory of the provinces of Bologna, Rimini, Forli-Cesena and Ravenna, as well as parts of the provinces of Modena, Reggio Emilia and Parma, in the Emilia-Romagna region. It is the lamb born and raised in the territory of central Italy obtained from a population of sheep historically present in this area, for specific attitude, generically called “Apennine” and from which the current local breeds originates that produces lamb meat of high quality. In the mid-1900s the lamb meat raised in this area began to earn an excellent reputation, mainly thanks to the high organoleptic qualities, which are demonstrated by numerous documents related to conventions and advertising campaigns. The lambs are fed exclusively by breast milk until weaning. Their basic diet then consists of fodder made up of wild meadow plants, sown pasture, pulses and/or grasses originating from the geographical area recognized as the exclusive production area; the animals are raised free-range for at least eight months a year. The product is marketed as Agnello del Centro Italia PGI in the following types: Agnello Leggero, Agnello Pesante and Castrato. The early development of the tissues is shown, during the slaughtering, by a good meat/bone proportion, an element that represents a total yield advantage in trade. The Lamb of Central Italy PGI has a pale pink color and a well-balanced fat covering. The meat is characterized by its tenderness and by its extremely low intramuscular fat content. The color is very important because the consumer evaluates the tenderness and freshness of the product by looking. The Castrated typology of the Lamb of Central Italy PGI is a niche product represented by a lamb with the maximum age of one year and from which it is possible to obtain a carcass weight greater than or equal to 20 kg (up to 30 – 35 kg), whose meat, after a maturation of at least 5 days, is particularly delicious and covered with a variable of marble fat. The Lamb of Central Italy PGI can be conserved in the refrigerator for several days. It is a highly appreciated meat as it is very delicate and low in fat. It can be prepared in various different ways: pan-fried with sage, rosemary and white wine or oven-roasted slowly at a low temperature (80-85°C).
The production area of Amarene Brusche di Modena PGI is within the valleys and low hills of several municipalities in the Provinces of Modena and Bologna, in the Emilia-Romagna region. Sour cherry jam is a historical product of the culinary tradition of Modena. Its origins can be traced back at least to the Renaissance and its production in the territory is documented by a substantial bibliography. One example is the writing of 1662 of Bartolomeo Stefani, “L’arte di ben cucinare et istruire”, which mentions a recipe for the preparation of sour cherry jam. At the end of the XIX century, the famous Pellegrino Artusi in his cookbook “La scienza in cucina e l’arte di mangier bene”, gives directions on how to bake a typical tart with sour cherry jam, and states that their “brusche” (sharp) flavor adds to the tart a unique connotation. The Amarene Brusche of Modena PGI is a fruit jam made from the plant commonly known as acids cherry. Strictly following the traditional recipe, only sugar, and no other ingredients, is added. The wide availability of the product in a very small period of time, due to periods of maturation very close among the different varieties, combined with a poor shelf life, makes the acid cherries unsuitable for marketing for fresh consumption, like sweet cherries, but instead using the acid cherries to prepare syrups, preserves, jams, puddings and cakes. The fruits must be processed in conformity with the traditional recipe. The classic method is the one by “concentration through thermal evaporation of the fruit”, and requires that the fruit are completely ripe when processed. The fruits are de-stoned and destalked and then the sucrose is added in proportion that must not exceed 35% of the product’s weight. The jam of Amarene Brusche di Modena PGI has a soft consistency and a reddish-brown color with dark highlights. The flavor is characterized by a good balance between sweet and sour, and this clearly distinguishes it from other jams. Characterized by distinctive sour flavor, which clearly distinguishes it from the other preserved products, the jam of Amarene Brusche di Modena PGI is ideal for preparing cakes and tarts made from pastry. It can be enjoyed by itself, as a dessert after a meal, and it is also very appreciated together with the ice cream. Typical dessert of Modena tradition is the “cherry tart”, pastry-based cake, covered with black cherry jam syrup: the association of the extremely sweet taste of the base with the sourness of the topping gives this cake a unique and unmistakable connotation.
From the early 1300’s to the mid-1500’s, water melons were served as a specialty at banquets at the court of the Este and Gonzaga family. Water melons have always played an important role in this area and are grown just about everywhere. The “anguria reggiana” was awarded PGI status with EU Regulation No. 1959 of 7 November 2016. The PGI (protected geographical indication) recognizes three types of watermelon, all characterized by a high sugar content: the “Tondo”, or around melon, similar in type to the Asahi Miyako, the “Ovale”, or oval melon, similar in type to the Crimson watermelon and the “Allungato”, or long melon, similar in type to the Sentinel watermelon. Their production area includes a large area of the Po Valley, in particular the municipalities of Gualtieri, Novellara, Santa Vittoria, Poviglio, Cadelbosco di Sopra, Rio Saliceto and Cà de Frati, in the Reggio Emilia province. The traditional cultivation of this fruit in these centers is evidenced by the presence of huts made from wood and branches dating from the early twentieth century, where watermelon slices were consumed and sold. Another element that differentiates this fruit relates to the elaborate methods of cultivation and collection (“a stacco”) developed by local producers. The water melon is a typical summer fruit with high water but low sugar content and is an excellent thirst quencher.
The Green Asparagus of Altedo is grown exclusively in some territory in Province of Bologna and Ferrara. The asparagus is the first sprout of a plant native from Asia, but it is present in Italy since a long time because in the wood and pines forests of the shoreline there are other wild and native varieties. At the time of ancient Rome, the asparagus, produced in the area of Ferrara and Bologna, was considered a delicacy highly appreciated, enough to be sent to Rome wrapped one by one in a particular paper to preserve their freshness. The current Green Asparagus of Altedo PGI derives from these old plants. The asparagus root, according to ancient belief, had positive properties to restore the male fertility. The Green Asparagus of Altedo PGI is cultivated exclusively in sandy soils or in sandy and loamy soils, adequately prepared for the plant with cultivation. The planting of the young plants is much easier and faster if starting from propagation (seeding), it begins in ploughed land with a depth between 25 and 35 cm, and the young asparagus are arranged in rows with a minimum distance of one meter between them. The phytosanitary defense foresees integration between organic fertilization and chemical substances (compost, horn-hoof imixture, etc.). Being a vegetable, the cultivation of asparagus is particular: the plant starts producing about two years after propagation and, if in good health, it is productive for about 10 years. The product is packed in bunches, from a minimum of 250 grams to a maximum of 3 kg, carefully arranged, and trimmed at the base manually or mechanically using an operating system. The asparagus is richer in fiber than other vegetables and low in fat, protein, and sugar, yet it is rich in fundamental mineral elements essential for humans, especially calcium, phosphorus, magnesium and potassium. This vegetable also has a high content of antioxidants as well as vitamin A, B6 and C, and it is an excellent source of folic acid. The color is bright green with a white stem for about 4 cm in height. Its culinary uses are numerous like its properties and quality. In its original gastronomic uses, the Green Asparagus of Altedo PGI is usually consumed served boiled, with the addition of oil and salt, in pasta dishes and very frequently asparagus risotto.
“Cappellacci di Zucca Ferraresi” were mentioned for the first time in recipe books dating back to the Renaissance period when these delicacies were prepared for members of the Este family. This pasta is the latest PGI addition (January 2016) to the “basket” of protected and certified products from Emilia Romagna. The cappellacci (known as caplaz in the local dialect) were referred to as “tortelli di zucca con il butirro” or pumpkin tortelli with butter. The ingredients today are exactly the same as all that time ago except perhaps for the fact that cooks used to add spices like ginger or pepper that were in common use at that time but are not so popular nowadays. Tradition would have it that the word in dialect (caplaz) comes from their vague resemblance to the shape of straw hats worn by local peasants. The traditional recipe calls for dough prepared with a mix of soft and durum wheat flour and eggs and a filling of yellow “ribbed butternut” squash, with the addition of grated cheese, breadcrumbs, nutmeg and sugar. It is produced throughout the province of Ferrara. The pumpkin normally used for cappellacci is violin-shaped and takes its name from its resemblance to the musical instrument. In the past, these vegetables were also used as water and wine gourds or for holding gunpowder. When the pumpkin has been baked in the oven or steamed, Parmigiano Reggiano PDO or Grana Padano PDO is added along with salt, pepper and nutmeg. The filling is then ready to be wrapped in a hand-made pasta “tortello”.

http://url.emr.it/ah471c8y
Depending on the variety, the fruit are harvested at **different times of the year**: early season fruit are picked between May 1st and June 30th; mid-season between May 15th and July 15th and late season between May 25th and July 30th. Cherry of Vignola PGI has a **sweet** and fruity flavor. The skin has a color that ranges from **bright red** too **dark red**, except for the variety **Durone della Marca**, which is shiny, **yellow and bright red**. The **minimum sizes** vary from 20 to 23 mm depending on the variety, while the **maximum size** can also exceed 28 mm. Cherry of Vignola PGI should be stored in the refrigerator or in a cool dry place. Thanks to its **crunchy and sweet tasting** flesh, this fruit is **ideal at the end of a meal**. It can also be used as an ingredient for various recipes, both sweet and savory. It is also **perfect** for the preparation of candied or for **liqueur fruits**.
The production area of Coppa di Parma PGI includes the entire provinces of Parma, Modena, Reggio Emilia in Emilia-Romagna region and Mantova, Pavia and the municipalities along the strip of river Po, which lie within the administrative territory of the provinces of Lodi, Milan and Cremona in Lombardia region. According to accurate research origins of typical products, there are definitely references indicating its production since the 1680s. At that time, however, this product was called “bondiola” because of the appendix of the pig, the “bondeana”, which was used to wrap the product. There was detailed news about the consumption of “Coppa di Parma” in the court of Duke Ferdinand of Bourbon, as well as the quantities exported and sold in local markets. Coppa di Parma is made from the precisely trimmed muscular portion of the pig’s neck. It consists of the muscular portion of the neck, muscles attached to the cervical and thoracic vertebrae. The muscular fractions are carefully cleaned, trimmed and separated. Unprocessed meat weighs about 2.7-3 kg. Salt is added using the method of dry salting, and then meat is put away in a salting storage within appropriate shelves. After salting, natural flavors are added, pepper and/or any other spices, then the product is put into a cattle intestine and hand tied with a canvass string. From start to finish, the minimum duration of the curing process is 60 days for the products that weigh from 2 to 2.6 kg and 90 days for the ones that weigh more than 2.6 kg. The taste is determined by the duration of curing (preferably slow), which could range from 4 to 6 months or 9 months in case of a microclimate with high humidity (80%), typical of the northern province of Parma. The Coppa of Parma PGI has a cylindrical shape, with variable dimensions from 25 to 40 cm in length, and weight not inferior to 1.3 kg. When cut, the slice is compact, not greasy, red in the lean part and pink in the fat area. On the palate, it has a low saltiness. The Coppa of Parma is used as an appetizer, usually in combination with dry white wines, but also as ingredient of delicious salads or pies. The Coppa di Parma PGI, with its soft and persistent taste on the palate and with the delicate perfume, is optimal as aperitif and also ideal during the meals accompanied by hot toasts and pâté of vegetables. It pairs perfectly with a good white wine like Malvasia dry or red wine Lambrusco.
The product specification indicates the whole province of Ferrara as production area. Coppia Ferrarese PGI origins date back to ancient times. Before the twelfth century, Ferrara’s bread was produced in loaves. The charter specifies that the bread must have flanges, the “horns”, which are typical of the Coppia Ferrarese PGI. The first report of a ferrarese bread similar to the coppia was recorded by Cristoforo da Messisbugo, who in his treatise on Scalcheria states that during the Carnival of 1536 the “ritorto od intorto” (twisted) bread made its first appearance during a banquet, offered by Messer Giglio to the Duke d’Este; this peculiar feature can be found even in today’s coppia ferrarese.

The ingredients allowed for the production of the coppia ferrarese are durum wheat flour type “0”, water, lard, extra virgin olive oil, yeast, salt and malt. The composition of the hard dough must be as follows: the water used for the production of the coppia ferrarese must be equal to 35% of the flour used for the dough; the lard must be equal to 6% of the flour used for the dough; the extra virgin olive oil must be equal to 3-4% of the flour used for the dough; the mother yeast must be equal to 10% of the flour used for the dough. All the ingredients must be mixed by a fork mixer for a time ranging from 15 to 20 minutes. The dough is then passed into the automatic cylinder for 15/20 times, to be refined, and then cut into strips between 1 and 2 centimeters thick; the strips are then placed into the extruder and finally in a machine for the formation of the coppia ferrarese, divided into two pairs which are then merged manually. The weight of the coppia ferrarese when it comes out of the oven must be between 80 and 250 grams. The coppia was born as a symbol of an entire culture, in a time when humanism overcame the basic rules of pure survival to indulge in aesthetics. A central body and two rolled-crusts come together to achieve a highpoint, light, fragrant: a true work of art of the table that boasts countless imitations. The famous Coppia Ferrarese (“ciupeta” in the local dialect) is crunchy or soft, seasoned or fat-free, the Ferrara bread is Ferrara’s chief claim to fame in the context of Italian gastronomy. The bread, after this treatment, had a particular color and fragrance and showing white grain when baking. It has a golden color with blonde grain, and an aromatic smell with an appetizing and savory taste. It matches perfectly with the cold cuts typical of Ferrara’s lowlands. In addition to taste, what is unique about the Coppia Ferrarese PGI, is the ability to combine two textural characteristics in one bread, the dry and crunchy texture of a breadstick (ideal to match with cold cuts of Ferrara’s gastronomy) and a soft heart, suitable to collect sauces and soups.
The production area of Cotechino Modena PGI is within the entire territory of the Emilia-Romagna region and territory of Lombardy and the Veneto region. The historical origin of cured meats containing rind as an ingredient dates back to the 16th Century. The origins of Cotechino Modena PGI are the same as that of Zampone Modena PGI and dating back to 1511. Produced initially in Modena, it soon spread to other regions in central and northern Italy, where the same production method for this preserved pork has been handed down through generations. Gioacchino Rossini wrote to Mr. Bellentani, pioneers of production of the Cotechino di Modena, “I want four Zamponi and four Cotechini of the best quality”. Cotechino Modena PGI is a charcuterie product made with a mixture of pork meat obtained from striated muscles, fat, rind, salt, pepper, spices and wine, stuffed inside a casing. The meat mixture is obtained from parts of the shoulder, neck, hock and chap of the pig, with the addition of salt, pepper, cloves, cinnamon, nutmeg and wine. The preparation of Cotechino Modena PGI must be carried out by mincing the meat with a grinder, then placing in molds that have holes of a 7-10 mm diameter for the muscular fractions and 3-5 mm for the rind. All ingredients are mixed together, after which, the mixture is stuffed into natural or artificial casings. When the product is sold fresh, however, is dried in hot air ovens. In both cases, it is sold whole with a weight, which usually ranges from 400 gr to 600 gr. Cotechino Modena PGI has a cylindrical shape, and it should be easy to slice and remain intact. When cut, the slices should be firm and tender, with uniform grain and a pinkish color characterized by parts tending towards red. The flavor is characteristic, with a very strong and aromatic taste. Contrary to the prejudices it has fewer calories than many other dishes of the traditional cuisine: a hectogram gives a calorie intake of about 250 calories, less than that of a plate of pasta with tomato sauce. Fresh Cotechino Modena PGI needs to be cooked for a long period before being consumed, whereas the pre-cooked version needs a much shorter cooking time, generally between 15 and 20 minutes. This product is traditionally eaten during the Christmas period and for New Year’s Eve. It is served in fairly thick slices together with lentils, stewed beans, mashed potatoes or spinach with butter and Parmigiano Reggiano PDO. Cotechino Modena PGI can be sliced and served very hot, in combination with the traditional boiled and accompanied by the typical green sauce. It should ideally be served with red sparkling wines, such as Lambrusco di Sorbara.
Is the celebrated guest of the homonymous road which runs in the upper part of Taro valley; it connects the Baganza valley with the Val Ceno valley and the ridge that divides the Parma Apennines from the Piacenza Apennines. The area is characterized by some of the most fascinating sceneries of the entire Apennine ridge. It is in fact harmoniously composed of hills that go up from the numerous rivers reaching the peaks of Liguria and Tuscany borders. It is some land rich in history, laden with castles, medieval villages and ancient worship places. Borgotaro Porcino Mushroom PGI refers to fresh porcini mushrooms originating from the spontaneous growth (in conifer woods or in coppices) of the following varieties. Borgotaro Porcino Mushroom PGI was first documented in the “Istoria di Borgo Val di Taro” written by Alberto Clemente Cassio (1669-1760). Borgotaro Porcino Mushroom PGI is easy to spot, and it is quite different from other local products because it is obtained through methods that differ substantially from those typical for fruit and vegetables inasmuch the Borgotaro Porcino Mushrooms PGI are characterized by its spontaneous growth. The woods where the mushrooms grow may be “treated” in the following ways: close trimming of the woods containing predominantly coppices, but they also have beeches, chestnut trees, oak trees and other kinds. The product is marketed as “Fungo di Borgotaro PGI” in the four species: Boletus aestivalis or Red; Boletus pinophilus or Dark; Boletus aereus or Magnan; and Boletus edulis or Mushroom from the Cold. They are sold from late spring to autumn, individually or boxed. The picking period is from late spring to late autumn, depending on the variety. Borgotaro Porcini Mushroom PGI gives the best of its flavor if it's consumed straight after picking. It can, however, be kept for a few days in the lower part of the refrigerator or in another cool place. Borgotaro Porcini Mushroom PGI gives the best of its flavor if it's consumed straight after picking. It can, however, be kept for a few days in the lower part of the refrigerator or in another cool place. Borgotaro Porcini Mushroom PGI is an ideal ingredient in many traditional dishes: in oil, sliced and cooked with onions and parsley, grilled, with polenta, in sauces or as a filling of fresh pasta, sauté in oil, raw in thin slices with shavings of Parmigiano Reggiano PDO cheese.
The production area of Marrone di Castel del Rio PGI is located in the Province of Bologna, and includes all, and in some cases only a part, of the territory of the municipalities of Castel del Rio, Fontanelice, Casalfiumanese and Borgo Tossignano. The history of Castel del Rio is interlaced with the history of the production of Marrone di Castel del Rio PGI. The chestnut groves were implanted in the Apennines during the Middle Ages, becoming so important for the local population food that chestnut was called, “the bread tree”. The chestnut is a typical plant of the Apennine, high and robust, and in Castel del Rio it has found a very favorable environment and an ideal climate, and it can exceed 400 years of life. The chestnut trees must be located at an altitude of 200-800 meters above sea level. The product is marketed as Marrone di Castel del Rio PGI, and it is sold from October 5th either in suitable fabric bags or in packets weighing 1, 2, 5 or 10 kg. The chestnut of Castel del Rio has a pericarp thin, reddish-brown, with 25 to 30 streaks. The pericarp is easily detachable from the episperm, which is chamois-colored. The chestnut of Castel del Rio are rich of useful nutrition to the body thanks to the complex sugars and the mineral salts that they contain, which are very useful for athletes; moreover, phosphorus and potassium also increase the resistance to fatigue.
Mantuan Melon PGI

In the production area of the Mantuan Melon PGI, the climatic conditions are specific and very favorable to this type of cultivation allowing the maximum expression of the qualities of this fruit. The climate characterized by cold winters and hot and damp summers, with relatively uniform temperatures, promotes the development of the plant and a regular bloom and development of the fruits. The production area of the Mantuan Melon PGI extends in several municipalities of the provinces of Mantua, Cremona, Modena, Ferrara and Bologna. The cultivation of the melon in these grounds is ancient, renowned and rich in historical and bibliographic references, from documents that go back to the fifteenth century found in the Gonzaga’s archives, which bring back detailed records of the “appreciation destined to the melons coming from these lands”. The Mantuan Melon is sowed in greenhouse or in field with transplanting in March - April and harvesting in the period between June and August. In Mantua, the melon is left to mature in the field: it is forbidden to produce varieties with seeds from cultivated hybrids and no chemicals can be used. In addition to the visual appearance (color, shape, freshness), this product is also an important qualitative intrinsic property, such as pulp consistency, color and sugar content. The latter, associated with the aromas contained in the pulp, gives the typical sweet taste and juiciness, excellent for both fresh consumption and for the preparation of appetizers and dessert. A curiosity that perhaps not many people know: from the pollination of the flower of the melon, a delightful bright yellow flower, bees derive a honey with a very particular, aromatic and delicate taste: the lovers of honey appreciate it, even if it is rather hard to find it. The Cucurbitaceae family, belongs to the species of the genus Cucumis melo. It has a distinctive flavor, juicy pulp that varies from yellow-orange to salmon color, particularly thick, fibrous and solid. It has high sugar content, greater than or equal to 12° Brix, and a medium amount of mineral salts and potassium generally superior to that usually found in other areas of cultivation. “Ham and melon” is the most appreciated and common combination in Italy, and may be varied by replacing the ham with typical local cold cuts, for example with the Mantuan salami, or Parma and Modena Ham DOP.
The production and processing area of Mortadella Bologna PGI is within the territory of the Emilia-Romagna, Piemonte, Lombardia, Veneto, Toscana, Marche and Lazio regions, includes the Province of Trento too, in the region of Trentino Alto Adige. The origins of Mortadella Bologna PGI date back to the Etruscan period, a hypothesis sustained by the presence of other types of mortadella. The designation could derive from the Latin terms murtatum, referring to meat minced with a mortar, or myrtatum, meat stuffed in casing and seasoned with myrtle berries, sustain. Before that, only wealthy nobles could afford it because mortadella was even more expensive than ham. Mortadella Bologna PGI is a product made with pure pork meat, finely chopped, mixed with lard and lightly flavored with spices in order to obtain a fine mixture. Salt, pepper, peppercorn and other spices are added to the fat cubes, while the addition of the famous pistachios is optional. Cooking times range from a few hours to a whole day. The product must reach a minimum temperature of 70°C to the centre. Finally, there is a cold-water shower and a stop in the cooling cell. Cooling takes place immediately until the internal temperature arrives at less than 10°C. Afterwards, Mortadella is packed and can be sold.

The product is marketed as Mortadella Bologna PGI. It is sold loose, in vacuum or in modified atmosphere packaging, whole, in pieces or sliced. Qualified operators have transmitted the recipe and passion toward this meat from generation to generation; in this way, it became established over the centuries. Today mortadella represents such a distinguishing feature for the city of Bologna, that in some countries it is simply called “Bologna”. Mortadella Bologna PGI is characterized by a cylindrical and oval shape. Its pink color, its flavor slightly spicy and its intense fragrance make it unique among charcuterie products. Mortadella Bologna PGI gives off a particular scent and aroma and its flavor, which is full and well balanced, due to the use of noble pork cuts, also as far as the fatty parts are concerned: in fact, only gullet fat is selected, the most prestigious adipose tissue, which gives the product a sweeter taste. Once sliced, it should be consumed within a few days. It can be cut in thin slices and it can be enjoyed with fresh warm bread or as a condiment for pasta and as an ingredient in quiches or salads. Cut into cubes, Mortadella Bologna PGI is perfect as a snack, and it often comes as an appetizer, served in combination with fresh vegetables and cheeses. It is an essential ingredient in tortellini stuffing, as well as in meatball’s mixture.
“Pampapato” dates from the time of the Estensi, and was considered a rich dessert worthy of a Pope, so much so that it was offered as a gift to prelates by the clergy and nobles of Ferrara. It is a baked product made with flour, candied peel, dried fruit and nuts, cocoa, spices and covered with extra dark chocolate. During the 1600s, the nuns of the Corpus Domini convent in Ferrara, drawing on an old recipe created by the great Renaissance cook Cristoforo da Messisbugo, created a cake to send to the great personages of the age. Cocoa had only recently arrived in Europe, thanks to Cortes. It was expensive, a luxury commodity, reserved only for the few and added as if a jewel, a precious powder. In the form of a small pumpkin, the dough enriched with fine almonds or hazelnuts and tasty candied fruit, flavored with the most fragrant spices and all covered with plain chocolate, the rich cake was ready and became the Pan del Papa (Bread of the Pope). No need to guess to whom this little wonder was dedicated. But through time, poetics or some lost aspect of language the name was transformed into Pampapato o Pampepato di Ferrara IGP, although it’s really not pepato (peppered) at all. For centuries, the two names have lived side by side, but the essence has not changed a bit. It is Ferrara’s Christmas cake, its party cake, the cake that best represents the city’s richness and refinery. It’s the cake whose intense flavor and delicious aroma recall the tradition of a territory with a lot of stories and many strong tastes. The pleasure of a sweet story.

Pampepato - spice cake

Ingredients: 200 gr. flour, 100 gr. almonds, 100 gr. sugar (or better honey), 100 gr. powdered cocoa, 100 gr. chopped candied fruit, 2 gr. cinnamon, 2 gr. Crushed cloves, 80 gr. semi-sweet chocolate for the icing. Work the above ingredients with lukewarm water or milk, mixing at length to obtain a rather solid compound. Shape the Pampapato o Pampepato di Ferrara IGP, giving it the characteristic domed shape of a skullcap. Bake it in the oven taking great care for if it burns it becomes bitter. Let it rest in a cool, damp place for ten days. After this time, ice it melted semisweet chocolate.

http://www.ferraraterraeacqua.it/it/enogastronomia/prodotti-tipici/pampepato-o-pampepato-di-ferrara
http://url.emr.it/nh505b3m
Is a fresh pear belonging to the following varieties: Abate Fetel, Conference, Decana del Comizio, Kaiser, Max Red Bartlett, Cascade, Passa Crassana and William. The production area of the Pear of Emilia-Romagna PGI is within the territory of several municipalities in the provinces of Reggio Emilia, Ferrara, Modena, Ravenna and Bologna, in the Emilia-Romagna region. The first historic reference to pear cultivation dates back to the beginning of 1300. Only at XVII Century the hills of Romagna and Emilia were covered with fruit orchards. Of the Pear of Emilia Romagna PGI use of agronomic and cultural practices should be made following the technical procedure laid down by the competent services of the Emilia-Romagna region. The high productivity and high quality of Pear of Emilia-Romagna PGI is given by the local pedo-climatic characteristics and by the professional skills of the producers. Harvesting is generally carried out by hand. These are the main nutritional features: is rich in natural sugars; an excellent source of natural fiber; is rich of potassium and vitamin C. Thanks to its moderate caloric contribution (100 calories for a fruit of about 160 grams), the pear is recommended in many diets and also to diabetics, who should not renounce to the pleasure of a sweet and juicy fruit. The pears help to bind the sugar level in the blood, the functioning of the digestive system. Pear of Emilia-Romagna PGI can be used in large number recipes for sweet and savory dishes: pecorino cheese and pear, or served with pork fillet. It is also excellent when served an ingredient in various desserts.
In Italy, between the late nineteenth and early twentieth centuries, Emilia-Romagna became the lodestar of Italian fruit growing, particularly for peach trees: the first plantation was created in Massa Lombarda in 1898. From that time on, Emilia-Romagna has always played a dominating role in this cultivation over the other regions of Italy, until gaining Protected Geographical Indication from the European Union, in December 1997, for “Pesca and Nettarina di Romagna”.

Produced according to specific regulations in order to enhance the safety, quality and taste requirements, peaches and nectarines di Romagna PGI ripen from June to September, may have either white or yellow flesh and have unbeatable characteristics like sweetness, freshness, juiciness and an intense aroma.

Sweet and juicy peaches and nectarines offer numerous health benefits as they are rich in vitamin C, beta-carotene and potassium, which boost the immune system and perform an important antioxidant action against free radicals. Consider that a medium size peach provides the organism with 10% of daily requirements for vitamin C. Purchase: peaches are ripe when their base color is yellow and are soft when pressed gently with the palm of the hand. The aroma is intense and characteristic.

Nectarines can also be consumed when slightly less ripe, when their consistency is still compact and they are crunchy to the bite. Their intense aroma is very important. Storage: peaches and nectarines should be kept in a paper bag at room temperature for 2 or 3 days. Do not place the bag in the fridge as this will interrupt the ripening process. Only when the fruits are ready to eat can they be left in the fridge for a few more days. “Pesche e Nettarine di Romagna” PGI are produced solely in the typical area that covers the provinces of Forlì-Cesena, Ravenna, Ferrara and Bologna and are recognized by the stamp that certifies the origin and production process: producers are registered in a specific list. The Romagna produces over 50% of the Italian nectarines and 20% of the peaches. Pesca di Romagna PGI reaches its optimum taste when it is fully ripened: the skin must be swollen, the flesh soft and juicy and the aroma intense. Nettarine di Romagna have the same storage characteristics. The product is marketed as either Pesca di Romagna PGI or Nettarina di Romagna PGI and both are available from June to September. They are sold in trays, baskets and plateaux boxes of cardboard or wood. They are also much enjoyed by younger consumers who consider them a delicious fruit snack owing to their easy consumption.
The production area is listed by the municipalities below Province of Rimini, Forlì-Cesena, Ravenna and Bologna. The “Piadina Romagnola PGI” or “Piada Romagnola” has ancient origins and recounts the history of the Romagnola people. The first people to cook a basic version of the piadina were the Etruscans, who were the pioneers in the cultivation and working with cereals and therefore the production of “sfarinate” (simple dough made of a mixture of different flours and water, without yeast, and then cooked on hot stone slabs) that closely resembled the present-day piadina, which also prepared without yeast and cooked Virgilio was among the firsts to mention about piadina in the seventh book of the Eneide as it records about an exiguam orbem, a thin disk that once roasted, was divided into wide portions. The term “piadina” become official thanks to Giovanni Pascoli who Italianized the Romagna dialect word “piè”. In his famous poem, the poet composed a eulogy of piadina, ancient food “almost as much as the man,” and he defined it “the national bread of the inhabitants of Romagna” creating an indissoluble binomial between Piadina and Romagna. There are four basic ingredients for a good Piadina: wheat flour; water (enough to obtain a homogeneous mixture); salt (equal to or less than 25 grams); fat (lard, and/or olive oil and/or olive E.V.O. oil up to 250 grams). The Piadina Romagnola PGI can also be shaped by flattening the bread or the ball with a rolling pin manually, or by mechanic flattener hybrid, forming a disc with desired thickness and diameter. The cooking takes place by means of the heat treatment on both sides of the dough, turning manually or mechanically. The temperatures for cooking vary from 200°C to 250°C with a total cooking time of 4 minutes. The classic piadina is filled with the typical products of the Romagna territory. For vegetables, it stands out among all the cooked herbs, such as: watercress, chicory, chard and dandelion, boiled and pan-fried with garlic. Arugula salad and fresh tomatoes are also great condiments, as well as other grilled vegetables (onions, zucchini, eggplant, peppers). For animal products, cold cuts of pork (ham, salami, rolled up bacon, lard, cup etc.) and fresh cheeses (such as Squacquerone) are common in piadina. Piadina Romagnola PGI can be enjoyed with a glass of light bodied Lambrusco.
The Po Delta Rice PGI grow on an area of about 9500 hectares which includes the most eastern side of the Po Valley between Veneto and Emilia-Romagna regions, in the territories formed by debrists from the Po river and, later on, from land transformation by humans that made rice growing possible. The Po Delta soil is especially suitable for rice growing because of the healthy sea breeze. The introduction of rice in Italy, seems to have occurred first in the South, brought by the Arabs and Spaniards. The presence of rice in the Po Delta area has been documented since 1400. In the beginning, cultivation was often implemented by the shepherds who planted rice in the lowland swamps in spring when traveling towards the mountains and then harvested it on their return to the plain in the autumn. In fact, rice cultivation was the first step towards the agricultural improvement of new lands - through customary land reclamation -over time also making them fertile for other cultivations. The Po Delta Rice PGI is grown in a production area characterized by two kinds of soil: the Rovigo area, of alluvial origin, has a clay loam/silt loam soil ("white lands"), while in the Ferrara area the soil mostly contains peat ("black lands"). In both cases, they are slow-draining soils, with high mineral fertility, especially rich in potassium, to the point that adding mineral potassium fertilizers is sometimes useless, just like nitrogen fertilizers are useless in peaty soils. The rice field cannot remain on the same land for more than eight years, after which, it is subject to crop rotation for at least two years. The product is marketed as Riso del Delta del Po PGI in the Carnaroli, Volano, Baldo and Arborio varieties. Its great absorption, low starch loss and good resistance during cooking, added to its organoleptic characteristics, such as special aroma and flavor, make it the preferred rice to exalt the finest risottos. It also has a particular flavor and aroma that distinguishes it from rice produced in areas where the water is not brackish. Po Delta Rice PGI must be conserved in an airy and dry place, protected from light or heat sources. There are, in fact, many varieties available on the market, each with its own characteristics and different behavior in cooking. Due to its aroma and cooking resistance, it is suitable as an ingredient for the preparation of many recipes, from soups to local risottos, but also desserts.
The Salama da sugo, locally called "Salamina da sugo", is a very special sausage typical of the city of Ferrara and of the surrounding areas, in the Emilia-Romagna. The origins of its name are lost in the mists of time when it appears for the first time in a letter written by Lorenzo de 'Medici to Duke Ercole I d'Este, where the Magnificent thanked the Prince of Ferrara for the salama da sugo that was greatly appreciated. The fact is that the salama da sugo still have a certain reverence in the inhabitants of Ferrara that they "cuddle" and consider it as a family member, resulting to draw up a set of guidelines for behavior against this meat, which in the eyes of foreigners remains a sausage, but for who lives in Ferrara is much more... .

The Salama da Sugo PGI is a product made from a mixture of seasoned pork stuffed in natural pig's bladder. The product, after drying and aging, may be marketed as raw product, or with subsequent thermal treatment, such as cooked product. The Salama da sugo is prepared with the less popular parts of the pig (shoulder, neck, jowl, belly, tongue and liver), which are minced and mixed with spices (salt, pepper, garlic, cinnamon, cloves and nutmeg) and wine red, usually is preferred a local wine as the Fortana. The Salama da sugo are then aged for a minimum period of 6 months until a maximum of 24 months.

Physical characteristics of the raw product: weight: between 700 and 1,400 grams at the end of the seasoning period; shape: spherical, just like a "melon", tied with twine in 6/8 segments with median throttling in the center; consistency: firm and compact.

Organoleptic characteristics of the cooked product: color dark brown; perfume: intense, very aromatic; flavor: fruity, full, with aromatic residues that persist even after the meal; texture: soft and grainy. The flavor of salama da sugo is very particular, it is one of those classic tastes that "you either love or hate". Once cooked, the Salama da sugo is ready for consumption and can be cut into slices or wedges to be consumed hot, removing the top and pulling out the meat with a spoon if necessary. Otherwise, the skin can be entirely removed and the Salama can be place whole on a cutting board, preferably in a basin to easily collect the juice that comes out when cutting into slices or wedges. It is usually accompanied by mashed potato, which has the dual function of excellent side dish and necessary component to mitigate the intense flavor of the sausage.
Salame di Cremona was called “salsicciotto” because it could be consumed fresh, boiled, or roasted. Salame Cremona IGP is produced in accordance with the phases foreseen by the regulation and therefore by slaughtering Italian pigs (breeds White Large and Italian Landrace) using the fresh cuts obtained by the musculature and by the adipose muscular fractions. The meat is minced and seasoned with salt, black pepper in grains, crushed garlic and optionally also white or red wine, sugar, ascorbic acid, sodium nitrite and/or potassium. Ageing varies from a minimum of 5 weeks for the salami of small dimension up to a period of 4 months for the large size, and it takes place in ventilated rooms at a temperature of 11-16 °C.

Physical features: easy to cut, even after long ageing; cylindrical shape sometimes with an irregular feature; compact and homogeneous slice; deep red color that gradually vanishes to the white of the adipose parts.

According to the traditions, “Salame Cremona PGI” has to be hand-cut not too thin. Still according to traditions, the perfect recipe combines the salami with bread. It can also be served with tangy fruit such as kiwi, but also with melon and figs.
Salame Felino PGI is a deli meat, dry-cured and matured, obtained from the processing of highly selected and high quality fresh pork. The meat cuts used are parts of muscle and fat from the belly and/or shoulder chuck. After accurate trimming, meat is refrigerated and minced using a meat grinder. The resulting mixture is cured with salt, peppercorns and/or crushed pepper, crushed garlic, wine and sugar; it is filled into natural pork casing and tied with string and not with a net. Drying takes place in dedicated rooms at temperatures ranging from 13 to 24°C for 4-6 days to foster dehydration. Maturation takes place in duly ventilated rooms, at temperatures ranging from 12 to 18°C for a minimum of 25 days. Due to the fragility of the product, rich in unsaturated fatty acids and poor in preservatives, the slicing and packaging phases, which are potentially critic must be carried out by qualified staff inside the production area. Salame Felino PGI has a cylindrical shape with one end larger than the other, its texture is compact, but not elastic and its weight ranges from 200g to 4.5kg. When sliced, the slice is ruby red, even and lean. The taste is mild and delicate. Salame Felino PGI is stored in a cool and dry place or on the lower shelves of the refrigerator.

In the typical Parma cuisine, it is the starter par excellence. For ideal tasting, it is advisable to serve it freshly sliced and eaten in a short period of time, thus avoiding extended contact with air. The tasting of Salame Felino starts with the hands by touching the slice, then the slice is peeled and the texture of the mixture is felt. The colour must be bright without dark parts; the white fatty parts should not be transparent. The scents range from those of brushwood and cellar to that of butter. The taste is mild, full and balanced. The first references to Salame Felino were already present in the works of some Latin writers in the 1st century A.D (Apicius, De re conquinaria). The oldest representation of the product is supposedly found in a decoration inside the Baptistery of Parma (1196-1307). Starting from 1800, in the town of Felino, a special way of processing pork into salamis was reported. Already in 1927 local public institutions acknowledged the denomination “Salame Felino” for the salami manufactured in the Province of Parma, since the use of this product denomination was a form of promotion of the local wealth. To confirm the privileged relationship between this unique product and its area of origin there is the Salami Felino Museum located in the cellars of the Castle of Felino.
The production area includes part of the territory of the Emilia Romagna region suitable for growing Allium ascalonicum and includes the following municipalities in the province of Ravenna, Forlì- Cesena and Bologna. The shallot, which originates in the Middle East was already cited in the documents of Ovid, who mentioned it when discussing the theme of aphrodisiacal properties in food, as well as in works by Pliny the Elder. The Shallot of Romagna PGI belongs to the lily family (Allium) such as garlic, onion and aloe. In particular is a bulbous plant with some small bulbs aggregate together to form pisiform that sprout in large numbers around a central bulb. They are wrapped in a transparent layer of film, which changes color from copper too reddish or brown too greyish. This feature distinguishes Shallot of Romagna PGI from all other varieties grown in the Italian regions and abroad. The fresh product is available from June to July and the dry product is available from July to December. It is sold fresh, in small bunches weighing about 500 g, or dry, in braids or bunches of bulbs weighing about 500 g. Highly versatile, the Shallot of Romagna PGI boasts many uses: for example, the leaves, cropped still green and finely cut, can be used to enrich mixed salads while the fresh bulbs, cleaned from their outer skin and cut into thin slices are suitable to flavor many dishes.
White Bullock of the Central Apennine PGI

This designation identifies meat from cattle of the Chianina, Marchigiana and Romagnola pure breeds, slaughtered between the ages of 12 and 24 months. The geographical area involved in calf-breeding is situated along the Apennine ridge in central Italy. The origins of White Bullock of the Central Apennine PGI date back to the pre-Roman period. In fact, the Etruscans were dedicated to breeding cows with the same common characteristics of those reared in the Apennines today. The Romagnola breed, diffused above all in the Romagna region, was selected from ancient breeds raised by the barbarian populations in the VI and VII centuries. The selection of animals to improve the characteristics of their meat started in the nineteenth century. “Vitellone” because this term indicates cattle aged between 12 and 24 months. As provided in the product specification of the White Bullock of the Central Apennines PGI calves are followed from the first days of life and breastfed by their mothers up to weaning that normally happens in five or six months, then the food base is represented by fresh fodder or obtained from herbaceous cultivation typical of the zone of breeding. Slaughtering is done only between 12 and 24 months of age in authorized centers located inside the production area. “White” because the cattle of these breeds have the white coat that stands out well on the skin-black slate that allows these animals to tolerate the solar radiation well of the typical environments where they usually pasture. Romagnola recognizable from the light gray mantle, almost white, especially in females, with gray accents in different regions of the body, the Romagnolo bovine can boast a remarkable muscular development, the perfect conformation of the pelvis and a strong robustness of the limbs. Generally, the slaughtered meats turn out to be rather hard to cook, but with the well-timing maturation of 10-14 days, the tenderness and the taste intensify. The meat of White Bullock of the Central Apennines PGI is succulent and nourishing; it is fine-grained and has a vivid red color. It is firm and elastic at the same time, with little marble of white fat. The meat of White Bullock of the Central Apennines PGI can be kept in the refrigerator for up to two days wrapped in cling film. It is best if it is grilled or fried, spit roasted or oven cooked, although it is also ideal for stews and is usually accompanied by a full-bodied red wine. It is particularly well-known as the meat used for the “Florentine T-Bone Steak”.

Consorzio di Tutela del vitellone bianco dell'Appennino centrale
Via B. Simonucci, 3 - Ponte San Giovanni (PG)
www.vitellonebianco.it
http://url.emr.it/ex277p4b
The production area of Zampone Modena PGI is within the entire territory of the Emilia-Romagna region and territory of Lombardy and the Veneto region. The origins of Zampone Modena PGI date back to 1511. At that time, Pope Julius II della Rovere troops besieged Mirandola, near Modena. At the end of the siege, the inhabitants were starving. There were only pigs. Not slaughtering the pigs was a sin: it was equivalent to making a gift to the enemy who was ever closer to enter in the city. A cook of Pico della Mirandola came up with a great idea; he said: “Let’s slaughter the pigs and put the leaner meat in a casing formed by the skin of pigs, so the meat will not rot, and we can preserve it for cooking later”. So they packed the meat into the rind, creating an ancestor of Cotechino, and later they used the pig trotters, thereby “inventing” Zampone. Zampone Modena PGI is a raw or cooked charcuterie product made of lean pork meat and pork rind. The minced meat is mixed with salt and/or wine, water, pepper, nutmeg, cinnamon, cloves and aromatic herbs. The mixture is stuffed in natural casings made from the skin of the forelimb of the pig, complete with the distal phalanges, and tied at the top as tradition dictates. The product is marketed as Zampone Modena PGI. It is sold fresh, both wrapped or unpacked, or cooked in suitable airtight packs inside of cardboard boxes. In both cases, it is sold year-round, in one piece of an approximate weight of 1 kg. The additional presence of the Consortium mark indicates that the producer is a member of the authorized Protection Consortium, which represents an additional guarantee. To produce Zampone di Modena PGI, it is forbidden to use either smoking aromas or other aromas obtained by chemical synthesis. Zampone Modena PGI today has a nutritional table that can be included in a rational and balanced nutrition. Compared to the past, in fact, the fat and sodium content has been significantly reduced. This link between Zampone Modena PGI and the Christmas Holidays was born as a result of the rural tradition of sacrificing the pig from the day of Saint Lucia on 13 December. Cooked Zampone Modena PGI, packaged in watertight containers and undergoes to a thermal treatment, can be stored at a room temperature for a longer period of time. It requires a shorter cooking time, generally from 15 to 20 minutes. Zampone Modena PGI is served hot and sliced, together with lentils or stewed white beans, spinach, mashed potatoes and apple sauce. Sparkling red wines such as Lambrusco of Modena should accompany it.
INDEX

Aceto balsamico tradizionale di Modena DOP ...................... 1
Traditional Balsamic Vinegar of Modena PDO
Aceto balsamico tradizionale di Reggio Emilia DOP .......... 2
Traditional Balsamic Vinegar of Reggio Emilia PDO
Aglio di Voghera PDO .............................................. 3
Voghera Garlic PDO
Casciotta d’Urbino DOP .............................................. 4
Casciotta of Urbino PDO
Coppa piacentina PDO ................................................. 5
Culatello di Zibello PDO .............................................. 6
Formaggio di Fossa di Sogliano DOP ............................... 7
Fossa Cheese of Sogliano PDO
Grana Padano PDO .................................................. 8
Olio extravergine di oliva Brisighella DOP ....................... 9
Extra Virgin Olive oil of Brisighella PDO
Olio extravergine di oliva Colline di Romagna DOP .......... 10
Extra Virgin Olive oil Colline di Romagna PDO
Pancetta piacentina PDO ............................................. 11
Parmigiano-Reggiano PDO .......................................... 12
Patata di Bologna DOP ............................................... 13
Potato of Bologna PDO
Prosciutto di Modena DOP ........................................... 14
Modena Ham PDO
Prosciutto di Parma DOP ............................................. 15
Parma Ham PDO
Provolone Valpadana PDO .......................................... 16
Salame piacentino PDO .............................................. 17
Salamini italiani alla cacciatora PDO .................................. 18
Squacquerone di Romagna DOP ................................... 19
Squacquerone of Romagna PDO
Aceto balsamico di Modena IGP .................................. 20
Balsamic Vinegar of Modena PGI
Agnello del Centro Italia IGP ......................................... 21
Lamb of the Central Italy PGI
Amarene brusche di Modena IGP .................................. 22
Amarene Brusche of Modena PGI
Anguria reggiana PGI .................................................. 23
Asparago verde di Alteo IGP ......................................... 24
Green Asparagus of Alteo PGI
Cappellacci di zucca ferraresi IGP .................................. 25
Ferrarese Cappellacci with pumpkin PGI
Ciliega di Vignola IGP .................................................. 26
Cherry of Vignola PGI
Coppa di Parma IGP .................................................. 27
Coppa of Parma PGI
Coppia ferrarese PGI ................................................... 28
Cotechino Modena PGI ............................................... 29
Fungo Porcino di Borgotaro IGP .................................... 30
Borgotaro Porcino Mushroom PGI

⇒⇒
Marrone di Castel del Rio PGI ............................................. 31
Melone mantovano IGP .................................................. 32
Mantuan Melon PGI
Mortadella Bologna PGI .................................................. 33
Pampapato o Pampepato di Ferrara PGI ............................. 34
Pera dell’Emilia-Romagna IGP ........................................... 35
Pear of Emilia-Romagna PGI
Pesca e nettarina di Romagna PGI ................................. 36
Piadina Romagnola PGI .................................................. 37
Riso del Delta del Po IGP ................................................. 38
Po Delta Rice PGI
Salama o Salamina da sugo PGI ..................................... 39
Salame Cremona PGI ...................................................... 40
Salame Felino PGI .......................................................... 41
Scalogno di Romagna IGP .............................................. 42
Shallot of Romagna PGI
Vitellone bianco dell’Appennino centrale IGP .................... 43
White Bullock of the Central Apennine PGI
Zampone Modena PGI ................................................... 44

FOR INFO
DOWNLOAD WINE & FOOD
EMILIA-ROMAGNA APP

A cura di Stefania Ferriani e Paolo Pirani
Direzione Agricoltura

Regione Emilia-Romagna

Per i testi si ringrazia la coordinatrice del corso IFTS
Dott.ssa Margherita Migliore
IAL Innovazione Apprendimento Lavoro
Emilia Romagna S.r.l. Impresa Sociale

Stampato presso il Centro Stampa
della Regione Emilia-Romagna