

# Bio-Districts and how to promote them | Città del Bio

## OUR CONCEPT OF 'BIO-DISTRICT'

According to us, a Bio-District is an innovative tool for a sustainable territorial governance; the District is, in practical terms, a territory in which the connections established between public administrations, businesses, associations and consumers, make the realisation and promotion of a common management of resources a reality, through the improvement of production systems and their use in order to prospect a future of sustainability and enhancement of authenticity.

## OUR BIO-DISTRICTS

Città del Bio is the actor which made possible the realisation of the processes of creation of the following Bio-Districts



# BIO-DISTRICT OF THE SUOL D'ALERAMO

It is located in the area of Acqui Terme, on the Apennines, in the province of Alessandria, in Piedmont, at the border with Liguria.

It embraces the territory of twenty municipalities, partially located on hills and partially on mountains, in the valleys crossed by the rivers Bormida, Erro and Visone. This territory has been described by the Italian poet Carducci in the poem 'Ode al Piemonte' as a 'triumph of castles and vineyards, suol d'Aleramo', an area in the highest part of Monferrato, characterised by badlands, woods, vineyards and ancient villages and sighting towers. It is the homeland of white and black truffles, mushrooms, honey and pharmaceutical herbs, with its woods of chestnuts and wild orchids. The area produces wines, DOC and DOCG certified, the famous salami Ponzone's *filetto baciato*, fine goat cheeses, among which Roccaverano's *Robiola*, and even organic nuts, organic wheat from corn cultivated with natural methods, strawberries, peaches and fine pastries. Some municipalities of the district are part of the UNESCO buffer zone: Langhe, Roero, Monferrato. It is located at the border with Acqui and its thermal resources. But it is also rich in museums: the eco-museum dedicated to farming in Montechiaro d'Acqui, the open-space Museum of Denice and the plaster casts gallery of Monteverde di Bistagno.



# BIO-DISTRICT OF THE LANDS OF GIAROLO

Located in the Piedmontese part of the Apennines, at the border between Piedmont, Liguria, Lombardy and Emilia, it embraces the valleys of Curone, Grue, Ossoina and Borbera, that originate from the mountain Giarolo, from whom the name, and has the city of Tortona as its reference point.

The municipalities that are part of the District are thirty, but other places at the borders represent a vast and important buffer zone. It is the area of the famous Timorasso wine, recently recovered and relaunched, but also of the Montebore cheese, of the noble salami of Giarolo, of the meat with herbs, of the Peach and Apricot of Volpedo and of the Cherry of Garbagna. It is a land of truffles, pharmaceutical herbs, nuts, characterised by a beautiful landscape of hills and mountains, wide grazing lands with paths where it is pleasant to practice some trekking, but also cycling or horse riding. It is a place where it is possible to practice sports - winter sports, but also golf and especially cycling. We shall not forget that it is the homeland of Fausto Coppi and Castellania preserves the memory and remains of this famous champion and his brother Serse. It is a land in which art proliferates and has been the homeland of Pellizza da Volpedo, who often refers to it in his works.

## THE BIO-DISTRICTS CITTÀ DEL BIO COOLLABORATES WITH



# BIO-DISTRICT OF MONTI DAUNI

The area of the Dauni Mountains is composed of 28 municipalities, located in what is called the Green Heart of Apulia, at the border with Campania and Basilicata. The project of this Bio-District is part of the wider Project of Touristic Excellence of the Dauni Mountains (Progetto di Eccellenza Turistica dei Monti Dauni), established by the regional agency Pugliapromozione and for which Città del Bio has had the role of consultant.

Through verdant woods and soft valleys, looking down from the highest summits of the region, the breath-taking landscape fascinates its observers, while discovering enchanting villages and tasting the genuine food cooked following the traditional recipes patiently passed down from one generation to another.

Be on the Monti Dauni means to enjoy and to actively experience an uncontaminated nature, it means to experience the history of men and the several expressions of their relationship with the environment.

This landscape makes it possible to rediscover the sensation of an authentic experience.

The specialties typical of the area are several. From the wild asparagus, to the green asparagus of the Daunia, from the chard to the borage, and then broccoli, turnips, the bean of Southern Monti Dauni, and several types of cheese (cacio, caciocavallo podolico and silano DOP, cacioricotta, formaggio di pecora gentile, ricotta e ricotta salata, canestrato pugliese, scamorza), cured pork (capocollo, soppressata of the Dauno Apennine, salami made of black pork's meat, lardo and ham of Faeto, sausage of the Dauno Apennine, sugna), goat meat, pasta (cavatelli, lagane, orecchiette, pezzelle), figs and products derived from them (dried figs or 'cotto di fichi', a sort of figs syrup), extra-virgin olive oil, olives and typical local pastries.

The project has been included in the Project of Touristic Excellence of the Dauni Mountains, established by the agency Pugliapromozione through a mandate of the Region of Apulia and the Ministry of Cultural Heritage and Tourism. "The choices of the most advanced markets move towards the direction of finding authentic experiences and emotions." - has explained the project's coordinator Federico Massimo Ceschin - "From this point of view, the Monti Dauni represent an extraordinary chance of slowly passing through a region that has escaped the often violent development of the economic boom years and that has maintained an insurmountable genuineness of landscapes, lifestyles and productive models".

## BIO-DISTRICT OF CILENTO

The Bio-District of Cilento is located in the territory of the National Park of Cilento, Vallo di Diano and Alburni. It occupies an area of 3'196 kmq and involves 30 municipalities, 400 organic businesses and three sites of great archeologic and cultural interest (Paestum, Padula and Elea-Velia). It was born at the beginning of 2000, thanks to a collaboration between Campania Region, AIAB and Città del Bio.

The typical products of Cilento are several: olive oil DOP, the chestnut of Roccaspide IGP, the white figs of Cilento, the 'rounded' artichoke (Carciofo Tondo) of Paestum, the bean of Controne.

Then, in the hinterland, the Gioi's soppressata - Slow Food product - and the Mencaica's anchovies, fished by about ten fishermen from Pisciotta. For what concerns cheese, there is the Cilento's cacioricotta (made with the fine milk of Cilento's goats), the caciocavallo podolico (made with milk produced by bovines bred free-range) and the mozzarella *co'a mortedda* (wrapped in myrtle leaf).



## BIO-DISTRICT OF THE MEDITERRANEAN AGRICULTURAL AND ORGANIC LANDS OF PETROSINO

This Bio-District is still in a start-up phase. Its development has been promoted by the municipality of Petrosino, the Sicily region, Città del Bio, AIAB and it is intended to gather together the lands of Petrosino (first in line), from Poggioreale to Calatafimi-Segesta. The municipality of Marsala has also joined the project.