

APPLE “*Maggeno*”

FEATURES

It is a very old **cultivar**.
The **tree** has low to medium vigour and starts bearing fruit very early.

FUN FACT

It was a fruit much appreciated in the countryside because it provided fresh fruit when the previous year’s supplies had run out.

FRUITS

The **apple** is roundish and is known for its yellowish-white **skin**; it **ripens** between late May and early June. It is very **fragrant** and the **flesh** is tender, very juicy and slightly tart.

USES

It is delicious eaten **fresh**, in **compotes** or **juices**.



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APPLE “*Rosa doppia*”

FEATURES

It is an **old variety** found in historic Italian orchards. It is a **vigorous** plant with average, consistent yields, though it may exhibit alternate bearing. It is an **autumn-bearing** cultivar. It is a self-incompatible variety.

FRUITS

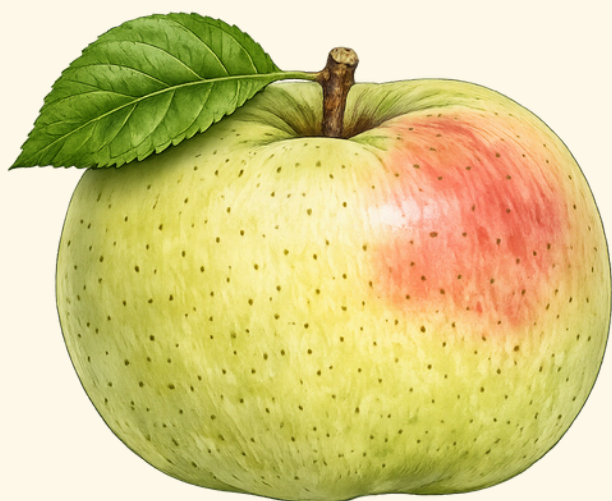
The **apple** is large, flattened and often asymmetrical. It has a yellow-green **skin** with pinkish hues on the side exposed to the sun. The **flesh** is white and juicy.

FUN FACT

The name ‘Rosa doppia’ comes from its shape; in fact, it develops a very prominent lateral protrusion.

USES

It is excellent when eaten **fresh**, but is also suitable for home cooking.



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PEAR “*William vecchio*”

FEATURES

It is an **old** variety of **English** origin. It is one of the most widely grown cultivars in Europe thanks to its adaptability and the quality of its fruit. The tree is **vigorous**, hardy and suitable for various rootstocks. It produces a consistently good yield over time. It is a self-incompatible variety.

FUN FACT

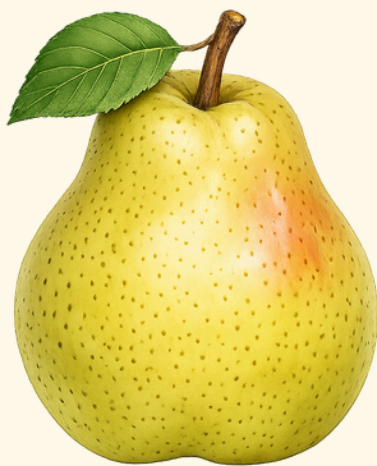
The name comes from a London nurseryman who made it famous by selling it in the late 18th century.

FRUITS

The **pear** is medium-sized, with a greenish-yellow, speckled **skin**. The **flesh** is flavourful, aromatic and juicy. It ripens towards the end of August.

USES

Excellent when eaten **fresh** and perfect for **jams**, desserts, juices and **spirits**.



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APPLE “*Rigadin dal Ser*”

FEATURES

It is an **ancient Piedmontese** variety, originating in the Serra Biellese and the Lanzo Valleys. It is a **vigorous, late-ripening** cultivar. It is a **hardy** plant that adapts well to both hilly and mountainous climates. It is a late-ripening variety.

FUN FACT

The fact that it is known as Rigadin, Niclòt, Michlet and Piantassùn is testament to its deep local roots: every valley or village had its own name, a sign of a long farming tradition.

FRUITS

The **apple** is medium to large in size, with a conical and asymmetrical shape. The **skin** is yellowish-green with reddish-brown streaks on the side exposed to the sun. It is characterised by pronounced **ribbing**. The **flesh** is mealy and aromatic.

USES

It is excellent when eaten **fresh**, but is also suitable for home cooking.



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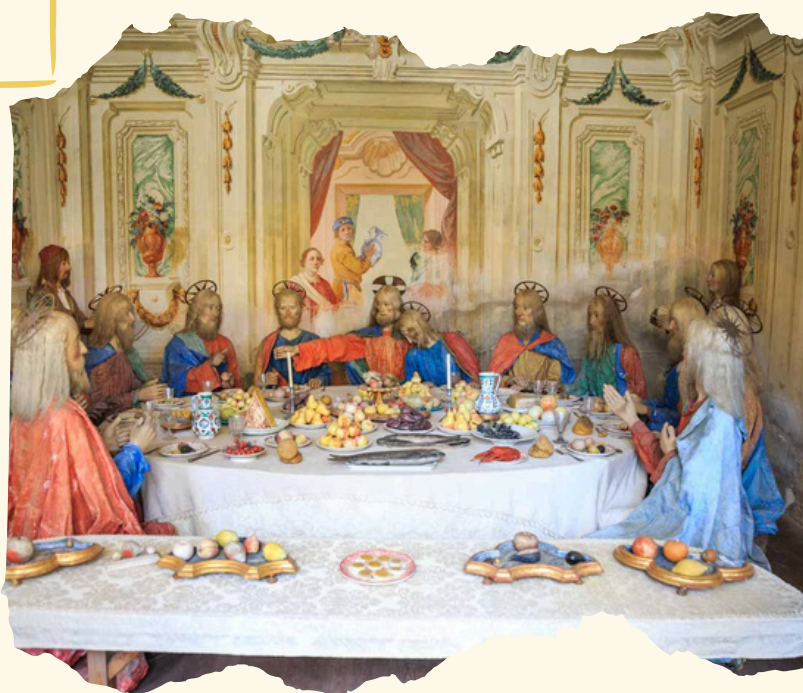
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APPLE “*Pum di Giudei*”

FUN FACT

It is the apple depicted in the Chapel of the Last Supper at Sacro Monte di Varallo



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APPLE “*Gravenstein*”

FEATURES

It is an **old** variety first recorded as far back as 1669. It is **vigorous** and hardy, and well suited to temperate climates. It has good yields and comes into **production** early. It is also suitable for acidic or slightly acidic **soils**.

FUN FACT

The name derives from the town of Gråsten/Gravenstein. It is widespread throughout Northern Europe and has subsequently spread to the United States, where it has become iconic in Sonoma County (California); it is now protected by a Slow Food Presidium to prevent its disappearance

FRUITS

The **apple** is very fragrant, medium-sized and roundish but irregular in shape. The **skin** is greenish-yellow with carmine-red or orange-red streaks on the side exposed to the sun. The **flesh** is pale yellow, very juicy, slightly tart and aromatic.

USES

Excellent when eaten **fresh**, but also ideal for juices, cakes, compotes and **cider**.



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APPLE “*Buceta rosa*”

FEATURES

It is a **wild** variety **native** to Piedmont. It is a plant with an irregular growth habit and is highly **resistant** to drought, cold and poor soil. It produces an abundance of **flowers**.

FUN FACTS

In passato erano usati come frutti da dispensa o per profumare gli ambienti.

FRUITS

The **apple** is small, with very tart flesh. It ripens between September and October.

USES

Ideal for cider, apple vinegar, jellies and chutneys.



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APPLE “*Renetta d’Orleans*”

FEATURES

It is an **old** variety, first described in 1766. It is a **vigorous, hardy** cultivar well suited to cold climates. It has good yields and is **resistant** to **disease**.

FUN FACT

Its reddish tinge appears only in cooler, breezy years, whereas in hot summers it remains almost entirely yellow-green

FRUITS

The **apple** is medium to large in size and has a rounded shape. The **skin** is yellow-green with more or less extensive red hues. The **flesh** is crisp, firm and juicy, becoming more mealy when fully ripe. The **flavour** is sweet with a balanced acidity, and is very aromatic and fruity. **Harvesting** takes place in late October.

USES

It is excellent when eaten fresh, but is also suitable for desserts, cakes and light cooking.



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APPLE “*Pum d’la cumposta*”

FEATURES

It is an **old, vigorous** variety with a broad, irregular crown. It can thrive even in poor, stony or marginal **soils**. These are very long-lived plants. The fruit is **abundant** but not always uniform in size. These plants are resistant to scab, cold and drought.

FUN FACT

It was placed in barrels to ferment.

FRUITS

The apple is **russeted**, small to medium in size and ripens between late September and October.

USES

Excellent for cooking.



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APPLE “*Astrakan rossa*”

FEATURES

It is a medium-vigor, **early-maturing** and hardy variety. It has good natural **resistance** to cold and scab.

FRUITS

The **apples** are small to medium in size and very firm. The **skin** is a bright, vivid red and the **flesh** is white, juicy, slightly tart and aromatic.

FUN FACT

It is an old variety of Russian origin. It was first described in 1780, although it is probably older than that.

USES

Excellent eaten fresh, good for juicing; should be consumed quickly after harvesting as it does not keep for long.



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APPLE “*Vignola*”

FEATURES

It is an **old Piedmontese variety**. It is a **vigorous** tree characterised by dark pink **flowers** with overlapping petals. The apples ripen between September and October.

FRUITS

The **apple** is medium to large in size and has a rounded shape. The **skin** is yellow-green, with a possible reddish tinge on the side exposed to the sun. The flesh is crisp and fragrant.

FUN FACT

The name refers to the places where it was grown, namely on the edges of the vineyards.

USES

It is excellent when eaten fresh, but is also suitable for home cooking.



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APPLE “*Pum Real*”

FEATURES

It is an **old**, **vigorous** and **hardy** variety.
It **ripens** in the mid-to-early season.

FUN FACT

It is held in the collection of the Malva Arnaldi School in Bibiana (Turin), one of the most important centres for fruit biodiversity in Piedmont.

FRUITS

The **apple** is medium-sized, with a conical and symmetrical shape. The **skin** is green with a red-orange blush and medium-sized lenticels, often in clusters. It may have some russeting around the stem end. The **flesh** is crisp, slightly tart and not very aromatic.

USES

It is excellent when eaten **fresh**, but is also suitable for cooking.



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APPLE “Zeuca”

FEATURES

It is an **old Friulian** variety. It is a cultivar of **medium vigour** and **late-season ripening**. The **branches** are greyish-brown and slightly twisted. It has good resistance to scab.

FUN FACT

The name derives from Val Zeuca, the area where it has traditionally been grown. It is listed in Slow Food’s Ark of Taste as a traditional product worthy of preservation. It is rich in vitamin C (around 20% more than the average for common apples).

FRUITS

The **apple** is medium-sized, with a conical-globose or flattened-globose shape; it is often asymmetrical. The **skin** is greenish-yellow with a red or dark red blush, either uniform or streaked. The surface is waxy and rough. The **flesh** is crisp, creamy white, and the flavour is sweet, slightly tart and aromatic.

USES

Excellent whether eaten fresh or cooked



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APPLE “*Sant’Anna Rosso*”

FEATURES

It is an **old** variety of Venetian or Lombard origin that was once very widespread in the Oltrepò Pavese region. It is a cultivar of **medium vigour** and **high yield**, but is prone to alternate bearing. It has good **resistance** to cold and disease, but is susceptible to vitrification and bitter pit.

FUN FACT

The name derives from the time of ripening, which falls around 26 July, St Anne’s Day.

FRUTTI

The **apple** is medium-sized, with a spherical or round shape. The **skin** is light green or pale yellow with a wine-red blush or streaks often covering half the surface. The **surface** is smooth and sometimes slightly waxy. The **flesh** is tender and not very juicy; the flavour is sweet-tart and refreshing, and the aroma is delicate.

USES

It is excellent when eaten fresh, including in fruit salads. It is not suitable for long cooking times or prolonged storage.



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APPLE “*Calvilla Bianca*”

FEATURES

It is an **old variety**, first recorded in Germany before 1598. It has moderate **vigour** and thrives in acidic and slightly acidic soils. It has good resistance to cold and frost.

FUN FACT

It spread throughout Switzerland and France and was grown in the royal gardens of Louis XIII in 1626. In the 19th century, it was considered one of the top 10 apples in Europe. It has over 50 historical synonyms.



FRUTTI

The **apple** is small to medium in size, with a truncated conical shape and often ribbed. The **skin** is greenish-yellow, sometimes with a slight blush, and the surface is slightly waxy. The **flesh** is white, very tender, juicy and fragrant. The flavour is sweet and slightly tart, with a delicate aroma.

USES

It is excellent when eaten fresh, but is also suitable for home cooking.

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APPLE “*Permain Dorée*”

FEATURES

Also known as *Rein des renettes*, it is an **old** French or English variety. The earliest descriptions date back to the early 19th century, but it is believed to be much older. It is a **vigorous** cultivar whose fruit ripens in late August. It is well suited to mountainous areas, thanks to its good resistance to scab and its medium-late flowering, which helps it avoid late frosts.

FUN FACT

It is also known as the ‘Queen of the Renettes’, as in the 19th century it was considered one of the most elegant and fragrant apples in Europe.

FRUITS

The **apple** is medium-sized, with a rounded, slightly flattened shape. The **skin** is yellow-orange, sometimes with a slight blush. The surface is smooth and has a light bloom. The **flesh** is yellowish-white, aromatic, sweet and of medium acidity. It has a complex and distinctive **aroma**.

USES

Excellent when eaten **fresh**, but also suitable for **cooking**, drying and **cider-making**.



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APPLE “*Carbandù Biellese*”

FEATURES

It is an **ancient Alpine variety** from **Piedmont**. It is a hardy, late-season plant with excellent **resistance**. It is traditionally grown in the areas between Val di Susa and Biella. It is **vigorous**, with low yields, and exhibits high resistance to cold and disease.

FUN FUCT

It was considered a ‘reliable’ apple: even in difficult years, the tree would produce at least a few fruits.

FRUITS

The **apple** is small to medium in size, with a rounded or slightly flattened shape. The **skin** is yellow and the **flesh** is firm and slightly tart, not too sweet.

USES

Excellent eaten fresh, but also for cooking and further preparation.



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APPLE “*Apiola Stellata*”

FEATURES

Also known as *Api etoile*, this is an **old** variety, first recorded as far back as the 16th century. It is a **hardy** variety that thrives in poor soil. It is cold-**resistant** and produces a regular crop. It is commonly found in historic family orchards. The fruit **ripens** between September and October.

FUN FACT

In the past, it was considered a ‘children’s’ apple because of its sweet taste and small size.

FRUITS

The **apple** is small to medium in size, roundish and slightly flattened. The **skin** is bright red on one side and green or yellow on the other. The surface is smooth and thin. The **flesh** is white, crisp and fine-textured; the flavour is sweet and tangy, very pleasant, and the aroma is delicate yet distinctive.

USES

It is delicious when eaten **fresh**, but also makes an excellent ingredient in compotes, desserts and dried fruit.



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APPLE

“Pum d’la Geografia”

FEATURES

Also known as *Turinin* or *Pum dal mund*, this is an **ancient Piedmontese** variety. It originates from the Canavese-Biella area. It is a tree of medium **vigour** and is hardy, well-suited to poor soils and hilly terrain. It has good natural resistance to scab and cold weather. Yields are consistent but not abundant.

FUN FACT

It was a snack apple, much loved by children. It was the ‘pocket’ apple, to take out into the fields or to school.

FRUITS

The **apple** is small to medium in size, with a rounded and sometimes flattened shape. The **skin** is yellow-green with a bright red blush or streaks of red. The **flesh** is crisp, sweet and slightly tart, with an intense aroma. It ripens in **September**.

USES

It is delicious when eaten fresh, but also makes an excellent ingredient in compotes, desserts and dried fruit.



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APPLE “*Carbandù verde*”

FEATURES

It is an **old** variety from the Susa Valley and is also found in the Biella area. It is one of the cultivars with good **vigour** and low but consistent yields. It is a plant that is resistant to cold and disease.

FUN FACT

It was considered a ‘reliable’ apple: even in difficult years, the tree would produce at least a few fruits.

FRUITS

The **apple** is medium-sized and has yellow-green **skin**, rarely with a reddish tinge, and shows clear russetting around the stem end.

The **flesh** is creamy yellow, crisp and has a sweet-tart flavour.

USES

It is excellent when eaten **fresh**, but is also suitable for **cooking**.



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APPLE “*Ruggin D’Or*”

FEATURES

It is an **old Piedmontese variety**, with medium to strong **vigour**; it is a **hardy** tree, well-suited to poor soils and cold climates. It has good natural **resistance** to diseases and pests. The apples **ripen** between late September and early October.

FUN FACT

Rusty apples were considered ‘connoisseur’s apples’: their rough skin was seen as a sign of quality and flavour, not as a flaw. The rough texture is a natural characteristic that protects the fruit and improves its shelf life.

FRUITS

This **apple** is characterised by a golden-yellow, heavily **russeted skin**, from which it takes its name. It is **medium-sized** and has a rounded or slightly flattened shape. The **flesh** is creamy yellow, sweet and slightly tart, with an intense aroma.

USES

Excellent when eaten **fresh**, but also suitable for **cooking**, during which they retain their rich flavour.



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PERSIMMON “*Ragno*”

FEATURES

This variety has been selected for the **beauty of its fruit** and its **high yield**. It is generally undemanding but prefers **full sun** and has moderate cold hardiness. The ideal soil is neutral to alkaline and well-drained. The persimmon ripens in November.

FUN FACT

As the leaves fall, they make an excellent natural soil improver for the vegetable garden (a characteristic common to persimmons)

FRUITS

The persimmon is **medium to large** in size and has a very bright orange colour. A distinctive feature is the ‘**spider’s web**’ pattern, consisting of concentric black lines, which spreads out at the base of the fruit as it ripens and gives the variety its name. The **flesh** is very sweet, soft and rich in sugars and vitamins.

USES

Excellent when eaten **fresh**, but also suitable for processing.



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GRAPE “*Americana Vecchia*”

FEATURES

This variety originates from the **eastern United States**. It was introduced to Europe as early as the 19th century. It is a **vigorous climber** with long, sturdy shoots. It grows rapidly and is resistant to cold, damp, fungal diseases and pests.

FRUITS

It has medium-sized **bunches** with round, small to medium-sized **berries** that are usually blue-black or purplish in colour. The **skin** is thick and separates easily from the **flesh**, which is gelatinous and juicy. The **aroma** is intense and instantly recognisable.

FUN FACTS

It is one of the varieties that saved European viticulture: many phylloxera-resistant rootstocks are derived from it.

USES

Excellent when eaten **fresh**, but also suitable for juices, syrups, jellies and **homemade wines**.



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GRAPE “*Rosetta*”

FEATURES

“Rosetta” is the name used in Piedmont to refer to a **pink-berried Labrusca grape**. It is very **hardy** and **resistant** to cold and disease. It grows **vigorously** and has broad, slightly hairy leaves. The bunches ripen in late August or early September.

FRUITS

The **berries** are small and round. The **skin** is thick and pinkish or light red, heavily covered in bloom, and comes away easily from the flesh. The **flavour** is sweet and aromatic, though less strawberry-like than the black varieties.

FUN FACT

It was often planted near the house because it filled the air with its fragrance when it ripened.

USES

Excellent when eaten fresh, but also suitable for juices, syrups, jellies and homemade wines.



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GRAPE “*Bianca di Fara*”

FEATURES

It is a white hybrid of American grapes. It grows vigorously and is well suited to pergolas. It is extremely hardy and resistant to disease, cold and damp.

FUN FACT

It is well suited to the climate of the foothills.

FRUITS

The **bunches** are small to medium in size, with golden-yellow **grapes** and thick **skins** that separate easily from the flesh. It has an **aromatic**, sweet **flavour**.

USES

Excellent when eaten **fresh**, but also suitable for desserts, jellies, syrups and jams. They can also be used to make light, aromatic homemade wines.



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GRAPE “*Americana Bianca*”

FEATURES

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FRUITS

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FUN FACT

It is well suited to the climate of the foothills.

USES

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