

IL CAMMINO DEL CIBO

Metodi e strumenti per promuovere
le produzioni locali sul mercato internazionale



THE ROUTES OF TASTE

Journey to discover food and wine products in Rome

with the Contribution



Camera di Commercio
Roma



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Introduction

Strengthening the ability to promote local production abroad from a system and network point of view can constitute the backbone of a territorial marketing plan that starts from its production potential, involving all the players in the supply chain.

It is therefore a question of developing an "ecosystem" made up of hospitality, services, products, experiences, a "unicum" in which the global market can express great interest, increasingly adding to the paradigms of the past the new ones made possible by digitization.

Typical food and wine products are able to generate a high economic and commercial value. In fact, the number of those who, moved by the desire to experience local cultures and traditions of the past, go in search of those products capable of conveying a place specific heritage is growing.

These travel experiences can become a way of transmitting knowledge of places and products, representing a form of "indirect and spontaneous marking" of the territories, especially in a period, like the present one, in which travelers are looking for authentic holidays and linked to the tradition of the places visited.

The serious emergency that has hit the global economy due to the Covid-19 epidemic will require a new approach in terms of promoting our territories, which will necessarily have to be rethought with a short-term focus on attractiveness to the local market. At the same time, the restart phase can be used to study strategies adapted to the new context to prepare companies to relaunch their products also at an international level.

The territories that will be able to enhance their typical features and will take steps to organize themselves effectively to propose themselves outside will be the first to start again.

Focusing on the attractive strength of the local food and wine culture, the size and variety of the existing offer and the growth trend in demand, "Il Cammino del Cibo" project, created by Unindustria with the contribution of the Rome Chamber of Commerce, has developed a series of actions aimed at promoting the Roma brand on international markets, enhancing business opportunities deriving from collaboration and integration between the supply chains concerned.

Rome represents a recognized reference point for made in Italy products. Our production fabric has a wide range of niche and high quality products, closely connected to the historical and cultural heritage of the area. From its 120 municipalities come 50 products protected by the PDO and IGT denomination and more than 100 considered PAT, or Traditional Products. Among these, in addition to wine, products from the bakery, dairy and olive sectors.

The project therefore aims at enhancing the agri-food heritage of the Roman countryside and neighboring territories, which boasts millenary traditions, supporting the companies concerned with adequate actions to meet the global demand and the new consumption models, also using innovation and digitization, in particular in the phase of promoting its products.

In order to represent a picture of the local food and wine offer, a descriptive mapping of the products and companies that most represent the production excellence of the area was created.

Starting from the results of the analysis, seven territorial areas were identified, corresponding to seven food and wine itineraries:

1. Roman coast;
2. Lake Bracciano lake and Monti Sabatini district;
3. Castelli Romani and Monti Prenestini;
4. Monti Lepini;
5. Aniene Valley;
6. Rome and the Tiber Valley;
7. Entire Rome metropolitan area.

For each of the itineraries, one or more products have been selected, basic ingredients of recipes proposed by executive chefs of renowned hotels in the capital - for an innovative and exclusive reinterpretation of the most traditional culinary formulas - available in video format on the website www.camminodelcibo.it, where it is also possible to have access to all the other contents created.

Typical traditional food products and quality marks

Typical traditional food products and quality marks

The list of products was drawn up on the basis of the catalogs previously carried out by the Lazio Regional Agency for Development and Innovation of Agriculture, the Slow Food Association and the Ministry of Agricultural, Food and Forestry Policies.

The products are listed by category and alphabetically, according to the following index:

- A. Fruit and vegetables, legumes and cereals
- B. Fish, seafood and derivatives
- C. Meat and cold cuts
- D. Dairy products and cheeses
- E. Fresh pasta, pastry and bakery products
- F. Olive oil
- G. Animal products
- H. Soft drinks, spirits and liqueurs
- I. Wine

A. Fruit and vegetables, legumes and cereals

Actinidia / Kiwi Latina PGI

The Kiwi of Latina PGI, of the species *Actinidia deliciosa*, cultivar Hayward, with a degree of ripeness equal to 6.2° Brix, when harvest is characterized by a large berry cylindrical shape, with a height greater than the diameter. It has thin skin, it's light brown with a green background, covered with a fine down. The pulp is emerald green, the centre is whitish, soft, surrounded by a crown of small and numerous black seeds arranged radially; the minimum weight is 80 grams.

Production areas: Ardena (RM), Lanuvio (RM), Ardea (RM), Aprilia (LT), Cisterna di Latina (LT), Cori (LT), Latina (LT), Pontinia (LT), Priverno (LT), Sabaudia (LT), Sermoneta (LT), Sezze (LT)

Quality marks: PAT and PGI

Broccoletti sezzesi "sini"

It is a light green Broccoletto, thin, elongated leaf, characterized by a bitter and pleasant taste. It is sown in August and harvested between January and February. According to the oral testimonies gathered, the Broccoletto sezzese "sino" is grown in the municipal of Sezze. Since immemorial time, and today, the cultivation takes place at a household level.

Production areas: Velletri (RM), Sezze (LT)

Quality marks: PAT

Broccoletto di Anguillara

The Broccoletto of Anguillara plant has a central stem from which branch off large leaves irregularly lobed and toothed of a dark green color. At the base of each leaf develops the flowering stem that, once grown, is collected by cutting the stem at 8-10cm from the ground. The flavor is sweet with a hint of cauliflower.

Production areas: Anguillara Sabazia (RM), Ladispoli (RM)

Quality marks: PAT

Broccolo romanesco

Present on the market from mid-October to late March, with autumn, autumn-winter, spring growing cycles, the Broccolo Romanesco presents a vigorous plant, upright, with a bluish-green foliage color, good resistance to moths and mildew, deep green color and pyramidal form.

Production areas: Fara in Sabina (RI), Roma (RM), Velletri (RM), Ladispoli (RM), Sezze (LT), Cassino (FR)

Quality marks: PAT

Carciofo romanesco

The Roman artichoke has an ashy green colour, is spherical, compact with a characteristic hole at the apex. The artichoke was well known since antiquity for its high organoleptic and therapeutic features, of which Galeno, Strabone, Plinio and Varrone write about. According to Columella, a Roman agronomist of the first century AC, the land destined to the artichoke plants used to be covered with ashes; from here, the scientific name of "Cynara scolymus".

Production areas: Allumiere (RM), Cerveteri (RM), Civitavecchia (RM), Santa Marinella (RM), Tolfa (RM), Lariano (RM), Ladispoli (RM), Fiumicino (RM), Pontinia (LT), Priverno (LT), Sermoneta (LT), Canino (VT), Montalto di Castro (VT), Tarquinia (VT)

Quality marks: PGI

Ciliegia ravenna della Sabina

The Ravenna precoce presents a large fruit a red peel; a pink, firm, medium juicy pulp, very adherent to the core; ripening period: third decade of May. The Ravenna tardiva is suitable for storing, processing and transport, it has a bright red very firm skin, a dark red flesh, juicy,

very adherent to the heart, sweet, crisp and aromatic. The flesh remains crisp even after a few days, while the stem dries.

Production areas: Fara in Sabina (RI), Montelibretti (RM), Montorio Romano (RM), Moricone (RM), Nerola (RM), Palombara Sabina (RM)

Quality marks: PAT

Fagiolina arsolana

The seed of the Arsolana bean is white in colour, kidney-shaped and variable in size from 5 to 7 mm. The cultivation of the Arsolana bean takes place on sandy-clayey soils of heterogeneous composition. The harvest is manual, as is the beating of the dried pods, done with natural cane whips. The Arsolana bean is easily recognizable for its buttery consistency.

Production areas: Arsoli (RM), Cineto Romano (RM)

Quality marks: PAT and Slow Food Presidium

Fagiolo a suricchio or inceratiello

"Bean a suricchio" whose name derives from the sickle shape of the pod. The seed, slightly reniform, has an amaranth red color with light / dark shades and with a characteristic white eye in correspondence of the hilum. The peel is medium tender and needs be put in a water bath for one night. The taste is sweet.

Production areas: San Vito Romano (RM), Paliano (FR)

Quality marks: PAT

Fagiolo cappellette di Vallepietra

The seed of the Bean Cappellette of Vallepietra is kidney shaped, with abundant sized cotyledons. The color is particular and gives rise to the name of the ecotype: it is half white and half blue, as if the last part were a cap affixed to the seed. The hilum, which is located in the purplish area, appears white in color and is highly developed, compared to the size of the seed. The area in which the production is located at the foot of the mountain Autore, along the narrow strip of land formed by, the action of the river Simbrivio, here are cultivated the different ecotypes of Bean originating from Vallepietra.

Production areas: Arsoli (RM), Vallepietra (RM); *Quality marks:* PAT

Fagiolo cioncone

The seed of the bean Cioncone is ovoid, it has a brown-beige color and size from 8 to 10 mm. The cultivation of the cioncone bean takes place on land located in the plains or in hilly and valley locations, always near springs. Currently, the annual output is around a hundred pounds and about 70% is absorbed by the producers themselves.

Production areas: Arsoli (RM), Riofreddo (RM), Vallinfreda (RM), Vivaro Romano (RM)

Quality marks: PAT

Fagiolo regina di Marano Equo

The name Marano, in dialect, means spring to signify the fact that this type of bean has always been grown in the sandy and fertile soils along the rivers. The seeds are kidney-shaped and hazel in colour with streaks ranging from red to dark brown.

Production areas: Arsoli (RM), Marano Equo (RM), Subiaco (RM)

Quality marks: PAT

Fagiolone di Vallepietra

The bean seed, also called "ciavattone", is large and has a pearly white color. Thanks to the calcareous soils its skin is very thin. The typical sign at the attachment of the seed to the pod differentiates it from the Spain type, with which it could be confused.

Production areas: Vallepietra (RM), Filetino (FR)

Quality marks: PAT and Slow Food Presidium

Fallacciano di Bellegra

The fruits of the Fallacciano fig are of two types as the plant is biferæ: 1) fioroni called fallacciani are produced on two-year-old branches; 2) the supplied products are produced in the branches of the year. The fiorone, or the Fallacciano, is a green syconium (false fruit) and ribbed, with a piriform shape almost a flask, at the end of which there is an ostiol (small opening typical of some plant tissues). The colour is dark green before ripening; then light green, and when ripe it becomes creamy. The peel is thin and not very elastic, the full, homogeneous and sugary pulp is dotted with rosaceous otrioli.

Production areas: Bellegra (RM)

Quality marks: PAT

Farro dei Monti Lucretili

The spelt of Lucretili Mountains has caryopsis very similar to the grain but more elongated. The grinding takes place at stone in a water mill sited in the district of Lucretili Mountains. Seeding starts at the beginning of spring and the collection is carried out around the 20th of August. Since 1989 in the municipal of Licenza, in the first decade of October is held the historical "Sagra Elle Sagne 'and Farre", an event that attracts thousands of visitors every year.

Production areas: Licenza (RM)

Quality marks: PAT

Finocchio della Maremma viterbese

Compact, particularly crunchy and very white, the fennel of the maremma Viterbese has a plant of a compact form and medium size, with a good resistance to cold and pre flowering. The stem is cylindrical, the leaves are long, with a large basal sheath thickened and enveloping, white in color to form the “grumolo”. The grumolo, of average size, has a white color and collected leaves. The cultivar that contributes to the production of the fennel of the maremma viterbese are those related to the type “fennel Romanesco”. The seed is selected from the plants best produced from local farmers.

Production areas: Ladispoli (RM), Montalto di Castro (VT), Tarquinia (VT)

Quality marks: PAT

Fragolina di Nemi

It belongs to the species *fragaria vesca* var. *semperflorens* (strawberry of forest of European origin). The primary and secondary fruits have shape elongated and fusiform, sometimes conical rounded, are in size rather small. Surface colour of the bright red fruit; colour of the whitish pulp often tinged with red when fully ripe. The flavor is moderately sweet and moderately acidulous. Aroma a lot intense.

Production areas: Nemi (RM)

Quality marks: PAT

Mais agostinella

The Agostinella corn is a herbaceous species belonging to the grass family. The seed is a fully ripe orange coloured caryopsis with a vitreous fracture. Agostinella corn is cultivated with a three-year crop rotation, which includes the potato, bean or cabbage in the second year and new corn at the end of rotation.

Production areas: Vallepietra (RM)

Quality marks: PAT

Marrone di Arcinazzo Romano

The Marrone di Arcinazzo Romano appears light brown in color, with some dark colored streaks and of a large size. The flavor is sweet, more intense than the Marroni of the neighboring countries. Harvesting is done manually from the half to the end of October. Even today, the methods of processing and storage of the product comply with the time and methods of historical tradition; proof of this is the technique, still in use, of the “curatura” in cold water.

Production areas: Arcinazzo Romano (RM)

Quality marks: PAT

Marrone di Cave

The fruit is medium - large, brown in color with raised and dark stripes, reddish inner film not very adherent to the seed, pulp of sweet taste and delicate. The chestnuts are subjected to "curing" in wooden vats, by immersing the fruits in water at room temperature for 4 - 5 days. During the preservation takes place a modification of the content in carbohydrates which improves the flavor, as well as destroying insects e fungal spores. At the end of the submersion, the selection takes place brown, with the dripping and drying phase through fruit plantation for 3 - 4 days. Then follows the brushing and the sorting, preliminary to packing in plastic net bags.

Production areas: Cave (RM), Rocca di Cave (RM)

Quality marks: PAT

Marrone Segnino

The marrone segnino has a reddish brown color with streaks evident dark, medium to large size, oval shape with flattened apex; a thin, yellowish episperm (film), not very adherent and easily removable; a white seed slightly yellowish, crunchy; a sweet taste.

Production areas: Carpineto Romano (RM), Gorga (RM), Montelanico (RM), Segni (RM)

Quality marks: PAT

Mosciarella di Capranica Prenestina

These are dried chestnuts without the skin. In the local tradition they are consumed boiled in water or milk, with aromas and spices for the preparation of soups and gastronomic dishes. Fruit with flavour natural sweet. The cultivars are characterized by small, sweet fruits, with marked organoleptic qualities. The chestnut has an elongated shape and pointed apex, dark color with lighter shades towards the hilum, that is rather small. The drying: the dry chestnut is obtained with a long working process still linked to traditional systems that they are maintained and handed down from generation to generation according to an ancient custom. The chestnuts harvested once discharged, are distributed until a uniform layer of approx. 70 cm and subjected to smoking for about 30 days until the fruit is completely dried. The heat and smoke reach the chestnuts, dehydrate them and impregnate them with antiseptic substances, giving them a delicate smoky aroma. At the end of the drying phase the chestnuts are pushed through a hole at the base of the racks, they are then extracted to be subjected to the "beating", that is the separation of the fruit from the dry skin.

Production areas: Capranica Prenestina (RM), Genazzano (RM), San Vito Romano (RM)

Quality marks: PAT

Nocciola Romana

The Roman Hazelnut designates the fruits of the *Corylus Avellana* species of varieties "Tonda Gentile Romana", "Nocchione", "Tonda di Giffoni" and their selections. The Tonda Gentile Romana has a sub- spheroidal with slightly pointed apex, not uniform in size, hazelnut color, of low brightness, with diffuse tomentosity at the apex and numerous evident

streaks; medium-small seed, of variable shape sub-spheroidal, mostly covered with fibers, with corrugated surface and more or less evident grooves; compact and crunchy texture; flavour and very fine and persistent aroma. Nocchione has hazelnut in shell spheroidal, sub-ellipsoidal, medium-sized; shell thick, light hazelnut color, streaked, not very pubescent; medium seed small with fibers present in extent.

Production areas: Bracciano (RM), Canale Monterano (RM), Manziana (RM), Trevignano Romano (RM), Barbarano Romano (VT), Bassano Romano (VT), Bassano in Teverina (VT), Blera (VT), Bomarzo (VT), Calcata (VT), Castel Sant'Elia (VT), Civita Castellana (VT), Corchiano (VT), Faleria (VT), Gallese (VT), Monterosi (VT), Nepi (VT), Oriolo Romano (VT), Orte (VT), Villa San Giovanni in Tuscia (VT), Sutri (VT), Vallerano (VT), Vasanello (VT), Vejano (VT)

Quality marks: DOP

Pera Spadona di Castel Madama

The Spadona Pear of Castel Madama has been protected since 2009 by regional law 15/2000 as a heritage of agricultural biodiversity today at risk of genetic erosion. The fruit is of medium size, shape piriform-elongated. The skin color is greenish-yellow and presents itself smooth, with small and numerous lenticels, thick and absent russeting; white pulp, medium firm with medium fine texture, dark, juicy, medium flavor.

Production areas: Castel Madama (RM)

Quality marks: PAT

Sarzefine di Zagarolo

Sarzefine are an edible vegetable with a long fleshy and white root. They are commonly known with the name of scorzobianca. The root part has a light color, tending to beige, and with the leaves it forms the edible part of the plant. The flavor is delicate and sweet. It is consumed only after cooking.

Production areas: Zagarolo (RM)

Quality marks: PAT

Tartufo dei Monti Lepini

Autochthonous spontaneous truffle belonging to different varieties: *Tuber brumale* (brumale), *Tuber muschatum* (muscat), *Tuber albidum* (bianchetto or marzuolo), *Tuber melosporum* (precious winter black) *Tuber uncinatum* (uncinate). Plants whose roots are parasitized by the truffles of the Lepini Mountains are holm oak, beech, oak and rovello. Both internal and external color is a distinctive element. In fact: *Tuber brumale* (brumale) has dark red bark color which becomes black when ripe, while inside (gleba) the color is blackish gray with white veins; *Tuber muschatum* (muscat) has a dark gleba color with large white veins; *Tuber albidum* (bianchetto or marzuolo) has a whitish external color in the young specimens, but can become gray tending also to fawn, the thick reddish internal color with white or reddish veins; *Tuber melosporum* (precious winter black) has a brown external

color blackish with rust colored spots and blackish internal color (gleba) with whitish hazelnut veins; Tuber uncinatum has color black exterior and hazelnut interior color.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM)

Quality marks: PAT

Tartufo di Cervara

It develops in calcareous soils typical of the identified area, located at 700-800 meters above sea level. It has a black exterior, black interior Grayish, very fragrant mushroom flavor.

Production areas: Cervara di Roma (RM), Gavignano (RM)

Quality marks: PAT

Tartufo di Saracinesco

The Saracinesco truffle belongs to the Tuber Aestivum species, a typical truffle with a roundish shape, medium bulbous and cuspidate; Tuber brumale with wrinkled rind, dark in color, with a more or less regular round shape and Tuber mesentericum in black, that has a poor scent of the pulp.

Production areas: Saracinesco (RM)

Quality marks: PAT

Uva da tavola Pizzutello di Tivoli

Pizzutello di Tivoli is a table grape referable to the Vitis Vinifera species cultivar "Pizzutello Bianco" and "Pizzutello Nero". The bunch presents cylindrical pyramidal shape, the grape has the characteristic shape arched, elongated-ellipsoidal and the skin is thin and slightly pruinose yellow color for the Pizzutello Bianco variety and / or thick, leathery and color tending towards vinous red for the Pizzutello Nero variety. The flavor is sweet and delicate with a vanilla aftertaste for Pizzutello Bianco. The pulp is crunchy and elastic.

Production areas: Tivoli (RM), Cisterna di Latina (LT), Latina (LT)

Quality marks: PAT

Visciolo dei Monti Lepini

Fruit of small size, typical of the Lepini Mountains, with a sour taste, the processing occurs in the handicraft. Syrups and jams are derived from it and are widely used, on the spot, for the production of traditional sweets.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM)

Quality marks: PAT

Zafferano della Valle dell'Aniene

The saffron of the Valley of the Aniene is dried in a natural way by placing it on a thin sieve near the wood fire of oak or almond. The cultivation of saffron begins, in the Valley of the Aniene, around the XVIII century and probably comes from the Saffron in L'Aquila.

Production areas: Affile (RM)

Quality marks: PAT

Zucchini con il fiore

The cultivars used for the production of the zucchini with the flower are attributable to the types of zucchini: white, black and romanesco. The cylindrical to slightly club-shaped fruit (White type) or irregular polygonal, tending towards cylindrical (Black type) or cylindrical with very pronounced ribs (Romanesque type), the color can vary from light green with more intense streaks to dark green. The flower, yellow tending to lobster, is synonymous with freshness and wholesomeness of the product, which is its main and unique feature compared to other products. The flavor varies from sweetish to herbaceous a depending on the type; the dough is soft.

Production areas: Fara in Sabina (RI), Velletri (RM), Ladispoli (RM), Fondi (LT), Sperlonga (LT), Cassino (FR)

Quality marks: PAT

B. Fish, seafood and derived products

Tellina del litorale romano

Bivalve mollusk of the family Donacidae. It is commonly found on Italian coasts wherever there are sandy bottoms but, in the area that goes from Passo Dark to Capo d'Anzio, part of which is included in the Natural Reserve of the Roman Coast, fishing has always been abundant and renowned since Roman times, thanks to the quality and to the fineness of the sand.

Production areas: Anzio (RM), Fiumicino (RM)

Quality marks: PAT e Slow Food Presidium

Coregone del Lago di Bracciano

Medium-sized lake fish, belonging to the order Salmoniformes, family Salmonidae. It can be fished all year round except for the period from January to February, respecting the reproductive period of the species.

Production areas: Anguillara Sabazia (RM), Bracciano (RM)

Quality marks: PAT

Lattarino del Lago di Bracciano

The Lattarino, belonging to the Atherinidae family, *Atherina species boyeri-risso* (1812), is a small fish, at most it reaches 5-10 cm in adulthood, it has a silvery-white color. The lattarino lives in shoals, even numerous, in the fresh waters of the lake and nourishes itself of planktonic invertebrates. Fishing for lattarino in Lake Bracciano takes place from the month of May, and lasts for the whole year, excluding from August to September because it coincides with the reproduction period.

Production areas: Anguillara Sabazia (RM), Bracciano (RM)

Quality marks: PAT

C. Meat and cold cuts

Abbacchio Romano PGI

The Roman Abbacchio is produced exclusively from lambs, male or females, born and raised in the semi-wild state, of the Sardinian, Comisana, Sopravissana, Massese and Italian Merinizzata and related breeds. The type of product is the "dairy" lamb. The matricine sheep benefit from natural pastures, meadows-pastures and characteristic grasslands of the Lazio region. Grazing can be natural and casual, but sometimes the hepherd can cultivate weeds which he grazes in rotation. The meat of Abbacchio Romano has a delicate flavor with the typical aroma of a young and fresh meat. Important is the scarcity of fat.

Production areas: entire Lazio region

Quality marks: PGI

Agnello del Centro Italia PGI

The Lamb of Central Italy is obtained from the slaughter of lambs in three types of carcass that are characterized by the fat content and the conformation, as defined by the current community legislation: light lamb, weighing from 8.01 to 13.0 kg; state of fattening in class 1; 2; 3 as defined by "Community classification table for lamb carcasses lightweight ". heavy lamb weighing 13.01 kg or more; conformation within the classes: U; R; OR; state of greasing within the classes: 2; 3; 4, as defined by the "Table Community classification for sheep carcasses"; castrated, weight equal to or greater than 20.0 kg; conformation within the classes: E; U; R; state of fat cover in the classes: 2; 3; 4; as well as defined by the "Community classification table for carcasses of sheep".

Production areas: entire Lazio Region

Quality marks: PGI

Capocollo o lonza

Salami that has a white mottled red internal color and shape is cylindrical. The preparation process involves trimming the cut, the salting and seasoning with salt, pepper, garlic and possibly chilli and nutmeg. Before curing, which lasts about 2 months, local stewing is planned for some companies specialized.

Production areas: Tarano (RI), entire province of Viterbo, entire province of Rieti, entire Rome metropolitan area, entire province of Frosinone

Quality marks: PAT

Carne di bovino maremmano

Beef of pure Maremma breed or specialized crossbreeding from meat breeds such as: Romagnola, Chianina, Marchigiana, Charolaise Limousine, on female Maremma lines.

The Maremmano bovine meat can represent an important source of long chain fat acids and have an important role as part of a hypo cholesterol diet.

Production areas: entire Lazio region - Cerveteri (RM), Roma (RM), Tolfa (RM)

Quality marks: PAT

Carne di coniglio leprino viterbese

The meat of the Viterbo Lepriño Rabbit raised outdoors with the underground cell system and fed with non-medicated feed without the use of antibiotics, is particularly tasty, with a good consistency when cooked and without the presence of unpleasant odors. It is a breed genetically constituted by animals belonging to the Local Gray breed, which has always existed in the Viterbo area, crossed with other breeds.

Production areas: Bracciano (RM), entire province of Viterbo

Quality marks: PAT

Coppa

Cooked salami produced with the head of the pig put to cook with boiling water in a cauldron for 4 hours, after treatment with water current, removal of the bristles and auricles. Finished cooking the head is put on a counter, where the edible parts of the head (especially meat but also tendons, nerves, cartilage, etc.) are removed. The removed flesh and parts come seasoned and flavored with pepper, salt, coriander, fennel, peel of lemon and orange, cinnamon, garlic, nutmeg, cloves and sucrose. After the dressing the coppa is pressed for 24 hours and cooled, then packaged in vacuum-packed box slices.

Production areas: Frascati (RM)

Quality marks: PAT

Coppiette (horse, pig, cattle)

Lean pork, bovine and equine meat, dried and flavored with chilli, fennel seeds, garlic, rosemary and white wine. The product has the characteristic irregular shape with more or less large strips and a bright red to dark brown color.

Production areas: Tarano (RI), Albano Laziale (RM), Frascati (RM), Genzano di Roma (RM), Marcellina (RM), Monterotondo (RM), Guarcino (FR), Acquapendente (VT), Viterbo (VT), entire Lazio region

Quality marks: PAT

Corallina romana

Salami based on the transformation of the lean parts of the side and trimmings of shoulder, ham and loin to which a share of not less than 20% of lard is added. It can be seasoned with just pepper but also enriched with garlic (Rieti, Frascati) and fennel (Frosinone). The product is mainly characterized by a long cylindrical shape, a dark red color with large white spots, a savory flavor.

Production areas: Frascati (RM), Tarano (RI), entire Rome metropolitan area, entire province of Frosinone

Quality marks: PAT

Guanciale

Salami with anatomical cheek shape (triangular); red color mottled with white, sometimes the fatty tissue appears pink. Taste from delicate savory to spicy savory. In some cases flavored with drying smoke or specific smoking.

Production areas: entire Lazio region

Quality marks: PAT

Guanciale dei Monti Lepini al maiale nero

Traditionally produced during the winter months, the black pig Guanciale of Monti Lepini is obtained from the pigs cheeks of the local pig breed “maiale nero dei Monti Lepini”, seasoned with pepper, hot pepper, fennel, time and rosemary. It presents the classic triangular shape, available in 1 kg pieces, the ageing process goes from 20 to 120 days.

Production areas: Carpineto Romano (RM), Genazzano (RM), Roma (RM)

Quality marks: PAT

Lardo del campo di Olevano Romano

“Lardo del campo” is obtained from subcutaneous pork fat taken from back level. The lard, subjected to dry salting with fine salt and large and flavored with black pepper, nutmeg, fresh garlic macerated in Cesanese di Olevano Romano DOC wine, laurel and rosemary. The flavor is savory with accentuated aromatization and notes of field herbs.

Production areas: Olevano Romano (RM); *Quality marks:* PAT

Lardo stagionato al maiale nero

Product prepared with bacon lard and pork loin afferent to the local pig ecotype called "black pig of the Lepini Mountains". There are two types of black pork matured lard: classic and flavored.

Production areas: Carpineto Romano (RM), Roma (RM)

Quality marks: PAT

Mortadella Bologna PGI

Mortadella di Bologna is made up of a mixture of reduced to fine-grained pork, cube-shaped lard of pork throat; salt and pepper whole or in pieces. The mixture of "Mortadella Bologna" is stuffed into natural or synthetic casings and subsequently, when the product is ready, it is subjected to a prolonged heat treatment in dry air ovens.

Production areas: entire Lazio region, entire Marche region, entire Veneto region, entire Lombardia region, entire Emilia Romagna region, entire Piemonte region, entire Toscana region, entire province of Trento

Quality marks: PGI

Mortadella di cavallo

Salami set on the transformation of the meat (belly and ribs) of horse. Characteristic is the fine mincing of the meat and the final ratio of lean part and fat part. Horse mortadella has a cylindrical shape, a pink color, a sweet taste and a maturation of 20 days.

Production areas: entire Rome metropolitan area, Albano Laziale (RM)

Quality marks: PAT

Mortadella romana

Pork-based cured meat (usually the cut involved is that shoulder) and 25% - 30% of lard from the bacon. The mixture is seasoned with salt, peppercorns and / or finely ground and possibly fresh garlic crushed in wine. Lean meats are finely minced using a meat grinder and mixed with lard of lard cut by hand with a knife tip. The dough, seasoned and flavored, is stuffed into natural casings previously treated with white wine, salt water and possibly vinegar, and place to dry for a few days in metal cages, giving it the characteristic flattened shape. Seasoning takes place in the cell for 35-40 days. In some cases the seasoning takes place for a few months in natural environments such as well-ventilated and cool cellars.

Production areas: entire Rome metropolitan area, Frascati (RM)

Quality marks: PAT

Pancetta di suino

Cold cut made from the transformation of the abdominal area of the pig. Characteristic is the way it is presented; as "tesa" (keeping the skin, cotica, short ageing process, more seasoned) and l'arrotoolata (thinner, without skin, seasoned only with pepper).

Production areas: Frascati (RM), entire province of Viterbo, entire province of Rieti, entire Rome metropolitan area, entire province of Frosinone

Quality marks: PAT

Pancetta tesa stagionata alle erbe al maiale nero

Cold cut obtained from the pancetta of the pig breed "maiale nero dei Monti Lepini". Rectangular shape, red color intensely marbled with white, ageing process from 90 to 120 days. There are two types of this pancetta: classic and seasoned. Flavorful taste, very aromatic in the seasoned version. The breed of the Monti Lepini black pig is used, field grazed and fed with grains in the last period; soaked in Cesanese wine, and seasoned. Production period, exclusively winter months.

Production areas: Carpineto Romano (RM), Genazzano (RM), Roma (RM)

Quality marks: PAT

Porchetta

Food preparation derived from the oven cooking of the whole pig previously boned, emptied (except for the liver) and flavored. The product is mainly characterized by cylindrical shape, brown color, savory flavor thanks to the seasoning and spiciness with pepper, garlic and rosemary.

Production areas: Frascati (RM), entire province of Rieti, Acquapendente (VT)

Quality marks: PAT

Porchetta di Ariccia PGI

Porchetta di Ariccia is prepared with female pigs from selected national breeds and / or Landrace, Large White, Pietrain breeds and respective hybrids, bred in Italy and / or in EU countries. The slice is compact and homogeneous, with the fat part well separated from the lean one. The outer crust has a crunchy consistency, golden color and savory taste. Pork flavor flavored with rosemary, garlic and black pepper.

Production areas: Ariccia (RM)

Quality marks: PAT and PGI

Prosciutto dei Monti Lepini al maiale nero

Ham cured at least 24 months produced with pigs belonging to the ecotype "black pig of the Lepini Mountains", reared on pasture and finishing with cereals. Anatomical shape of the ham; dark red color with white mottle; savory and aromatic flavor.

Production areas: Carpineto Romano (RM), Genazzano (RM), Roma (RM)

Quality marks: PAT

Salame "Castellino"

Very lean pure pork salami produced without the addition of lactose which is characterized by the grinding of the medium-grain dough great. The lean part comes from the pork shoulder, while the fat from bacon. The flavor is savory, tasty and flavored thanks the seasoning with sea salt and the use of spices such as cinnamon, pepper and garlic.

Production areas: Frascati (RM)

Quality marks: PAT

Salame paesano

Cold cut made from the transformation of the low fat part of the rib and refined shoulder parts, prosciutto and lonza. The product is characterized by a cylindrical shape a medium-large grain, a dark red marbled with white color, a flavorful taste, a weight between 200 and 500g and a minimum ageing period of 21 days up to 2 months. The transformation process is characterized by the choice of the meat part, the use of seasoning, the stewing process in a hot room, heated by natural combustion and a long ageing process in cold rooms also in the mountains.

Production areas: entire province of Viterbo, entire Rome metropolitan area, entire province of Frosinone

Quality marks: PAT

Salamino tuscolano

The tuscolano salami is a small, dry and compact pork sausage, ruby red in color, in which the grains of fat are distributed evenly. The fat component represents only 23-24% of the dough. This salami, produced exclusively with selected meats (ham, shoulder and pancetta) of heavy Italian pigs, is stuffed into natural pig intestine and aged for about 30 days. The aromas used are pepper powder and garlic. Outwardly it has a whitish plumed surface.

Production areas: Frascati (RM)

Quality marks: PAT

Salamini italiani alla cacciatora DOP

Small cured meats, produced with pork, dry and compact, characterized by a ruby red color, in which the grains of lard are distributed evenly. The raw material is made up mainly from lean meats deriving from the striated muscles of the pork carcasses, hard pork fat, salt, chopped or ground pepper and garlic. They can be added with wine, sugar (dextrose, fructose, lactose), milk (skim or powder) or caseinates, but also with starter culture for fermentation, sodium and potassium nitrate, ascorbic acid and their sodium salt. All the preparation is stuffed into natural and artificial casings.

Production areas: entire Lazio region, entire Marche region, entire Veneto region, entire Lombardia region, entire Emilia Romagna region, entire Piemonte regione, entire Umbria region, entire Toscana region

Quality marks: PAT

Salsiccia dei Monti Lepini al maiale nero

Fresh flavored salami made with pork from the black pig of the Lepini Mountains. Cylindrical shape ("cacchietto"); more or less dark red color with small white streaks (due to the presence of fat); savory flavor with a light lemon aroma.

Production areas: Carpineto Romano (RM), Genazzano (RM), Roma (RM)

Quality marks: PAT

Salsiccia di fegato dei Monti Lepini al maiale nero

Fresh salami, corata product, trimmings of bacon from the black pig of the Lepini Mountains. The shape is cylindrical ("a cacchietto"); rather dark red color with small streaks white due to the presence of fat. The flavor is savory with an after taste sweetish.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM)

Quality marks: PAT

Salsiccia paesana

Salami based on the transformation of lean cuts obtained from the side and from the trimmings of shoulder, ham and loin. Normally used fresh or, more traditionally, after a short drying in a hot chamber. Pepper, minced garlic and fennel are the most used aromas, albeit to varying degrees, between the different areas. The product is mainly characterized by a cylindrical shape with cacchietti or "U" shape, red color, salty taste and no seasoning.

Production areas: Monterotondo (RM), entire Lazio region

Quality marks: PAT

Salsiccia secca aromatica

Salami based on the transformation of the lean side and trimmings shoulder, ham and loin. Normally aged between 20 and 30 days after drying in a warm room. Pepper, minced garlic, fennel and coriander are the most used aromas, although to a different extent between different areas. The product is mainly characterized by a cylindrical shape, light or dark red color with small white spots, maturing for 21 days, savory flavour.

Production areas: Frascati (RM), entire province of Rieti, entire province of Frosinone

Quality marks: PAT

Salsiccia secca di suino

Salami based on the transformation of the lean side and trimmings of shoulder, ham and loin. Normally aged between 20 and 30 days after drying in a hot room. Pepper, minced garlic, fennel, nutmeg, chilli, etc., are the most used aromas, albeit to a different extent between the different areas.

Production areas: Frascati (RM), entire province of Viterbo, entire province of Rieti, entire province of Frosinone; *Quality marks:* PAT

Tordo Matto di Zagarolo

Horse meat roll from Lazio and / or Tuscan Maremma horses (generally raised locally), flavored and stuffed internally with pork lard, coriander, parsley, sage, fresh garlic, salt and ground chilli.

Production areas: Albano Laziale (RM), Capranica Prenestina (RM), Castel San Pietro Romano (RM), Galliciano nel Lazio (RM), Genazzano (RM), Olevano Romano (RM), Palestrina (RM), Rocca di Cave (RM), San Vito Romano (RM), Zagarolo (RM), San Cesareo (RM)

Quality marks: PAT

Ventricina Olevanese

Large calibered cold cut that has a ball or irregular inclined to oval shape, the weight is related to the pieces and the type of intestine that has been used. The “Ventricina Olevanese” is obtained by the elaboration of the noble parts of the pig. The mixture, seasoned with salt and with wild fennel seeds, pepper, orange rind and fresh garlic is soaked in Cesanese Olevano Romano DOC wine, bagged and hanged in natural wrappings, such as calf bladder or particular intestine parts. The Ventricina olevanese is characterized by a spicy taste, a fragrant aroma with typical fruit notes that come from the orange rind. at part, roughly knife cut or grinded with a large hole meat grinder. The dough, seasoned with salt and flavored with wild fennel seeds, pepper, orange peel and fresh garlic, macerated with Cesanese di Olevano Romano DOC, is bagged and hung in natural casings such as bladder or veal bondiana.

Production areas: Olevano Romano (RM)

Quality marks: PAT

Zampetti

Preparation based on meat that comes from the cooking of pig legs, that is then cooled off, sometimes cut in strips, salted and immediately sold. The product is mainly characterized by irregular shaped stripes, a brownish-white color, a flavorful taste with eventual lemon aroma.

Production areas: Tarano (RI), entire Rome metropolitan area, Acquapendente (VT)

Quality marks: PAT

D. Dairy products and cheeses

Burrata di bufala

The burrata di bufala is a fresh spin paste cheese, and raw not aged milk, stuffed with cream and shredded mozzarella di bufala, similar to mozzarella but with a much more soft and stringy consistency. It has a outside shell that is smooth, white and glossy, it weighs 400 g and has a sweet and buttery taste.

Production areas: entire Rome metropolitan area, Fiumicino (RM)

Quality marks: PAT

Cacio di Genazzano

Cacio di Genazzano is a semi-cooked pecorino cheese, as the curd undergoes heating from 41 ° to 43 ° C, with a thin crust straw yellow in color, whitish internal paste with small holes. The flavor is quite intense and slightly salty. Such cheese is obtained from the processing of raw milk from Comisana, Sarda, Massese sheep and related breeds. The drying takes place on wooden boards for about 1 month with possible treatments (massages) with oil, once a month, or with water, or surface scraping with a knife; the maturation, in a wooden "cupboard" or "archoncino" (large chest), takes place for 3 months, for the table cheese, or for 5-6 months, for the grated cheese.

Production areas: Genazzano (RM)

Quality marks: PAT

Cacio fiore della campagna romana

Raw sheep's milk, vegetable rennet, obtained from the artichoke flower or wild thistle collected in the summer period, two ruptures of the curd, of which the first into squares and the second made after 20 minutes of pause, chickpea grain, forming in parallelepiped molds, dry salted and matured for 30-60 days on wooden boards. The cacio fiore has a typical brick shape, with convex sides of 5cm.; the rind is wrinkled and yellowish; the paste is soft and creamy, with small holes, the scent is determined with artichoke hints and field vegetables; the taste is intense, not salty and slightly bitter.

Production areas: Anguillara Sabazia (RM), Roma (RM), Capena, Guidonia Montecelio (RM), Trevignano Romano (RM)

Quality marks: PAT and Slow Food Presidium

Caciocavallo di bufala (semplice e affumicato)

The caciocavallo di bufala (plain or smoked) has a typical ball shape with a small tying point due to its characteristic binding with vegetable twine. It is a spin paste cheese, compact, without holes and more or less soft depending on its ageing period. The rind is thin and smooth, of a straw yellow color. Aged for at least 20 days, up to three months, the Caciocavallo di bufala can be smoked with wooden fireplace or natural straw.

Production areas: Fiumicino (RM), entire Rome metropolitan area, entire province of Latina, entire province of Frosinone

Quality marks: PAT

Caciocavallo vaccino (semplice e affumicato)

A spin paste cheese, hard, aged from 30 days to 6 months, or even up to 8 years in tuff caves. Typical shape: oval with head; straw yellow color; taste from sweet to intense and spicy in the aged and/or produced with rennet in paste type.

Production areas: entire Lazio region

Quality marks: PAT

Caciotta di bufala

Cheese produced exclusively with soft or hard buffalo milk depending on the seasoning (from 7 days to 4 months). Also presented flavored in the South Pontine. Color from white to straw yellow (in the seasoned) in shapes of 200 - 300 g (for the Latina area) to 1 - 8 kg (in the Rome area). Sweet to slightly salty and spicy flavor (seasoned).

Production areas: Fiumicino (RM), entire Rome metropolitan area, entire province of Latina, Entire province of Frosinone

Quality marks: PAT

Caciotta di mucca

Soft cheese, for the primo sale type, and hard cheese, for the seasoned type from 30 days to 6 months. Cylindrical shape; white color for the primo sale and straw yellow, tending to brown when aged for 6 months. Sweet taste for the primo sale (of two days) up to the slightly salty and spicy in the aged forms of 6 months.

Production areas: entire Lazio region

Quality marks: PAT

Caciotta genuina romana

The Caciotta genuina romana is a sheep milk cheese whose transformation technology proves to be variable, depending on the production area and the procedures locally used. This caciotta has a cylindrical shape and a size from 1 to 3 kg, up to 30kg. When sliced the paste has an intense straw yellow color and a compact structure; the taste goes from sweet to slightly salty depending on the ageing that enhances the scent of herbs typical of the Agro pontino grazings. Some companies follow the biological production method.

Production areas: Anguillara Sabazia (RM), Carpineto Romano (RM), Roma (RM), Roma (RM), Trevignano Romano (RM), Fiumicino (RM), entire Lazio region

Quality marks: PAT

Caciotta mista ovi-vaccina del Lazio

Mixed sheep-cow cheese, with a raw or semi-cooked paste, sometimes seasoned with hot pepper. The paste, with a variable color from milk white to straw yellow, compact and more or less soft, is wrapped in a thin rind. The taste goes from sweet to spicy, depending on the ageing period.

Production areas: Trevignano Romano (RM), Fiumicino (RM), Entire Lazio region

Quality marks: PAT

Formaggio di capra

Goat cheese, fat, soft and hard depending on whether it is produced in the "semi-cooked" and seasoning type. Shape is cylindrical on the side; paste color from milky white to ivory white up to straw yellow for mixed cheeses; intense sweet flavor and pungent in seasoned forms. Possible aromatization in the versions in which the addition of aromas is foreseen (chilli or oil sauce, vinegar, oregano, chilli and rosemary). Goat cheese is marketed both fresh and seasoned. The seasoning ranges from 20 days to 6 months.

Production areas: Artena (RM), Carpineto Romano (RM), Cave (RM), Gavignano (RM), Genazzano (RM), Gorga (RM), Montelanico (RM), Palestrina (RM), Rocca di Cave (RM), Segni (RM), provinces of Latina and Frosinone

Quality marks: PAT

Marzolino e/o marzolina

The marzolina is a cheese mainly made from goat's milk, whose technology is very heterogeneous and appears as an "intelligent" product of the local dairy tradition. In fact, this has been able to enhance goat's milk which is not always easy to process and a particular production environment such as that of the Lepini, Ausoni, Aurunci and Valle di Comino mountains, in which it is possible to find ideal conditions for the drying phase of this cheese. For consumption it can be presented with a cylindrical shape, small size, salty and fresh taste (from 1 to 4 days) or seasoned (up to 1 year); it can also be flavored in an oil bath with aromas (at the time of sale) or preserved in flavored oil (3-6 months).

Production areas: Carpineto Romano (RM), provinces of Latina and Frosinone

Quality marks: PAT

Mozzarella di bufala Campana DOP

It is a fresh, stretched curd cheese made exclusively with fresh raw whole buffalo milk or possibly thermised or pasteurized. The buffalo milk, delivered to the dairy, is suitably filtered with traditional means and acidified with the addition of natural whey resulting from previous processing of buffalo milk. The coagulation, after heating the milk at a variable temperature between 33 and 39 ° C, is obtained by adding natural calf rennet. At the end of maturation, the curd is reduced to strips placed in special containers where, with the addition of boiling water, it is spun and then cut to ensure the required shape and size of the individual pieces obtained.

Production areas: Anzio (RM), Monterotondo (RM), Nettuno (RM), Pomezia (RM), Ardea (RM), provinces of Latina and Frosinone, Caserta e Salerno

Quality marks: DOP

Pecorino Romano DOP

Whole sheep's milk cheese, hard paste, medium and long seasoning depending on the use to be made of it. In fact, the seasoning lasts for at least five months for table cheese and for at least eight months for cheese from use grated. Fresh sheep's milk, coming from flocks raised and fed mainly on natural pastures, is transferred to processing centers with refrigerated tanks. In some cases, capping with neutral or black protective products for food is envisaged. The wheels are subjected to marking with a special matrix that imprints the designation of origin of the cheese and the logo consisting of the stylized head of a sheep.

Production areas: entire Lazio region, entire Sardegna region, entire province of Grosseto

Quality marks: DOP

Pressato a mano

Soft raw milk sheep's milk cheese. Sizes from 0.5 to 1 kg; zuccotto shape; smoked straw yellow color. Sweet taste and aftertaste of fresh milk to smoked.

Production areas: Trevignano Romano (RM), entire Rome metropolitan area

Quality marks: PAT

Provola di bufala (semplice e affumicata)

Hard buffalo spun paste, cured for a maximum of 1 week. White or creamy white color. Sweet flavor tending to intense and spicy in the more seasoned forms. Also produced in the smoked type.

Production areas: Fiumicino (RM), entire Rome metropolitan area, entire province of Frosinone

Quality marks: PAT

Provola di vacca (semplice e affumicata)

Hard spin paste cheese traditionally aged from 1 to 6 months. Recently is sold fresh in the type primo sale after drying for 1-2 days. It has a classic oval or cut off conical shape; the rind is shiny and smooth and of a straw yellow color in the provola Bianca, amber in the smoked type.

Production areas: Pontinia (LT), entire Lazio region

Quality marks: PAT

Provolone vaccino

Hard stretched curd cured from 60 to 365 days. Typical ovoid size of about 3 kg with twine binding. Straw yellow color with an intense flavor tending to spicy. The production of cow Provolone, with a traditional process, that uses raw milk and the assistance of lactic grafts, confers to this cheese an “original” aspect, if confronted with the cheeses obtained from standardized procedures.

Production areas: Pontinia (LT), entire Lazio region

Quality marks: PAT

Ricotta di pecora e di capra dei Monti Lepini

Sweet ricotta, obtained from the whey of sheep and goat milk processing with the addition of a minimum percentage (2%) of sheep and goat milk at the time of coagulation. It is produced with traditional equipment such as a wood-fired copper boiler and wicker sticks. There is no salting.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM), Latina (LT), Sermoneta (LT)

Quality marks: PAT

Ricotta secca

Dried ricotta from sheep, goat, cow, mixed sheep and goat. Very hard paste product (on average it contains 23% moisture) and very fat (on average it contains 71% fat on dry matter).

Production areas: entire province of Rieti, entire Rome metropolitan area, entire province of Latina, entire province of Frosinone

Quality marks: PAT

Ricotta di bufala Campana DOP

The DOP "Ricotta di bufala campana" is a dairy product obtained by heat coagulation of proteins, characterized by a high water content. When released for consumption, the DOP "Ricotta di Bufala Campana" has the following characteristics. Physical characteristics: shape: truncated pyramidal or truncated cone; weight: up to 2,000 grams; color: porcelain white; external appearance: absence of crust; consistency: soft, grainy, but not sandy. Chemical characteristics: fat on dry matter: minimum 45%; fat: not less than 12% stq; humidity: not higher than 75%; lactic acid: less than or equal to 0.3%; sodium content: less than or equal to 0.3%. Organoleptic characteristics: flavor: characteristic, fresh and delicately sweet; aroma: fragrant of milk and cream.

Production areas: Anzio (RM), Monterotondo (RM), Nettuno (RM), Pomezia (RM), Roma (RM), Ardea (RM), provinces of Latina and Frosinone, Caserta and Salerno

Quality marks: DOP

Ricotta Romana DOP

Fresh dairy product obtained exclusively from whole sheep's milk whey used to obtain sheep cheeses. Ricotta Romana PDO has a very fine structure, more marked color and above all a delicate and sweetish flavor, which distinguish it from other types of ricotta. The whey, liquid component of milk coagulation, is obtained from the bleeding mechanism, due to the breaking of the curd destined for the production of sheep's milk cheeses obtained from sheep's milk of animals born and raised on meadows-pastures and typical and exclusive grasslands of the Region Lazio. The sheep breeds (and related breeds) involved are: Sarda, Comisana, Sopravissana, Massese.

Production areas: entire Lazio region

Quality marks: DOP

Squarquaglione dei Monti Lepini

Fresh and soft cheese flavored with honey from the Lepini Mountains and walnuts obtained from processing raw sheep's milk. Cylindrical shape, white color mottled with walnuts and honey. Not salty.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignana (RM), Gorga (RM), Montelanico (RM), Segni (RM), Segni (RM)

Quality marks: PAT

Stracchino di capra

Goat Stracchino, obtained only from whole goat's milk, processed raw or pasteurized, is a fresh and very short-aged cheese, with a thin crust, sometimes flowery or without crust, a white porcelain color and a homogeneous internal texture light holes, soft, creamy and spreadable. The shape can vary according to the production area: square, tile or caciottina type.

Production areas: Roma (RM), Mentana (RM), Viterbo (VT)

Quality marks: PAT

E. Fresh pasta, pastry and bakery products

Amaretti

Sweets with a round shape and golden color, obtained from the processing of almonds, sweet and sour, egg white and sugar. In the Lazio region ovens have been preparing these sweets for over thirty years and many restaurant owners are accustomed to offer them at the end of meals along with wine donuts.

Production areas: Cittaducale (RI), Capranica Prenestina (RM), Nazzano (RM), Subiaco (RM), Antrodoto (RI)

Quality marks: PAT

Anse del Tevere

The Anse del Tevere are biscuits made with 00 flour, sugar, wine and aniseed. The simplicity of the ingredients results in a biscuit with a characteristic flavor mixed with the sweetness of the dough and the aroma of anise and wine. They have a characteristic S-shape, whitish in color and rather brittle and light.

Production areas: Rieti (RI), Nazzano (RM)

Quality marks: PAT

Barachia

Tart pastry shaped like a rosette, stuffed inside with plum jam, enclosed between the two circles of dough whose edges are raised and wisely manipulated, until you get an artistic circular frame. The Barachia, obtained by mixing flour, eggs, sugar, lard and jam, presents at the first taste a sweet, delicate sensation that subsequently contrasts with the bittersweet of the marmalade.

Production areas: Genazzano (RM)

Quality marks: PAT

Biscotti e ciambelle all'uovo

Round or donut-shaped biscuits, made with type 00 flour, sugar, whole eggs, butter, margarine, whole or semi-skimmed milk, baking powder and sodium bicarbonate, natural yeast produced by the company.

Production areas: Capranica Prenestina (RM), Genzano di Roma (RM)

Quality marks: PAT

Bussolani

Cookies similar to tozzetti, diamond shaped, with a dark golden crust, made of flour type 00, honey, hazelnuts, orange peel cubes, almonds, olive oil, herbs. The Bussolani, so called for the consistency of the preparation that in the classic version is very tough, given the absence of yeast, are very enjoyable dipped in milk or with vin santo, but also on their own as a snack. They are found throughout the year but are typical of Christmas.

Production areas: Genzano di Roma (RM)

Quality marks: PAT

Cacchiarelle

White pizza, made with type 00 flour, brewer's yeast, natural yeast (called biga), water and salt. The dough pressed with elongated hands is baked in a wood oven. The crust has a light golden color with an irregular and gibbous appearance as a consequence of the crushing carried out with the fingers.

Production areas: Montelibretti (RM)

Quality marks: PAT

Cacione di Civitella S. Paolo

Panzerotto (ravioli-shaped) filled with pumpkin pulp, ground almonds and hazelnuts, bitter cocoa powder, cinnamon, vanillin, liqueurs and natural flavors. Cacione di Civitella San Paolo is a dessert prepared for the Christmas holidays.

Production areas: Civitella S. Paolo (RM)

Quality marks: PAT

Calzone con verdure

Calzone with a rectangular or half-moon shape filled with vegetables (chard, chicory or zucchini) with a slightly spicy taste. The vegetable Calzone, locally called fallone, originates from the traditional poor kitchen, when with the left over bread dough, which was made once a week, were made little half-moons stuffed with vegetables available at that moment.

Production areas: Torri in Sabina (RI), Nazzano (RM)

Quality marks: PAT

Castagnaccio

It is a autumn typical sweet, very special but quite easy to achieve, based on chestnut flour and dried fruit, flavored with rosemary. Perfect accompaniment for the Castagnaccio are ricotta or chestnut honey, novello wine, or sweet wines such as vin santo. It is custom, in the castanicole areas, to prepare recipes based on this delicious fruit. The recipe is very old and handed down orally for generations. It is a "poor" dish, once widespread in the Apennines where chestnuts were the basis of nutrition of the peasant population.

Production areas: Capranica Prenestina (RM), Fiamignano (RI), Petrella Salto (RI), Antrodoco (RI)

Quality marks: PAT

Cavallucci e Pigne

Cavallucci and Pigne are a kind of grown dough biscuit garnished externally with colored sugared almonds to which the traditional "horse" or "pine cone" shape (ie a type of basket) is given by the pastry chef. They are prepared the week after Easter and are based on eggs, sugar, flour, natural yeast, butter or margarine, milk, pastry liqueur, grated lemon and colored sugared almonds for decoration.

Production areas: Palestrina (RM)

Quality marks: PAT

Ciambella a cancello

The product has a rosette shape that recalls the decoration of iron gates widespread in the area. Golden color tending to brown dark, it is characterized by the not particularly sweet flavor in which the hint of anise prevails. The ingredients used are: extra virgin olive oil, local wine, 00 soft wheat flour, eggs, salt, anise and water.

Production areas: Mentana (RM)

Quality marks: PAT

Ciambella all'acqua (ciammella all'acqua) di Maenza

Confectionery product based on flour, sugar, water and extra virgin olive oil. The shape is characteristic of the donut and the color is dark brown. The water donuts are boiled in water for 8 minutes and then baked in the oven.

Production areas: Capranica Prenestina (RM), entire province of Latina

Quality marks: PAT

Ciambella all'olio di Sant'Angelo Romano

The Ciambelle all'olio di Sant'Angelo Romano are prepared with a simple dough and with few ingredients: 00 flour, water, extra virgin olive oil and salt. There is no addition of yeast. The flavor is salty and rich in olive oil; it has a characteristic circular shape with half-moon decorations placed above. Currently, different shapes such as flakes and smaller sizes are also developed.

Production areas: Sant'Angelo Romano RM

Quality marks: PAT

Ciambella degli sposi di Rocca di Papa

The traditional Ciambella degli sposi di Rocca di Papa is medium in size, brushed on the surface with egg white and enriched with white sugar grains. The ingredients for its preparation are: extra virgin olive oil, eggs, sugar, flour, anisette and cherry stock liqueur, grated lemon, baking powder, a pinch of salt, bicarbonate, granulated sugar for the garnish.

Production areas: Rocca di Papa RM

Quality marks: PAT

Ciambelle al vino

Sweet donuts of a dark brown color, made of flour, yeast, eggs, sugar, white wine, lemon zest, butter or extra virgin olive oil, vanilla and salt, traditionally consumed after meals and accompanied by a glass of sweet wine, type Vin Santo. There are two versions of it, one softer and the other, more classic, "a biscotto".

Production areas: Capranica Prenestina (RM), Cave (RM), Frascati (RM), Genazzano (RM), Rocca di Papa (RM), Rocca di Papa (RM), Roma (RM), Subiaco (RM), Lariano (RM), entire Lazio region

Quality marks: PAT

Ciambelle con l'anice

Sweet and fragrant donuts with a rounded shape, golden color, obtained from the processing of wheat flour type 00, white wine, extra virgin olive oil, salt and anise. The product has a long tradition in the Lazio region and it is custom to offer it during the various local festivals or in restaurants, after a meal. Its recipe, passed down orally for generations, presents in the proportion of ingredients, slight variations from town to town.

Production areas: Capranica Prenestina (RM), Subiaco (RM), Cittaducale (RI), Fara in Sabina (RI), Leonessa (RI), Montopoli di Sabina (RI), Rieti (RI), Antrodoco (RI)

Quality marks: PAT

Ciambelline

Sweet donuts with a aroma of anise or wine, prepared with sugar, few eggs, aniseed liqueur, Sabina Dop extra virgin olive oil, white wine, anise seeds, lemon zest, flour type 00 and a little yeast. Locally known as Ciammellitti allissi, because of their boiling in water, the ciambelline preserve a recipe handed down orally for generations.

Production areas: Configni (RI), Poggio Moiano (RI), Nazzano (RM)

Quality marks: PAT

Ciambellone di Sant'Antonio

Ciambellone di Sant'Antonio is prepared with sourdough (or bread dough), flour (type 0), extra virgin olive oil, aniseed, red wine, water, salt. It has a donut shape with the two ends intertwined in the center (called a knot shape); the color is light brown, with a typical flavor of anise and wine with black dots of anise visible in the dough. It is produced starting from December, because it is linked to the oil production process.

Production areas: Galliciano nel Lazio (RM)

Quality marks: PAT

Ciammellocco di Cretone

The Ciammellocco of Cretone, particularly rich in ingredients such as flour, yeast of ancient production, anise, olive oil, white wine, grated lemon peel and juice, anisette liqueur, mistrà, salt, baking powder, eggs, is characterized by a natural and rather long leavening. It takes about two days to prepare, it has a classic donut shape, crumbly, yellowish interior color and exterior color of a golden brownish dark and not particularly sweet of taste with a prevailing hint of anise. The production takes place throughout the year and especially during religious holidays.

Production areas: Palombara Sabina (RM)

Quality marks: PAT

Ciammellono

Ciambellone made with eggs, flour, yeast, wine, oil, sugar, milk, grated lemon peel and its juice, toasted almonds. Very long biscuits are obtained from the mixture of the ingredients. When these have slightly hardened they are taken out of the oven to cut them into diamonds, then they are put back in the oven to finish cooking.

Production areas: Lariano (RM), entire province of Latina

Quality marks: PAT

Ciriola romana

The Ciriola Romana is a fragrant and soft sandwich of about 100 g, elongated, swollen in the middle, full of crumbs and with the characteristic incision along the back. The next day it's generally used to make crostini. Due to its fragrance and abundance of bread, the Ciriola Romana, was the sandwich of manual workers; it was the sandwich that many bars would prepare with all sorts of fillings: ham, mozzarella, cheese, tuna, artichoke. It is mentioned in the Illustrated volume of Typical Italian Products, INSOR, 1989-1995.

Production areas: Entire Rome metropolitan area

Quality marks: PAT

Crostata e crostatine di viscioli di Sezze

Tarts of oval or round shape, small in size and tart of round shape and larger than the tarts; they are prepared with eggs of which every 9 eggs 1 whole, sugar, lard, grated lemon peel, flour, and sour cherry jam. The flavor is sweet and slightly acidic, characteristic of sour cherry jam.

Production areas: Subiaco (RM), Sezze (LT)

Quality marks: PAT

Cuzzi di Roviano

Fresh pasta obtained by mixing soft wheat, durum wheat, maize flours (in variable quantities) and adding water and whole eggs. The dough is worked by hand (or with the help of the mechanical mixer in the case of large quantities) until it reaches a certain consistency and homogeneous appearance. The dough obtained is worked with the "stenderello" to form strips of about 50 cm in length, 4 - 5 cm in width and a few millimeters thick.

Production areas: Roviano (RM)

Quality marks: PAT

Fetticciole nere e bianche

They are dry biscuits whose preparation is linked to the Christmas holidays. They come in the characteristic cylindrical shape and brown for the black Fetticciole and beige for the white Fetticciole. Their consistency is quite compact due to the presence of honey, the taste is particularly sweet. The raw material used for the preparation of the dough consists of a mixture of hazelnuts, wildflower honey, candied fruit, cocoa, flour and mixed liqueur for the black Fetticciole; almonds, wildflower honey, sugar, pepper, flour and anise-based liqueur for the white Fetticciole.

Production areas: Palestrina (RM)

Quality marks: PAT

Filone sciapo da 1 kg

1 kg Filone (loaf) prepared with flour type 0, water, natural yeast of industrial manufacturing and strictly without salt. The crust is thin and light brown; the dough inside is white and fairly even with few cavities. The uniqueness of this product lies in the absence of salt in the preparation, that enhances the fragrance and allows storage for a long period after cooking. The production dates back to the end of the past century and the recipe has been handed down orally from generation to generation.

Production areas: Capranica Prenestina (RM), Cerveteri (RM)

Quality marks: PAT

Giglietto di Palestrina

Dry and fragrant biscuit, obtained from the use of simple ingredients such as eggs, flour and sugar. The lily, of a light golden color tending to white, has the characteristic lily shape, made by hand with three branches, length of about 10 cm, light taste. It keeps for about 2 weeks.

Production areas: Castel San Pietro Romano (RM), Palestrina (RM)

Quality marks: PAT and Slow Food Presidium

Maccaruni Gavignanesi

The Maccaruni gavignanesi are a typical pasta of the Lazio peasant cooking that is prepared simply with flour and eggs. From the dough, worked vigorously by hand is prepared a thin, almost transparent pastry, rolled and cut into many very thin strips.

Production areas: Gavignano (RM)

Quality marks: PAT

Mostaccioli

Very sweet dry biscuits made with type 0 flour, walnuts, local roasted and fresh hazelnuts, locally produced wildflower honey, pepper, natural flavors (grated orange peel). Mostaccioli have a very light brown crust and a rhomboid shape.

Production areas: Capranica Prenestina (RM), Cerveteri (RM), Nazzano (RM)

Quality marks: PAT

Murzitti

Murzitti have a round shape, dark golden color and a sweet flavor of nuts and honey. They consist of a sheet prepared with type 00 flour, eggs, sugar, extra virgin olive oil, while the filling is prepared with ground walnuts, raisins, vermouth, sugar and honey. The filling, well blended, is placed on top of the pastry, then rolled up and cut into strips. It is cooked in a wood oven.

Production areas: Subiaco (RM), Borgorose (RI)

Quality marks: PAT

'Ndremmappi di Jenne

The 'Ndremmappi of Jenne are a fresh pasta, of a pure peasant matrix, obtained by mixing not very refined flour still containing a certain amount of bran, warm water that makes the mixture more homogeneous, and salt. The appearance of the paste is dark in color. Traditionally 'Ndremmappi of Jenne are seasoned with a sauce made from a sauté of extra virgin olive oil, garlic, hot pepper, tomato and anchovies (pickled or under salt).

Production areas: Jenne (RM)

Quality marks: PAT

Pane Casareccio di Genzano PGI

Homemade bread made with high quality zero or double zero flour, natural yeast, salt, water, wheat bran without adding chemical or biological products. The cooking takes place in wood-fired ovens or other fed at a temperature such as to allow a compact growth and the formation of a 3 mm thick crust. The rind has the function of protecting the crumb inside and keeping it spongy and tender with holes or "alveoli" not too large and irregular. The cooking phase has a variable duration depending on the type of size and can range from 35 minutes to about an hour and twenty. The scent and fragrance of this bread can be attributed to the use of sour yeast and the quantity / variety of cereals used. The natural yeast, that is the dough of the previous processing, made acidify, is rich in live enzymes that favor the preservation of the bread for several days.

Production areas: Genzano di Roma (RM)

Quality marks: PGI

Pane casareccio di Lariano

Bread prepared with wholemeal flour, "00" flour and natural yeast. Cooking in a wood oven with chestnut bundles. The external crust after cooking has a golden appearance while the internal dough is whitish. The shape is generally loaf or "a filone".

Production areas: Roma (RM), Lariano (RM)

Quality marks: PAT

Pane casareccio di Montelibretti

Bread prepared with type 00 flour, brewer's yeast, natural yeast (called "biga"), water and salt. It is cooked in a wood oven. The shape is round loaf or "a filone". The rind has a light golden color and the paste is white with rather large holes.

Production areas: Montelibretti (RM)

Quality marks: PAT

Pane con le olive bianche e nere

It is a tasty bread, soft and slightly sour, prepared with white flour or durum wheat, green and / or black olives, water, salt. The shape is a strand with a thin crust and white crumb, soft, stuffed with olives.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM), Subiaco (RM), Campodimele (LT), Fondi (LT), Formia (LT), Itri (LT), Lenola (LT), Monte San Biagio (LT), Spigno Saturnia (LT), Pico (FR), Pignataro Interamna (FR), Pontecorvo (FR), San Giorgio a Liri (FR), Sant'Andrea del Garigliano (FR), Vallemaio (FR), Ausonia (FR), Castelnuovo Parano (FR), Coreno Ausonio (FR), Esperia (FR)

Quality marks: PAT

Pane con le patate (con purea di patate)

Sweet bread, with a thin, crumbly crust, brown-hazelnut in color and with superficial cuts; the whole paste is white with more or less large holes. The ingredients are: type 00 flour and about 5% wholemeal flour, mashed potatoes or potato flakes, water (70 - 80%), salt, selected yeast for baking (brewer's yeast) and natural yeast.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Nazzano (RM), Segni (RM), Subiaco (RM), Campodimele (LT), Fondi (LT), Formia (LT), Itri (LT), Lenola (LT), Monte San Biagio (LT), Spigno Saturnia (LT), Pico (FR), Pignataro Interamna (FR), Pontecorvo (FR), San Giorgio a Liri (FR), Sant'Andrea del Garigliano (FR), Vallemaio (FR), Ausonia (FR), Castelnuovo Parano (FR), Coreno Ausonio (FR), Esperia (FR), Accumoli (RI)

Quality marks: PAT

Pane di Canale Monterano

Bread prepared with type 0 and 00 soft wheat flour; slightly alkaline water, supplied by the municipal aqueduct, mother yeast (obtained by adding about 2% of the previous day's sourdough into the mixture of water and flour).

Production areas: Canale Monterano (RM)

Quality marks: PAT

Pane di semola di grano duro

A small dough is prepared with durum wheat flour and water and the yeasts are left to form inside, covering it with a wool blanket. The next day this natural yeast is added to the rest of the dough to make it rise. It is cooked in a wood oven.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM), Campodimele (LT), Fondi (LT), Formia (LT), Itri (LT), Lenola (LT), Monte San Biagio (LT), Spigno Saturnia (LT), Pico (FR), Pignataro Interamna (FR), Pontecorvo (FR), San Giorgio a Liri (FR), Sant'Andrea del Garigliano (FR), Vallemaio (FR), Ausonia (FR), Castelnuovo Parano (FR), Coreno Ausonio (FR), Esperia (FR)

Quality marks: PAT

Pane di semola di grano duro di Allumiere

Bread prepared with re-milled durum wheat semolina, water and natural yeast produced by the company, no addition of salt is required. Allumiere bread has a loaf or loaf shape, weight up to 2 kg and yellow internal dough. The cooking also takes place in a refractory brick oven fed directly with chestnut wood.

Production areas: Allumiere (RM)

Quality marks: PAT

Pangiallo

Sweet with a rounded or domed shape, amber in color, with a flavor of almonds, nuts and cocoa. The main ingredients are: flour, walnuts, hazelnuts (gentile romana), almonds, pistachios, dried figs, honey, pine nuts, candied fruit (cedar, orange), raisins, eggs, unsweetened cocoa powder, flaked chocolate, wildflower honey, alchermes liqueur, extra virgin olive oil and yeast.

Production areas: Forano (RI), Capranica Prenestina (RM), Nazzano (RM), Roma (RM)

Quality marks: PAT

Panpepato

Sweet with a hard consistency, conical pyramidal shape, dark brown in color, characterized by a particular spicy aftertaste. Its main ingredients are dried fruit, honey and cooked must. A pile of dried fruit is arranged in layers with chocolate, candied fruit and raisins and the flour is sprinkled on it, impregnating the ingredients with honey and cooked must. After having repeatedly mixed by hand until a fairly homogeneous amalgam is obtained, it is left to rest for at least 24 hours. From the dough are obtained then loaves, always worked by hand, weighing approximately 450 grams which are placed in a wood oven for about 45 minutes.

Production areas: Capranica Prenestina (RM), Anagni (FR)

Quality marks: PAT

Pinsa Romana

The Roman pinsa ®, ancestor of pizza, has very ancient origins, but has come back into vogue in recent years thanks to the recovery of the ancient recipe, dating back to Roman times, and the ever-increasing spread of pizzerias (or better pinserie) dedicated exclusively to this type of focaccia very similar to pizza.

Pizza bbotata

Pizza bbotata (rolled up) is prepared with 00 flour, water, whole eggs, brewer's yeast, salt and a little extra virgin olive oil. It has a rolled shape (from the dialect "bbotata") like a swivel. The dough is kneaded manually, preferably on a marble surface, until a compact and homogeneous consistency is reached. The leavening phase follows at room temperature for the time necessary to reach double the volume of the dough. After rising, the dough is divided into small loaves that are rolled out with a rolling pin to form a thin sheet. The pastry is then sprinkled with extra virgin olive oil and rolled up ("bbotata") to form a cord which is then turned on itself to form a swivel.

Production areas: Sant'Angelo Romano (RM)

Quality marks: PAT

Pizza bianca

Schiacciata prepared with type 00 flour, water, natural yeast, extra virgin olive oil and salt. The dough is left to rise at room temperature and worked manually. When cooked, the white pizza is sprinkled with extra virgin olive oil.

Production areas: Nazzano (RM), Subiaco (RM), entire province of Rieti

Quality marks: PAT

Pizza d'ova

Sweet pizza made with eggs, sugar, flour, grated lemon zest. Initially, the eggs are beaten together with the sugar and the lemon zest. This operation must be carried out continuously for about an hour, until the dough drops to the belt; at this point the flour is added by passing it through a colander, being careful not to pour it too quickly so that the dough does not deflate. Pour the mixture into a high, previously greased pan and place in a preheated oven at 180 ° C for about 40 minutes.

Production areas: Lariano (RM), entire province of Latina

Quality marks: PAT

Pizza rossa

Schiacciata prepared with leavened bread dough always seasoned with chopped or pureed tomatoes.

Production areas: Subiaco (RM), entire province of Rieti

Quality marks: PAT

Pizza varata di Sant'Angelo Romano

Traditional Sant'Angelo Romano pizza made with 00 flour, water, whole eggs, brewer's yeast, salt, aniseed and possible addition of oil and lard, to make the dough softer. It has a round or oval shape and on the surface of the pizza there are manually formed grooves simulating the grooves made with plowed (called in the dialect Sant'angelese 'varato') on the ground and small holes made with a fork or a toothpick to simulate seeds on the ground. It is precisely from the dialectal term "varato" that the name of Pizza Varata derives "which looks like a worked land". The dough is kneaded manually, preferably on a marble surface, until a compact and homogeneous consistency is reached. The leavening phase follows for about 12 hours (usually overnight), at room temperature, covering the dough with a cotton cloth. After the first leavening, the dough is divided into small loaves which are left to rise until double the volume is reached. The dough is then manually crushed to give it a round or oval shape and on the surface of the pizza some grooves are formed to simulate the grooves made with the plow (called in the Sant'angelese dialect "varato") on the ground and small holes made with a fork or a toothpick to simulate seeds on the ground.

Production areas: Sant'Angelo Romano (RM)

Quality marks: PAT

Pizzicotti (biscotti)

Round-shaped confectionery product based on type 00 flour, egg white, sugar, extra virgin olive oil, raisins, chocolate flakes and yeast.

Production areas: Poggio Moiano (RI), Capranica Prenestina (RM)

Quality marks: PAT

Pupazza frascatana

Confectionery product based on wildflower honey from Agro Pontino (LT), type 00 flour, extra virgin olive oil (on 3 kg of honey add 1.5 hours of oil), orange flavor (distillate). It is a very particular dessert depicting a female figure made in a mold and provided with 3 exposed and pronounced breasts. It is said that 2 breasts are used for the production of milk and the third for the production of wine.

Production areas: Frascati (RM)

Quality marks: PAT

Salame del Re

Rolled sponge cake filled with chocolate or jam. The ingredients for the preparation of the sponge cake are: 300 grams of flour, 300 grams of sugar, 6-10 eggs, the juice or zest of a lemon, and possibly a sachet of baking powder. The filling consists of chocolate or jam.

Production areas: Subiaco (RM), Collalto Sabino (RI), Castel di Tora (RI)

Quality marks: PAT

Salavatici di Roviano

Round pancake made with flour, water, salt and wild Roman mint which gives the product a characteristic mint aroma. Being a poor and not particularly elaborate dish, it was once prepared by women for their husbands who work in the fields. In practice, the ingredients were mixed and sautéed in a pan with a little boiling oil until the pancakes were crisp and fragrant. A festival is also dedicated to its ancient and traditional dish, which recalls the peasant civilization of Roviano, a small village along the course of the Aniene between Tivoli and Subiaco, even if, given the simplicity of the preparation, Salavatici are also never lacking in the numerous other folkloristic occasions of Roviano.

Production areas: Roviano (RM)

Quality marks: PAT

Serpette di Monte Porzio Catone

The Serpette di Monte Porzio Catone are an S-shaped biscuit, obtained by processing soft wheat flour with yeast, eggs, butter and sugar, without adding additives or preservatives. On the surface, the effect of brushing with eggs and sugar granules is evident; the internal consistency is crumbly: The taste is sweet with a perception of butter and eggs.

Production areas: Monte Porzio Catone (RM)

Quality marks: PAT

Subiachini

Biscuit with a characteristic dove shape, rhombus, elliptical and recently also elongated. The ingredients for its preparation are: sweet almonds, egg white, powdered or normal sugar, natural flavors (for example grated lemon peel) and vanillin. The color of the subiachino is light brown with the surface covered with white icing, locally called ice, which is prepared with egg white, lemon and icing sugar.

Production areas: Subiaco RM; *Quality marks:* PAT

Torta pasquale

Sweet donuts made with liqueur and aniseed. The sourdough is prepared in the evening and the dough is left to rise overnight, wrapped in a blanket. The next day, more flour is added to the yeast and donuts are prepared which are left to rise for another 24 hours and are then cooked in a wood oven for 30-40 minutes. In the variant typical of the Aurunci Mountains area, before cooking a raw egg is inserted into each donut and then covered with the dough.

Production areas: Artena (RM), Carpineto Romano (RM), Gavignano (RM), Gorga (RM), Montelanico (RM), Segni (RM), Campodimele (LT), Fondi (LT), Formia (LT), Itri (LT), Lenola (LT), Monte San Biagio (LT), Spigno Saturnia (LT), Pico (FR), Pignataro Interamna (FR), Pontecorvo (FR), San Giorgio a Liri (FR), Sant'Andrea del Garigliano (FR), Vallemaio (FR), Ausonia (FR), Castelnuovo Parano (FR), Coreno Ausonio (FR), Esperia (FR)

Quality marks: PAT

Tozzetti di pasta frolla

Diamond-shaped biscuits, made with almonds and chunks of dark chocolate, crumbly and tasty. They are prepared with flour type 00, sugar, eggs, butter, margarine, baking powder, almonds and dark chocolate chips. The Tozzetti di pasta frolla are produced traditionally in bakeries and cake shops, and take their name from their particular “tozza” shape. The recipe and the process of preparation has been handed down for generations.

Production areas: Genzano di Roma (RM), Subiaco (RM)

Quality marks: PAT

Treccia all'anice di Civitella S. Paolo

Anise-based salted bread with a characteristic trace shape. During processing, two leavening cycles are provided at room temperature. The aniseed braid has a more or less soft consistency, thin light brown crust, white internal paste.

Production areas: Civitella San Paolo (RM)

Quality marks: PAT

Turchetti

Dry crumbly biscuits that have a variable shape depending on the production area (oval or elongated, pavesino type). Yellow in color, the turchetti have a sweet taste with a lemon aroma. The basic ingredients are: eggs, milk, lemon, extra virgin olive oil, yeast, vanilla, sugar, flour.

Production areas: Montorio Romano (RM)

Quality marks: PAT

Tusichelle

Small sweet ciambelle, flat, with a classic white color, prepared mainly at home. They're usually offered at meals, accompanied with wine, preferably sweet. It is made with egg whites, sugar, flour and anise. Arranged on a baking sheet, they are baked in a wood oven. The Tusichelle are typical of the holiday season. They appear particularly hard, therefore the accompaniment with a glass of wine is a must to dip them and make them brittle. They were the sweets prepared with the egg whites from the advanced processing of the other Christmas sweets.

Production areas: Subiaco (RM), province of Rieti

Quality marks: PAT

F. Olive oil

Olio monovarietale extravergine di carboncella

The carboncella mono-varietal extra virgin olive oil is produced with the Carboncella cultivar olives. The variety Carboncella is diffused mostly in the area of the Sabina Reatina and Romana, sporadically in the other districts. The plant has a vertical rising posture and limited vigor, it doesn't present a voluminous foliage, its fruit branches are short and forked, it presents small grey-greenish colored leaves and a round shaped, modest dimension fruit. The best period for the harvest is around the end of November. The oil, of an intense green color, is bitter and pungent, harmonious fruitiness and has a good content of polyphenols and chlorophylls.

Production areas: Fara in Sabina (RI), Mompeo (RI), entire Lazio region

Quality marks: PAT

Olio mono varietale extravergine di Itrana

Mono varietal extra virgin olive oil of Itrana cultivar which has a green color tending to opaque yellow, light-medium ripe fruity and delicate and soft taste with light bitter notes and a more perceptible spiciness in closing. The Itrana is suitable for low density implants; the form of fostering mostly used is the policonic, bush type.

Production areas: Nerola (RM), San Gregorio da Sassola (RM), entire province of Latina

Quality marks: PAT

Olio mono varietale extravergine di Olivastrone

The monovarietal extra virgin olive oil of Olivastrone descends from the local variety Olivastrone, *Olea europea sativa*. The fruit (drupa) has a medium size, a color that goes from green to dark purple, with an elliptical lightly extended shape, with a hardly waxed surface texture (pruinosa), with many trunk protuberances. The plant is characterized for its great dimensions, elevated vigor and good but not stable productivity; it is present in the olive groves of the districts of Rome and Rieti. When sampled, the monovarietal extra virgin olive oil of Olivastrone is particularly appreciated for its singular mature fruity aroma and aromatic profile characterized by herbal, artichoke and tomato. It also present a low polyphenol content. The ratio between saturated and unsaturated fat and the content in oleic acid determine an oil with low fluidity and a unrefined sensation.

Production areas: entire province of Rieti, entire Rome metropolitan area

Quality marks: PAT

Olio mono varietale extravergine di Rosciola

The monovarietal extra virgin olive oil of Rosciola presents a slightly hazy look, with a golden yellow and green glare color. The sense of smell is of great intensity and persistence and its characterized by scents of green fruitiness; the main scents are apple and herbs. The taste is harmonious and fruity, with strong bitter and spicy notes in the closure, due to a

high polyphenol content. The ratio between saturated and unsaturated fat and the content in oleic acid determine an oil with high fluidity.

Production areas: Genazzano (RM), Olevano Romano (RM), Roiate (RM), Piglio (FR), Acuto (FR), Anagni (FR), Paliano (FR)

Quality marks: PAT

Olio extravergine di oliva Sabina DOP

The extra virgin olive oil Sabina is obtained exclusively from the varieties Carboncella, Leccino, Raja, Frantoio, Moraiolo, Olivastrone, Salviana, Olivago, Rosciola for at least 75%. Other olive varieties present in the olive groves may contribute, up to a 25% maximum. The olive harvest is carried out from the beginning of the veraison, generally no later than the month of December. The oil has a golden yellow color with shades of green for very fresh oils, a fruity smell, a velvety, uniform, aromatic, sweet and bitter taste. The maximum total acidity expressed in oleic acid, by weight, does not exceed 0.7 g per 100 g of oil.

Production areas: Guidonia Montecelio (RM), Marcellina (RM), Mentana (RM), Monteflavio (RM), Montelibretti (RM), Monterotondo (RM), Montorio Romano (RM), Moricone (RM), Nerola (RM), Palombara Sabina (RM), San Polo dei Cavalieri (RM), Sant'Angelo Romano (RM) and province of Rieti

Quality marks: DOP

Olio mono varietale extravergine di salviana

Single varietal extra virgin olive oil of the Salviana cultivar, which has a clear yellow color, medium fruity with bitter-spicy peaks; good structure. The cultivation of the Salviana cultivar and the oil that derives from it have now been part of the history and culture of the Sabine territory (province of Rieti and Rome) since ancient times. There are olive trees dating back to Roman times; many Salviana plants date back to 1890.

Production areas: Nerola (RM)

Quality marks: PAT

Olio mono varietale extravergine di sirole

The sirole olive oil, ecotype present in the Soratte area, has the following characteristics: color from yellow to light green, light fruity smell and an aromatic, sweet fruity, slightly bitter and spicy flavor for very fresh oils.

Production areas: Civitella San Paolo (RM), Fiano Romano (RM), Ponzano Romano (RM), Sant'Oreste (RM)

Quality marks: PAT

G. Animal products

Miele di Santoreggia

In the flowering period, from July to September, the bees gather the nectar of the flowers of this plant from which a monoflora Honey of Santoreggia with a characteristic light color is derived, tending to yellow-green when liquid and gray-green if in crystallized form. The smell is of medium intensity, with a characteristic note that recalls the smell of wet earth or mold; the flavor is moderately intense, persistent, with slightly bitter notes that recall coffee. Savory honey tends to crystallize quite quickly, forming very fine crystals and taking on a soft consistency.

Production areas: Vallepietra (RM)

Quality marks: PAT

Miele monoflora di eucalipto della pianura pontina

Single-flower honey obtained from the nectar of flowers of Eucalyptus. It can be liquid or crystallized, in line with the season period of commercialization. The crystallization occurs spontaneously, in a fairly rapid period, creating a compact mass, with fine or medium crystals. The color ranges from light amber, to dark amber when liquid, tending to beige-gray color, when it's crystallized. The flavor is typically sweet, sour and usually with a very light salty taste. The smell is of medium intensity, clean and very characteristic, not very delicate, with a "animal" component. The aroma is intense and persistent.

Production areas: Roma (RM), entire province of Latina

Quality marks: PAT

H. Soft drinks, spirits and liqueurs

Mistrà

The Mistrà is a liqueur obtained by distillation of alcohol, water, star anise and other natural aromas obtained by herbal infusions. It is characterized by a 42° alcoholic content, a sweet taste a remarkable olfactory intensity, with strong floral and vegetal scents of the anise. The star anise belongs to the family of the Illiciaceae and owes its name to the star shape that characterize its 8 little fruits. It was imported in the West only, towards the end of the 1600, passing by Russia.

Production areas: Roma (RM)

Quality marks: PAT

Sambuca romana

The base of the Roman Sambuca is formed by essential oils that originate from the steam distillation of the star anise seeds and the green anise, that confer to the liqueur an intense

anise scent, all of this added to a concentrated mixture of sugar, elderberry, coriander and other natural aromas. The alcoholic content is 40°. It was imported in the West only at the end of the 1600, passing through Russia. The green anise, instead, of the family of the Apiceae, is an annual plant, 60 cm tall, with little white-yellowish flowers that originate small oval seeds characterized by a persistent scent. It is indeed the most known anise in the West continent.

Production areas: Roma (RM).

Quality marks: PAT

I. Wine

Aprilia

The wine with a controlled denomination of origin "Aprilia" must be obtained from grapes coming from vineyards having, within the company, the following ampelographic composition: - Bianco di Aprilia: Trebbiano Toscano at least 50%; Chardonnay from 5% to 35%; other white grape varieties, suitable for cultivation for the Lazio Region, may contribute up to a maximum of 15% of the total. - Red and Rosé from Aprilia: Sangiovese at least 50%; Cabernet Sauvignon from 5% to 25%; Merlot up from 5% to 25%; other red grape varieties, suitable for cultivation for the Lazio Region, can contribute up to a maximum of 15% of the total. - Merlot di Aprilia: Merlot no less than 85%; other red grape varieties, suitable for cultivation for the Lazio Region, may contribute up to a maximum of 15% of the total. Limited to the Bianco di Aprilia, Rosso di Aprilia and Rosato di Aprilia types, the ampelographic base of the vineyards already registered in the vineyard register must be adjusted by the tenth harvest following the date of publication of the production specification.

Production areas: Nettuno (RM), Aprilia (LT), Cisterna di Latina (LT), Latina (LT)

Quality marks: DOC

Bianco Capena

"Bianco Capena" wine must be obtained from grapes from vineyards composed of the following vines, in the percentage indicated below: Malvasia (from Candia, Lazio and Tuscany), alone or jointly, up to a maximum of 55%; Trebbiano (Tuscan, and yellow), alone or jointly, in a measure of not less than 25%. The grapes of the Bellone and Bombino vines (locally known as the grape of Spain), alone or jointly, present up to a maximum of 20% can also contribute to the production of this wine. "Bianco Capena" controlled designation of origin wines must meet the following characteristics: "Bianco Capena": - color: more or less intense straw yellow - smell: slightly aromatic, fine, characteristic; - flavor: dry (reducing sugars up to 4.00 g / l) or slightly sweet (reducing sugars from 4.01 to 20.00 g / l) characteristic and pleasant; Minimum total alcoholic strength by volume: 11.00% vol (12.00% vol for the Superiore).

Production areas: Capena (RM), Castelnuovo di Porto (RM), Fiano Romano (RM), Morlupo (RM)

Quality marks: DOC

Cannellino di Frascati

The Cannellino di Frascati DOCG designation of origin is reserved for wines produced from grapes having the following varietal composition: white Malvasia di Candia and / or Malvasia del Lazio (Malvasia puntinata) at least 70%; Bellone, Bombino white, Greco white, Tuscan Trebbiano, yellow Trebbiano up to a maximum of 30%; other varieties of white grape suitable for cultivation in the Lazio Region, present in the vineyards, up to a maximum of 15% of this 30%. It is a full and balanced wine with an intense straw yellow color, an intense, characteristic, fine and delicate aroma, a fruity and characteristic flavor. On the palate the wine has a normal acidity, a barely perceptible bitterness, little astringency and good structure, which contribute to their gustatory balance. It may have a slight hint of toasted wood if containers of this material have been used for its vinification and / or aging.

Production areas: Frascati, Grottaferrata, Monte Porzio Catone, Roma e Monte Compatri (RM)

Quality marks: DOCG

Castelli Romani

The "Castelli Romani" controlled designation of origin is reserved for wines that meet the conditions and requirements of the production specification for the following types: "Castelli Romani" dry, sweet, sparkling white; "Castelli Romani" dry red, sweet, sparkling and new; "Castelli Romani" dry rosé, sweet, sparkling. The white wine with designation of origin "Castelli Romani" in the dry, sweet and sparkling types must be obtained from grapes coming from vineyards composed, within the company, separately or jointly, from the vines: Malvasia (white of Candia and dotted) and Trebbiano (Tuscan, di Soave, green and yellow). Other white grape varieties suitable for cultivation for the Lazio Region and registered in the National Register of vine varieties for wine grapes, approved with D.M. May 7, 2004 and subsequent updates, listed in attachment 1 of the specification, can contribute to the production of this wine alone or jointly. up to a maximum of 30%. The red wine with denomination of origin "Castelli Romani" in the dry, sweet, sparkling and novello types, must be obtained from grapes coming from vineyards composed, within the company, separately or jointly, from the vines: Cesanese, Merlot, Montepulciano, Good black and Sangiovese. To the production of this wine can contribute, alone or jointly, other black grape varieties up to a maximum of 15%. The "Castelli Romani" controlled designation of origin rosé wine in the dry, sweet and sparkling typologies, must be obtained from the blending of white grapes and black grapes or from the rosé processing of black grapes from the aforementioned vineyards.

Production areas: Albano Laziale (RM), Ariccia (RM), Artena (RM), Castel Gandolfo (RM), Colonna (RM), Frascati (RM), Genzano di Roma (RM), Grottaferrata (RM), Marino (RM), Montecompati (RM), Monte Porzio Catone (RM), Nemi (RM), Rocca di Papa (RM), Rocca Priora (RM), Velletri (RM), Zagarolo (RM), Lariano (RM), Ardea (RM), Ciampino (RM), San Cesareo (RM), Aprilia (LT), Cisterna di Latina (LT), Cori (LT)

Quality marks: DOC

Cerveteri

Wines with a controlled designation of origin "Cerveteri" must be obtained exclusively through the vinification of grapes produced from vineyards located in the production area and with the following ampelographic composition: "Cerveteri" white: Trebbiano Toscano (locally called Procanico) for at least 50 %; Malvasia di Candia up to a maximum of 35%; other white grape varieties, suitable for cultivation for the Lazio Region, up to a maximum of 15%. "Cerveteri" red: Sangiovese and Montepulciano together in a measure of not less than 60%, with a minimum presence of one or the other grape of not less than 25%; Merlot up to a maximum of 35%; other red grape varieties suitable for cultivation for the Lazio Region, up to 15%; "Cerveteri" Trebbiano or Procanico Tuscan Trebbiano (locally called Procanico) for at least 85%; other white grape varieties, suitable for cultivation for the Lazio Region, up to a maximum of 15%.

Production areas: Allumiere (RM), Cerveteri (RM), Civitavecchia (RM), Santa Marinella (RM), Tolfa (RM), Ladispoli (RM), Tarquinia (VT)

Quality marks: DOC

Cesanese di Affile o Affile

The "Cesanese di Affile" or "Affile" wine must be obtained from grapes produced in vineyards having the following ampelographic composition within the company: Cesanese di Affile for not less than 90%; other red grape varieties suitable for cultivation for the Lazio Region for no more than 10%. The ampelographic base of the vineyards, already registered in the vineyard register of the designation of controlled origin "Cesanese di Affile" or "Affile", must be adjusted by the tenth harvest following the date of publication of the production specification. Until this expiry, the above vineyards, registered on a transitional basis in the vineyard register of the controlled denomination of origin of the wines "Cesanese di Affile" or "Affile", will be able to use the same denomination.

Production areas: Affile (RM), Affile (RM), Arcinazzo Romano (RM), Arcinazzo Romano (RM), Roiate (RM), Roiate (RM)

Quality marks: DOC

Cesanese di Olevano Romano

The "Cesanese di Olevano Romano" or "Olevano Romano" wine must be obtained from grapes produced in vineyards having the following ampelographic composition within the company: Cesanese di Affile and / or Cesanese comune for not less than 85%; other red grape varieties suitable for cultivation for the Lazio Region for no more than 15%. The ampelographic base of the vineyards, already registered in the vineyard register of the controlled designation of origin "Cesanese di Olevano Romano" or "Olevano Romano", must be adjusted, by the tenth harvest referred to, to the date of approval of this production specification. Until the expiry, indicated in the previous paragraph, the above vineyards, registered on a transitional basis in the vineyard register of the denomination of controlled origin of the wines "Cesanese di Olevano Romano" or "Olevano Romano", will be able to use the same denomination.

Production areas: Genazzano (RM), Olevano Romano (RM); *Quality marks:* DOC

Colli Albani

The controlled designation of origin "Colli Albani" is reserved for white wine that meets the conditions and requirements established in the production specification for the following types: "Colli Albani"; New "Colli Albani"; "Colli Albani" sparkling wine; Upper "Colli Albani". The "Colli Albani" controlled denomination of origin wine must be obtained from grapes from vineyards having, within the company, the ampelographic composition indicated below: White Malvasia di Candia, locally known as Red Malvasia, up to a maximum of 60% ; Trebbiano toscano, Trebbiano giallo and Trebbiano di Soave, alone or jointly from 25 to 50%; Malvasia del Lazio, locally known as Malvasia puntinata, from 5% to 45%. Grapes of white grape varieties suitable for cultivation for the Lazio Region can also contribute to the production of this wine, up to a maximum of 10% of the total, with the exclusion of grapes from the Moscato grape varieties.

Production areas: Albano Laziale (RM), Ariccia (RM), Castel Gandolfo (RM), Lanuvio (RM), Pomezia (RM), Ardea (RM)

Quality marks: DOC

Colli della Sabina

"Colli della Sabina" controlled designation of origin wines must be obtained from grapes from vineyards having the ampelographic composition specified below: "Colli della Sabina" white: Malvasia del Lazio minimum 50%; Trebbiano toscano and / or yellow from 5% to 35% can concur to other white grape varieties, suitable for cultivation for the Lazio Region, for no more than 15%. "Colli della Sabina" red: Sangiovese from 40% to 70%; Montepulciano from 15% to 40%, other black grape varieties, suitable for cultivation for the Lazio Region, registered in the national register of vine varieties for wine grapes approved with D.M. May 7, 2004 and subsequent updates, reported in attachment 1 of the specification, for no more than 30%. Limited to the white "Colli della Sabina" type, the ampelographic base of the vineyards already registered in the vineyard register must be adjusted by the tenth harvest following the date of publication of the production specification. Until this deadline, the above-mentioned vineyards, registered on a transitional basis in the vineyard register of the controlled designation of origin of the "Colli della Sabina" White wines, will be entitled to use the same denomination.

Production areas: Castelnuovo di Farfa (RI), Collevecchio (RI), Fara in Sabina (RI), Forano (RI), Magliano Sabina (RI), Montebuono (RI), Montopoli di Sabina (RI), Poggio Catino (RI), Poggio Mirteto (RI), Selci (RI), Stimigliano (RI), Tarano (RI), Torri in Sabina (RI), Guidonia Montecelio (RM), Marcellina (RM), Mentana (RM), Montelibretti (RM), Monterotondo (RM), Montorio Romano (RM), Moricone (RM), Nerola (RM), Palombara Sabina (RM), San Polo dei Cavalieri (RM), Sant'Angelo Romano (RM), Cantalupo in Sabina (RI)

Quality marks: DOC

Colli Lanuvini

The "Colli Lanuvini" controlled designation of origin is reserved for wines that meet the conditions and requirements established by the specification for the following types: - White: "Colli Lanuvini"; Upper "Colli Lanuvini"; "Colli Lanuvini" sparkling wine. - Reds: "Colli

Lanuvini”; Upper “Colli Lanuvini”; "Colli Lanuvini" reserve. The white “Colli Lanuvini” wine, also in the "superior" and "spumante" typologies, must be obtained from grapes from vineyards composed of the following vines in the proportion indicated alongside each of them: Malvasia bianca di Candia and dotted up to a maximum 70%; Trebbiano (Tuscan, green and yellow) in a measure of not less than 30%. White grapes from other vines suitable for cultivation for the Lazio region can also contribute to the production of this wine, for no more than 15%. The red "Colli Lanuvini" wine, even with the qualification "superior", must be obtained from grapes from vineyards composed of the following vines in the proportion indicated alongside each of them: Merlot in an amount not less than 50%. Montepulciano and Sangiovese in an amount not less than 35%. Red berried grapes from other vines suitable for cultivation for the Lazio region can also contribute to the production of this wine, for no more than 15%.

Production areas: Genzano di Roma (RM), Lanuvio (RM)

Quality marks: DOC

Costa Etrusco Romana

Wines with a typical geographical indication "Costa Etrusco Romana" must be obtained from grapes produced from vineyards having, within the company, the following ampelographic composition for the following types: Costa Etrusco Romana white: Malvasia puntinata and / or Vermentino minimum 60%, with the presence of one or the other grape variety not less than 25%, Fiano and / or Chardonnay maximum 25%. Other grape varieties of similar color, suitable for cultivation for the Lazio Region, alone or jointly, may contribute to the production of this wine, up to a maximum of 15%. Costa Etrusco Romana red: Montepulciano and / or Sangiovese minimum 60%, with the presence of one or the other grape variety not less than 25%; Maximum 25% Merlot. Other grape varieties of similar color, suitable for cultivation for the Lazio Region, alone or jointly, may contribute to the production of this wine, up to a maximum of 15%. The typical geographical indication "Costa Etrusco Romana", with the specification of the grape variety, is reserved for wines obtained from grapes from vineyards composed, within the company, for at least 85% of the following grape varieties: Fiano, Malvasia Puntinata, Vermentino, Chardonnay, Sangiovese, Merlot, Syrah, Cabernet Sauvignon.

Production areas: Cerveteri (RM), Santa Marinella (RM), Tolfa (RM), Ladispoli (RM), Fiumicino (RM)

Quality marks: PGI

Frascati

The wine with a denomination of controlled origin "Frascati", also in the "Spumante" type, must be obtained from the grapes of the vineyards having, within the company, the following varietal composition: white Malvasia di Candia and / or Malvasia del Lazio (Malvasia puntinata) minimum 70%; Bellone, Bombino bianco, Greco bianco, Trebbiano toscano, Trebbiano yellow alone or jointly up to a maximum of 30%. The other varieties of white grape varieties suitable for cultivation in the Lazio Region, present in the vineyards, can contribute up to a maximum of 15% of this 30%. The ampelographic basis of the vineyards,

already registered in the vineyard register of the controlled designation of origin "Frascati", must be adjusted by the tenth harvest referred to the date of entry into force of the production regulations. The 'Frascati' controlled designation of origin wine must have the following characteristics: color: more or less intense straw yellow; aroma: vinous, with a characteristic delicate perfume; flavor: savory, soft, dry, sweet or sweet; minimum total alcoholic strength by volume: 11.50% vol .; minimum total acidity: 4.5 g / l; minimum non-reducing extract: 16.0 g / l. "Frascati Spumante" wine must have the following characteristics: froth: fine and persistent; color: light straw yellow; smell: fine, characteristic; flavor: harmonious, from brut to extra dry; minimum total alcoholic strength by volume: 11.00% vol .; minimum total acidity: 5.5 g / l; minimum non-reducing extract: 15.0 g / l.

Production areas: Frascati (RM), Grottaferrata (RM), Montecompatri (RM), Monte Porzio Catone (RM)

Quality marks: DOC

Frascati Superiore

The wine with a controlled and guaranteed designation of origin "Frascati Superiore", also in the Riserva version, must be obtained from the grapes of the vineyards having, within the company, the following varietal composition: Malvasia bianca di Candia and / or Malvasia del Lazio (Malvasia dotted) at least 70%; Bellone, Bombino bianco, Greco bianco, Trebbiano toscano, Trebbiano yellow alone or jointly up to a maximum of 30%. The other varieties of white grape varieties suitable for cultivation in the Lazio Region, present in the vineyards, can contribute up to a maximum of 15% of this 30%. "Frascati Superiore" controlled and guaranteed designation of origin wines, also in the Riserva version, must have the following characteristics when released for consumption: color: more or less intense straw yellow; aroma: intense, with a characteristic delicate perfume; flavor: dry, savory, soft, fine, velvety; minimum total alcoholic strength by volume: 12.00% vol. and 13.00% vol. for the Reserve; minimum total acidity: 4.5 g / l; minimum non-reducing extract: 18.0 g / l. Whenever wooden containers are used in the processing and storage phases of the controlled and guaranteed designation of origin wine "Frascati Superiore" and "Frascati Superiore Riserva", the wine itself may have a slight scent or perception.

Production areas: Frascati (RM), Grottaferrata (RM), Montecompatri (RM), Monte Porzio Catone (RM), Roma (RM)

Quality marks: DOCG

Genazzano

"Genazzano" controlled denomination of origin wines must be obtained from grapes from vineyards with the following varietal percentage within the company: Genazzano bianco: Malvasia di Candia: minimum 85%; other white grape varieties suitable for cultivation for the Lazio Region, alone or jointly, up to a maximum of 15%. Genazzano Rosso: Cilieggiolo: minimum 85%; other red grape varieties suitable for cultivation for the Lazio Region, alone or jointly, up to a maximum of 15%.

Production areas: Cave (RM), Genazzano (RM), Olevano Romano (RM), San Vito Romano (RM), Paliano (FR); *Quality marks:* DOC

Marino

The grapes from the following vines present in the company, in the proportions indicated below, contribute to the production of Doc "Marino" wines: Malvasia bianca di Candia (known as red Malvasia) not less than 50%; other white grape varieties alone or jointly, suitable for cultivation for the Lazio Region, registered in the national register of vine varieties for wine grapes approved with D.M. May 7, 2004, listed in Annex 1 of the specification, up to a maximum of 50% with the exclusion of aromatic grape varieties. The DOC Marino, with the specification of one of the following grape varieties: Malvasia del Lazio, Trebbiano verde (synonym of white Verdicchio), Bellone, Greco and Bombino, is reserved for wines obtained for at least 85% of the corresponding grape variety; the remaining 15% of grapes of similar color suitable for cultivation for the Lazio Region, with the exclusion of aromatic vines, can compete.

Production areas: Castel Gandolfo (RM), Marino (RM), Ciampino (RM)

Quality marks: DOC

Montecompatri Colonna

The controlled designation of origin "Montecompatri-Colonna" or more simply "Montecompatri" or "Colonna" is reserved for white wine, which meets the conditions and requirements established in the production specification for the following types: "Montecompatri-Colonna" or "Montecompatri" or "Colonna"; "Montecompatri-Colonna" or "Montecompatri" or sparkling "Colonna"; "Montecompatri-Colonna" or "Montecompatri" or upper "Colonna". "Montecompatri-Colonna" wine must be obtained from grapes coming from vines of the vines present in the vineyards in the proportion indicated next to each of them: Malvasia (white of Candia and dotted) up to a maximum of 70%; Trebbiano (Tuscan, green and yellow) in a measure of not less than 30%. White grapes from the Bellone and Bombino vines present in the vineyards can also contribute to the production of this wine, up to a maximum of 10% of the total number of existing vines.

Production areas: Colonna (RM), Montecompatri (RM), Rocca Priora (RM), Zagarolo (RM).

Quality marks: DOC

Nettuno

Wines with a denomination of controlled origin "Nettuno" must be obtained from grapes from vineyards having, within the company, the following ampelographic composition: "Nettuno" white: Bellone, locally known as Cacchione from 30 to 70%; Tuscan Trebbiano from 30 to 50%. Other white grape varieties, among those suitable for cultivation for the Lazio region, registered in the national register of vine varieties for wine grapes approved with D.M., may contribute to the production of this wine. 7 May 2004 and subsequent updates, reported in attachment 1 of the specification, to an extent not exceeding 20%. The denomination of controlled origin "Nettuno", with the specification of the vine "Bellone" or "Cacchione", is reserved for the white type produced with grapes coming from at least 85% from the same vine and, for the remaining 15%, from those suitable for cultivation for the Lazio region. Red "Nettuno" and new "Nettuno": Merlot from 30 to 70%; Sangiovese from 30 to 50%. Other

red grape varieties, among those suitable for cultivation for the Lazio region, registered in the national register of vine varieties for wine grapes approved by D.M., may contribute to the production of this wine. 7 May 2004 and subsequent updates, reported in attachment 1 of the specification, to an extent not exceeding 20%. Rosé "Nettuno": Sangiovese and Tuscan Trebbiano in a minimum of 40% each. Other vines, suitable for cultivation for the Lazio region, registered in the national register of vine varieties for wine grapes approved with D.M. May 7, 2004 and subsequent updates, reported in attachment 1 of the specification, up to a maximum of 20%.

Production areas: Anzio (RM), Nettuno (RM); *Quality marks:* DOC

Roma

The DOC "Roma" is reserved for wines that meet the conditions and requirements prescribed in the production specification for the following types: "white"; "red"; "reserve red"; "rosé"; "Romanella" sparkling wine; "Malvasia dottinata"; "Bellone". The "classic" specification is allowed for wines from the oldest area of origin indicated in the last paragraph of art. 3 of the specification, with the exception of the Romanella "spumante" type. The controlled designation of origin "Roma" is reserved for wines obtained from grapes from vineyards composed, within the company, of the following ampelographic composition: - White and "Romanella" sparkling wine: Malvasia del Lazio not less than 50%, Bellone, Bombino, Greco b., Yellow Trebbiano, green Trebbiano alone or jointly for at least 35%; other white grape varieties suitable for cultivation for the Lazio Region may contribute up to a maximum of 15%. - Red, rosé: Montepulciano not less than 50%, Cesanese comune, Cesanese di Affile, Sangiovese, Cabernet Sauvignon, Cabernet Franc, Sirah alone or jointly for at least 35%; other red grape varieties suitable for cultivation for the Lazio Region may contribute up to a maximum of 15%. The designation of origin, "Roma", with the specification of one of the following vines: - Malvasia puntinata- Bellone is reserved for white wines obtained from grapes coming from vineyards consisting of at least 85% of the corresponding vines. Other white grape varieties suitable for cultivation for the Lazio Region may contribute up to a maximum of 15%.

Production areas: Affile (RM), Albano Laziale (RM), Allumiere (RM), Anguillara Sabazia (RM), Anzio (RM), Arcinazzo Romano (RM), Ariccia (RM), Artena (RM), Bracciano (RM), Campagnano di Roma (RM), Canale Monterano (RM), Capena (RM), Castel Gandolfo (RM), Castelnuovo di Porto (RM), Cave (RM), Cerveteri (RM), Civitavecchia (RM), Colonna (RM), Fiano Romano (RM), Formello (RM), Frascati (RM), Galliciano nel Lazio (RM), Genazzano (RM), Genzano di Roma (RM), Grottaferrata (RM), Guidonia Montecelio (RM), Lanuvio (RM), Manziana (RM), Marcellina (RM), Marino (RM), Mentana (RM), Montecompatri (RM), Montelibretti (RM), Monte Porzio Catone (RM), Monterotondo (RM), Montorio Romano (RM), Moricone (RM), Morlupo (RM), Nemi (RM), Nerola (RM), Nettuno (RM), Olevano Romano (RM), Palestrina (RM), Palombara Sabina (RM), Pomezia (RM), Rocca di Papa (RM), Rocca Priora (RM), Roiate (RM), Roma (RM), San Polo dei Cavalieri (RM), Santa Marinella (RM), Sant'Angelo Romano (RM), San Vito Romano (RM), Tolfa (RM), Trevignano Romano (RM), Velletri (RM), Zagarolo (RM), Lariano (RM), Ladispoli (RM), Ardea (RM), Ciampino (RM), San Cesareo (RM), Fiumicino (RM)

Quality marks: DOC

Tarquinoa

The "Tarquinia" DOC wines must be obtained exclusively through the vinification of grapes produced from vineyards located in the production area and with the following ampelographic composition: Tarquinia white: Trebbiano toscano (locally called Procanico) and Trebbiano yellow, alone and jointly, at least for 50%; Malvasia di Candia and Malvasia del Lazio, alone or jointly, up to a maximum of 35%. White grapes from vines - with the exception of Pinot Grigio - suitable for cultivation in the Lazio Region, up to a maximum of 30%, can also contribute to the production of this wine. Red Tarquinia: Sangiovese and Montepulciano jointly in a measure of not less than 60%, with a minimum presence of one or the other grape of not less than 25%. Cesanese municipality up to 25%. Red berried grapes from vines, suitable for cultivation in the Lazio Region, alone or jointly, can also contribute to the production of this wine, up to a maximum of 30%.

Production areas: Allumiere (RM), Anguillara Sabazia (RM), Bracciano (RM), Canale Monterano (RM), Cerveteri (RM), Civitavecchia (RM), Manziana (RM), Santa Marinella (RM), Tolfa (RM), Trevignano Romano (RM), Ladispoli (RM), Fiumicino (RM), Arlena di Castro (VT), Barbarano Romano (VT), Bassano Romano (VT), Blera (VT), Montalto di Castro (VT), Monte Romano (VT), Oriolo Romano (VT), Sutri (VT), Tarquinia (VT), Tessennano (VT), Tuscania (VT), Vejano (VT); *Quality marks:* DOC

Velletri

The wines of the denomination of controlled origin "Velletri" must be obtained from grapes produced from vineyards having, within the company, the following ampelographic composition: "Velletri" white: Malvasia (white Malvasia of candia and dotted, alone or jointly): maximum 70%; Trebbiano Toscano and the locally defined vines Trebbiano verde and Trebbiano yellow: minimum 30%. A maximum of 20% of other white grape varieties suitable for cultivation for the Lazio Region may contribute to the production of this wine, alone or jointly. "Velletri" red: Sangiovese: from 10% to 45%; Montepulciano: from 30% to 50%; Cesanese comune and / or d'Affile: minimum 10%. They can contribute to the production of this wine, alone or together with other black grape varieties suitable for cultivation for the Lazio Region, for a maximum of 30%.

Production areas: Castel Gandolfo (RM), Velletri (RM), Lariano (RM), Ciampino (RM), Cisterna di Latina (LT); *Quality marks:* DOC

Zagarolo

The "Zagarolo" wine is obtained from grapes coming from vineyards in the indicated proportions: Malvasia (white of Candia and dotted) up to a maximum of 70%; Trebbiano (Tuscan, green and yellow) not less than 30%. White grapes from Bellone and Bombino vines, up to a maximum of 10%, can also contribute to the production of this wine. "Zagarolo" wine has the following characteristics: - color: more or less intense straw yellow; - smell: vinous, delicate, pleasant; - flavor: dry (or sweet), soft, characteristic, harmonious; - minimum total alcoholic strength by volume: 11.50% vol. (12.50% vol for the Superiore); - minimum total acidity: 4.5 g / l; - minimum net dry extract: 17.0 g / l.

Production areas: Galliciano nel Lazio (RM), Zagarolo (RM); *Quality marks:* DOC

Selection of the best traditional food producers

Selection of the best traditional food producers

Litorale Romano

MANAIDE

Artisan workshop that produces traditional preserves with fine ingredients and sustainable fish freshly caught in the Lazio sea.

Category: Fish, seafood and derived products
Main products: Ready-made clam sauce, ready-made razor clams sauce, sconciogli, anchovy fillets, octopus
Office: Manaide srl - Via Jenne, 113 - 00042 Anzio (Rome)
Tel. +39 320 0213191 - manaide.anzio@gmail.com
Web site: <http://www.manaide.it/>

COOPERATIVA NUOVA FIUMICINO PESCA

Cooperative company dedicated to fishing in marine and lagoon waters

Category: Fish, seafood and derived products
Main products: Telline
Office: Cooperativa Nuova Fiumicino Pesca - Via del Canale, 32/d
00054 Fiumicino (Rome)
Tel. +39 06 6506038

L'APE OPEROSA di Roberta Pascali

Biodynamic production of honey

Category: Products of animal origin
Main Products: Spring and summer wildflower honey, propolis, pollen, lip balm and soaps
Office: Via Terminillo, 25 – 00048 Nettuno (Rome)
Tel. +39 338 9931037 - rpascali@libero.it

BRUNELLI

Dairy

Category: Dairy products
Main products: Pecorino Romano DOP
Office: Via dei Giardini, 37 – 04011 Aprilia (Latina)
Tel. +39 06 92062025 - info@brunelli.it
Web site: <http://www.brunelli.it/>

COLAVITA

Production of extra virgin olive oil

Category: Fats (butter, margarine, oils)
Main products: Extra virgin and organic olive oil, pesto and paté
Office: Via Laurentina KM 23 - 00071 Pomezia (Rome)
Tel. +39 06 912 0123 - info@colavita.it
Web site: <https://www.colavita.it/>

Complesso Lacuale di Bracciano e Monti Sabatini

OLIO TAMIA - Azienda Agricola Sergio Delle Monache

Production of extra virgin olive oil

Category: Fats (butter, margarine, oils)
Main products: Organic extra virgin olive oil, vinegar
Office: Strada Provinciale Norchia, 20 - 01019 Vetralla (Viterbo)
Tel. +39 0761 1768270 - info@oliotamia.com
Web site: <https://www.oliotamia.com/>

FABIO TORRE

Farm

Category: Natural or processed plant products
Main products: Hazelnuts from Monti Cimini
Office: Stazione Fabrica di Roma 50 - 01034 Fabrica di Roma (Viterbo)
Tel. +39 [0761 569005](tel:0761569005) - fabiotorresrl@libero.it
Web site: <https://www.fabiotorresrl.com/>

L'ISOLA DEL FORMAGGIO

Dairy

Category: Dairy products
Main products: Cacio fiore, fresh cheese, seasoned and spicy
Office: Via Settevene Palo, 39 – 00062 Bracciano (Rome)
Tel. +39 06 9987072 - pitzalis.sergio@virgilio.it
Web site: <http://isoladelformaggio.it/>

Castelli Romani e Monti Prenestini

IL NORCINO BERNABEI

Norcineria founded in 1912

Category: Fresh meats and their preparations
Main products: Porchetta, guanciale, loin
Office: Corso Vittoria Colonna, 13 - 00047 Marino (Rome)
Tel. +39 06 938 7897 - info@il-norcino.it
Web site: http://www.il-norcino.it/norcineria_bernabei.html

LEONI RANDOLFO

Cured meat factory

Category: Fresh meats and their preparations
Main products: Porchetta of Ariccia, salumi
Office: Via della Palombara 14 – 00072 Ariccia (Rome)
Tel. +39 06 9332095 - info@porchettaigp.eu
Web site: <https://leonifood.com/>

CASTELLI

Cured meat factory

Category: Fresh meats and their preparations
Main products: Cold cuts
Office: Via Grotte Portella, 9 - 00044 Frascati (Rome)
Tel. +39 06 9409485 - info@castellisalumi.it
Web site: <https://www.castellisalumi.com/index.php/it/>

FORNO FIASCO

Bakery and biscuit factory founded in 1967

Category: Fresh pasta, pastry and bakery products
Prodotti tipici/di punta: Giglietti di Palestrina (Slow Food Presidium)
Office: Borgo San Pietro 1 - 00030 Castel San Pietro Romano (Rome)
 Tel. +39 069534018 – info@fornofiasco.it
Web site: <https://www.fornofiasco.it/>

FORNO CERALLI

Bakery and biscuit factory founded in 1920

Category: Fresh pasta, pastry and bakery products
Main products: Pupazza frascatana, ciambelle al vino, bread, pizza, biscuits, traditional sweets
Office: Piazza Bambocci, 15 - 00044 Frascati (Rome)
 Tel. +39 06 942 0439 – forno@ceralli.it
Web site: <http://www.ceralli.it/>

MERAVIGLIE IN PASTA

Laboratory of fresh pasta

Category: Fresh pasta, pastry and bakery products
Prodotti tipici/di punta: Ravioli al tordomatto, fettuccine
Office: Corso Vittorio Emanuele II, 101 - 00039 Zagarolo (Rome)
 Tel. +39 06 958 7448 - info@meraviglieinpasta.it
Web site: <https://www.meraviglieinpasta.it/zagarolo/>

ERBA REGINA - Società Agricola Profumi Nascosti

Farm and farmhouse. Production and processing of fresh spontaneous, aromatic and officinal herbs

Category: Natural or processed plant products
Main products: Dried herbs, essential oils, oleolites, scented waters, syrups, flavored jams
Office: Vicolo di Colle Reti - 00044 Frascati (Rome)
 Tel. +39 06 946 4538 - info@erbaregina.it
Web site: <https://www.countryhouseerbaregina.com/>

AZIENDA AGRICOLA BESSI

Farm

Category: Natural or processed plant products
Main products: Fragolina di Nemi, fruit, vegetables, honey, truffle
Office: Via dei Laghi 150 – 00049 Nemi (Rome)
Tel. +39 06.96.41.858 - info@agriturismobessi.it

ORTO DI GIOBBI

Farm

Category: Natural or processed plant products
Main products: Roman broccoli, broccoli, artichokes, fennel, carrots
Office: Via di Vallericcia 12 - 00072 Ariccia (Rome)
Tel +39 3283765241 - info@ortodigiobbi.it
Web site: <http://www.ortodigiobbi.com/agricoltori/>

VILLA SIMONE

Wine company

Category: Wine
Main products: Frascati Superiore DOCG, Cannellino di Frascati, Ferro e Seta PGI Lazio
Office: Via Frascati, 29 - 00078 Monte Porzio Catone (Rome)
Tel. +39 06 944 9717 – info@villasimone.it
Web site: <http://www.villasimone.it/>

AZIENDA AGRICOLA L'OLIVELLA

Wine company

Category: Wine
Main products: Frascati DOCG, Cesanese
Office: Via Colle Pisano, 5 - 00040 Frascati (Rome)
Tel. +39 06 94.25.656 – info@olivella.it
Web site: <https://www.olivella.it/>

CANTINA DE SANCTIS

Wine company

Category: Wine
Main products: Frascati DOCG superiore, Cannellino di Frascati DOCG, Frascati DOC
Office: Via Pietraporzia, 50 - 00044 Frascati (Rome)
Tel. +39 340-3962771 - info@frascati-wine.com
Web site: <https://www.pellegrinispa.net/prodotti.php>

AZIENDA VINICOLA FEDERICI

Wine company

Category: Wine
Main products: Roma DOC, Lazio PGI
Office: Via S. Apollaria Vecchia, 30 – 00039 Zagarolo (Rome)
Tel. +39 06.95461022 - info@vinifederici.com
Web site: <https://www.vinifederici.it/>

POGGIO LE VOLPI

Wine company

Category: Wine
Main products: Roma DOC, Cannellino, EPOS, Donna Luce
Office: Via Fontana Candida, 3/c - 00078 Monte Porzio Catone (Rome)
Tel. +39 0694.26.980 - info@poggiolevolpi.com
Web site: <https://www.poggiolevolpi.com/>

GOTTO D'ORO

Wine company

Category: Wine
Main products: Cesanese del Piglio DOCG, Frascati DOC, Roma DOC, Viognier PGI Lazio, Sauvignon PGI Lazio
Office: Via Divino Amore, 347 - 00047 Marino (Rome)
Tel. +39 0693022228 - commerciale@gottodoro.it
Web site: <https://www.gottodoro.com/>

CASALE MATTIA

Wine company

Category: Wine
Main products: Frascati superiore DOCG, Merlot PGI Lazio, Frascati DOC, Spumante DOC Frascati
Office: Via XX Settembre, 48 - 00044 Frascati (Rome)
Tel. +39 06.9426249 - info@casalemattia.it
Web site: <https://www.casalemattia.it/>

Monti Lepini

GRUPPO BERNABEI

Bakery and biscuit factory

Category: Fresh pasta, pastry and bakery products
Main products: Bread, bread of Lariano, pizza, biscuits, traditional sweets
Office: Via Casilina 4 - 00038 Valmontone (Rome)
Tel. +39 06.9516109 - info@gruppobernabei.it

BIODINAMICA CARLO NORO

Biodynamic farm, today it mainly carries out training in biodynamic agriculture. Among the main productions: biodynamic preparations for farmers, derivatives of the processing of vegetables and wine

Category: Wine, fruit and vegetables, legumes and derivatives
Main products: Cesanese del Piglio DOCG and Passerina del Frusinate PGI
Office: Soc. Agr. Biodinamica Carlo Noro - Via Valle Fredda, 31 - 00030 Labico (Rome)
Tel. +39 069511243 - biodinamicanoro@gmail.com

MACELLERIA AGRICOLA LA SELVOTTA

Norcineria and butchery

Category: Fresh meats and their preparations
Main products: Pancetta, lombetto, guanciale
Office: Via Dante Alighieri, 9 - 03020 Villa Santo Stefano (Frosinone)
Tel. +39 349 507 3191- agriselvotta@gmail.com
Web site: <https://www.agriselvotta.it/>

Valle dell'Aniene

CANTINE CIOLLI di Damiano Ciolli

Wine company

Category: Wine
Main products: Cesanese di Olevano Romano
Office: Via del Corso - 00035 Olevano Romano (Rome)
Tel. +39 06 956 3334 - info@damianociolli.it
Web site: <https://www.damianociolli.it/>

CONSORZIO DEI PRODUTTORI DELLA VALLE DEL SIMBRIVIO

Category: Natural or processed plant products
Main products: Fagiolone di Vallepietra
Office: Via Tre novembre 7 – 00020 Vallepietra (Rome)
Tel. +39 340 7424054 - mieledautore@libero.it

Roma e Valle del Tevere

ANTICO FORNO ROSCIOLI

Bakery founded in 1972

Category: Fresh pasta, pastry and bakery products
Main products: Bread, Roman-style focaccia in a pan, bread of Lariano, bread of Genzano di Roma, sweets
Office: Via dei Chiavari, 34 - 00186 Roma (Rome)
Tel. +39 06 686 4045 - info@anticofornoscioli.it
Web site: <http://www.anticofornoscioli.it/>

FORNO BONCI

Bakery

Category: Fresh pasta, pastry and bakery products
Main products: Bread, pizza, bread of Lariano, bread of Genzano di Roma, sweets
Office: Via Trionfale, 36 – 00195 Roma (Rome)
Tel. +39 06 39734457 - contattaci@bonci.it
Web site: <https://www.bonci.it/>

GRANDE IMPERO

Bakery

Category: Fresh pasta, pastry and bakery products
Main products: Durum wheat bread, eight seed bread, wholemeal bread, unsalted bread
Office: Via della Farnesina 272 - 00193 Roma (Rome)
Tel. +39 0636308261 - info@grandeimpero.com
Web site: <https://www.grandeimpero.com/>

BISCOTTI GENTILINI

Confectionery industry founded in 1890

Category: Fresh pasta, pastry and bakery products
Main products: Biscuits, rusks, jams
Office: Via Tiburtina 1302 - 00131 Roma (Rome)
Tel. +39 064123571 - info@biscottigentilini.it
Web site: <https://shop.biscottigentilini.it/it/>

PALLINI LIQUORI

Distillery

Category: Non-alcoholic drinks, spirits and liqueurs
Main products: Mistrà, Sambuca, Limoncello, syrups
Office: Via Tiburtina, 1314 - 00131 Roma (Rome)
Tel +39 06 419 0344 - info@pallini.com
Web site: <https://www.pallini.com/>

CARCIOFI ROMANESCHI

Farm. Production and processing of Roman artichokes

Categoria: Natural or processed plant products
Main products: Roman artichokes
Office: Vicolo dell'Aquila 19 – 00186 Roma (Rome)
Tel. +39 340 5191704 - info@carciofiromaneschi.it
Web site: <http://www.carciofiromaneschi.it/>

AZIENDA AGRICOLA CAPPELLI

Production of blend and monocultivar extra virgin olive oil

Category: Fats (butter, margarine, oils)
Main products: Extra virgin olive oil
Office: Corso Umberto 67, 00010 - Montelibretti (Rome)
Tel. +39 333.21.93.807 - info@aziendaagricolacappelli.it
Web site: <http://www.aziendacappelli.it/>

LA TARTARUGA SABINA

Production of extra virgin olive oil Sabina Dop

Category: Fats (butter, margarine, oils)
Main products: Extra virgin olive oil Sabina DOP
Office: Strada Provinciale Pascolare, 164 - 00018 Palombara Sabina (Rome)
Tel. +39 348 4763809 - latartarugasabina@gmail.com

OLIO PETRUCCI

Production of extra virgin olive oil

Category: Fats (butter, margarine, oils)
Main products: Sabina DOP oil, Extra virgin olive oil, aromatic oil
Office: Via Spirito Santo 7 – 02032 Corese Terra, Fara in Sabina (Rieti)
Tel. +39 0765 39478 - info@oliopetrucci.it
Web site: <https://www.oliopetrucci.it/>

Food itineraries and recipes

Food itineraries

Seven areas of interest have been identified in the Rome metropolitan area and divided as follows:

1. Roman coast;
2. Lake Bracciano and Monti Sabatini district;
3. Castelli Romani and Monti Prenestini;
4. Monti Lepini;
5. Aniene Valley;
6. Rome and the Tiber Valley;
7. Entire Rome metropolitan area.

For each area, the products that best represent the territory have been selected. For a definition of the products, see the previous section "Typical products and quality brands".

1. Roman coast

By 'Roman coast' we mean the stretch of coast that goes from Civitavecchia to Nettuno.

In consideration of the geographical nature of the area, fish products are of great interest, including the cockle (Slow Food Presidium), whose fishing involves the coastal stretch that goes from Passo Scuro to Anzio.

Other notable products:

- **Roman broccoli** grown in the Ladispoli area, but also in the Castelli Romani area and in the Rome area;
- the **Roman artichoke PGI** grown in the areas of the Roman coast north of Fiumicino and in the Castelli Romani area;
- **courgette with flower** grown mainly in the neighboring areas of Ladispoli (north coast) and Velletri (Castelli Romani);
- **the DOC of Roma wine**;
- **the DOC wines of Cerveteri and Tarquinia** present in the northern area of the Roman coast;
- **the DOC Nettuno** produced south of the Roman coast, in the areas of Anzio and Nettuno.

2. Lake Bracciano and Monti Sabatini district

The ' Lake Bracciano and Monti Sabatini district' refers to the geographical area that extends around Lake Bracciano.

The peculiarity of the area is certainly the lake fish. Two species par excellence associated with Lake Bracciano: **whitefish** and **lattarino**.

Other notable products:

- the **Anguillara broccoli** also grown on the north coast in the area of Ladispoli;
- the **Roman DOP hazelnut** harvested in the main municipalities of Lake Bracciano, but also in most of the province of Viterbo;
- the **bread of Canale Monterano**;
- the **Viterbo hare rabbit** also bred in the Bracciano area as well as in the entire province of Viterbo;
- the **cacio fiore of the Roman countryside**, a Slow Food Presidium, produced in the main municipalities of Lake Bracciano as well as in the Guidonia and Capena areas;
- the **wines of the Tarquinia DOC** produced both in the municipalities close to Lake Bracciano, and in the north Roman coast and in most of the municipalities of the province of Viterbo.

2. Castelli Romani and Monti Prenestini

The Castelli Romani and Monti Prenestini area extends south of Rome and is included in the geographical areas identified as the Castelli Romani Park and the mountain community of the Castelli Romani and Monti Prenestini.

This territory is characterized by a wide range of typical and traditional productions, many of which are certified with a Community or national quality mark. Just think of the numerous DOC and DOCG wines that affect the wine production of the area:

- **Castelli Romani DOC**;
- **Velletri DOC**;
- **Zagarolo DOC**;
- **Colli Albani DOC**;
- **Frascati DOC**;
- **Marino DOC**;
- **Genazzano DOC** (whose production extends from Genazzano to the Aniene Valley);
- **Frascati Superiore DOCG**;
- **Cannellino di Frascati DOCG**;

The confectionery production is also renowned, and in particular:

- **Biscotti and ciambelle all'uovo** and the Genzano di Roma **Bussolani**;
- **Ciammellono** of Lariano
- **Fetticciole** and **Giglietto di Palestrina** (Slow Food Presidium);
- **Serpette** of Monte Porzio Catone;
- **Pupazza frascatana**;
- the **homemade bread of Genzano PGI** and **Lariano**

Among the agricultural productions of greatest interest we remember:

- **Broccolo romanesco**;
- **Carciofo romanesco PGI**;
- **Zucchini con il fiore**;
- **Sarzefine di Zagarolo**;
- **Marrone di Cave**;
- **Fragolina di Nemi**.

Among the dairy excellences of this area, the Cacio di Genazzano stands out; while for what concerns meats and cured meats we mention:

- **Tordo Matto di Zagarolo**;
- **Salame "Castellino"**;
- **Porchetta of Ariccia PGI**;
- **Coppiette (horse, pig, bovine)**.

3. Monti Lepini

The territory of the Lepini Mountains included in the Rome metropolitan area affects the municipalities that from Artena continue southwards to Carpineto.

It boasts numerous known productions that mainly derive from the breeding of the **black pig of the Lepini Mountains**.

In particular, among the most representative cured meats produced by the processing of this animal there are:

- **seasoned black pork lard**;
- **black Guanciale from Monti Lepini**;
- **bacon cured with herbs with black pork**;
- **Prosciutto dei Monti Lepini with black pig**;
- **Monti Lepini sausage with black pork**;
- **liver sausage from Monti Lepini with black pork**.

Dairy production is also important, deriving from the deep-rooted agro-pastoral culture. Among the excellences we point out:

- **marzolino** (or marzolina);
- **squarquaglione of Monti Lepini**;
- **sheep and goat ricotta from Monti Lepini**.

As for agricultural productions we remember:

- **Marrone Segnino**;
- **Truffle of Monti Lepini**;
- **Visciolo of Monti Lepini**.

4. Aniene Valley

The territory of the Aniene Valley can be traced back to the municipalities belonging to the mountain community of the same name, which extend from the peaks of the Simbruini and Lucretili Mountains to the plains adjacent to the Aniene.

Renowned for the production of legumes, it boasts a consistent number of bean species recognized as typical. Among these we mention:

- **Fagiolina arsolana** (Slow Food Presidium);
- **Fagiolo cappellette di Vallepietra**;
- **Fagiolone di Vallepietra** (Slow Food Presidium).

Other agricultural productions of interest are:

- **Farro of Monti Lucretili**;
- **Marrone of Arcinazzo Romano**;
- **Zafferano of Aniene Valley**;
- **Truffle of Saracinesco**;
- **Truffle of Cervara**;
- **Honey of Santoreggia**;
- the variety of **Fallacciano di Bellegra figs**;
- **Rosciola mono varietal extra virgin olive oil** (also produced in the municipality of Genazzano as well as in Olevano Romano and Roiate).

Among the cold cuts we remember

- **Ventricina Olevanese**;
- **Lardo del campo of Olevano Romano**.

To be mentioned are the **Murzitti** and **Subiachini**, typical biscuits from Subiaco, and fresh peasant-based pasta 'Ndremmappi of Jenne.

Finally, we remember the **DOC wines of Cesanese di Affile** and **Cesanese di Olevano Romano**.

5. Rome and the Tiber Valley

By 'Tiber Valley' we mean a large area that extends from the border with the Sabina to the south east of Rome where it borders the Aniene Valley and the Castelli Romani and Monti Prenestini.

In particular, in the north east of Rome, we find a very large oil production, also traceable in the province of Rieti, with the following oils:

- ***Olio monovarietale extravergine di Itrana;***
- ***Olio extravergine di oliva Sabina DOP;***
- ***Olio monovarietale extravergine di salviana;***
- ***Olio monovarietale extravergine di sirole.***

Other notable products:

- DOC wine ***Bianco Capena;***
- ***Pera Spadona of Castel Madama;***
- ***Uva da tavola Pizzutello of Tivoli;***
- Horse, pig and cattle ***Coppiette***, produced in Monterotondo area as well as in the Castelli Romani area;
- ***Cacio fiore della campagna romana*** (Slow Food Presidium) produced in the municipality of Guidonia as well as in the Bracciano area.

Among pastry products we mention:

- ***Anse del Tevere***, typical biscuits of Nazzano and Rieti;
- ***Cacione di Civitella S. Paolo;***
- ***Ciammelocco di Cretone*** from Palombara Sabina;
- ***Pangiallo, Panpepato*** and ***Turchetti.***

Other bakery products typical of the area are:

- ***Pizza bbotata*** of Sant'Angelo Romano;
- ***Cacchiarelle*** (pizza);
- ***Pane casareccio of Montelibretti.***

Among the characteristic productions of the city of Rome we remember the liqueurs

- ***Mistrà;***
- ***Sambuca romana;***
- the renowned ***Pinsa romana.***

As for the dairy production, we mention the **goat *Stracchino***, also produced in the municipalities of Mentana (RM) and Viterbo.

6. Entire Rome metropolitan area

Below is a list of the typical products and excellences found throughout the province of Rome:

- *vino DOC Roma;*
- *olio monovarietale extravergine di carboncella;*
- *olio monovarietale extravergine di Olivastrone;*
- *abbacchio Romano PGI;*
- *corallina romana;*
- *guanciale;*
- *zampetti;*
- *pecorino Romano DOP;*
- *ricotta Romana DOP;*
- *ciriola romana.*

Recipes

Gran Riserva Risotto with telline, Franciacorta and rucola

Hotel Eden - Ristorante La Terrazza

Executive Chef: Fabio Ciervo

Ingredients

250 gr Carnaroli rice
2 kg telline
1 lt of light fish broth flavored with lemon grass and ginger
300 ml Franciacorta
50 gr acid butter
3 bunches of rucola
2 garlic cloves
1 lime
40 gr lime distillate
1 gr agar agar
60 gr butter
Oil, salt and pepper

Preparation

Start by blending the rocket with 500ml of water and a pinch of salt, filter and add 1g of agar agar for every 100g of liquid and bring back to the boil. At this point, pour onto a steel plate, allow the gelatin to set and once it solidifies, you can proceed with the cut and with the help of a bowl for pasta make 4 circles with a diameter of 7cm.

Brown the two cloves of garlic with very little oil, add the clams and sprinkle with 100ml of Franciacorta, cover and cook for a few minutes.

Filter the cooking water and add it to the fish broth that will be used to cook the rice. Shell all the clams.

To cook the risotto, toast the rice with 40g of butter, blend with 150ml of Franciacorta and continue cooking with the fish broth for 12 minutes.

Stir the risotto with the remaining sour butter, lime peel, 40 g of lime distillate, 50 ml of Franciacorta, add the clams (leaving 20 to decorate the dish) and finally season with salt and pepper.

Place the rice on a plate of your choice, place the rocket jelly in the center of the plate, place the clams set aside on the jelly.

Tonnarelli with cacio fiore e artichokes

Rome Cavalieri – A Waldorf Astoria Hotel – Ristorante l'Uliveto
Executive Chef: Fabio Boschero

Ingredients

400 gr tonnarelli
120 gr cacio fiore
6 artichokes
60 ml white wine
Garlic
20 gr roman mint
Salt
Black Pepper

Preparation

Clean the artichokes and put them in a container with water and lemon.

Cut them into thin wedges and sauté them in a pan with a clove of garlic, deglaze with white wine and season with salt and pepper.

Cut an artichoke very thinly and fry it in oil at 140 ° until crisp.

In a large pot, boil the salted water, throw the tonnarelli and drain them lightly al dente, mix them with the artichoke sauce, finally add the cacio fiore and the Roman mint cut into julienne strips, stir in a few seconds.

Serve and decorate with crispy fried artichoke flakes and the grated cheese with a micro plane.

The cacio fiore is put in last so as not to change its aroma and flavor.

Fagioloni of Vallepietra with tomato sauce and guanciale

Rome Cavalieri – A Waldorf Astoria Hotel – Ristorante l’Uliveto
Executive Chef: Fabio Boschero

Ingredients

300 gr fagioloni of Vallepietra
60 gr guanciale
50 gr celery
50 gr carrots
50 gr onion
2 garlic cloves
200 gr San Marzano tomato sauce
2 bay leaves
Thyme
Rosemary
White pepper
180 gr homemade bread

Preparation

Soak the beans in water overnight in the refrigerator.

Clean the vegetables and chop them thinly, put them in a pan with extra virgin olive oil, let them soften gently, add the bacon previously cut into cubes and continue browning on a higher flame until the bacon is golden.

Add the beans drained from their water, brown them with the vegetables and add the San Marzano tomato sauce and vegetable broth, put a bouquet garnished with herbs, boil until the beans are cooked.

Serve in hot plates and soups with a toasted bread with herb flavored oil.

Tonnarelli al guanciale with peas cream and pecorino crunch

St Regis Rome - Lumen, Cocktails & Cuisine

Executive Chef: Francesco Donatelli

Ingredients

For tonnarelli

700 gr flour

300 gr re-milled semolina

8 eggs and 2 yolks

For the pasta

200 gr peas

1 shallot

2 potatoes

60 ml vegetable broth

100 gr guanciale

100 gr grated pecorino

Extra virgin olive oil

Preparation

For the tonnarelli: make a classic dough with flour, re-milled semolina, whole eggs and reds. Roll out the dough and cut in a classic tonnarello style.

For the pea cream: clean the fresh peas, blanch and cool in cold water. Sauté in a pan with the bottom of the extra shallot oil and cubes of fresh potatoes and sprinkle with vegetable broth, cook for 10 minutes and pass the cream in a blender. The result is a cream to be used as a base for the tonnarelli.

For the crumble of bread with bacon and pecorino: put the crust of homemade bread to dry in the oven and crumble in the mixer until breadcrumbs are obtained. In the bottom of a pan put olive oil and bacon into strips and fry. Insert the breadcrumbs with grated pecorino and cook for about 10 minutes. Blend in a blender and keep in a dry place.

Put the water and salt on the stove and bring to a boil. Cook the tonnarelli for 4 \ 5 minutes, drain in a pan where the julienne of bacon has been sizzled. Stir the pasta with pecorino cheese and add cooking water if necessary until you obtain a sort of cream.

Serve with a brush of pea cream on the bottom. Place the tonnarelli on top and finish with the crispy pecorino bread and the dehydrated pea powder.

Red mullet stuffed in broccoli foam, on broccoli cous cous in Cetara sauce, bisque gel, anchovy powder

St Regis Rome - Lumen, Cocktails & Cuisine
Executive Chef: Francesco Donatelli

Ingredients

1 red mullet	1 carrot
1 shallot	200 gr fresh Vesuvian tomatoes
1 potato	½ glass white wine
60 ml vegetable broth	1 gr agar agar
500 gr broccolo romanesco	Salt
300 gr cous cous	White pepper
200 gr anchovies of Cetara	

Preparation

For the mullet: Bone the mullet by removing the central bone and leaving the tail attached.

For the filling (foam): fry the shallot and potato pieces in a pan and cook with vegetable broth for 15 minutes. Aside, blanch the Romanesco broccoli tops in acidic water and allow to cool. In a blender, blend the blanched broccoli and part of the potatoes cooked in the vegetable broth to create a sustained puree. Season with salt and white pepper and use for the filling of the open mullet, using a spatula.

For the couscous: chop raw tips of the Romanesco broccoli by hand, until it is crushed like couscous, season with anchovy sauce from Cetara and use as a base for the mullet.

For the bisque gel: use only shallot and carrot and fresh Vesuvian tomatoes on a base, insert the mullet bones and toast, blend with white wine and 2 glasses of water and season with salt. Reduce by 1 third and combine agar agar, filter and chill in a food dispenser.

For the anchovy powder: clean and bone the fresh anchovies, spread on silpat and dry under parchment paper in the oven at 60 degrees for about 3 hours. Once dried, blend in a mixer and keep the powder obtained.

Sear the mullet for about 2 minutes per side on a non-stick pan, remove from the pan and let it rest. In a dish, put the couscous on the bottom with pastry rings, place the mullet on top. Finish the dish with the gel put on the mullet with the measuring cup and sprinkle with the anchovy powder.

Raw meat, courgette flowers, anchovies

Hotel Hassler – Imàgo Restaurant
Executive Chef: Andrea Antonini

Ingredients

<i>Dressing tartare:</i>	<i>Anchovies Mayo:</i>	
140 ml soya	100 gr milk	100gr xantana
10 tabasco drops	170 gr grape seed oil	Courgette flowers
400 gr ketchup	40 gr anchovies	500 gr datterino tomatoes
20 gr English mustard	5 gr anchovies sauce	Thyme
150 gr E.V.O.	10 gr lemon	Laurel
20 gr brandy	Salt	Pepper
30 gr Worchester sauce	Sugar	Dried oregano
	3 gr soya	350 gr fassona meat
	Mozzarella di bufala	

Preparation

Puffed alice bone

Clean the anchovy bones under running water, removing all excess meat. Steam in a perforated pan for 5 hours. Dehydrate and fry before serving. Store with dry silica in an airtight container.

Mozzarella emulsion

Blend the buffalo mozzarella in the Thermomix using a little mozzarella water. Once blended, go to the super bag and obtain a mozzarella water. Bind with 0.2 / 100g of xanthanum and emulsify with grape seed oil until the required density is obtained.

Crystalized pumpkin flowers

Clean the courgette flowers by removing the lower part and the inner stem. Score them, opening them in half, and place them, not overlapping them, in vacuum-sealed bags. Add oil and salt and close 100% hermetically. Steam for 4 minutes at 95 G and then cool in water and ice. Remove the flowers from the bags and remove the excess oil. Put in the dryer one night. At this point the flowers are crystallized. However, eliminate the excess oil every time you use them.

Dressing of datterini tomatoes

Roast in the oven for 14 minutes at 180 ° 500 g of datterini tomatoes with thyme, bay leaf and pepper. Blend and add dry oregano (to taste).

Stuff the courgette flowers with anchovy and raw meat emulsion, place in the center of the plate and decorate the remaining part with the anchovy emulsion. Complete the decoration with the anchovy bones, fresh anchovies and capers and finish with a buffalo mozzarella sauce and crystallized courgette flowers.

Glossary

DOC	The denomination of controlled origin, known by the acronym DOC, is not a real mark since it is common to a large variety of products, but a denomination used in oenology that certifies the area of origin and delimited of the harvest of the grapes used for the production of the product on which the brand is affixed. The brand is the symbol affixed to the product that identifies it, so we can have different brands with the same acronym DOC. It is used to designate a quality and renowned product, whose characteristics are connected to the natural environment and human factors and respect a specific production specification approved by ministerial decree Controlled Designation of Origin
DOCG	The denomination of controlled and guaranteed origin is an Italian trademark that indicates to the consumer the geographical origin of a wine. The name of the DOCG is compulsorily indicated on the label and consists either simply of the geographical name of a wine-growing area or the combination of the historical name of a product and its production area. The category of DOCG wines includes wines produced in certain geographical areas in compliance with a specific production disciplinary
DOP	The Protected Designation of Origin is an origin trademark attributed by the European Union to those agrifood products originating in a place, region or, in exceptional cases, in a specific country, whose quality or characteristics are essentially or exclusively due to a particular geographical environment and its intrinsic natural and human factors and the production stages of which take place in the defined geographical area
FR	Province of Frosinone
LT	Province of Latina
PAT	Traditional Italian agri-food products (PAT) are products included in a special list, established by the Ministry of Agricultural, Food and Forestry Policies (MIPAAF) with the collaboration of the Regions. The annual updating and publication of the list is carried out by the Ministry which also has the task of promoting its knowledge at national and international level

PGI	The Protected Geographical Indication emphasises the relationship between the specific geographic region and the name of the product, where a particular quality, reputation or other characteristic is essentially attributable to its geographical origin
RI	Province of Rieti
RM	Rome metropolitan area
Slow Food Presidium	The Slow Food Presidia intervene concretely to safeguard a traditional product at risk of extinction or a traditional technique at risk of extinction. In Italy and Switzerland, Slow Food Presidia are identified by the “Slow Presidium Food®” which is reported on the product labels in order to better identify them on the market. The mark ensures that the producers belong to a Presidium and have signed a production protocol based on respect for tradition and environmental sustainability
VT	Province of Viterbo

Sources

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