

The **PDO** and **PGI** products of **Emilia-Romagna**

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***Made here,
enjoyed worldwide***



Emilia-Romagna.
Il futuro lo facciamo insieme.



 **Regione Emilia-Romagna**



THE PDO AND PGI PRODUCTS OF EMILIA-ROMAGNA:

MADE HERE. ENJOYED WORLDWIDE

"Its fertile soil, the farming knowledge and processing techniques of its people, and food culture are the cornerstones of Emilia-Romagna. Our region, stretching from the Apennine hills, through the Po Valley and the Po river, to the sea, is incredibly rich in agricultural varieties and traditional products, so much so that it boasts 44 products registered as either PDO or PGI. This wealth of culinary specialities is what makes our region unique and definitely worth a visit. Food is life, it is the emotion that accompanies every day. The pursuit of quality is at the heart of the Emilia-Romagna region."

Alessio Mammi

Regional Councillor for Agriculture, the Agri-Food Industry,
Hunting and Fishing

Quality, food safety, identity and history

Among consumers, there is a burgeoning need for clear information on food products with specific characteristics tied to geographic origin, quality and wholesomeness, which help them to make more informed purchases. In this regard, the European Commission has adopted several regulations on the application of quality systems for the agri-food sector. In particular, two acronyms exist that identify products with a special quality or reputation deriving from their place of origin: **PDO** - Protected Designation of Origin and **PGI** - Protected Geographical Indication.

Emilia-Romagna currently leads the field among Italian regions for the number of products recognised with PDO and PGI status: in total, 44 agri-food products already have European certification (19 PDO and 25 PGI) obtained in whole or in part within the region; 30 PDO and PGI relate to wine production.

Today, "made in Emilia-Romagna" agri-food products are a value in terms of quality, food safety, identity and history, widely known and much appreciated also at international level.

The quality systems

European Regulation no. 1151 of 2012, supplemented by European Regulation no. 664 of 2014, describes agricultural and food quality systems and provides the definitions of PDO and PGI.



Designation of origin is a name that identifies a product:

- originating from a specific place, region or, in exceptional cases, country;
- whose quality and characteristics are essentially or exclusively due to a particular geographic environment or its intrinsic natural and human factors;
- the production stages of which take place in a specific geographic area.



Geographical indication is a name that identifies a product:

- originating from a specific place, region or country;
- whose given quality, reputation or other characteristics are essentially attributable to its geographic origin;
- for which at least one of the production stages takes place in a specific geographic area.

Aceto Balsamico Tradizionale di Modena DOP



The entire production process must take place within the province of Modena. Traditional Balsamic Vinegar of Modena PDO is inextricably linked to the culture and history of the ancient Este Duchy. In the past, it was considered to have medicinal properties, capable of treating various diseases, and was so rare and valuable that it was considered a precious gift.

It is obtained exclusively from the must of grapes from the Lambrusco and other local vineyards. After crushing, the must is cooked in open-air boilers to increase its concentration. Subsequently, a natural fermentation reaction is produced in the cooked must by yeasts and acetic acid bacteria. The product then undergoes a maturation phase, which is fundamental for the formation of the distinctive aromas, followed by ageing, in a series of barrels (drums) made of different woods, during which the characteristics of balsamic vinegar reach optimum

refinement.

The colour of the vinegar is dark brown, full and shiny, its aroma is fragrant, penetrating and persistent, characterized by a harmonious acidity, and its taste is sweet, sour and well-balanced. It is best used raw on fresh or steamed vegetables and risotto or served with flakes of Parmigiano Reggiano cheese, ice cream and fruit, especially strawberries.



Aceto Balsamico Tradizionale di Reggio Emilia DOP



This traditional balsamic vinegar is produced in the province of Reggio Emilia. The first ancient writing that refers to this balsamic vinegar dates back to 1046, when the emperor of Germany, Henry III, en route to Rome for his coronation, made a stop in Piacenza: here, he turned to Marquis Boniface, father of Matilda of Canossa, and asked for a bottle of the special vinegar that "he had heard was perfectly produced there". Ludovico Ariosto, from Reggio, wrote: "I prefer a turnip that I have prepared at home, cooked on a stick and sliced, then sprinkled with a little vinegar and grape must". The Aceto balsamico tradizionale di Reggio Emilia DOP is purely the result of the sugar fermentation process and acetic oxidation of the cooked must, which is subjected to a lengthy ageing process. The secret and "wisdom" of Reggio Emilia's balsamic vinegar lies in its optimal ageing, which takes place in drum barrels made of different woods



for more than 12 years. The refinement of the bouquet, which becomes increasingly intense, delicate and pleasant on the nose and palate, is the most complex and delicate phase, and it is here that the experience of the master vinegar maker is essential. The vinegar is put on the market marked with bright orange, silver and gold coloured labels, depending on the score obtained during sensory analysis, which is necessary to ensure suitability for sale. The term "extra vecchio" (extra aged) is used to distinguish the Gold-label product, which is aged for at least 25 years.



Aglio di Voghiera DOP



A true taste of tradition, this garlic from Voghiera boasts a deep connection with the land it comes from, in the province of Ferrara, and the people who live there. It has been cultivated for centuries in the fertile Po Valley of Ferrara, an ecosystem with unique climatic conditions which has always been suited to the production of garlic. Since the time of the Este family, the area of ancient Voghenza, today Voghiera, has been used for the cultivation of vegetables, aromatic herbs and, above all, garlic. Thanks to the light soil type, with fluvial sand, loam and silt deposits that help create the balance between quality and aroma, the organoleptic properties of Aglio di Voghiera DOP are unbeatable and give it its characteristic flavour. It is not grown from seed, but by vegetative propagation from bulbils planted in the soil. Every year, between September and November, the best bulbils from the



previous crop are manually selected and planted. The plant reaches peak maturity between June and July, when the harvest is carried out. Bright white and uniform in colour, the garlic head is large and has a rounded shape, which is slightly flattened in the area where the root system formed. It is made up of a ring of a few, large, regular-shaped cloves, well connected and densely packed together, wrapped in thin white or pink-striped tunics, with a typical convex shape.



Casciotta d'Urbino DOP



The name Casciotta derives from "cascio", a variant of the word "cacio" (cheese, usually from sheep's milk). This cheese has ancient origins, it was produced as early as the fifteenth century, at the time of the dukes of Montefeltro and Della Rovere, who paid particular attention to dairy production and traded with Rome and the Papal State. The production area is the province of Pesaro and Urbino in the Marche, including the seven municipalities that became part of Emilia-Romagna in 2009.

It is a semi-cooked cheese produced using 70-80% whole sheep's milk and the rest from cow's milk. After salting, the last step is ageing in rooms at a temperature of 10-14°C, with humidity levels of 80-90%, where the cheeses are left to ripen for 20-30 days. Casciotta d'Urbino DOP draws its particular flavour from the mountain herbs found in the production area, which make up part of the feed given to sheep and cattle. It has a thin straw-coloured



rind and the perfect mix of sheep's milk and cow's milk gives the cheese a soft and crumbly texture and straw-yellow colour with distinctive small holes. Its flavour can be described as sweet and mild, which is characteristic of the unique processes used in its production.



8

Coppa Piacentina DOP



The production area covers the province of Piacenza, up to 900 metres above sea level, where the climatic and geographic features are fundamental to obtaining the unmistakable taste that has made this coppa (cured pork neck) famous throughout the world. The pigs used to create Coppa Piacentina DOP must be born, reared and slaughtered exclusively in the regions of Lombardy and Emilia-Romagna.

Traces of the presence of pigs in this area have been found since the Neolithic period and pig bones have been found among prehistoric grave goods. At the beginning of the fifteenth century, retail merchants in Milan and Lombardy had already distinguished cured meats from Piacenza from those from other places in the Po Valley, qualifying them as "goods from Piacenza".

An ancient traditional pork product, coppa owes its name to the part of the pig from which it is derived, namely the neck



region. It predominantly consists of lean meat with streaks of fat. The curing phase, which lasts for a minimum of six months, takes place in rooms with a temperature between 10 and 20°C and a relative humidity between 70 and 90%. When cut, the slice is uniform, densely packed and homogeneous, bright red in colour interspersed with pinkish-white pieces of fat.

The aroma is sweet and distinctive. It has a mild, delicate taste, which gets more refined as ageing continues.



9

Culatello di Zibello DOP



Culatello was first created in the Parma area around the banks of the River Po, in areas characterized by cold, long and foggy winters and sweltering, sunny summers. The towns of production are Busseto, Polesine Parmense, Zibello, Soragna, Roccabianca, San Secondo, Sissa and Colorno. The alternation of dry and wet periods allows for the slow ageing of the cured meat, during which the unmistakable aromas and flavours that have made Culatello di Zibello DOP famous throughout the world develop. The pigs used must have the typical characteristics of Italian heavy pigs, which are also used for the production of Parma and Modena PDO-certified hams. "Culatello" is obtained from the haunch of adult pigs, which is deboned after a part, a minor cut known as fiocchetto, has been removed. The curing phase, in rooms with sufficient air exchange and a temperature between 13 and 17°C, must not last less than 10 months after salting.



The shape is like that of a large pear; the minimum weight is 3 kg. When cut, very thinly, the slice is tender and mostly lean, with a uniform red colour, while the fat is a pearly white. The aroma is intense and distinctive, the taste is sweet and delicate, with a marked aromatic note.



10

Formaggio di Fossa di Sogliano DOP



Formaggio di Fossa is a cheese made from sheep's, cow's or mixed milk that is produced in the Apennines on the border between the Marche and Romagna regions. The practice of maturing the cheese in the pits dates back to the Middle Ages, when farmers, to save food from the numerous raids carried out by invaders passing between Romagna and the Marche, kept them in pits dug into the rock.

After ripening, which lasts between 60 and 240 days, the cheese is placed in cloth sacks and lowered into bare rock pits. The pits are truncated-conical or flask-shaped, no more than three metres wide and deep; they are tightly packed, leaving no empty spaces, and covered with straw, then sealed with plaster or sandstone mortar. This creates special humidity and temperature conditions and the absence of oxygen, leading to the re-fermentation of the cheese which, after 80-100 days of ageing, takes on a



characteristic and inimitable smell and taste. There are two distinct periods when the cheese can be placed in the pits during the same calendar year: spring and summer. The colour of Formaggio di Fossa di Sogliano DOP cheese varies from ivory white to amber yellow. The shape is irregular, with no or barely any crust or rind formed. It has a sharp flavour, the smell is very strong and persistent, with hints of sulphur, mould and truffle.



11

Grana Padano DOP



The production area for Grana Padano DOP is Piedmont, Lombardy, Veneto, part of Trentino Alto-Adige and Emilia-Romagna. Grana Padano originates from the ingenuity of the Cistercian monks who reclaimed the Po Valley, leading to the development of cattle breeding. Milk production exceeded the daily needs of the population and the only preservation system available at the time was to make medium-long aged cheese. Grana Padano DOP is a hard cheese made using cow's milk from cattle fed with fresh or preserved fodder in compliance with the requirements specified in the Grana Padano regulations. The natural ageing of the cheeses takes place at temperatures between 15 and 22°C, for a period of time ranging from a minimum of 9 months to over 20 months. The cheese wheels (varying in weight from 24 to 40 kg) are inspected and branded.

Grana Padano DOP is one of the best



known and most popular cheeses in both Italy and around the world. The hard, smooth rind, which is from 4 to 8 mm thick, has a colour ranging from dark yellow to a natural golden yellow. The cheese itself is finely grainy, white or straw-yellow coloured and it breaks apart into flakes under the pressure of a knife. The aroma is fragrant, the flavour delicate.



12

Brisighella DOP



This extra-virgin olive oil is produced in the hills surrounding Brisighella, a town located in the Lamone valley, in the province of Ravenna, where the ideal temperate microclimate for the cultivation of olive trees is created thanks to the amphitheatre-shaped slopes that provide protection from the cold winds of the east and the natural gypsum that protects against northerly winds. The olive tree is typical of the vegetation found on the Romagna hills. In the Brisighella area, in particular, the historical roots of olive growing have been confirmed by the discovery of a small olive-press for household use dating back to Roman times. The olives are harvested as soon as the ripening process is noticed (change of colour observed) until 20 December, and they must be pressed within 2 days of harvesting. The oil is emerald green, with noticeable hints of gold. It has unique characteristics, the aroma is fruity, with hints of artichoke, grass



and tomato. Fluid on the palate, it has a medium to intense fruity olive taste that integrates with medium-intense notes that are both bitter and spicy. Another characteristic is the very low level of acidity, which does not exceed a value of 0.30%. Brisighella PDO is a high-quality oil and its use is often reserved for seasoning refined dishes. It is best added to fresh vegetables or roasted or grilled meat, preferably after cooking.



13

Colline di Romagna DOP



The production areas for this extra-virgin olive oil are in the provinces of Forlì-Cesena and Rimini. The presence of olive trees in the foothills near the Adriatic coast dates back to the Villanovan culture (Iron Age); the distribution of olive groves has changed over time following climatic variations and the consequent fluctuation of the northern geographical limit these plants can be cultivated in. After 1000 CE, numerous documents testify to the spread of the olive tree in the Rimini area and the importance of olive oil in the rural economy of Romagna. Here the specific climatic conditions, combined with suitable agricultural practices, have favoured the production of particularly fine olive oil, which stands out due to its chemical and organoleptic characteristics. Harvesting must be carried out in such a way as to ensure the olives do not come into contact with the ground. Pressing must take place within two days. The oil is extracted only through physical and



mechanical processes, which do not alter the high-quality characteristics of the olive, and the use of any chemical product is prohibited. The colour varies from green to golden yellow; it has a fruity aroma, with hints of grass or leaves. The flavour has a slight bitter or spicy note, accompanied by a hint of almond, artichoke and tomato.



14

Pancetta Piacentina DOP



The production area for Pancetta Piacentina DOP extends across the province of Piacenza, up to 900 metres above sea level. The pigs used to produce this pancetta must come exclusively from Emilia-Romagna and Lombardy. The ancient inhabitants of the Piacenza Po valley were already using pigs as early as the Bronze Age and there are numerous accounts of the processing of pork from the Middle Ages. In the twentieth century, local meat processing began to adopt a semi-industrial approach, although many companies continue to make products using traditional methods that have been handed down from generation to generation.

Pancetta Piacentina DOP is made from the so-called "pancettone", the fatty cut taken from the pig's belly, which is then squared off and trimmed. It is then processed, which consists in salting and adding pepper and spices. Then,



after being scraped and massaged, the pancetta is rolled up, with the possible addition of lean pork meat, and then tied. The pancetta must be cured exclusively within the Piacenza area, where, thanks to the woodland vegetation and temperate climate, it cures slowly and gradually and acquires its unmistakable sweet and savoury flavour and a pleasant aroma with spicy notes. When cut, the slice presents alternating circular layers of bright red and pinkish white.



15

Parmigiano Reggiano DOP



**PARMIGIANO
REGGIANO**

Parmigiano Reggiano (the world-famous Parmesan cheese) is produced in the provinces of Parma, Reggio Emilia, Modena and Bologna (left bank of the Reno River) in Emilia-Romagna and in the province of Mantua (right bank of the Po River) in Lombardy. Its origins date back to the Middle Ages, when Benedictine and Cistercian monks reclaimed land from the marshes and began farming on the resulting pastures. Today, the cheese is just as it was eight centuries ago: the same appearance and fragrance, prepared in the same places, with the same skilful ritual gestures. Parmigiano Reggiano DOP is a hard cheese, cooked and unpressed, made with raw cow's milk obtained from animals raised within the production area and fed with local fodder according to precise guidelines. The cheese wheels are cylindrical, with a diameter of 35-45 cm, a height of 20-26 cm, and a weight of no less than 30 kg. It has a natural straw-



coloured rind and the colour of the cheese itself ranges from pale to straw yellow. The structure is minutely grainy, which flakes apart; it has a fragrant aroma and a delicate savoury, and never sharp, flavour. Easy to digest and rich in nutritional value, Parmigiano Reggiano DOP has the unique flavour of a product made without additives, and its rich blend of protein, vitamins, calcium and mineral salts makes it suitable for consumption at any age.



16

Patata di Bologna DOP



The production area covers the province of Bologna. The potato is native to the Andean region located between Peru and Bolivia. It was introduced into Europe during the sixteenth century, although its nutritional properties were not recognised until much later. Potatoes became widespread in the Bologna area in the early nineteenth century, but it was in the twentieth century that it became an important resource for the rural economy of the entire province, from the valleys to the hills, right up to the mountains. Bologna potatoes are still produced in the same traditional manner they were in the past, and the soil preparation method used in the autumn before sowing is particularly distinctive. This is done in order to give the winter rains time to break up clumps of soil. The tubers have an elongated oval shape, smooth skin and dense flesh, which varies in colour from white to straw yellow. The potatoes must



be harvested when ripe. Bologna potatoes, which are suitable for the preparation of all kinds of potato-based dishes in the kitchen, owe their distinctive qualities to the composition of the soil in the area, which is particularly rich in potassium, phosphorus and nitrogen, and to the rainy climate, which facilitates the first vegetative growth phase and the beginning of tuber formation.



17

Prosciutto di Modena DOP



This dry-cured ham from Modena is produced in 34 municipalities in the hills around the Panaro river basin, in the provinces of Bologna, Modena and Reggio Emilia. The banks of the river have the same environmental and geographical features of the Po River Valley and pig rearing in this area dates back to antiquity. Settlements from the Terramara culture, a prehistoric civilisation dating back to around 1650-1150 BCE, developed the breeding of domestic animals and discovered the use of salt, starting the production of meat preserved by salting. The pigs used for the production of Modena ham must be bred and slaughtered in Italy. The production of Prosciutto di Modena DOP begins with the fresh haunch being trimmed of fat and parts of the rind, which gives it its characteristic pear shape; then the meat is salted, a process which is repeated twice in the space of about twenty



days. After a rest period, the haunches are washed and dried and then move on to the curing phase, which lasts at least 8 months (the exact length of time depends on the initial size of the haunch). The Apennine region guarantees the best conditions for the curing of this delicacy, which weighs between 8 and 10 kg, is a bright red colour when sliced, has a sapid but not salty taste and a pleasant aroma.



18

Prosciutto di Parma DOP



The pigs must have been born and reared in Italy and the entire production process must take place in the "traditional area": a production zone limited to the province of Parma south of the Via Emilia, up to a maximum altitude of 900 metres above sea level, where the climatic conditions are ideal to dry and cure the hams, and for their preservation. Prosciutto di Parma DOP embodies the history of a region, its traditions and its people, who, throughout the centuries, have created and passionately worked on a genuinely unique product, with a refined flavour. After slaughter, the haunches are trimmed to give them their characteristic rounded shape, which helps facilitate salting. During the pre-curing phase, the hams are hung on traditional "scalere" (ladders) and left to dry for 6-7 months, in large rooms with windows on opposite walls. The opening and closing of these windows is regulated according to the climatic conditions both inside and outside the room. They are then



transferred to "cellars" for curing. After 12 months, the hams are branded with the "Corona Ducale" (Ducal crown). Attention to detail in the quality of the raw ingredients used, the care taken in production, and the balance of aromas and flavours are the elements that make Prosciutto di Parma DOP one of the most representative Made in Italy products, and arguably the best known and highly esteemed Italian food product in the world.



19

Provolone Valpadana DOP



The area of origin for the milk used and the production of the cheese itself includes the Piacenza area in Emilia-Romagna and some areas of Lombardy, Veneto and the province of Trento. Provolone was first created in the mid-nineteenth century from the combination of the southern stretched-cheesemaking traditions and the dedication to dairy farming in the Po Valley. It is a semi-hard "pasta filata" (stretched) cheese, made from whole cow's milk. It is produced in two different types: mild and sharp (extra-mature). The cheese may also be smoked.

The milk is curdled with the addition of veal rennet (for mild cheese) or kid and/or lamb rennet (for the sharp cheese). The curds are then stretched, after which, the cheese is shaped using special moulds. After salting in brine, drying and tying, the cheeses are left to mature. It is here that within a few days or a few months, the cheese ripens, the



bacteria set to work, and new flavours are formed: thus either mild or sharp Provolone Valpadana DOP cheese is created.

The cheese can have a sausage, truncated cone, melon or pear shape, possibly topped by a spherical head. The rind is thin and smooth, light yellow, golden, or sometimes tending towards a yellow-brown, in colour.



20

Salame Piacentino DOP



The area of production and processing includes the territory of the province of Piacenza, up to 900 metres above sea level, where the climatic and geographical features are fundamental in order to obtain the unmistakable taste that has made Salame Piacentino DOP famous throughout the world. Traces of the presence of pigs in this area can be found from as early as the Neolithic period. In the Middle Ages, pork meat processing underwent considerable development in the Piacenza region:

depictions of pigs are also present inside the Abbey of St Columban in Bobbio, in Val Trebbia (PC), where a mosaic from the twelfth century depicts the "sacred" ritual of pig slaughtering.

Salame Piacentino DOP is a charcuterie product, a cured sausage obtained from the lean meat and fatty parts (10-30% of the overall ingredients) of Italian heavy pigs. Curing is carried out in controlled temperature and humidity conditions for



no less than 45 days after salting.

When cut, the sliced salami is dense, with a bright red colour interspersed with chunks of pinkish-white fat.

The aroma and flavour is fragrant and sweet, depending on how long the salami has been cured.



21

Salamini Italiani alla Cacciatora DOP



The production area includes the entire territory of the regions of Friuli-Venezia-Giulia, Veneto, Lombardy, Piedmont, Emilia-Romagna, Umbria, Tuscany, the Marche, Abruzzo, Lazio and Molise. Cacciatore (hunter's) salami has ancient origins dating back to the Etruscan period, while it was the Romans who made this style of salami famous throughout the rest of Italy. Production began in the hilly areas of the Lombardy region, and then spread to neighbouring regions. Hunters would bring these salami with them during the hunt, which determined their name and small size. Italian cacciatore salami PDO are produced with lean and fat pork, minced using mincing plates with holes between 3 and 8 mm in diameter, mixed with salt, pepper (whole peppercorns and/or ground) and garlic. Curing lasts for at least 10 days to allow for immediate consumption.



The characteristic size, smaller than other salami, makes them very practical and easy to eat. When cut, the sliced salami is dense and homogenous, ruby red in colour with uniformly distributed grains of fat. The taste is sweet and delicate, as is the characteristic aroma.



22

Squacquerone di Romagna DOP



Squacquerone di Romagna

Squacquerone is a traditional soft cheese produced in the provinces of Ravenna, Forlì-Cesena, Rimini, Bologna and parts of the province of Ferrara. Squacquerone di Romagna DOP is a cheese with ancient origins, mainly linked to the countryside, where it was produced and consumed during the winter, since it could be preserved for a few days.

In the first century CE, the author of *Satyricon*, Gaius Petronius (27 - 66 CE), mentioned "caseum mollem", which we could consider the ancestor of all soft cheeses like squacquerone and stracchino.

It is a soft, fast-ripening cheese made from whole cow's milk with the addition of milk enzymes and curdled with liquid calf rennet.

After placing the curds in moulds, it is left to rest for 24 hours to help drain off the whey. Salting in brine and ripening follows, which takes between 1 and 4 days, at a temperature of 3-6°C. The name



derives from the word "squaquaròn" in Romagnol dialect, which indicates its high capacity to retain water and the fact that once the cheese is placed on the plate, it cannot maintain its shape, because, when cut, the liquid centre seems to melt ("squagliare"). The delicate taste and aroma is typical of fresh cheese, with a grassy note; it has a pleasant, mild flavour that is slightly sour.



23

Aceto Balsamico di Modena IGP



The production area of this balsamic vinegar covers the provinces of Modena and Reggio Emilia. These areas have a typical semi-continental climate: harsh winters, hot and humid summers, mild springs and autumns. All these characteristics significantly influence the maturation and ageing process of balsamic vinegar. Historically, in Modena, different types of vinegar have been obtained from grape must, based on ancient recipes and different methods of preparation and ageing. In the nineteenth century, balsamic vinegar produced in Modena began to be appreciated and recognised internationally. The product is obtained from partially fermented grape must, cooked or concentrated, with the addition of wine vinegar. The refinement period, which takes place in wooden vats, lasts 60 days, after which the resulting liquid undergoes the ageing



process in casks, barrels or other fine wood containers; if this process lasts for more than three years, the vinegar can be classified as "aged". This vinegar is noted for its clear and brilliant appearance and for its sweet-and-sour, balanced, pleasant and distinctive taste. The colour is a deep brown and the smell is characteristic, persistent, intense and delicate, and pleasantly vinegary.



24

Agnello del Centro Italia IGP



The production area includes Abruzzo, Lazio, the Marche, Tuscany, Umbria and, in Emilia-Romagna, the provinces of Bologna, Rimini, Forlì-Cesena and Ravenna, as well as part of the provinces of Modena, Reggio Emilia and Parma. The current breed of sheep comes from a population of animals that have been present in these areas for centuries. These sheep have specific traits that give rise to lamb with excellent meat quality. The lambs are fed exclusively on their mothers' milk until weaning. Subsequently, a foraged fodder-based diet is permitted, consisting of wild plants growing on grassland and pasture; the animals are raised outdoors, free to graze, for at least eight months a year. Slaughter must take place within 12 months of life. The carcasses are evaluated according to their "hot" weight: Light Lamb is between 8.01 and 13.0 kg, Heavy Lamb is at least 13.01 kg, those over 20 kg are classified as Castrated Lamb. The characteristics of



the meat from these lambs from Central Italy are attributable to the relationship between the speed at which the animals gain weight and the yield. The meat is a light pink colour, with a well-balanced outer layer of fat. It is very tender and has a very low intramuscular fat content.



25

Amarene Brusche di Modena IGP



The production area for Amarene brusche di Modena IGP (sharp sour cherries from Modena) covers certain parts of the plains and mid-hills in the provinces of Modena and Bologna. Sour cherry jam is a historical product of Modenese gastronomic tradition.

In the late nineteenth century, Pellegrino Artusi, in his cookbook *Science in the Kitchen and the Art of Eating Well*, includes a recipe on how to prepare a traditional sour cherry jam tart using "amarene" (sour cherries), which give the dessert a unique flavour profile due to their "brusco" (sharp) sour taste. Cherry cultivation was originally a niche sector, but from the late nineteenth century on, ideal growing conditions were discovered, allowing it to develop and become intensive.

Jam made from Amarene brusche di Modena IGP is produced using the fruit of trees commonly known as the sour cherry. The large-scale availability of fruit in a very short period of time, due to the



fact that the different varieties tend to all ripen around the same time, combined with poor shelf life, makes sour cherries unsuitable for sale for fresh consumption. Instead, they are mainly used in the preparation of syrups, preserves, jams, puddings and cakes. This jam has a soft consistency and red-brown colour with dark tinges. The flavour presents a good balance between sweet and sour, which clearly distinguishes it from other jams.



26

Anguria Reggiana IGP



The production area includes a large part of the plains of Reggio Emilia. The historical popularity of the cultivation and consumption of watermelon in the area is evidenced by the presence of shacks dating from the early twentieth century, built from natural materials, such as wood and branches, where watermelon was consumed and sold by the slice.

The Anguria Reggiana IGP label is used to indicate fruit from the botanical species *Citrullus lanatus*, which is subdivided into the following types: round, with Asahi Miyako characteristics; oval, with Crimson characteristics; elongated, with the characteristics of the Sentinel type. Weight ranges from 5 to 12 kg for the round type, 7 to 16 kg for the oval type, and 7 to 20 kg for the elongated type. The flesh is firm and crisp, with a bright red colour. A common feature of all three types is the high sugar content, corresponding to a minimum of 11 Brix degrees in sweetness for the round type



and 12 Brix for the others.

One key factor that distinguishes Anguria Reggiana IGP, and explains its connection with the territory, is the refined cultivation technique used, which is particularly evident during harvesting or "detachment". This takes place in at least three stages for each plant, to ensure that each watermelon is picked when fully ripe and with the maximum sugar content.



27

Asparago Verde di Altedo IGP



Asparagus are the first shoots of a plant native to Asia but which has been present in Italy for a very long time – wild and spontaneously growing varieties can be found in the woods and coastal pine forests of Emilia-Romagna. Green asparagus of Altedo must be produced exclusively on the plains of the provinces of Bologna and Ferrara. It is grown in sandy, light-sandy and light-sandy-loam soils; propagation material (plants or seedlings) is planted in furrows, which have been previously dug to a depth of between 25 and 35 cm, and arranged in rows at a minimum distance of one metre from each other. Two years after planting, the asparagus turions (fleshy shoots) can be harvested, which can take 15 to 65 days, depending on the age of the crop, but does not continue beyond 20 June. The product is packaged in conveniently tied bunches and the base of the shoots are levelled off by mechanical or manual



trimming. The turion of the Altedo asparagus is bright green with a white stem that is about 4 cm in length. The tip is tightly closed and sometimes slightly curved. It has a very appetizing, fresh and pleasant flavour. The texture is tender, delicate and not fibrous.



Cappellacci di Zucca Ferraresi IGP



These cappellacci are a speciality of the Ferrara area: fresh pasta with a yellow pumpkin filling.

The pumpkins used are commonly called violina pumpkins due to the curved, elongated shape of the upper part or neck of the squash. The pulp is first cooked, then flavoured with grated cheese and nutmeg. Pumpkin-filled cappellacci from Ferrara have gained a great reputation over time, not only for the originality of the shape of the pasta, but above all in relation to the dissemination of the pumpkin, a crop that has been traditionally cultivated in the Ferrara countryside since the 16th century. In his book *Banquets, composition of dishes and general presentation*, published posthumously in 1549, Cristoforo da Messisbugo, a carver (today he would be known as a chef) for the Este Dukes, mentions the dish – despite the humble filling made of pumpkin, it was considered prestigious, worthy of being



served on official occasions. The cappellacci have a rounded and folded shape, in imitation of the peasant's straw hat, which is called a "caplaz" in the local dialect. The size can vary from 4 to 7 cm, the colour is typical of fresh egg pasta. The consistency of the pasta dough should be soft. The overall flavour is characterised by the taste of fresh pasta but this is permeated with the subtle contrasts between the sweetness of the pumpkin, the saltiness of the cheese and the aroma of nutmeg.

Ciliegia di Vignola IGP



exception of the "Mora di Vignola" cultivar. The colour of the skin varies from bright red to dark red, except for the "Durone della Marca" variety, which is also shiny but yellow and bright red in colour. When ready for consumption, the fruit must be intact, complete with peduncle (or stem), clean and without signs of damage.

Cherry cultivation in the area of Vignola, in the province of Modena, has ancient and deeply rooted origins; certain towns in the province of Bologna, up to 950 metres above sea level, near the Panaro valley are also involved. This area has a cool climate, with rainy springs and summers that are not too dry.

The presence of cherry trees, intercropped with grapevines, has been documented since the mid-nineteenth century. In subsequent years, the production and sale of Vignola cherries have increased. The fruit is harvested at different times of the year depending on the variety: the early varieties are harvested from 1 May to 30 June, the mid varieties from 15 May to 15 July and the late varieties from 25 May to 30 July.

Ciliegia di Vignola IGP cherries are large (the minimum size varies from 20 to 23 mm), and they have a sweet, fruity taste. The flesh is firm and crisp, with the



Coppa di Parma IGP



Coppa (air-cured pork) is made from the muscular part of the pig's neck. The production area covers the provinces of Parma, Modena, Reggio Emilia, Mantua, Pavia and the municipalities along the Po River that fall within the territory of the provinces of Lodi, Milan and Cremona. Historical documents show that this cured meat has been produced since the seventeenth century.

After trimming, salt is applied dry, by placing the meat in a salting cell on special trolleys with several shelves. At the end of the salting phase, natural flavourings, such as pepper or other spices, are added, then the product is covered with a natural beef or pork casing and hand-tied with string. Then it is left to cure. The flavour is determined by the length of time the coppa is left to cure, with a minimum of 2 to 3 months – depending on the weight of the cold cut – in rooms with a high humidity (80%) microclimate, which is typical

of the province of Parma; it is through dehydration in this way that the meat acquires its flavour and aroma. Coppa di Parma IGP has a cylindrical shape and a weight of no less than 1.3 kg. When cut, the slice is moderately compact, non-greasy, the lean meat areas are red and the fatty areas are rose pink. On the palate, it has a balanced saltiness that allows consumers to fully savour the typical flavour of pork.



Coppia Ferrarese IGP



The production area for Coppia Ferrarese IGP (a star-shaped twisted bread) includes the entire province of Ferrara. As early as 1287, Ferrara's municipal statutes, which codified regulations that had already been in force for some time, stated that bakers were required to make bread shaped with "orletti" (edges or corners) which evolved into "twisted" bread. These ancient loaves are considered the ancestors of the classic Coppia Ferrarese. Furthermore, the bread, which was always stamped with the baker's trademark, could not decrease in weight during baking and had to be well cooked.

The bakers follow strict guidelines, and the bread may only include permitted ingredients: soft wheat flour (type 0), water, pork lard, extra virgin olive oil, starter yeast, brewer's yeast, salt and malt. The unique shape of the bread features a central loaf and two crusty breadstick-like twists on the corners that end in a point. It is light and fragrant, a true work of culinary art that boasts innumerable attempts at imitation.



Riccardo Bacchelli even wrote: "it is the best bread in the world". In addition to flavour, what made the Coppia Ferrarese unique was the fact that it managed to combine in a single loaf of bread the dry and crunchy consistency of a breadstick, an ideal accompaniment for the salami and cured meats that are famous in Ferrara's gastronomic tradition, and the soft centre of the loaf, which is perfect for mopping up sauces and soups.

Cotechino Modena IGP



The production area includes the entire region of Emilia-Romagna and some provinces of Lombardy and Veneto. The historical origins of cured meats containing pork rinds as an ingredient date back to the sixteenth century and, just like the Zampone di Modena IGP, the first cotechino dates back to 1511. At that time, Pope Julius II Della Rovere's troops besieged Mirandola. In order to preserve the meat they obtained from their pigs, which was their only remaining source of food, the inhabitants of Modena put the leanest meat in a casing made of the skin of the pigs themselves.

Cotechino was created to find a way to transform pork rinds, together with pork meat and fat, into a tasty preserved meat product. It is a charcuterie product prepared with a mixture of pork meats, seasoned with salt, pepper (sometimes whole peppercorns), other spices and wine, which are stuffed into a pork casing.



Cotechino di Modena is a traditional Emilian raw sausage that must be cooked. It has a cylindrical shape, and slices easily. When cut, the slices must be compact and uniformly grained, pink in colour, with parts tending towards red. The taste is distinctive, with a very intense and aromatic flavour.

Fungo di Borgotaro IGP



The label Fungo di Borgotaro IGP refers to the fresh porcini mushrooms that grow wild (in coniferous or deciduous forests) of the following varieties: *Boletus aestivalis*, *Boletus pinicola*, *Boletus aereus* and *Boletus edulis*.

The production area includes several mountain municipalities in the province of Parma and two municipalities in the Tuscan province of Massa-Carrara. The mushroom trade in Borgotaro developed primarily during the nineteenth century with the first attempts to improve and organise mushroom harvesting to prevent overexploitation, with the first promotional initiatives in 1964. Fungo di Borgotaro IGP mushrooms are distinguished by the fact that they grow in the wild. The woods where the mushrooms grow can be "managed" through careful cleaning of the undergrowth. The mushrooms must be harvested, respecting strict rules, from 1 April to 30 November, depending on the variety. Fungo di Borgotaro IGP



mushrooms have a rounded, plump shape and a pleasant fungal odour and aromatic taste. They are best consumed immediately after harvesting, but can be kept for a few days in the fridge or in a cool place. Borgotaro mushrooms are also sold dried, in "extra", "special" or "commercial" versions.

Marrone di Castel del Rio IGP



The production area is in the province of Bologna and includes almost the entire hilly and mountainous area around Imola. The history of Castel del Rio is intertwined with the history of chestnuts in the region. Around 1000 CE, in the Apennines, groves of edible chestnut trees took the place of the oak woods, and chestnut trees became a fundamental resource, assuming a role of such importance in feeding the population that they were nicknamed "bread trees".

In the flora of the Apennines, the chestnut is a common plant. It is tall, robust and very long-lived, and the Castel del Rio area provides it with very favourable conditions.

The Marrone di Castel del Rio IGP label refers to the fresh fruit obtained from chestnut trees from the species *Castanea sativa* M., in the biotypes: Domestic Chestnut, Local Chestnut, Chestnut of San Michele.



The chestnut groves within the designated production area are located at an altitude of between 200 and 800 metres above sea level. The fruit is harvested by hand from the ground, when the burrs open spontaneously. Harvesting generally begins in October. Castel del Rio chestnuts have a regular elliptical shape; the tip is not very pronounced, one side is basically flat, the other convex.

Melone Mantovano IGP



The production area for Melone Mantovano IGP, which includes some municipalities in the provinces of Mantua, Cremona, Modena, Ferrara and Bologna, features climatic conditions that are very favourable to this type of crop, ensuring the fruit produced is of the maximum quality. The climate, which has cold winters and hot, humid summers, with relatively uniform temperatures, promotes plant growth and favours regular flowering and fruit development. In this area, melon cultivation is ancient, renowned and rich in historical and bibliographical references, starting from the documents preserved in the Gonzaga archive, dating back to the end of the fifteenth century.

The Mantuan melon, which can be either smooth or reticulated, the latter being much more widespread, is sown from early April; if transplanted, it is planted out from February to July. It has a characteristic flavour, its flesh varies from



yellow-orange to salmon in colour, and is particularly thick, fibrous and dense. The melon has a high sugar level, as well as containing, on average, higher quantities of mineral salts and potassium than found in melons from other cultivation areas. The minimum size is 800 grams in weight and 10 centimetres in diameter.



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Mortadella Bologna IGP



The production and processing area of Mortadella Bologna IGP includes Emilia-Romagna, Piedmont, Lombardy, Veneto, the province of Trento, Tuscany, the Marche and Lazio. Its origins probably date back to the Etruscan era and the name may derive from the Latin terms *mortatium*, referring to meat minced in a mortar, or *murtada*, which was a meat sausage seasoned with myrtle berries. Mortadella Bologna IGP is a charcuterie product made of finely shredded pork meat, mixed with lard and lightly flavoured with spices.

Cooking takes place in dry air ovens, which gives the mortadella its typical flavour and softness. Cooking times vary depending on the weight of the sausage. This is followed by a cold wash and a rest period in a cooling cell.

Today, mortadella is so characteristic of the city of Bologna, that in some countries it is simply called "Bologna". The cylindrical or oval shape, the pink



colour and the intense and slightly spicy aroma make it unique among charcuterie products. When cut, the surface is velvety, the taste is delicate, with no traces of smokiness.



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Pampapato o Pampepato di Ferrara IGP



There is a pleasant contrast between the crisp chocolate-coated exterior and dried fruit and the softness of the cake itself. The aroma and taste are dominated by the chocolate, which overlaps with spicy notes, in particular, from nutmeg and cinnamon, candied fruit and toasted almond. It is one of the few desserts that contains no fat: no milk, butter, oil or lard.

Pampapato is a cake baked in a circular shape, referred to as "a calotta" (like a skullcap), with a flat base and convex surface, covered with extra dark chocolate, produced in the province of Ferrara.

Its origins date back to the sixteenth century and are linked to the convent of the cloistered Corpus Domini nuns of Ferrara. It stems from the medieval and Renaissance tradition of preparing enriched sweet or spiced breads for Christmas day, which contained little or no fat, allowing the cake to be consumed even on fast days. Pampapato di Ferrara acquired prestige over time, so much so that it was considered a cake worthy of a pope, which is why it was given the shape of a cardinal's skullcap. It was not until 1902 that someone thought about covering this spiced bread with chocolate, an unknown ingredient in the 1500s. The cake is brown and dense, with a good distribution of dried and candied fruit.



Pera dell'Emilia-Romagna IGP



The geographical indication refers to pears of the Abate Fetel, Conference, Decana del Comizio, Kaiser, Max Red Bartlett, Cascade, Passa Crassana, William, Santa Maria and Carmen varieties.

The production area includes several municipalities in the provinces of Reggio Emilia, Ferrara, Modena, Ravenna and Bologna. The first historical evidence of pear cultivation dates back to the 1300s, when it is mentioned in a treatise by the Bolognese agronomist Pier de' Crescenzi. As early as the seventeenth century, Romagna and Emilia had hills dotted with orchards, but pear cultivation was not substantially developed until the twentieth century. The most suitable soil types are medium-textured or strong. Plant-health protection, if possible, should be based on integrated or biological control techniques. Maximum yield in the area is 55,000 kg per hectare. 70% of Italian pears are grown in Emilia-

Romagna. The soil and climate conditions and the high level of professionalism of producers means Pera dell'Emilia-Romagna IGP pears are known for their high levels of productivity and excellent fruit quality. Each variety lends itself to different culinary uses, and these pears are increasingly appreciated by chefs and restaurateurs.



Pesca e Nettarina di Romagna IGP



These fruits come from different varieties with yellow and white flesh. The production area extends to numerous municipalities in the provinces of Bologna, Forlì-Cesena, Ferrara and Ravenna. The origins of the cultivation of Pesca e Nettarina di Romagna IGP date back to the nineteenth century, when the area became a fundamental benchmark for the burgeoning sector of Italian fruit-growing on an industrial level. Plant-health protection, if possible, should be based on integrated or biological control techniques and harvesting only occurs when the fruit is ripe.

Any preservation of the fruit must include refrigeration. The product is sold from June to September.

Unlike the peach, which has velvety skin, the nectarine (also known as "pesca noce" in Italian) has smooth, dense skin. Both fruits have a juicy texture and a sweet, sugary taste. The peach is ripe when the skin has a yellow base colour and feels



soft when pressed slightly in the palm of the hand. The aroma is intense and distinctive.



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Piadina Romagnola IGP



Piadina or Piada Romagnola (a type of flatbread) is produced in the provinces of Rimini, Forlì-Cesena, Ravenna and Bologna. It has ancient origins and tells the story of the people of Romagna. The first to cook a rudimentary version of the piadina were the Etruscans, who were pioneers in the cultivation and processing of cereals and grains and therefore in the production of "sfarinate" (simple flattened sheets of dough created by mixing together various flours and water, without yeast, which were then cooked on hot stone plates). These ancient flatbreads resembled the modern-day piadina. Over the centuries, this simple, humble food has been used to identify and unite the land of Romagna under a single banner. In the process, it has been transformed from a symbol of rustic and rural life – the "bread of the poor" – into a large-scale consumer product. In the coastal area, especially on the Rimini Riviera, the thinner and more flexible



Piadina Romagnola alla Riminese, with its own long-established tradition, is more common. Piadina Romagnola contains 4 basic ingredients: soft wheat flour, water (just enough to form a dough), salt and fat (lard and/or olive oil and/or extra virgin olive oil). The dough is portioned into loaves or balls, and then "laminato" (laminated or rolled flat), by hand with a rolling pin or by mechanical roller. This disk of dough is cooked, on both sides, on a cooking plate for a total of 4 minutes.



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Riso del Delta del Po IGP



The typical area of cultivation covers about 9,500 hectares on the eastern alluvial fan of the Po valley between the Veneto and Emilia-Romagna regions, on the land created from the detritus and deposits of the Po River, as well as through subsequent land transformation works that have made rice cultivation possible. The presence of rice in the Po Delta area has been documented since the fifteenth century: it is mentioned in a letter from Duke Galeazzo Maria Sforza in 1475 and later in the Diario Ferrarese (1495) by Ludovico Muratori. The cultivation of rice, through systematic reclamation work, represented the first step towards the agricultural development of new areas of land, which, over time, were made fertile enough to grow other crops. Sowing can be carried out in wet or dry paddy fields, which must however be immediately flooded with water. The moisture content of the paddy rice,



before industrial processing, must not exceed 14%. The product is marketed as Riso del Delta del Po IGP, in the Carnaroli, Volano, Baldo and Arborio, Cammeo, Karnak, Telemaco, Caravaggio and Keope varieties.



Salama da Sugo IGP



Salama da Sugo is a unique type of salami that has been a tradition of the city of Ferrara and the surrounding areas for centuries. The origins of its name are ancient: it appears for the first time in a letter from Lorenzo de' Medici to Duke Ercole I d'Este, in which Lorenzo 'the Magnificent' thanks the Prince of Ferrara for the Salama da Sugo which he received with gratitude. Salama da Sugo IGP is a charcuterie product consisting of a mixture of flavoured pork meat stuffed in a natural pork bladder casing. It is prepared from various cuts of pork (throat, neck, shoulder, belly, tongue and liver), which are minced and mixed with flavourings (salt, pepper, cinnamon, cloves and nutmeg) and red wine. The mixture is then stuffed into a pork bladder, tied at the top to form a melon-shaped ball with 6-8 segments. The Salama da Sugo is then left to cure for a minimum of 6 months. The flavour is sapid, full, with residual



aromatic notes that remain on the palate even after eating. It is dark brown in colour and has an intense, strongly aromatic smell. The texture is soft and grainy.



Salame Cremona IGP



Piedmont, Emilia-Romagna, Lombardy and Veneto are the areas of production for Salame Cremona, which are all united by their high level of humidity, poor ventilation, harsh and foggy autumns and winters, temperate and rainy springs and hot summers. These characteristics favoured the development of pig rearing in the past and continue to provide optimal conditions for the curing of salami. Sources from the Renaissance era, preserved in the State Archives of Cremona, testify to the custom of producing this particular salami in monasteries, for internal consumption and to distribute to the population on feast days. Salame Cremona was also well known outside the local area, and it was appreciated by lords and the upper classes.

Salt, black peppercorns and shredded garlic are added to minced pork meat; still white or red wine and preservatives are allowed as optional ingredients. The



salami is stuffed into natural casings, followed by tying and drying. The minimum curing time varies from 5 weeks for the smallest size to 4 months for the largest. Salame Cremona IGP is soft when cut, with compact and homogeneous slices of an intense red colour that gradually fades to white in the fatty parts; it is aromatic and spicy on the palate.



Salame Felino IGP



Felino is a small town on the slopes of the Baganza river valley, characterized by hilly areas and flat plains with dense forests, where herds of pigs grazed in the past. The production area extends to all the municipalities of the province of Parma, where, since time immemorial, it has been customary to prepare salami (from the Latin root "als", salt, linguistically transformed into "sal") with pure pork meat.

Salame Felino is the result of the happy marriage between the use of the best pork meat and the particular microclimatic conditions of the area, which naturally favours the curing process of the sausage, providing ideal temperatures and an adequate degree of humidity and ventilation. The meat is minced and mixed with salt, ground pepper and peppercorns, and crushed garlic, then the mixture is stuffed into natural pork casings and tied with string. Salame Felino IGP has a cylindrical shape,



with one end thicker than the other and it weighs between 200 g and 4.5 kg. It has a dense texture and a delicate aroma and sweet flavour.

It should be stored in a cool, damp place. Tradition dictates that it should be sliced at an angle in order to highlight the grain.



Scalogni di Romagna IGP



Consorzio
dello
Scalogni
di Romagna

It is produced in some municipalities in the provinces of Ravenna (Brisighella, Casola Valsenio, Castelbolognese, Faenza, Riolo Terme, Solarolo), Forlì-Cesena (Modigliana, Tredozio) and Bologna (Borgo Tossignano, Casalfumane, Castel del Rio, Castel Guelfo, Dozza, Fontanelice, Imola, Mordano). Originally from the Middle East (it takes its name from the city of Ascalon, in Palestine), the shallot was mentioned by Ovid and Pliny the Elder. Introduced to Romagna at the beginning of the twentieth century, it immediately became part of the local gastronomic culture. The plant absorbs considerable amounts of sulphur, an element that gives it its characteristic taste and odour, which is particularly abundant in the soils of Romagna's "Vena del Gesso" (Chalk Vein). Scalogni di Romagna IGP can be found fresh in bunches of 500 grams or dry, either plaited or in small packages. The bulbs of the Scalogni di Romagna



have a unique elongated flask-like shape, with a tough outer tunic whose colour can vary from yellow to leather-brown, up to tawny, brown or grey, while the colour of the fleshy inner part ranges from white to striped purple. The roots of the plant are long and thick, the leaves are long, tapered and light green in colour. At the time of harvesting, the shallots are found knotted together by the roots system into a clump with a varying number of individual bulbs. Another peculiarity of the Scalogni di Romagna is that it does not produce inflorescences.



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Vitellone Bianco dell'Appennino Centrale IGP



The origins of this young beef from white cattle breeds date back to pre-Roman times. The white breed of cattle used today has traits in common with animals reared by the Etruscans. The geographical area involved extends along the Apennine ridge of Central Italy and includes Umbria, the Marche, Abruzzo and Molise; in Emilia-Romagna, the entire area of land covered by the provinces of Bologna, Ravenna, Forlì-Cesena and Rimini and parts of Campania, Lazio and Tuscany. In the past these animals were used for work in the fields; selective breeding to improve the characteristics related to meat production began in the 19th century. Until weaning, the calves are fed exclusively on their mothers' milk. Rearing can be through grazing or tethering. Subsequently, the basis of their diet is made up of fresh or preserved fodder from natural or artificial meadows and herbaceous crops that are typical of



the local area. This young beef comes from cattle aged between 12 and 24 months: at this age, meat from the Chianina, Marchigiana and Romagnola breeds is still very lean, nutritious, and contains a composition of fatty acids that corresponds to nutritional recommendations.



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Zampone Modena IGP



The production area for Zampone Modena IGP covers the whole of Emilia-Romagna and the Lombardy and Veneto regions. Its origins date back to 1511, when papal troops besieged Mirandola, in the province of Modena.

Zampone Modena IGP is a charcuterie product made of pork meat and pork rind. The meat mixture is obtained from striated muscle, fat and rind, as prescribed by the ancient recipe. Salt, pepper, nutmeg, cinnamon, cloves and aromatic herbs are then added to the meat mixture.

Wine, water (according to industrial best practice guidelines), natural flavourings, spices and aromatic herbs may also be used. The mixture is stuffed into natural casings made up of the cutaneous covering of the front leg of the pig, complete with phalanges, tied at the upper end. The nutritional breakdown of the Zampone means it can be easily included in a balanced diet. These days,



the fat and sodium content has been significantly reduced compared to the past. The flavour is full and rich and gives a feeling of immediate satisfaction. The product, sold raw to be cooked, or pre-cooked, is traditionally served for New Year's Eve dinner with lentils or mashed potatoes.

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Wine




Emilia-Romagna is a region of 22,117 km² which extends for about 200 kilometers west to east, from the valleys of Piacenza to the hills overlooking Rimini, on the Adriatic coast. The different landscapes blend seamlessly into each other along the Via Emilia. To the south, the horizon is invariably marked by hills: they rise up abruptly from the flatlands. In the space of a few minutes the air cools, and if one turns to look north over the plain and across the Po River one can see the Alps. Emilia Romagna is indeed a complex land, which changes from hill to hill, as do the people, foods, accents, and, obviously, wines.

The seven most famous regional wines, along the Via Emilia - are: Albana, Sangiovese, Pignoletto, Fortana, Lambrusco, Malvasia and Gutturmo.

-  **Albana:** Albana is the classic white grape variety of Romagna. Spumante type: sparkling, using the traditional method, this is a golden yellow wine that is sweet with a pleasant and velvety taste. Served at 8°C, it perfectly pairs with cakes and desserts. Albana Dolce/Amabile type: still. Distinctive fruity bouquet and pleasant taste. If served at a temperature of 10°C, it pairs well with various types of cakes and tarts. Albana Passito: a rare golden yellow wine with amber-coloured nuances, intense bouquet, velvety on the palate.

-  **Sangiovese:** produced in the south-eastern part of the region, a very diverse area that extends for over 8,000 km² from the Riviera of Rimini and Riccione to east of Bologna. An intense ruby-red colour with a unique bouquet that recalls freshly-picked, fragrant violets. Unique, dry and spicy in the mouth. Ideal paired with various types of pasta and roast, boiled and grilled white meats. Served at a temperature of 18°C. Bottles that have been aged more than 24 months are marked as "Riserva" or Reserve.

-  **Pignoletto:** the hills south and west of Bologna, in the centre of the region, have always yielded fine wines. Altitudes reach 450 metres above sea level (Monte San Pietro), and the terrains and microclimates vary considerably. Of a more or less intense straw yellow colour, sometimes with greenish tinges. With a delicate and distinctive bouquet. An elegant, well-balanced flavour typical of the grape variety. Serving temperature: 10°C. Excellent as an aperitif and paired with toasted bread with truffle, tortellini in broth, pumpkin cappellacci, fried fish and fish in general

-  **Fortana:** stretching along the Adriatic Coast, in the province of Ferrara, there is an area known for its Vini delle Sabbie

("Sand Wines"). Here, amid the pine-scented breeze, salty air and Mediterranean scrub, are grapes grown on sandy soil, which for centuries has been keeping phylloxera (a louse that attacks vine roots) at bay.

These grapes produce wines with a strong, distinctive identity, so much so that a new Denomination of Origin, DOC Bosco Eliceo, was specifically created for them. The most interesting example of such grape varieties is Fortana, also called Uva D'Oro after the Bourgogne Côte d'Or appellation, which Renée of France brought as a gift to the Duke of Este. Fortana wine is a light ruby-red colour and pairs well with cured meats (such as the renowned Salama da Sugo) and eel and fish soups, thanks to its salty notes and slight acidity. The sparkling version works wonderfully with fatty and fried dishes. The ideal serving temperature is 12-14°C.



Lambrusco: the province of Modena is a stretch of land between the Panaro and Secchia Rivers that, flowing north, meet the Po River and the crown of the Apennine mountains to the south. S. Croce and Sorbara are wines with an exuberant perlage, with more or less intense colours ranging from rosé to ruby-red, to garnet. Suggested food pairings are pasta dishes, boiled meat, cold cuts and cheeses. Grasparossa has a generous perlage and an intense ruby-red colour. It has an intense bouquet with clear hints of small red fruits. Serve at a temperature of 10-12°C. Suggested food pairings are meat-based dishes, boiled meat and cold cuts.



Malvasia: the Colli di Parma zone is a magical land between the Enza and Stirano Rivers. Malvasia sometimes has an intense straw-yellow colour, a distinctive and intense bouquet and an aromatic and fresh flavour and can be sweet, dry or even sparkling. Ideal served with cold appetizers, rice salads and light first courses. The sweet version is perfect served with cakes and tarts. Serve at a temperature of 10°C.



Gutturnio: the Colli Piacentini form four valleys. Gutturnio is a blend of Barbera and Croatina, the local name for Bonarda. It is traditionally a semi-sparkling wine, but is also produced in a still version. Although it is generally drunk young, if aged well it can obtain Gutturnio Riserva denomination. It is a bright ruby-red colour that varies in intensity. It has a fresh and young flavour. Lively perlage. Serve ideally at a temperature of 14°C. Suggested food pairings: soups, fried, boiled and roast dishes, excellent with duck in salt crust.



The 30 PDO and PGI products in Emilia-Romagna



Bianco di Castelfranco Emilia **PGI**



Bosco eliceo **PDO**



Colli bolognesi **PDO**



Colli bolognesi classico Pignoletto **PDO**



Colli d'Imola **PDO**



Colli di Faenza **PDO**



Colli di Parma **PDO**



Colli di Rimini **PDO**



Colli di Scandiano e di Canossa **PDO**



Colli piacentini **PDO**



Colli Romagna centrale **PDO**



Emilia / dell'Emilia **PGI**



Forlì **PGI**



Fortana del Taro **PGI**



Gutturnio **PDO**



Lambrusco di Sorbara **PDO**



Lambrusco Grasparossa di Castelvetro **PDO**



Lambrusco Salamino di Santa Croce **PDO**



Modena / di Modena **PDO**



Ortrugo **PDO**



Pignoletto **PDO**



Ravenna **PGI**



Reggiano **PDO**



Reno **PDO**



Romagna **PDO**



Romagna Albana **PDO**



Rubicone **PGI**



Sillaro / Bianco del Sillaro **PGI**



Terre di Veleja **PGI**



Val Tidone **PGI**





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