



TYPICAL PRODUCTS OF AGRICULTURE AND FISHING FROM LAZIO REGION



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TYPICAL PRODUCTS OF AGRICULTURE AND FISHING FROM LAZIO REGION

From coastal landscape to mountains, the Lazio region is a succession of beautiful places, characterized by a succession of historical and artistic beauties and areas of great agricultural vocation.

Its geological and climatic diversification clarifies in itineraries of great suggestion, also gastronomic, that cut through the territories of all five provinces: **Viterbo**, the northernmost, characterized by volcanic lakes and beautiful forests of chestnut;

Rieti, north-east, dominated by green pastures and the austere profile of the mountains;

Frosinone, east, marked by a mild hill landscape and villages of important agricultural traditions;

Latina, south, alternating fertile plains and seascapes of considerable effect;

Rome, nerve center of the region, which boasts universal wonders and the largest agricultural area for an European province, approximately 250,000 hectares.

The particular wealth of the area, originated from the combination of particular features and biodiversity, is a particular broad offer of agricultural products, wine and food.

In the "basket of Lazio's excellences" appear **15 products PDO** (Protected Designation of Origin), **11 PGI** (Protected Geographical Indication) and nearly **400 traditional agricultural and food products** (PAT), which are accompanied by a robust "book of quality wines", constituted by **27 DOC wine names** (Denomination of Controlled Origin), **3 DOCG** (Denomination of Controlled and Guaranteed Origin) and **6 TGI** (Typical Geographical Indication).

Products that represent the ancient traditions and are a guarantee of quality and food safety for the consumer.



WINES (DOC AND DOCG)



The Lazio region, as evidenced by the writings of the Latin Georgics, is among the oldest wine growing regions of Italy, the ideal meeting point between the Greek and Etruscan viticulture. One of the most significant areas of production, even at the historical level, is that of the Castelli Romani, mostly of volcanic origin, located a few kilometers from the capital in a southerly direction. In this area, rich in renowned culinary traditions, are produced most of the DOC and DOCG wines of the region. Famous denominations are hailing from "Castelli", such **Cannellino di Frascati**, **Frascati**, **Frascati Superiore**, **Marino**, **Velletri**, **Colli Albani** and **Colli Lanuvini**, along with other less known but equally refined as the **Montecompati-Colonna** and **Zagarolo**.

Other DOC renowned denominations are traceable in different territories of the roman province. To the north we find wines denominations of **Cerveteri**, **Tarquinia** and **Bianco Capena**, to the south those of **Cesanese** of **Olevano Romano** and **Affile** wines, or that of **Genazzano**. In all municipalities in the province of Rome, however, it is possible to produce **branded DOC Rome** wines, in the **White**, **Red**, **Reserve Red**, **Rosé Wine**, **Romanella**, **pimpled Malvasia** and **Bellone** typologies. In general, the total Lazio region is characterized by the production of wines of the highest quality, so that, in all the individual provinces there are denomination areas and indications of guaranteed quality. The province of Rieti is well represented by **Colli della Sabina** DOC area, which partly lies in the territory of the Roman one. While the province of **Frosinone** is noted for productions of great value as the "famous" **Cesanese del Piglio** and highly renowned **Atina** DOC and **Passerina del Frusinate** PGI.

On the subject of wine, the **pontine territory** is distinguished by extraordinary expressions such as **Moscato di Terracina** DOC, **Circeo** DOC or **Aprilia** DOC, while the **Tuscia Viterbese**, next to the famous historical-natural beauties, boasts real wine jewels, generally grouped in its refined denominations DOC: **Est! Est !! Est !!!** of **Montefiascone**, **Aleatico of Gradoli**, **Vignanello** and **Colli Etruschi Viterbesi**.



OIL (PDO)



The oil of Lazio region has an ancient history, which reflects the uses, also gastronomic, of the populations, that have historically inhabited its territories. The excellence of the oils from Lazio region is the result of an extraordinary connection with the territory, including at European certificate, with the recognition of four olive regional PDO: **Canino** (in the north-east of Tuscia Viterbese), **Tuscia** (the entire province of Viterbo), **Sabina** (province of Rieti

and part of that of Rome) and **Colline Pontine** (province of Latina). The four PDO are the load-bearing axis of a high-level segment, which includes productions of considerable value and great tradition, as the different **single variety oils** (of the **cultivar carboncella, ciera, itrana, marina, olivastro-ne, rosciola, salviana, sirele**), included in the list of traditional products (PAT) in the region.

The olive growing from Lazio region is also known for the production of table olives of remarkable quality, among which the famous **Gaeta Olives**, obtained by the production of local cultivar "Itrana".

The regional olive sector proves valid also in terms of quantity. In terms of production and exportation, the province of Rome stands out, followed by those of Viterbo, Frosinone, Latina and Rieti.

CHEESE AND DAIRY PRODUCTS (PDO)



The Lazio region expresses a dairy production of high quality, based on a particular area dedicated to breeding and on solid rural traditions, which have their roots in the past of the region.

The particular variety of Lazio dairy products reflects, in part, its historical territorial division.

In a hypothetical dairy geography, the roman province and that of Viterbo are especially characterized by the production of hard cheeses, the Frusinate and Reatino for half-hard, while the province of Latina for those spun dough, such as mozzarella or scamorza.

The **Pecorino Romano DOC**, considered the "king" of sheep cheeses, is also the most representative dairy product of the region. Its processing is done all over the Lazio territory and its unique savory taste is the perfect accompaniment to all the historic "first course" of the regional cuisine.

Other products of ancient tradition are the "**Pecorino of Picinisco**" PDO, typical of Val Comino, in the south of the province of Frosinone and the most exquisite "Mozzarella di Bufala", produced in a substantial proportion of the Lazio territory, which falls under the heading "**Mozzarella di Bufala Campana PDO**".

Mozzarella di Bufala production from the Lazio Region is complementary to that of **cow's milk**, which is also of great quality, which affects the whole regional territory.

A special mention goes to a derivative of buttermilk, of absolute historical importance, which together with Pecorino and Caciofiore of Columella, can be considered a legacy of latins: **Ricotta Romana**, protected by the PDO. Its flavor characterizes the regional gastronomy from time immemorial and constitutes, along with other famous productions, one of its most characteristic features.



FRUIT AND VEGETABLES (PGI AND PDO)



Fruit and vegetables are the protagonists of regional agriculture thanks to the fertile soil and temperate climate of the Lazio region.

A prominent place is occupied by vegetable crops, such as **tomatoes**, **potatoes**, **artichokes**, **beets** and **lettuce** and **courgettes**.

In this aspect is particularly relevant, also quantitatively, the contribution of the province of Latina, characterized by a favorable generally tempered climate and by lands particularly suited to the production of fruit and vegetables.

The main product of this province is the **Kivi**, which since 2004 obtained the PGI certification. The **Kivi PGI** from **Latina** can be produced in 22 municipalities, located in the provincial territories of Rome and Latina. The great results achieved by manufacturers, especially in this area, have delivered to our region the primacy of the main European exporter of Kivi and to Italy that of largest worldwide producer.

In general, the fruit and vegetables pontine sector is rich in quality productions, also of considerable commercial success, such as the **“Carciofo Romanesco” (Roman artichoke) PGI of Lazio region**, cultivated throughout the Lazio region or **“Sedano Bianco di Sperlonga” PGI**. Among the excellence of the area, obtained almost exclusively from greenhouse cultivation, appear consumer productions such as **courgettes with flower**, **carrots** and **tomatoes**, which daily end up on regional and national tables.

The fruit and vegetable sector is particularly flourishing in the province of Rome and in Tuscia Viterbese, which is noted for gastronomic expressions typical of extraordinary quality level, such as **Roman Hazel PDO “Tonda Gentile Romana”** and **“Castagna di Vallerano” PDO**, mainly used in the processing of pastry or the well know **“Patata dell’ Alto Viterbese” PGI**.

On the fertile land of Ciociaria, rich in prosperous surfaces, cultivated from time immemorial reals “horticulture” treasures, as the **“Fagiolo Cannellino di Atina” PDO**, of great value and **“Peperone di Pontecorvo” PDO** from characteristic sweet flavor.

MEATS (PGI AND PDO)



The cuisine of Lazio region, always assigns to the meat a leading role. From Roman times, where meat processing, humble activity, enjoyed a major consideration.

One of the most succulent dishes of our culinary tradition, **the “Porchetta di Ariccia” PGI**, originated, most likely, from pork processing that the priests of the place offered in sacrifice to the temple of Giove in Lazio Region, on the

summit of Monte Cavo, not far from the town. The tradition, handed down over time from father to son, has generated the current product, which still characterizes the entire economy of the Lazio town: by virtue of the many local restaurants, shops or “frascette”, where the Porchetta is tasted with the precious to **“Pane di Genzano”**, a real gastronomic delight of the area.

Always in the classical era, you have a preference of the Lazio region for sheep meat, which is the basis of two famous PGI products: **“Abbacchio Romano”** and **“Agnello del Centro Italia”**.

The roman term “lamb” means the young and suckling lamb, slaughtered for sale. Its characteristic taste, sweet and very delicate, is a feature of the most typical cuisine of Rome and Lazio, so that, Juvenal even praises gastronomic virtues, describing it as “the most tender of the flock, virgin of grass, more filled with milk than blood”.

The predominant sweetness is also the main characteristic feature of **“Agnello del Centro Italia”** meats, obtained with sheep a little later in age, fed exclusively with milk, fodder and a fraction of grains.

Even the **“Vitellone Bianco dell’Appennino Centrale”** meat is very refined, produced exclusively from “Chianina” beef, from Marche and Emilia Romagna, aged between 12 and 24 months. The breeding of these animals originated in the Etruscan era and still now occupies a significant part in the agricultural economy of whole areas.

The “white veal” meat is characterized by excellent properties, in nutritional and organoleptic terms. The savory taste, leanness and texture, accompanied with a reduced cholesterol content and good deal of iron and essential amino acids, making it particularly tasty: a real “gem”, delicious and sought after by all lovers of the meat. The preference of Lazio region for meat products is also reflected in the preparation of its typical cold cuts, such as the **“Prosciutto Amatriciano”** PGI typical of the north-west of Rieti territory. In this land of great cold cut tradition, the ham is the “flagship” of the production. The particular characteristics of the **“Prosciutto Amatriciano”**, from the characteristic “pear” shape and from the very particular taste (savory, but sweet flavored), are the basis of its gastronomic reputation, already noticeable in the late nineteenth century.

Also two famous typically national sausages can be produced in the territories of the Lazio region, of great commercial success: the **“Mortadella di Bologna”** PGI and the **“Salamini alla Cacciatora”** PDO.



TRADITIONAL PRODUCTS

Food and wine and agriculture of Lazio region are characterized by particularly varied gastronomic offer, where features, together with the already mentioned typical productions, **about 400 agriculture and food products** recognized as **"traditional"** (PAT), linked to production and storage consolidated in time, but also to their traditions and customs of the different territories of the region.

FRUIT AND VEGETABLES



In offering quality linked to traditional products are distinguished different productions of merit, which characterize the regional gastronomy and local ones.

Travelers and residents of the Roman Countryside, taste from time immemorial the sweet **"Ciliegie Ravenna della Sabina"**, the delicious **"Fragoline di Nemi"**, the famous **"Pizzutello di Tivoli"** and the renowned **"Broccolo Romanesco"**: the most delicious ingredient of regional cuisine.

Equally famous, but also representative of each territory, are the historical varieties of legumes of Tuscia, on which focuses much of the local gastronomy: the **"Lenticchie di Onano"**, **"Ceci del solco dritto di Valentano"**, **"Fagiolo del Purgatorio di Gradoli"** and **"Fagiolo di Sutri"**, which are often the main dish at festivals, parties and popular demonstrations.

The southern areas of the province of Rieti, due to the particular nature of lands and the coldest weather, are particularly suitable for the production of **mushrooms** and **truffles**, as well as the Ciociaria: an area of extraordinary gastronomic traditions, which is in the **"Tartufo di Campoli Appennino"** its mycological reference product, which goes well with other historical specialties of the area, such as **"Castagne di Terelle"** or **"Aglio rosso di Castelliri"**.

The Pontine province, real mine of horticultural products, mentions among its many traditional productions a delicacy after meal as the sweet **"Favette"** **strawberries** from **Terracina** and the refined **"Arancio Biondo di Fondi"**.

MEAT AND SAUSAGES



The great tradition of meat of Lazio region created products of extraordinary quality level, some of which are of great historical importance, as **"Il Guanciale Amatriciano"**, expression of the famous town of Rieti and the surrounding territory, between Lazio and Abruzzo. The original flavor of this cold cut is decisive for the preparation of important traditional dishes, such as the historic "gricia" and "matriciana", true and very well known expressions of regional gastronomy.

Other Lazio production of great value are the **"Corallina"** cold cut, the famous **"Salsiccia al Coriandolo di Monte San Biagio"**, **"Prosciutto Cotto al vino"**

di Cori", "**Prosciutti di Guarcino e Bassiano**", "**Tordo Matto di Zagarolo**" and the famous "**Coppiette**": strips of dried flavored meat, known primarily as tavern food and historically linked to the roman countryside's uses.

CHEESE AND DAIRY



The traditional cheeses of the Lazio region always enjoy a good reputation and often, along with other specialties, represent the most authentic expression of an entire community.

Around the region, from north to south, outside the canonical citizen pathways, to find cheeses and dairy products of high quality is quite simple and often their research turns into a good opportunity to explore the surrounding area. Viterbo, Tuscia and Maremmana area, offer hard cheeses of high level, as cow's *caciotta* vaccine or seasoned pecorino. Rieti and the Sabina area, devoted in particular to pastoralism, are the "homeland" of refined half-seasoned soft cheeses, such as the aromatic "**Cacio Magno**", and the renowned hard paste intense flavor pecorino, such as "**Pecorino dei Monti della Laga**" or "**Pecorino della Sabina**".

Rome and its province, next to the typical most famous, offer a large book of traditional cheeses, among which the "*Caciotta genuina romana*" with a characteristic sweet flavor; the "**Squarquaglione dei Monti Lepini**" cheese is fresh, soft and aromatic; the famous "**Cacio di Genazzano**" cheese, a half-cooked hard cheese pecorino with a marked flavor; and the famous "**Cacio Fiore di Columella**", whose manufacturing process, made with vegetable rennet and wild thistle, is described in one of the most famous ancient treatises agricultural, the "*De Re Rustica*" of Lucio Giunio Moderato Columella. Frosinone and the Ciociaria area, a land of great dairy traditions, their most authentic expressions are "**Caciocavallo**" and "**Scamorza appassita di Supino**", "**Ciambella**" and "**Gran Cacio di Morolo**", "**Conciato di San Vittore**", "**Caciottina di Bufala di Amaseno**" and the famous "**Marzolina di Capra**". While the province of Latina, among his most renowned cheeses includes "**Caciotta**" and "**Caciocavallo di Bufala**", or "**Scamorza di Vaccina**", related to the culinary traditions of neighboring Campania.

DESSERTS AND BAKED PRODUCTS



Like all regional cuisines, especially the richer ones, even that of the Lazio region is characterized by the preparation of fresh pasta, pastries and baked products, which on the tables once accompanied especially holiday periods and official occasions.

A significant part of these productions regards the confectionery sector, which includes products of considerable reputation or not well known delicacies, traceable only on the territories of origin and much sought-after by gourmets. Among the most popular ones appear the "**Ciambelle al vino**", "**Tozzetti**

Viterbesi", "**Panpapato**" and "**Pangiiallo**", a mixture of honey and hazelnuts and the famous "**Torroncini di Alvito**", already very sought-after from nineteenth century. Among the most popular local specialties of the region, there are also some sweet considerable popularity productions, not readily available outside of the original context: the "**Pupazza Frascatana**" and "**Giglietto di Palestrina**" (**Slow Food Presidium**), originating in the south area of the roman province; the "**Ciambella Scottolata**" from Priverno or "**Ciambella all'Acqua di Maenza**", both of the Pontine territory; and "**Amaretti di Guarcino**", in Frosinate.

The Lazio gastronomy is distinguished, moreover, for the production of bakery products of remarkable quality. Among the traditional products of the region there are renowned homemade breads, such as the famous "**Pane di Lariano**" or delicious traditional focaccia bread, such as "**Tiella di Gaeta**", strictly stuffed with native delicacies from land and sea. Both products, thanks to a great commercial success, are appreciated and sought-after even outside the borders of the region.

FISH



The Lazio region, which is also characterized by a long and varied coastal slope, enjoys important **fishing resources** in almost all of its marine areas. This is testified by the Pontine coast and its famous islands, but also the "roman" coast, rich in biodiversity and traditions, which owes its specificity to small fishing communities still in business, which help keep in vogue local uses and customs. One of the most significant traditional expressions is the fishing "**Tellina del litorale Romano**" (**Slow Food Presidium**), which occurs in the Nature Reserve between Passoscuro in Capo d'Anzio and is done only with hand or by boat rakes. Fishing tellina reflects the Lazio predilection for **mussel**, found especially in the Anzio coast and the Gaeta gulf, from whom comes also the famous "**Alici sotto sale**", another maritime tradition delicacy of Lazio region.

In the Lazio region, especially in the north of the region, is widely practiced fishing in inland waters, which expresses native varieties of high quality, counted among the traditional products of the region: "**Anguilla**" and "**Coregone del Lago di Bolsena**", but also "Coregone" and "Lattarino del Lago di Bracciano". Other freshwater fish varieties traditionally linked to the Lazio territories are the "**Trota reatina**", brown and rainbow trout species, caught or farmed in the province of the same name (RI) or the famous fish "**Palamita "Calamita" del lago di Fondi**" (LT): a mullet from particularly tender meat, which found in this stretch of water, connected directly to the Tyrrhenian Sea, its natural habitat.

The text is to be considered a summary brief, with purely informative purposes, about the Lazio region quality productions. A detailed description of the individual products is instead available in the thematic area "Typical and Traditional Products" of ArsiAl, Regional Agency for Development and Innovation of Agriculture in Lazio region www.arsial.it.

THE WINE, OIL AND TYPICAL AND TRADITIONAL AGRICULTURAL AND FOOD PRODUCTS ROUTES

“Strade del Vino, dell'Olio e dei prodotti agroalimentari tipici e tradizionali” (The Wine, Oil and typical and traditional agricultural and food products routes). The Lazio region, with the intent to organize and qualify a tourist offer of integrated type, has promoted and disciplined the creation of some food and wine tours, called **The Wine, Oil and typical and traditional agricultural and food products routes**. The “Routes” are signposted and advertised routes, characterized by the presence of farms, agricultural and food production companies and historical, cultural and natural places of interest. Their main characteristic is the presence of high quality agricultural and food products recognized at community level. The routes also provide reception and hospitality activities, including the tasting of farm products and the organization of recreational, cultural and educational activities. Along the Lazio region take shape **10 wine and food tours**, that have received the regional recognition:

The Teverina Wine Route

The Castelli Romani Wines Route

The Sabina Oil Route

The Canino DOP Oil Route

The Cesanese Wine Route

The San Benedetto Land Wine, Oil and typical Products Route

The Wine Route – Cesanese Land of Olevano Romano

The “Tracciolino”, typical agricultural and food products Route

The Etruscan-Roman Lands Wine and Traditional Products Route

The Latine province Wine, Oil and flavors Route

THE TEVERINA WINE ROUTE

It is located between the Northern Lazio Region and Umbria Region borders. It is a route characterized by narrow streets and waterways, which consists of seven municipalities crossed or lapped by the river Tevere. It includes the **Bagnoregio, Bomarzo, Castiglione in Teverina, Celleno, Civitella d'Agliano, Graffignano** and **Lubriano** municipalities, united under the name “**District of Teverina**”.

The presence of vineyards and olive groves of particular beauty, has made this area particularly coveted by fans of wine and food tourism. In all the tour, from country to country, wine shops, farms, restaurants with typical cuisines and workshops alternate, basically related to the local wine world, as popular with the production of quality **DOC wines**.

Much of the land affected by the itinerary is invested by typically local red grapes crops, such as the **Sangiovese, Aleatico** and **Cannaiolo**, flanked by white grapes wine variety as the **Grechetto** and **Chardonnay**.

THE CASTELLI ROMANI WINES ROUTE

The route of **“Strada dei vini dei Castelli Romani”** is a real immersion in the culture of wine, that has always characterized this area, hilly volcanic, outside Rome. The **“Route”** from the beginning to the end, supports views of prosperous and green nature, ancient remains of pre-Roman communities and artistic medieval testimonies, renaissance and baroque, with great visual impact. A concentration of wonders that satisfies the eyes and the palate, thanks to the **castle cuisine** delicacies and its renowned specialties.

The territorial thematic itineraries, dedicated to wine and grapevine, are allocated in different municipalities of the district and include seven areas of **DOC production: Colli Albani, Colli Lanuvini, Frascati, Marino, Montecompatri-Colonna, Velletri and Zagarolo.**

THE SABINA OIL ROUTE

The ideal starting point of this route is located in the community of **Canneto (municipality of Fara in Sabina)**, inside the Casale Bertini, where the olive tree, the largest in the world, grows: **two thousand years of life, 7 meters in trunk circumference, height of 14 meters**, a thick foliage and about twelve tons of olives per year. The olive tree, originally belonged to the monks of Farfa, was bought in 1870 by the **Bertini family**, who since then considerably care it, making it a true monument to the oil production in Sabina area.

The different routes of the **“Route”**, are all located along the production area of the Protected Designation of Origin of extra virgin olive oil **“Sabina”**, between the province of Rieti and Rome.

Among the worthy places of particular interest, because they are intrinsically linked to the oil culture, the **Oil Museum of Sabina** in **Castelnuovo di Farfa** and the **“Oleoteca”** of the beautiful **Abbey of Farfa** stand out, where you can buy and taste the best extra virgin oils of Sabina and Lazio region.

THE CANINO DOP OIL ROUTE

A food and wine route for gourmets and curious, in a particularly area dedicated to olive crops, that is practiced in these places since the time of the Etruscan civilization. The route, highly suggestive, crosses the towns of **Canino, Cellere, Arlena, Farnese, Ischia di Castro, Tessennano, Tuscania** and **Montalto di Castro**, all included in the production of the valuable **“green gold”** of Canino. The qualities of this extra virgin oil, counted today among the excellence of Tuscia, have made him ambassador of an entire area rich in tourist and cultural attractions.

The **Canino extra virgin DOP** oil, emerald green colored, is obtained from olives of the Leccino, Pendolino, Maurino and Frantoio crops, used individually or combined to give the product a unique flavor, firm and slightly spicy.

THE CESANESE WINE ROUTE

The area around the **Uplands of Arcinazzo**, between the southern part of the Roman province and the northern one of Frosinone province, is the “**home-land**” of the **Cesanese vine variety**.

Since the times of ancient Rome, the territory has played a strategic importance, thanks to two major link roads to the south of the peninsula which cut it through from north to south: the **Casilina** and **Prenestina streets**. Today, the food and wine route winds through the production areas of “**Cesanese del Piglio**” (DOCG) and “**Cesanese di Affile**” (DOC), two fine wines, particularly related to their area of origin, that are products with at least **90% of the native vine grapes** “Cesanese di Affile”, which is present in the area since ancient times. The Cesanese wine, which boasts of a centuries-old tradition, is distinguished by the ruby red color, particularly intense, that with aging takes a grenade nuance and by the characteristic vigorous flavor.

Historically appreciated by Popes and emperors, the “**Cesanese**” is one of the most traditional excellences of Lazio region.

THE SAN BENEDETTO LAND WINE, OIL AND TYPICAL PRODUCTS ROUTE

A route of intense pleasures, a real “**gastronomic eden**” for discriminating tastes, which crosses the whole Ciociaria area.

On the “Wine, Oil and typical Products Road of San Benedetto Land”, the specialties to taste are varied. Quality productions, also organic, like the famous “**Marzolina di capra**” (**Slow Food Presidium**), delicacies of local pastry such as the **artisan nougats of Alvito**, or land delicacies as the renowned **truffles of Campoli Appennino**.

The road regards numerous wineries that produce the DOC Cabernet of Atina or the famous **DOCG Cesanese del Piglio**, which fits perfectly with the “**pizzutelle**” chestnuts of Terelle area, another main product of the area.

In Castro dei Volsci, a nice town in the district renowned for cold cuts products, the most prominent product are the “**tip of the knife in lard sausages**” often used in meat sauce for pasta.

In the restaurants menu, along the whole route of the Land of San Benedetto, between the side dishes arise the **PDO pepper** of **Pontecorvo** and **Cannellino beans of Atina** and **Confettino di Terelle areas**. Other particularly popular product, on this route, is the **extra virgin Oil of Arpino**, birthplace of Cicerone.

THE WINE ROUTE – CESANESE LAND OF OLEVANO ROMANO

The Cesanese of Olevano Romano wine is obtained from the same grapes of the other two “**Cesanesi**” wines, but produced in the province of Rome, in the municipality land of **Olevano Romano** and part of the nearby **Genazzano**. The “**Cesanese di Olevano Romano**”, a characteristic ruby red colored wine, is delicate nose, but the palate shows a slightly bitter flavor which turns out

sweetish or gentle. Every year, in August, there is the Festival of the **“Cesanese Land of Olevano Romano Wine”**, which animates the entire country, with tastings of the **“DOC Cesanese”**, promotion of local products, live music and pageants in the medieval village.

The group of itineraries dedicated to the vine grapes and wine themes that constitute the **“Route”**, develop in the production area and affect all the environmental, historical and cultural resources linked to the tradition of Olevano Romano's territory.

THE “TRACCIOLINO”, TYPICAL AGRICULTURAL AND FOOD PRODUCTS ROUTE

The **“Tracciolino”** is the route dedicated to the first fruits of the **“ciociaro”** territory, it crosses twenty-seven municipalities of the district, which extend between the **Comino Valley** and the **Liri Valley**.

The route offers a rich variety of agricultural and food specialties, all strictly local, among which the native medium fruity **DOC Cabernet of Atina** stands out, which combines perfectly with the **Picinisco cheeses** and the other famous typical product in the route, as the **Truffle of Campoli Apennino**, the **Pepper ox horn of Pontecorvo** and the **Cannellino Bean of Atina**.

THE ETRUSCAN-ROMAN LANDS WINE AND TRADITIONAL PRODUCTS ROUTE

The area, in which valuable documents of the **fifteenth** and sixteenth **centuries** is called **“Pearl of the Roman countryside”**, includes some of the most fertile soils of the Agro, in the part of territory between **Fiumicino**, **Civitavecchia**, the lakes of Bracciano and **Martignano** and the **Tolfa Mountains**. The main product of the **“Route”** is the wine, in particular the two **Cerveteri** and **Tarquinia DOC** wines and the new **TGI “Roman Etruscan Coast”**, which completes a particularly variegated agricultural and food heritage.

On these lands vegetables of excellence are produced as the **Ladispoli PGI artichoke**, the **carrot of Maccarese**, the **tomato of Trevignano**, the **broccoli of Anguillara**, the **fennel of Tarquinia** and the **Roman courgettes**. Equally flourishing is the breeding, which has its prominent product in the Steer of Maremma area.

The local dairy tradition, particularly flourishing, gives great gastronomic suggestions, such as the famous **“Cacio fiore di Columella”**, still produced according to the original recipe of the first century A.D.

Among the culinary excellences of the territory arise the historical **“Bread of Canale Monterano”**, cooked with hazelnuts and almonds skins, and many local fish specialties: lacustrine (lake of Bracciano and Martignano) and seafood, such as the fresh fish of **“paranza”**, main ingredient of the famous fish soup of Civitavecchia.

THE LATINE PROVINCE WINE, OIL AND FLAVORS ROUTE

Despite the young institution, the "The Latine province Wine, Oil and flavors Route" is the longest and more articulated of Italy.

The route, the latest ones from Lazio, has its summit in the northern town of **Cori**, on the **Lepini Mountains**, home of the homonymous DOC wine and it extends throughout the Agro Pontino, until the **Circeo National Park** and the **Riviera of Ulysses**.

The route crosses one of the most fertile agricultural land in the region, which has a rich carnet of culinary excellences, where land specialties as the **Kiwi of Latina** area or the valuable **Buffalo meat**, alternating with sea products and very famous local wine names, such as the famous **DOC Moscato di Terracina**, the **DOC Circeo** and the **Trebbiano of Aprilia** area.

PRODUCTS LOGOS AND DEFINITIONS OF RECOGNIZED QUALITY

There is a list and a short description of the main quality brands of agricultural and food products, protected at European level and recognizable on products, shown below:



PDO:

Protected Designation of Origin.

It is a quality brand given by the European Union to agricultural or food products with particular and qualitative characteristics closely interdependent from the geographical area in which the production process takes place.



PGI:

Acronym of Protected Geographical Indication.

It is a brand of origin given by the European Union to agricultural and food products with a specific quality, reputation or other characteristics dependent on the geographical origin. The production of PGI products must necessarily happen in a well determined geographic area.



TSG:

Acronym of Traditional Speciality Guaranteed.

It is a brand that protects agricultural and food productions in the Community sphere, whose specificity, understood as an element or a set of elements that distinguish a product from others in the same category, it is recognized as traditional by the Community. The recognition may be granted only where an use of the product for a period of time convenient to denote a generational shift it is attested, then at least 30 years.



BIO:

The organic production, governed by EC Regulation n. 834/2007 and subsequent amendments, is a system of agricultural and food management and production that combines best sustainable agricultural practices, which has a double social function: on the one hand it provides to meet the demand for organic products by consumers, from the other provides public goods that contribute to environmental protection, animal welfare and rural development. The Lazio Region, with more than 100,000 grown hectares, represents about 8% of the national organic agricultural area. The total number of workers involved in organic production amounted to 3,220 (as of 31/12/2013).

