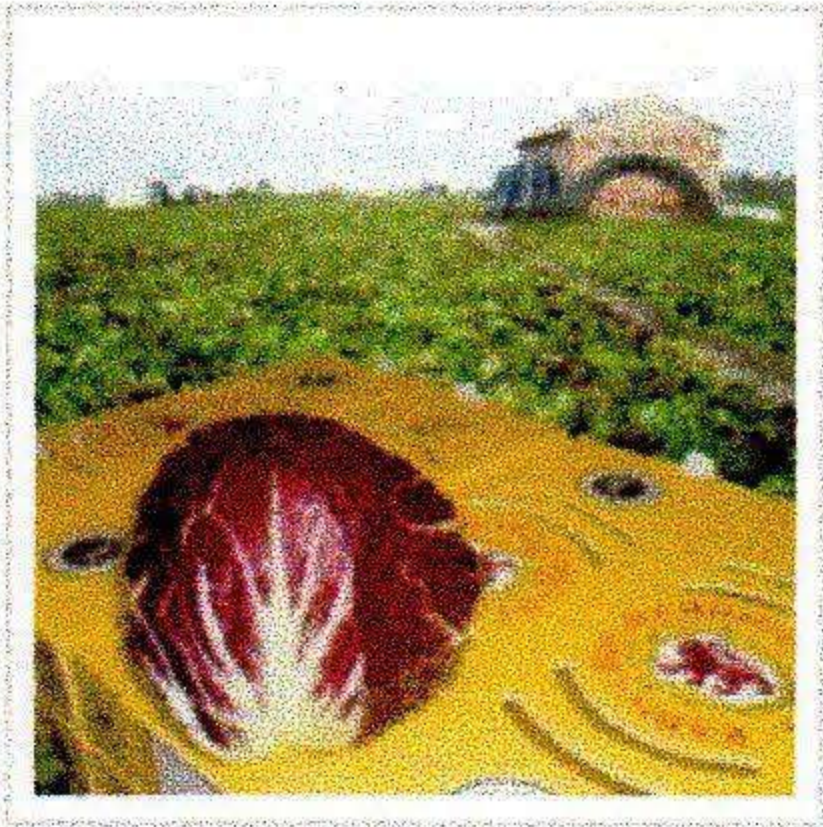


Radicchio of Chioggia PGI

Product of Consorzio di Tutela del Radicchio di Chioggia IGP



Consorzio di Tutela del Radicchio di Chioggia IGP

c/o mercato di Brondolo
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Hall 2.2/B-10

Product description

The **Radicchio of Chioggia** PGI has the rounded, compact bush with red leaves more or less intense with central veins and secondary white, pleasantly bitter flavor and crunchy texture. The land where it is grown **Radicchio of Chioggia** PGI, the most savory of all those grown in the world, originated from the materials that the great rivers Italian, Po, Adige and Brenta, led by the Alps to the Adriatic Sea: a mixture of rocks sandstone formations morainic, alluvial soils, sands and fossil dunes. In these coastal areas the soils are sandy and loose with subsurface groundwater, climate is mild due to the influence of the sea breezes and winds that stir up the lower layers of the atmosphere and prevent ponding of moisture, optimizing plant health of the crops. The **Radicchio of Chioggia** PGI can be eaten raw in salads and vinaigrettes, cooked in risotto, grilled or pan-fried. Eaten raw gives the maximum of vitamins, cooked in many **different** ways can satisfy the most demanding palates.

Hall / Booth Position

Hall 2.2/B-10 FRUIT LOGISTICA 2014

