MOZZARELLA DI BUFALA CAMPANA DOP

Accreditation of DOP certification 12/6/1996 in compliance with Reg. Ce 1107/96

Mozzarella di Bufala Campana Dop\(^1\) is a fresh pulled-curd cheese from buffalo cow milk only.

Mozzarella is high in protein content and is made in the place of its origin by following the standard procedure in order to obtain a certifiable product.

The name mozzarella comes from the verb “mozzare”, to chop off, because of the way it is made in all the dairy farms. In fact, after the dough has been treated, it is chopped off by using the index finger and the thumb to form small rounded mozzarellas.

CASO CONZATO O CONCIATO ROMANO

Caso conzato or conciato romano is a century-old delicious cheese, with a strong taste, produced by highly experienced dairy farms in the Caserta province, and specifically in Pontelatone, Castel di Sasso and Caiazzo hills.

Its name is the dialectal version of the Italian “cacio conciato” i.e. treated in a very accurate way.

This product, mentioned by Cicero, is so typical that it is believed that its current highly localized diffusion can lead to the identification of the roman settlement (villa) in which this cheese was offered to Atticus.

Caso conzato is a traditional product and its production methods have remained unchanged in time. For this reason, although the production is really archaic, it is nevertheless essential for the preservation of the extraordinary final characteristics.

THE TYPICAL BLACK SWINE FROM CASERTA REGION

This particular breed was first mentioned in a description of an ancient population written in the First Century B.C. by Giunio Moderato Columella, in his “De re rustica”.

The black swine from Caserta region is a farm animal that is very resistant to diseases. Its free breeding in the wild results in its compact and tender lard and meat with a very savoury taste, also due to the animal’s diet based on acorns and chestnuts.

\(^1\) DOP: DENOMINAZIONE D’ORIGINE PROTETTA = certification of product origin
The black swine meat has been long appreciated thanks to its flavour, which is at its best when consumed fresh, grilled, baked but also when it is used to produce sausages, soppressate (cold meat of pork obtained by pressing parts of the head and skin), pork rinds, capocollo (salted and smoked pork meat taken from the neck), coppa (seasoned pork shoulder), loin, salami and ham following traditional recipes.

The issuance of a D.O.P certification (product origin) is underway, which will act as a guarantee for its fresh black swine meat from Caserta region.

**EXTRA VIRGIN OLIVE OIL**

**Hills of Caiazzo**

The Hills of Caiazzo olive oil, obtained from Caiazzo olive, is a sweet but zesty-tasting oil. It has a fresh flavour of medium intensity with a very fruity taste and light almond notes.

**Matese Territory**

The Matese Territory oil, pressed from the single-variety “Tonda” (Hyblaen Round) olives of Matese Reserve, is golden-yellow in colour. Its fresh flavour is characterized by a balanced taste with bitter and spicy notes.

**Aurunca Territory**

The Aurunca Territory oil is a fruity scented olive oil with clear notes of almond and artichoke. Its velvety taste combines well with its bitter and spicy notes. Thanks to this balance, the oil is perfect for dressing light or strong dishes.

**THE ANNURCA APPLE IGP***
*certification of product origin

The Annurca apple IGP* has been growing in the Campania Region for centuries. Its presence in the murals of the Hercolaneum Ruins is the testimony of this century-old relationship with “Campania felix” (Expression which stands for Ancient Campania)
Known also as “The Apple Queen”, especially for its quality, the Annurca apple is well-known for its crisp and firm pulp, which is also characterized by a very pleasant aroma.

The Annurca apple is high in nutritional value and very rich in fibre, so it is perfect for a child’s dietary needs.

One of the most typical elements of the Annurca Apple culture is the maturation on the floor in the “melai”, which is a large sheet used to contain the apples during the maturation process.

The apples are placed in lines and depending on the degree of maturation, they are moved, selected or discarded. The tradition of handpicking the apples highlights the distinctive feature of Annurca apple, making it “one of a kind”.

**WINE OF CASERTA**

**ASPRINIO OF AVERSA DOC**

The features that make the Aspirinio of Aversa unique and unequalled are the grapevines of the “maritate al pioppo” quality. These are grapes climb up 15 meters high toward the sky.

These grapes have to be picked by the wine growers with extraordinary acrobatic acts on high ladders. There is no other wine like it in the world.

The physiological characteristics of the Asprinio are given by particular nature of the Aversa area, which gives it its “cheerful, light, lively” quality, as well as its elegant sparkling feature. The Asprino is exceptionally good, very sought after for its natural freshness.

**FALERNO DEL MASSICO DOC**

The Falerno of Massico Doc is the best known wine, the most popular and most expensive of the ancient times. It can be considered the first wine in the world to have its own quality brand.

The origin of the Falerno is found in an ancient legend: “Bacchus, disguised as someone else, asked the old Falerno for hospitality, hence, moved by his generosity, gave birth to lush grapevines on the slopes of Mount Massiccio.

Nowadays the wine Falerno is, without doubt, one of the jewels of all Italian wines.
The red wine, produced from the Aglianico and Primitivo grapes, has a full, complete and elegant taste, while the white type is fresh and aromatic and is produced from the Falanghina grapes.

The area of production is extremely limited, including only 5 villages, all in the province of Caserta.

**GALLUCCIO DOC**

The production area of Galluccio wine includes 5 villages, dominated by the extinct volcano of Roccamonfina, which, with its eruptive activity has made the land very suited to the production of wine.

The lava deposits, rich of micronutrients and potassium, give the grapes, and therefore the wines, an intense and delicate fragrance.

The ampelographic area is essentially constituted by grapes of great quality, such as the Aglianico, for the red and rosè wines and the Falanghina, for the white wines.