

The agri-food sector in Trentino

Issue 2023

2022 DATA ON LOCAL PRODUCTION



PALAZZO
ROCCABRUNA

CAMERA DI COMMERCIO I.A.A. TRENTO



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Data on local production in Trentino
The Chamber of Commerce, Industry, Handicraft
and Agriculture of Trento

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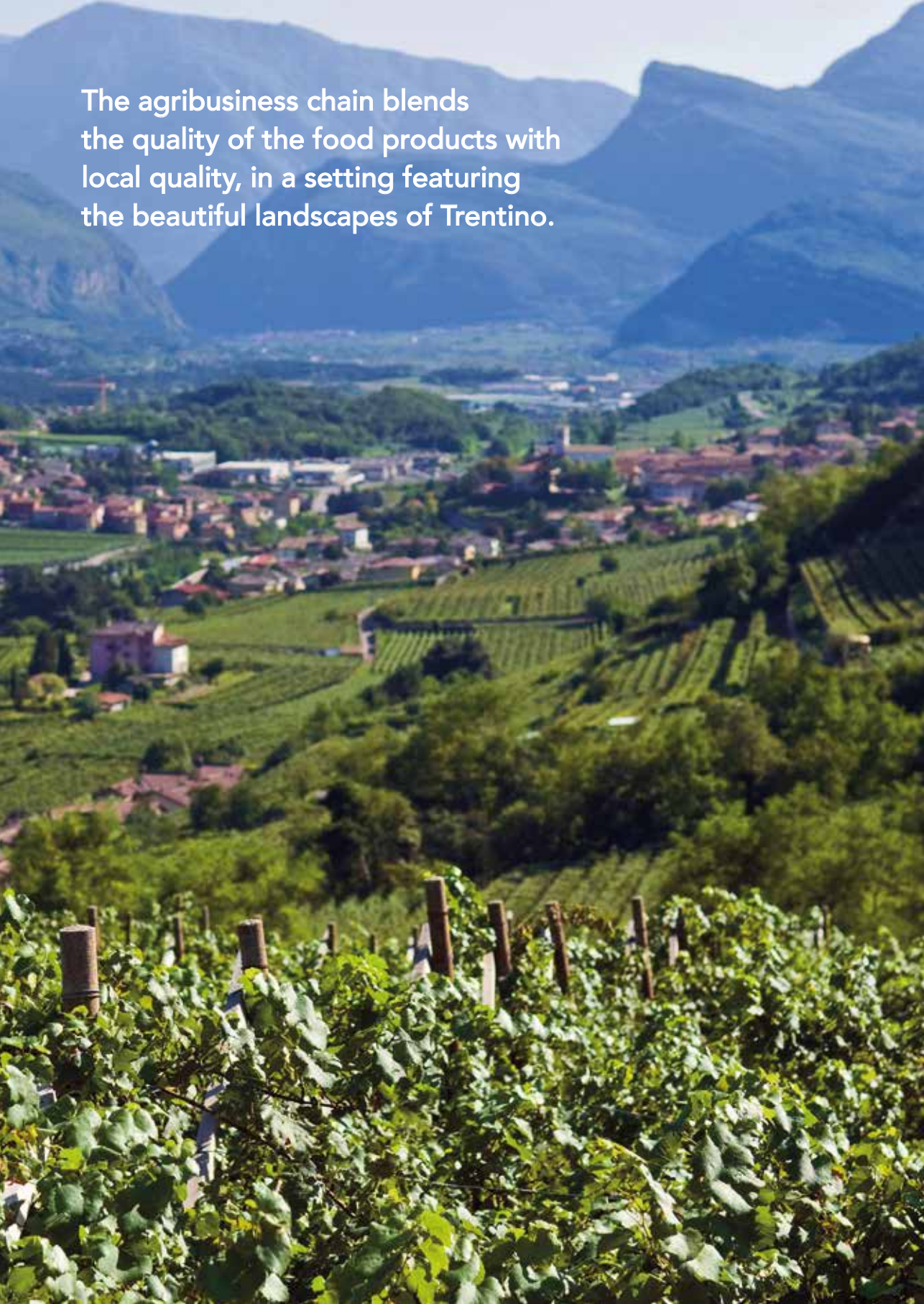
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The agribusiness chain blends
the quality of the food products with
local quality, in a setting featuring
the beautiful landscapes of Trentino.



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Palazzo Roccabruna today
is the point of reference for those
seeking to know more about high quality
food and wine in Trentino.





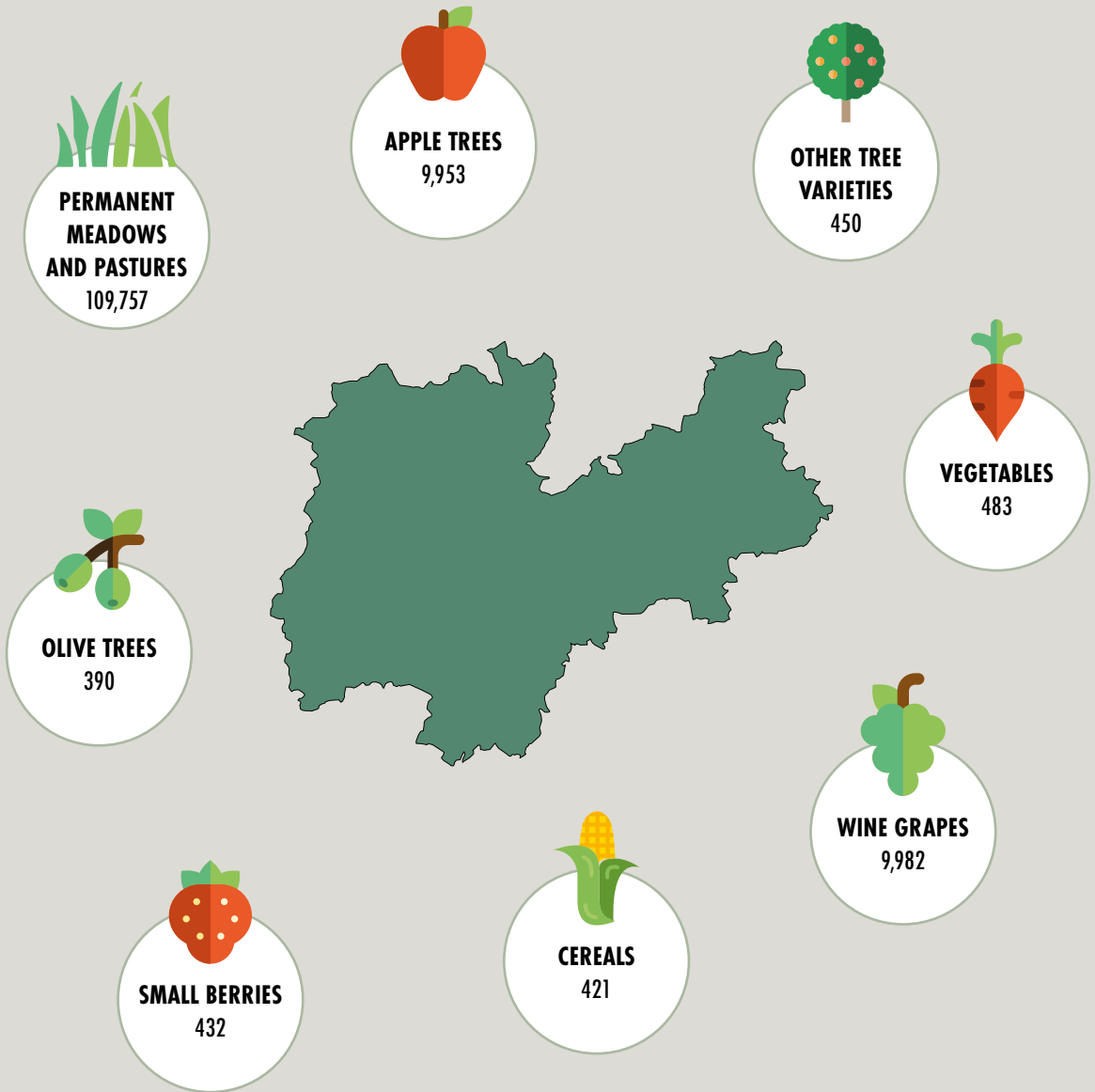
Foreword

Established in 2004 as the seat of the promotional activities of the Chamber of Commerce of Trento, Palazzo Roccabruna today is the point of reference for those seeking to know more about high quality food and wine in Trentino. Over the years, the structure has created a network of local cooperation with the world of institutions and of producers by proposing to its guests – consisting of tourists, food and wine experts, aficionados and consumers – a rich programme of initiatives designed to provide everyone with the opportunity to taste our excellent traditional products and to learn about their historical and cultural background via conferences and exhibitions. The formula is a simple one: showcasing the product and its producer in a match between tradition and innovation, between man and territory, between creativity and continuity, continuously renewed by individual contributions. The success of this simple formula is due to its essential nature that restores to products that authenticity and that closeness to the consumer that the recent homologation of markets has sacrificed to globalisation and scale economy dynamics. In the course of time, with the opening of the Enoteca provinciale del Trentino (provincial Enoteca of Trentino), made complete with the integration of an educational kitchen in which the traditional dishes can be enhanced and the excellent chefs of Trentino fully express themselves, Palazzo Roccabruna has progressively acquired a definite profile that today makes it a renowned and highly appreciated reality in Italy, and not just among the operators of the sector. This evolution is, first of all, proof of a shared planning approach based on the fruitful cooperation between the Chamber of Commerce of Trento, the Autonomous Province of Trento and Trentino Marketing, with the common aim of giving a specific identity to the complex world of traditional products by identifying a “Home of Trentino products”: basically a place where the relationship between product and consumer is as direct as possible, mediated only by the competence of expert personnel and of sommeliers capable of transforming the tasting experience into an unforgettable memory. The result of this activity, that has always been supported by the commitment in the field of economic research thanks to the studies of the Observatory of Trentino Productions of the Chamber of Commerce, and in the field of education and training thanks to the cooperation with ‘Accademia d’Impresa’ (Business Academy), a special agency of the Chamber of Commerce, is what has inspired the pages of this short guide to agri-food production in Trentino, by now a classic publication of the Palazzo. “The agri-food sector in Trentino” has remained faithful over time to its ‘work in progress’ nature, allowing its contents to grow from year to year so as to regale the reader with an increasingly clearer snapshot of the heritage of know-how and flavours that Trentino preserves. It is an easily consultable information tool, a vademecum for sector operators and consumers alike in which they can find the essential historical and economic data that will allow them to better appreciate our traditional products. Palazzo Roccabruna is a showcase of taste and these pages are the catalogue of the ‘exhibition’ it holds on display: a tasting itinerary created to boost in its readers the cultural and enogastronomic drive to learn more, to become increasingly active users of the land that is Trentino and of its excellences.

Alberto Olivo
General Secretary – The Chamber of Commerce of Trento

SURFACE AREA USED PER PRODUCT

2022 (estimated data expressed in hectares)



Source: ISPAT - PAT

N.B.: The data are the outcome of the estimates supplied by the Agriculture Department of the Autonomous Province of Trento (PAT)

Surface area of Trentino, destination of surface areas and surface area used per product - Province of Trento

The total area of Trentino is 6,207.12 km², equivalent to 620,712 hectares. The wooded area has been estimated in 2019, 391,781 hectares, while the utilized agricultural area - UAA (in Italian: Superficie Agricola Utilizzata or SAU), would correspond in 2021, according to ISTAT estimative surveys, to 139,828 hectares. More specifically, the UAA (SAU) includes arable land for a total of 3,141 hectares, permanent crops for a total of 21,097 hectares and permanent meadows and pastures for a total of 115,690 hectares.

USE OF SURFACE AREAS (data expressed in hectares)

Total area of Trentino (*)	620,712
Wooded area (**)	391,781
Utilized agricultural area - UAA (***)	139,828
of which: Arable land	3,141
Permanent crops	21,097
Family vegetable gardens	n.a.
Permanent meadows and pastures	115,690

(*) Source: ISPAT – “Conoscere il Trentino 2023” from the website www.statweb.provincia.tn.it consulted in May 2024.

(**) Source: “Foreste e fauna del Trentino 2019” – Forest and Fauna Department of the Autonomous Province of Trento (PAT)
Data “Carta dell’uso del suolo 2018”.

(***) Source: ISTAT – Estimative surveys 2021. Data 2021.

As regards the main agricultural products, instead, according to the estimates referring to the year 2022, the surface areas used are distributed as indicated in the following table.

SURFACE AREA USED PER PRODUCT 2022 (estimated data expressed in hectares)

Product	Surface
Apple trees	9,953
Other trees	450
Wine grapes	9,982
Olive trees	390
Small berries	432
Vegetables	483
Cereals	421
Permanent meadows and pastures	109,757

Source: ISPAT - PAT

N.B.: the data have been taken from the estimates provided by the Agriculture Department of the Autonomous Province of Trento (PAT)

QUALITÀ

A stylized mountain range graphic consisting of several peaks. The peaks are colored in shades of green and yellow, with blue outlines. The mountains are arranged in a row, creating a jagged silhouette.

The logo for Trentino, featuring a stylized blue flower or leaf symbol above the word "TRENTINO".
TRENTINO

Marchio “Qualità Trentino” “Trentino Quality” trademark

The “Trentino Quality” trademark (Marchio “Qualità Trentino”) is a quality label that indicates the origin, owned by the Provincia Autonoma of Trento of which the management is entrusted to Trentino Marketing S.p.A. (Resolution by the Council no. 986 of 13 May 2011), today Trentino Sviluppo S.p.A..

The quality trademark with the indication of origin is intended primarily to communicate and identify the quality of the local agriculture-food product according to known, objective and selective criteria and, secondly, to specify their origin. As a result, compliance with quality requirements will be verified by independent and accredited control bodies.

The Provincial Executive approved the amendment to the Regulation for the “Trentino Quality” trademark granting with resolution no. 2212 dated 2 December 2016. This Regulation defines the general conditions to grant the use of the “Trentino Quality” collective trademark and the procedures to request the use, the supervision and use of the trademark, as well as the related sanctions. Those who wish to use the trademark must submit a specific application to Trentino Marketing according to the procedures provided for in the above regulation.

Those who wish to use the collective trademark must possess the Certificate of Conformity, issued by the Control Body, certifying to be in keeping with the rules included in the relevant product specifications and forward a specific license application to Trentino Marketing, indicating the products for which they intend to use the trademark.

The non-exclusive use of the “Trentino Quality” trademark is permitted only for products or categories of food products that meet the qualitative criteria defined in the related regulations, with reference to production methods, their characteristics and origin.

In any case, the quality trademark is not used for products marked with the Protected Designation of Origin (P.D.O.) or the Protected Geographical Indication (P.G.I.) bearing the term “Trentino”.

On the other hand, the trademark can be affixed to the P.D.O. and P.G.I. not bearing the term “Trentino” in the protected designation of origin, provided that they are considered as representative of the territory (it is in any case necessary to submit an application to the Managing Body, accompanying it with the P.D.O./P.G.I. specifications, the Control Plan and the certification obtained).



The specifications approved as of today:

1. Specifications to produce Raspberry, Blackberry, Blueberry, Currant, Gooseberry - Del. 1832/2013
2. Specifications to produce Apple - Del. 1832/2013
3. Specifications to produce Strawberry and Wild Strawberry - Del. 1832/2013
4. Specifications to produce Cherry - Del. 2202/2015
5. Specifications to produce Potato production - Del. 2174/2017
6. Specifications to produce vegetables and their processed products - Del. 381/2018
7. Specifications to produce polenta maize flour - Del. 1832/2013
8. Specifications to produce cow or sheep-goat milk and dairy products - Del. 301/2018
9. Specifications to produce processed beef and/or pork products - Del. 2174/2017
10. Specifications to produce aquaculture products - Del. 553/2017
11. Specifications to produce fresh beef products - Del. 28/2017
12. Specifications to produce Honey - Del. 682/2018
13. Brewing Specifications - Del. 1154/2017
14. Specifications to produce Fruit products - Del. 1154/2017
15. Specifications to produce bread and bakery desserts - Del. 1464/2017
16. Specifications to produce medicinal and aromatic plants and products of their transformation - Del. 1797/2018
17. Specifications to produce eggs - Del. 966/2020
18. Specifications to produce fruit vinegars and fruit ciders - Del. 644/2020

This package of specifications does not exhaust the range of productions that can bear and will bear the quality trademark: in fact, this trademark is open to all producers for whom quality and the bond with the territory is their distinctive trait and an identifiability for the consumer and that can demonstrate it through a rigorous certification process.







Designations of Origin and Geographical Indications

The term 'designation of origin' of wines refers to the geographical name of an especially 'voted' vine growing area, used to designate a renowned and high quality product the properties of which are determined by their natural environment and by local tradition.

In Italy there are two levels of designation of origin: Denominazione di Origine Controllata e Garantita (D.O.C.G.) (controlled and guaranteed designation of origin) and Denominazione di Origine Controllata (D.O.C.) (controlled designation of origin).

The Indicazione Geografica Tipica (I.G.T.) (typical geographical indication) has the same territorial requirements as the designations of origin, but there is no need for organoleptic certification, while there is a physical-chemical certification carried out on a sample basis by the competent Inspection bodies.

The requirements envisaged by the designation in terms of vinification methods, production areas, maximum yields of the grapes and their physical, chemical and organoleptic properties are listed in the "product specifications" approved by the Italian Ministry of agriculture, food sovereignty and forestry.

The data relating to all of the vine-growing areas are logged into the "Schedario viticolo" (vine-growing Index) managed by the Autonomous Province of Trento (PAT). Based on the surface areas registered, the individual producers can claim their grapes as being D.O.C., I.G.T., but only if their vineyards grow within the boundaries of the areas defined by the individual specifications, varietal wine or table wine.

The estates that can claim these designations must record the quantities they harvest, by no later than the 30th of November of each year, in a form called "Dichiarazione di vendemmia" (Statement of harvest).

For each type of wine, the producer states the quantity of grapes claimed, in compliance with the quantities envisaged by the specifications for that area. The wine-makers are obliged to communicate every transfer/transformation of the wine to the control bodies nominated for the purpose (including, among others, the Chamber of Commerce of Trento) and it is to these bodies that they will have to apply for the certification of the wine as a D.O.C. wine.

This certification is granted once the chemical and physical testing by an authorised laboratory, and the organoleptic testing by a tasting committee specifically appointed with the control authorities, have established that the wine is suitable for bearing the designation of origin logo.

Then the estates, communicate the bottling data to the competent control body ("Bottled production").

In the case of Metodo Classico spumante, it should be noted that the "bottled production" stage corresponds to the final phase of the production process (disgorgement) and should not be confused with the "tirage en bouteille" stage that instead is one of the spumante's initial phases, i.e. bottling on the lees.

PROVINCE OF TRENTO – WINE-GROWING SURFACE AREAS CLAIMED BY EACH MUNICIPALITY

2022 (area in hectares)

MUNICIPALITY	AREAS (Hectares)	MUNICIPALITY	AREAS (Hectares)	MUNICIPALITY	AREAS (Hectares)
Ala	695.31	Drena	27.75	Roncegno	21.77
Albiano	11.04	Dro	280.66	Roveré della Luna	226.99
Aldeno	162.30	Fierozzo	0.49	Rovereto	406.15
Altavalle	82.26	Folgaria	1.40	Samone	0.16
Altopiano della Vigolana	26.03	Fornace	1.57	San Lorenzo Dorsino	1.43
Arco	387.17	Garniga	2.69	San Michele all'Adige	475.98
Avio	553.83	Giovo	311.00	Sanzeno	0.24
Baselga di Pinè	0.02	Isera	234.04	Scurelle	3.05
Besenello	172.81	Lavarone	0.20	Segonzano	49.96
Bleggio Superiore	16.19	Lavis	428.43	Sella Giudicarie	0.11
Borgo Chiese	2.13	Ledro	2.98	Spiazzo	0.19
Borgo d'Anania	0.11	Levico Terme	21.02	Spormaggiore	6.37
Borgo Valsugana	4.90	Lona-Lases	3.73	Sporminore	0.67
Brentonico	106.76	Madruzzo	367.10	Stenico	58.61
Calceranica al Lago	0.12	Mezzocorona	632.70	Storo	6.70
Caldonazzo	11.86	Mezzolombardo	353.12	Telve	32.98
Calliano	88.76	Mori	426.48	Tenna	5.17
Carzano	2.73	Nago-Torbole	56.69	Tenno	39.06
Castel Ivano	9.99	Nogaredo	139.99	Terre d'Adige	108.54
Castelnuovo	11.38	Nomi	131.93	Tione di Trento	0.43
Cavedago	0.39	Novaledo	13.93	Ton	8.28
Cavedine	173.25	Novella	4.34	Trambileno	4.81
Cembra Lisignago	237.14	Ospedaletto	3.04	Trento	1,086.56
Cimone	26.89	Pelugo	0.52	Valdaone	1.49
Cis	0.20	Pergine Valsugana	44.48	Vallarsa	12.86
Civezzano	60.71	Pomarolo	122.69	Vallelaghi	141.68
Cles	2.54	Predaia	0.68	Villa Lagarina	136.36
Comano Terme	31.75	Riva del Garda	93.14	Volano	286.08
Contà	0.13	Romeno	0.38	Total	9,708.54

Source: Department of Rural Development Policies – Autonomous Province of Trento (PAT)

NOTIFIED PRODUCTION OF DOC GRAPES IN THE PROVINCE OF TRENTO

2022 (data expressed in quintals)

DOC	Total quintals
Caldaro(*)	8,207.5
Casteller	1,540.8
Delle Venezie Pinot Grigio	1,992.2
Teroldego Rotaliano	65,054.9
Teroldego Rotaliano Rosato	124.4
Teroldego Rotaliano Superiore	5,999.0
Total Teroldego Rotaliano	71,178.3
Trentino Bianco	174.9
Trentino Cabernet	2,541.3
Trentino Cabernet Franc	1,225.1
Trentino Cabernet Sauvignon	12,366.9
Trentino Chardonnay	181,985.8
Trentino Kerner	1,104.6
Trentino Lagrein	25,966.7
Trentino Lagrein Rosato	601.0
Trentino Lagrein Rubino - Dunkel	601.4
Trentino Manzoni Bianco	780.4
Trentino Marzemino	25,444.4
Trentino Merlot	58,666.3
Trentino Moscato Giallo	11,476.8
Trentino Moscato Rosa	128.7
Trentino Müller-Thurgau	98,947.4
Trentino Nosiola	2,822.7
Trentino Pinot Bianco	4,661.1
Trentino Pinot Grigio	399,982.6
Trentino Pinot Nero	14,762.8
Trentino Rebo	2,822.2
Trentino Riesling Italico	1.7
Trentino Riesling Renano	3,238.3
Trentino Rosato o Kretzer	16.0
Trentino Rosso	907.4
Trentino Sauvignon	10,148.0
Trentino Schiava	4,207.0
Trentino Schiava Gentile	2,917.0
Trentino Sorni Bianco	223.1
Trentino Sorni Rosso	645.2
Trentino Superiore Cabernet	67.1

DOC	Total quintals
Trentino Superiore Cabernet Franc	14.4
Trentino Superiore Cabernet Sauvignon	606.7
Trentino Superiore Castel Beseno	93.7
Trentino Superiore Müller Thurgau Valle di Cembra	632.8
Trentino Superiore Pinot Nero Valle di Cembra	91.3
Trentino Superiore Riesling Renano Valle di Cembra	52.0
Trentino Superiore Chardonnay	184.1
Trentino Superiore Lagrein	394.8
Trentino Superiore Marzemino	364.4
Trentino Superiore Marzemino d'Isera	1,821.0
Trentino Superiore Marzemino dei Ziresi	1,310.9
Trentino Superiore Merlot	1,610.7
Trentino Superiore Müller Thurgau	771.5
Trentino Superiore Pinot Grigio	694.8
Trentino Superiore Pinot Nero	760.3
Trentino Superiore Rosso	39.0
Trentino Superiore Sauvignon	211.8
Trentino Superiore Traminer Aromatico	672.4
Trentino Superiore Vino Santo	97.0
Trentino Traminer Aromatico	45,694.6
Trentino Vino Santo	100.7
Total Trentino	925,652.8
Trento Bianco	133,561.0
Trento Rosato	9,376.7
Total Trento	142,937.7
Valdadige Bianco	26.7
Valdadige Chardonnay	2,055.7
Valdadige Pinot Grigio	283.6
Valdadige Rosato	1,648.7
Valdadige Rosso	116.5
Valdadige Schiava	5,653.6
Total Valdadige	9,784.8
Valdadige Terradeiforti o Enantio	170.0
Total DOC	1,161,463.8

Source: Department of Rural Development Policies - Autonomous Province of Trento (PAT)

(*) Source: Inspection body - Chamber of Commerce, Industry, Handicraft and Agriculture of Bolzano

NOTIFIED PRODUCTION OF IGT GRAPES IN THE PROVINCE OF TRENTO

2022 (data expressed in quintals)

IGT	Total quintals
Trevezie Lagrein	106.2
Trevezie Merlot	110.6
Trevezie Moscato Giallo	33.8
Trevezie Negrara	8.0
Trevezie Rosso	604.5
Trevezie Teroldego	40.7
Trevezie Traminer Aromatico	1,067.1
Trevezie Veltliner	179.0
Total Trevezie	2,149.9

IGT	Total quintals
Vallagarina Bianco	147.0
Vallagarina Cabernet	175.8
Vallagarina Cabernet Franc	46.7
Vallagarina Cabernet Sauvignon	71.6
Vallagarina Casetta	48.0
Vallagarina Chardonnay	1,303.4
Vallagarina Lagrein	904.9
Vallagarina Lambrusco a foglia frastagliata o Enantio	92.7
Vallagarina Manzoni Bianco	0.9
Vallagarina Merlot	333.2
Vallagarina Moscato Giallo	208.6
Vallagarina Müller Thurgau	0.1
Vallagarina Pinot Bianco	47.2
Vallagarina Pinot Nero	166.8
Vallagarina Riesling Renano	30.0
Vallagarina Rosato	524.1
Vallagarina Rosso	1,319.9
Vallagarina Sauvignon	49.0
Vallagarina Schiava	92.4
Vallagarina Schiava Grossa	1.6
Vallagarina Syrah	17.9
Vallagarina Teroldego	359.8
Vallagarina Traminer Aromatico	260.5
Vallagarina Trebbiano Toscano	19.5
Total Vallagarina	6,221.7

IGT	Total quintals
Vigneti delle Dolomiti Bianco	2,598.5
Vigneti delle Dolomiti Bianco Passito	13.4
Vigneti delle Dolomiti Bronner	213.2
Vigneti delle Dolomiti Cabernet	434.2
Vigneti delle Dolomiti Cabernet Franc	99.8
Vigneti delle Dolomiti Cabernet Sauvignon	1,281.8
Vigneti delle Dolomiti Carmenere	180.5
Vigneti delle Dolomiti Chardonnay	18,744.5
Vigneti delle Dolomiti Franconia	32.0
Vigneti delle Dolomiti Goldtraminer	602.9
Vigneti delle Dolomiti Gropello di Revò	236.2
Vigneti delle Dolomiti Johanniter	1,469.3
Vigneti delle Dolomiti Kerner	1,188.6
Vigneti delle Dolomiti Lambrusco a foglia frastagliata o Enantio	10.0
Vigneti delle Dolomiti Manzoni Bianco	1,174.1
Vigneti delle Dolomiti Maor	16.4
Vigneti delle Dolomiti Merlot	4,214.3
Vigneti delle Dolomiti Moscato Giallo	3,499.4
Vigneti delle Dolomiti Moscato Rosa	95.2
Vigneti delle Dolomiti Müller Thurgau	10,183.7
Vigneti delle Dolomiti Nosiola	2,701.5
Vigneti delle Dolomiti Pavana	65.8
Vigneti delle Dolomiti Petit Verdot	113.5
Vigneti delle Dolomiti Pinot Bianco	664.2
Vigneti delle Dolomiti Pinot Grigio	53,697.3
Vigneti delle Dolomiti Pinot Nero	2,660.3
Vigneti delle Dolomiti Rebo	755.0
Vigneti delle Dolomiti Rosato	4,483.7
Vigneti delle Dolomiti Rossara	14.5
Vigneti delle Dolomiti Rosso	4,664.7
Vigneti delle Dolomiti Rosso Passito	278.0
Vigneti delle Dolomiti Saint Laurent	50.8
Vigneti delle Dolomiti Sauvignon	2,294.2
Vigneti delle Dolomiti Schiava	1,439.5
Vigneti delle Dolomiti Schiava Gentile	1,557.2
Vigneti delle Dolomiti Sennen	20.2
Vigneti delle Dolomiti Solaris	2,351.2
Vigneti delle Dolomiti Sylvaner Verde	17.0
Vigneti delle Dolomiti Syrah	144.0
Vigneti delle Dolomiti Teroldego	18,277.0
Vigneti delle Dolomiti Teroldego Novello	4,025.5
Vigneti delle Dolomiti Teroldego Rosato	443.3
Vigneti delle Dolomiti Turca	2.7
Total Vigneti delle Dolomiti	147,008.9
Total IGT	155,380.5

DOC WINE BOTTLED IN THE PROVINCE OF TRENTO IN 2022

DOC	Quantity bottled (Hectolitres)	Number of actual containers
Caldaro (*)	2,937.1	378,210
Casteller	1,398.3	139,484
Teroldego Rotaliano	15,033.8	2,019,096
Teroldego Rotaliano Rosato	36.5	4,873
Teroldego Rotaliano Superiore	3,081.0	410,683
Total Terodelgo Rotaliano	18,151.3	2,434,652
Trentino Bianco	18.7	2,490
Trentino Cabernet	551.2	73,630
Trentino Cabernet Franc	85.5	11,302
Trentino Cabernet Sauvignon	8,029.3	1,140,108
Trentino Chardonnay	28,952.7	3,948,137
Trentino Incrocio Manzoni Bianco	108.6	14,216
Trentino Kerner	148.6	19,812
Trentino Kretzer o rosato	56.8	7,572
Trentino Lagrein	11,681.9	1,556,937
Trentino Lagrein kretzer o rosato	1,214.3	161,911
Trentino Marzemino	9,075.1	1,210,161
Trentino Merlot	13,174.5	1,855,502
Trentino Moscato Giallo	1,622.9	218,814
Trentino Moscato Rosa	15.5	4,130
Trentino Müller Thurgau	36,526.2	4,898,636
Trentino Nosiola	1,386.3	185,333
Trentino Pinot Bianco	1,155.5	154,073
Trentino Pinot Grigio	132,465.5	17,969,415
Trentino Pinot Nero	7,282.7	971,725
Trentino Rebo	493.4	65,702
Trentino Riesling Renano	1,087.7	145,021
Trentino Rosso	871.4	112,487
Trentino Sauvignon	5,692.9	758,893
Trentino Schiava	311.1	41,482
Trentino Schiava Gentile	111.8	14,910
Trentino Sorni Bianco	59.9	7,986
Trentino Sorni Rosso	145.3	19,278
Trentino Superiore Cabernet Sauvignon	24.7	3,258
Trentino Superiore Castel Beseno	73.0	14,593
Trentino Superiore Chardonnay	59.3	7,906
Trentino Superiore Marzemino	88.4	11,790

DOC	Quantity bottled (Hectolitres)	Number of actual containers
Trentino Superiore Marzemino d'Isera	429.9	56,820
Trentino Superiore Marzemino dei Ziresi	100.6	13,407
Trentino Superiore Merlot	36.5	4,833
Trentino Superiore Müller Thurgau	40.0	5,330
Trentino Superiore Pinot Grigio	91.8	12,234
Trentino Superiore Pinot Nero	407.0	54,121
Trentino Superiore Rosso	338.4	44,786
Trentino Superiore Sauvignon	22.0	2,933
Trentino Superiore Traminer Aromatico	172.1	22,953
Trentino Superiore Traminer Aromatico Vendemmia tardiva	21.4	4,683
Trentino Superiore Müller Thurgau Valle di Cembra	307.3	40,898
Trentino Superiore Pinot Nero Valle di Cembra	42.3	5,588
Trentino Superiore Riesling Renano Valle di Cembra	35.0	4,666
Trentino Traminer aromatico	24,664.6	3,304,951
Trentino Vino Santo	75.3	17,573
Total Trentino	289,355.0	39,202,986
Trento Bianco	76,888.9	10,037,712
Trento Riserva	14,584.7	1,829,801
Trento Rosato	7,325.9	1,006,003
Trento Rosato Riserva	1,038.3	133,075
Total Trento	99,837.8	13,006,591
Valdadige Bianco	96.5	7,972
Valdadige Chardonnay	871.1	116,148
Valdadige Pinot Grigio	45,692.2	8,678,628
Valdadige Rosato	745.2	59,784
Valdadige Schiava	8,106.1	819,369
Total Valdadige	55,511.2	9,681,901

Source: Inspection Body Office - Chamber of Commerce, Industry, Handicraft and Agriculture of Trento

Note: 323,561.1 hectolitres of Doc Delle Venezie Pinot Grigio were also bottled in the province of Trento in 2022

Source: (*) Inspection body - Chamber of Commerce, Industry, Handicraft and Agriculture of Bolzano

DATA ON THE BOTTLING OF THE AUTOCHTHONOUS AND MOST REPRESENTATIVE WINES OF THE TERRITORY

2022

Typologies	Hectolitres bottled	Number of actual containers	Distribution of containers by capacity (% Values)			Vintage (Percentage Values)			
			<0.75 l	0.75 l	>0.75 l	<2019	2019	2020	2021
Teroldego Rotaliano DOC									
Teroldego Rotaliano	15,033.76	2,019,096	1.84	98.01	0.15	—	2.26	75.82	21.92
Teroldego Rotaliano Rosato	36.55	4,873	—	100.00	—	—	—	—	100.00
Teroldego Rotaliano Superiore	650.52	86,736	—	100.00	—	—	59.84	40.16	—
Teroldego Rotaliano Superiore Riserva	2,430.50	323,947	—	99.96	0.04	72.07	27.93	—	—
Total	18,151.33	2,434,652							

Typologies	Hectolitres bottled	Number of actual containers	Distribution of containers by capacity (% Values)			Vintage (Percentage Values)				
			<0.75 l	0.75 l	>0.75 l	<2019	2019	2020	2021	2022
Trentino DOC										
Trentino Marzemino	9,075.11	1,210,161	0.08	99.90	0.02	—	3.18	34.74	62.08	-
Trentino Müller Thurgau	36,526.17	4,898,636	1.16	98.84	—	0.07	—	0.15	90.78	8.99
Trentino Nosiola	1,386.29	185,333	0.53	99.47	—	—	—	—	73.02	26.98
Trentino Superiore Marzemino	88.43	11,790	—	100.00	—	—	78.32	21.68	—	—
Trentino Superiore Marzemino d'Isera	429.87	56,820	—	99.13	0.87	—	23.11	70.67	6.22	-
Trentino Superiore Marzemino dei Ziresi	100.62	13,407	—	99.98	0.02	—	—	100.00	—	—
Trentino Vino Santo	75.29	17,573	99.89	—	0.11	100.00	—	—	—	—

Source: processing on data of Inspection Body Office- Chamber of Commerce, Industry, Handicraft and Agriculture of Trento



From the banks of Lake Garda to the terraces of Valle di Cembra, the vine is a key element of the landscape of Trentino. Trentino features the inflow of a variety of climates, and each climate cooperates with nature and with the hands of the vine-dressers to create excellent wines.

TRENTO DOC - DISGORGEMENT

2022

Typologies	Hectolitres bottled	Number of actual containers	Distribution of containers by capacity (% Values)			Vintage (Percentage Values)					
			<0.75 l	0.75 l	>0.75 l	(*)	<2012	2012-2016	2017	2018	2019
Trento DOC											
Trento Bianco	76,888.94	10,037,712	6.29	93.47	0.24	42.31	—	27.14	19.17	11.38	—
Trento Riserva	14,584.75	1,829,801	1.32	96.07	2.61	44.67	0.84	21.39	20.72	12.22	0.16
Trento Rosato	7,325.87	1,006,003	—	96.00	4.00	—	6.32	85.95	7.73	—	—
Trento Rosato Riserva	1,038.26	133,075	0.06	94.76	5.18	—	4.93	76.72	14.11	4.24	—
Total	99,837.81	13,006,591									

Source: processing on data of Inspection Body Office - Chamber of Commerce, Industry, Handicraft and Agriculture of Trento

(*) Certified wine for which the vintage has not been claimed.

Wine

TRENTODOC



Trentino is a major producer of wine for the next sparkling process. In 2022, 99,837.8 hectolitres of spumante were bottled and from the cellars of the Province of Trento reached all corners of the earth. TRENTODOC today has become the point of reference as regards the production of "Metodo Classico" sparkling wines: Chardonnay, Pinot blanc and/or noir grapes, accurately processed and aged for a long time on selected lees that turn each bottle into a unique experience.

The high quality of the grapes, the rigorous production specifications, the close inspections conducted on all process phases are the ingredients of this success story that is the boast of the wine estates in Trentino, and of Trentino as a whole. The "Trento" D.O.C. has also been the first Italian designation of origin reserved exclusively to the Metodo Classico (1993) and the second in the world after Champagne.

Metodo Classico in Trentino is the fruit of the passion and wine-producing skill of over 60 estates continuously committed to blending innovation with tradition in order to achieve a product that is always highly qualified and representative of the best local wine-making tradition. Grown in the hills at altitudes between 200 and 800 metres a.s.l., TRENTODOC comes from vineyards standing in soils especially suited for vine growing and in environments with climates featuring daily marked temperature fluctuations that provide the resulting wines with elegant and persistent fragrances.

Extraordinary for its organoleptic properties, TRENTODOC sparkling wine is straw yellow with golden hues and a fine and persistent perlage. Notes of yeast and of fresh bread crust, ripe fruit and floral aromas enrich its bouquet that in the reserves, obtained from slow ageing, acquires an even more intense and enveloping character. Fresh to the palate, with a round structure, nicely balanced in its sweet/acidic equilibrium, TRENTODOC is a complete wine to be enjoyed all year round, even in summer with its pleasing freshness. Excellent accompanied to any dish, especially meat or fish ones, and an ideal aperitif – an indispensable presence on any special occasion – TRENTODOC is a prestigious ambassador to the skill of Trentino vine-growers and to the quality of Trentino grapes.



TEROLDEGO ROTALIANO D.O.C.

The Prince of Trentino reds. Its presence has been recorded in the Piana Rotaliana plain since the 14th century. The Council of Trent (1545-1563) was the first official event at which Teroldego acquired international fame. Today this wine is the symbol of our province as the first D.O.C. varietal to be recognised in Trentino with the name "rotaliano" (1971) and an undisputed source of pride for the local viticultural sector. Folklore states that the "Terodol" vine, mentioned in ancient manuscripts, reached Trentino in bygone times together with the mulberry (a plant that for centuries was used to support vines), brought in by migrating peoples attracted by the flow of the impetuous water of the Adige River and by the fertility of the soil in the valley bottoms. Here the variety found mild climatic conditions propitious for its dissemination and over time became native to Trentino. With its deep red colour and garnet hues, Teroldego seduces with fragrances of ripe fruit that evoke wild blackberry, blueberry and raspberry. Its irresistible, strong, powerful, almost succulent taste and its enveloping, solid and compact structure is a splendid accompaniment to the typical dishes of Trentino cuisine based on red meat, game, cold meats and ripe cheeses. Today, Teroldego is becoming a highly popular variety due to the strong interest it is eliciting in informed consumers.

TRENTINO D.O.C. MÜLLER THURGAU

Müller Thurgau is a vine variety created in the period from 1882 to 1891 in Geisenheim from the crossing of Rhine Riesling with Madeleine Royale by professor Hermann Müller. In Trentino it is grown in all areas especially suited for viticulture. Of special importance are the Val di Cembra vineyards where this variety has found its ideal habitat. The vinification of Müller Thurgau grapes produces a straw-yellow wine with greenish hues that has a very clear aromatic component, with hints of aromatic vegetables and green apples. It has a dry, light and pleasingly fresh taste. Trentino D.O.C. Müller Thurgau is excellent served at a temperature of 10°-12°C as an aperitif or to accompany typical mountain dishes or pasta dishes with shellfish sauces and lake fish.

TRENTINO D.O.C. MARZEMINO

Marzemino is certainly one of Trentino most interesting grape varieties. Traces of its Asian provenance are found in ancient trade registers found in the island of Cyprus. It reached Trentino from the Dalmatian coast or, more probably, from Venice when the 'Serenissima' dominated trade throughout the Adriatic Sea. The Marzemino variety has found its perfect habitat in Vallagarina, especially in the pretty towns in the environs of Rovereto and, most particularly, in the areas of Isera and Ziresi. It is not a coincidence that this is where the Trentino D.O.C. Superiore Marzemino is made, a wine that meets quality standards that are even higher than those of Trentino D.O.C. wines. Its fame was certified by Mozart who, being a guest of the Lodron family for one of his first concerts in Italy, honoured the Trentino wine by having his Don Giovanni exclaim: "... versa il vino, l'eccellente Marzemino!" (Pour the wine, the excellent Marzemino!).



Considered today to be a native Trentino wine, Marzemino is for sure an important interpreter of its homeland's virtues thanks to its qualities, its history and its fascination. Ruby red in colour with purplish hints, it brings to the palate aromas and fragrances of wild berries with floral hints of violet, mixed with lightly spiced and vaguely balsamic notes. Renowned for its 'gentleness', it is the ideal companion for white and red meat dishes. It is insuperable with Polenta and mushrooms, cooked sausages and local ripe cheeses.

TRENTINO D.O.C. NOSIOLA

The only white grape variety native to Trentino finds its highest expression in Valle dei Laghi. Historically speaking, the variety is widely cultivated also in the hills of Lavis, towards the Sorni locality and in Val-lagarina. Straw yellow with greenish hues, Nosiola stands out for its delicate fragrance that evokes white flowers and fruity notes. Dry and pleasingly fresh, it is slightly savoury and fruity to the palate, with an agreeably almondy aftertaste. Served fresh at a temperature of 10°-12°C, it is an excellent aperitif. It pleasantly accompanies lake fish specialities and is excellent with egg-based dishes, tempura-fried vegetables, non-smoked cold meats and fresh cheeses.

TRENTINO D.O.C. VINO SANTO [Slow Food Presidium]

Vino Santo is the grand dessert wine produced in Trentino, the product of a long and complex process conducted by only a handful of wine producers. The first records of the production in Trentino of aromatic wines, the precursors of Vino Santo, date back to the period of the Council of Trent, but it is only in the 19th century, in the wake of the experiments conducted in several estates of Valle dei Laghi using Nosiola grapes, that the story of Vino Santo as we know it began. The varietal properties of this variety, together with the sub-Mediterranean micro-climate of Valle dei Laghi that is swept by the Ora del Garda wind, are the features that to this day allow producers to postpone the harvest of these grapes, leaving them on the vine to ripen slowly up into the first days of October. Once picked, the clusters are laid out on mats, locally called "arèle", placed in open areas of the higher storeys of the houses so as to ensure better ventilation and their gradual drying. This phase lasts for about five or six months, up until Holy Week, when they are then pressed. During this drying stage, the noble rot called Botrytis cinerea develops inside the grape

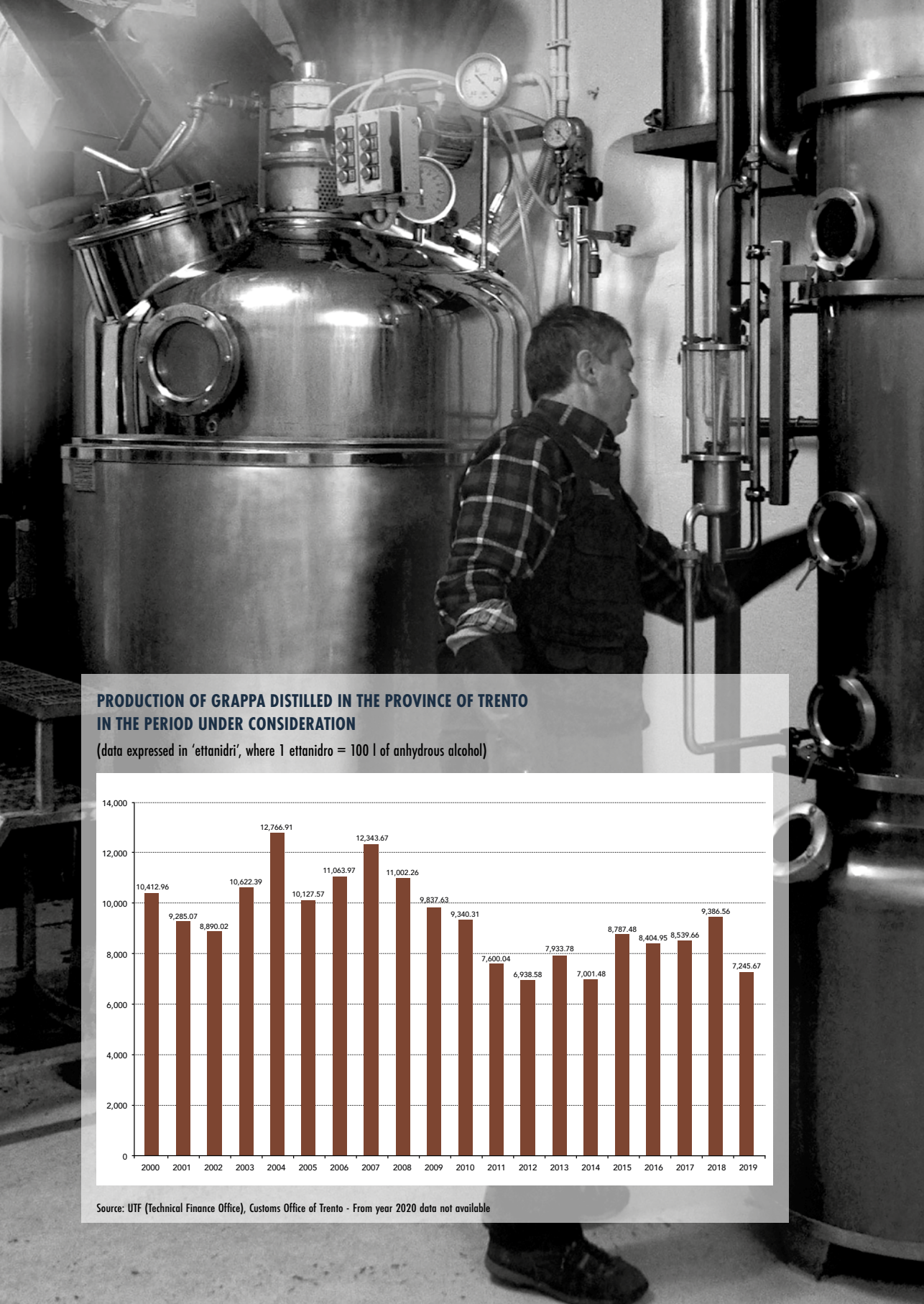




berries, accentuates their dehydration and increases the concentration of sugars they hold. The resulting must is then separated from the cloudy part, decanted and transferred into small oak caskets where it starts the natural fermentation phase that, due to the high concentration of sugars, proceeds very slowly for several years. Then the wine is left to age in wooden caskets for 5-6 years. Trentino Vino Santo is shiny gold in colour with amber hues, and has an intense and ample fragrance of honey, overripe fruit, raisin, date and dry fig, accompanied by complex spiced notes. Its pleasingly sweet taste comes with a highly balanced freshness. Its properties are exalted by its recommended serving temperature of about 14°C. Forever considered by popular tradition to be a healing and strengthening wine, it is the ideal companion of almond-based desserts and of Trentino's typical Zelten cake. It is also especially interesting when matched with herbal cheeses. The average annual production amounts to about 15 thousand bottles, with strong fluctuations from one year to the next due to the need to start with very high quality grapes.

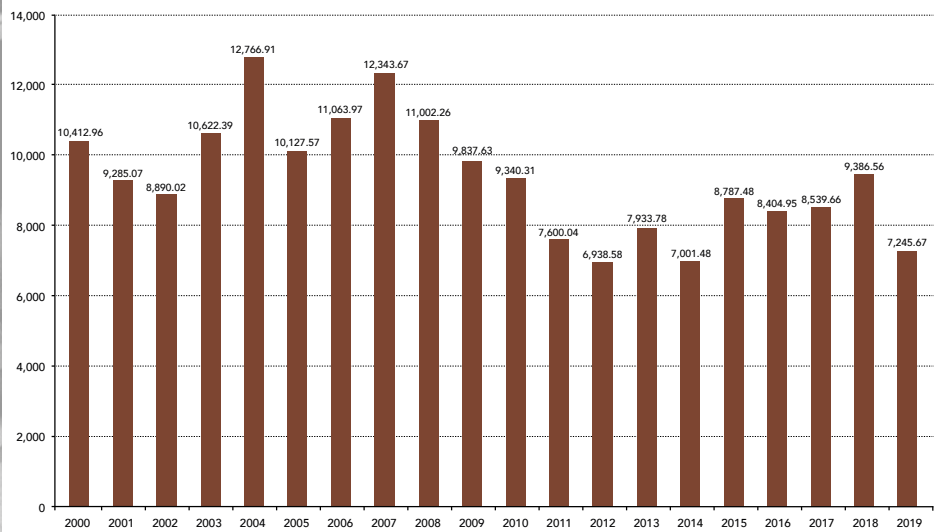






**PRODUCTION OF GRAPPA DISTILLED IN THE PROVINCE OF TRENTO
IN THE PERIOD UNDER CONSIDERATION**

(data expressed in 'ettanidri', where 1 ettanidro = 100 l of anhydrous alcohol)



Source: UTF (Technical Finance Office), Customs Office of Trento - From year 2020 data not available

Grappa



GRAPPA DEL TRENTINO

In Trentino, the art of distilling has deep roots that have marked the local culture and economy. Today, Grappa del Trentino is a distillate produced from fresh pomaces of rigorously high quality Trentino grapes that enrich the final product with especially intense fragrances and flavours.

The most common distillation method was patented in the 1960's in Trentino by Tullio Zadra, a master alembic constructor who, in fact, created the bain-marie batch distillation method that today still bears his name. This uniquely Trentino method uses water vapour to obtain better regulation of the pomace cooking temperature, thus ensuring slow and even heating and therefore the production of a highly elegant distillate. "Grappa del Trentino" is the quality tradename of Trentino's grappa, created to safeguard consumers and to guarantee this unique product.

Grappa del Trentino is clear and brilliant in its 'young' version and from slightly amber to fully amber coloured in its "invecchiata" (old) and "stravecchia" (very old) versions. It is elegantly scented, with fruity and floral hints in the 'young' version, and more complex and spiced in the "invecchiata" and "stravecchia" versions. To the palate it is elegant and well balanced, sure to please even the most demanding consumers. Grappa del Trentino is best enjoyed at a serving temperature between 16° to 18°C.

DATA REGARDING THE QUANTITIES OF GRAPPA ELIGIBLE FOR BEARING THE GRAPPA DEL TRENTINO TRADENAME

2022

Tipology	Eligible litres
Grappa del Trentino	69,848
Grappa del Trentino of Moscato Giallo	1,600
Grappa del Trentino of Moscato Rosa	963
Grappa del Trentino of Traminer	54,000
Grappa del Trentino of vitigno bianco	37,980
Grappa del Trentino of vitigno rosso	23,508
Grappa del Trentino invecchiata	190,000
Grappa del Trentino riserva o stravecchia (reserve/very old)	104,755
Total	482,654

Source: Inspection Body Office - Chamber of Commerce, Industry, Handicraft and Agriculture of Trento



Apples



Mela della Val di Non D.O.P.



GOLDEN DELICIOUS

This variety is the queen of the market. It appeared for the first time at the end of the 19th century in West Virginia and quickly spread throughout the world, wherever the pedo-climatic conditions allowed for the growing of apples. It reached Trentino in the 1960's, and here it found its perfect habitat in the hilly and mountain areas.

The fruit is of excellent size, with an average weight that varies from 170 to 190 grams, and has the shape of a truncated cone. The skin is smooth, medium thick, veering towards intense yellow when fully ripe, and in areas with steep daily temperature fluctuations (as in Val di Non), sometimes takes on a pinkish blush that further improves the appeal of the product. The excellent flesh is yellowish-white, compact, crisp, juicy and with perfect sugar/acid ratio.

It is harvested from early September to the end of October. It is a variety that stores well for long periods of time, keeping its organoleptic qualities unaltered. Stored at a temperature between 0.8° and 1°C or between 1.5° and 2°C when fully ripe, Golden Delicious apples preserve their properties even when kept in fridges for more than ten months. Since 2003, the Golden Delicious apples grown in the drainage basin of the Noce stream (flowing through Val di Sole and Valle di Non) have acquired the right to bear the D.O.P. (protected designation of origin) logo.

RENETTA CANADA

This ancient cultivar was popular in Europe already back in the 17th century. The first orchards were planted in Trentino in the early 20th century in an area that, because of its special pedoclimatic properties, is defined as "the garden of Valle di Non". In the period following the end of WWII, the Renetta became the most popular apple of Valle di Non. After the

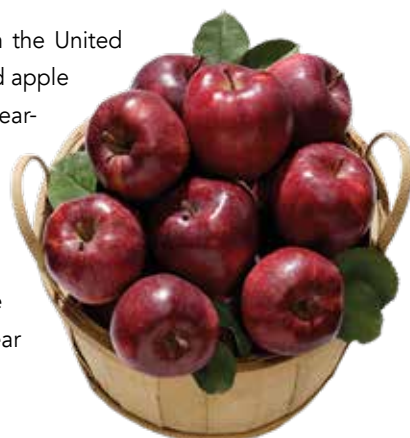




1970's, with the arrival of the American varieties (Golden Delicious and Red Delicious), its expansion slowed down. It is a large-sized apple, of truncated cone or flattened shape, irregular and ribbed, with a short stem. Its skin is yellowish-green, grainy all over, that takes on a reddish overcolour when exposed to the sun. The flesh is yellowish-white, medium juicy, mildly subacid, tender, not very crisp, very aromatic and fragrant. The Renetta Canada grows supremely well in Valle di Non, at altitudes ranging from 500 to 600 m a.s.l.. It is usually harvested in the second and third decades of September, and takes on consumer-ready organoleptic and taste properties only after adequate ripening. It is excellent for cooking and in patisserie. Since 2003, the Renetta Canada apples grown in the draining basin of the Noce Stream (Val di Sole and Valle di Non) have acquired the right to bear the D.O.P. (protected designation of origin) logo.

RED DELICIOUS

First marketed together with the Golden Delicious, it comes from the United States where in 1861 its original seedling was identified. It is the red apple par excellence. Appreciated by many consumers for its inviting appearance, it is a medium-large apple acutely conic in shape, with a five-tip crown on the base. Its thick skin, striped an intense dark red almost all over, protects a yellowish-white, rather pasty, not very compact, medium juicy and pleasingly sweet flesh. Since 2003, the Red Delicious apples grown in the draining basin of the Noce Stream (Val di Sole and Valle di Non) have acquired the right to bear the D.O.P. (protected designation of origin) logo.



PRODUCTION OF APPLES BY CULTIVAR IN THE PERIOD CONSIDERED

(data expressed in tonnes)

Cultivar	1971	1981	1991	2001 *	2011 *	2015 *	2018 *	2019 *	2020 *	2021 *	2022 *
Golden Delicious	43,980	103,840	224,817	288,000	322,852	332,358	323,815	282,900	288,394	294,306	251,515
Red Delicious	10,119	9,760	23,192	34,500	41,142	53,669	58,959	40,010	55,967	38,907	51,496
Renetta Canada	32,735	36,390	32,543	24,500	21,688	25,081	29,932	19,835	30,468	19,518	26,668
Morgenduft - Imperatore	4,864	6,260	8,728	6,000	4,899	6,868	5,727	5,202	6,138	4,695	5,180
Jonathan	4,805	1,290	411	3	—	—	—	—	—	—	—
Bella di Boskoop	—	140	209	—	—	—	—	—	—	—	—
Gloster	—	—	3,361	800	31	8	2	—	—	—	—
Jonagold	—	—	4,462	1,100	45	8	3	4	2	8	6
Staymann Winesap	—	620	841	800	322	359	299	**	**	**	—
Granny Smith	—	620	2,825	3,000	4,611	9,367	11,036	7,390	11,101	7,273	10,434
Elstar	—	—	—	240	—	1	—	**	**	**	—
Idared	—	—	—	200	19	7	3	**	**	**	—
Royal Gala	—	—	—	6,600	25,428	32,851	39,164	34,438	44,198	36,934	37,992
Braeburn	—	—	—	340	971	1,105	1,030	655	1,208	539	742
Fuji	—	—	—	340	21,942	28,592	36,264	22,936	34,542	26,431	29,402
Cripps Pink	—	—	—	—	1,072	1,776	2,452	1,544	1,210	679	1,600
Pinova	—	—	—	—	—	—	—	13,346	16,564	14,807	15,462
Other cultivars	2,824	1,100	2,111	1,300	865	5,517	15,498	3,694	8,106	12,020	17,936
Industry	—	—	—	97,147	58,914	38,332	40,880	40,560	35,155	53,892	29,844
Total	99,327	160,020	303,500	464,870	504,801	535,899	565,064	472,513	533,053	510,010	478,277

Source: APOT - Assomela (Trento). * The data refer to the whole of Trentino. - ** Cultivar merged in "Other cultivars"

PRODUCTION OF APPLES: COMPARISON BETWEEN TRENTINO – SOUTH TYROL – ITALY – EUROPEAN UNION IN THE PERIOD CONSIDERED

(data expressed in tonnes – industry included)

Production areas	1971	1981	1991	2001 *	2011 **	2015 **	2018 **	2019 **	2020 **	2021 ***	2022 ***
Trentino	99,327	160,020	303,500	464,870	504,801	535,899	565,064	472,513	533,053	510,010	478,277
South Tyrol	304,530	463,750	591,870	963,065	1,180,991	1,127,227	991,934	976,956	902,015	944,555	866,253
Total Italy	1,697,300	1,741,700	1,870,680	2,180,834	2,285,640	2,279,808	2,264,081	2,095,586	2,123,640	2,052,779	2,112,975
European Union	7,751,000	6,230,000	5,919,200	11,048,000	10,746,000	11,849,000	13,112,000	10,783,000	10,680,000	12,015,000	12,227,000

* Source: APOT - Assomela (Trento) and WAPA Databank (Bruxelles), data referred to the EU-27

** Source: APOT - Assomela (Trento) and WAPA Databank (Bruxelles), data referred to the EU-28

*** Source: Assomela (Trento) and WAPA Databank (Bruxelles), data referred to the EU-27 + United Kingdom

The very high quality of Trentino fruits and vegetables mainly derives from its special pedo-climatic conditions as well as from the skill and professionalism of the many farmers who are also supported by a widespread and efficient technical assistance system.



Fruits & Vegetables

CHERRIES

Cherries have been present in Europe since bygone times. Cherry tree cultivation started spreading in Trentino in the early 1980's, and today it is most popular in Valsugana, Valle dell'Adige and Vallagarina. On the alluvial fans of Valsugana, in particular, it is traditional to cultivate late-blooming sweet cherries, that allow to extend the cherry season to late



July and early August. Recently, varieties of late-blooming 'durone' cherries with crisp and sweet flesh have been selected. The fresh and luminous mountain environment exalts their quality and storability. Cherry trees grow well in well-drained soils at altitudes up to 1,200 m a.s.l., protected from the cold Spring winds. Cherries are especially delicious products that are available only for a short period of time in the year, and are one of the healthiest and most nutritious fruits. Indeed, in addition to protein they contain polyphenols, minerals (potassium especially), vitamins (C, A, B1, PP) and easily absorbed sugars. In phytotherapy, the part most used is the stem that abounds in polyphenols, tannic acid and potassium salts.

STRAWBERRIES

In the valleys of Eastern Trentino, strawberries are cultivated at altitudes ranging from 500 to 1,200 m a.s.l., and especially in Valsugana, in Val dei Mocheni and on the Altopiano di Piné plateau. The difference in altitude and delayed cultivation practices allow to obtain harvests that are well distributed over time, making sure that continuously excellent quality



strawberries are available from early June to the end of September. The good taste of the strawberries is exalted by the fresh climate, the fluctuation in temperature and the strong light typical of mountain valleys. Their brilliant colour, intense and fragrant flavour and their unmistakable fragrance make them a truly unique and inimitable fruit. The most cultivated variety in Trentino is the Elsanta, producing medium-large sized berries with high sugar content that can be stored even for a few days after picking. Strawber-



ries have many beneficial effects on health: they are rich in a large number of vitamins (B1, B2, B6, B9, C, E, PP), minerals (calcium, phosphorus, magnesium, bromine, potassium), polyphenols and tannins. They also contain fiber (pectin) that boosts gastrointestinal balance. In Trentino cuisine, thanks to their heart shape and high consistency and storability, strawberries are often used in patisserie, for garnishing and to make jams.



SUSINA DI DRO D.O.P.*

The soils in which the Susina di Dro is cultivated, of alluvial and glacial origin, are quite varied, since the plum is a fruit that is quite adaptable. Its colour is red-purplish veering towards dark blue-violet. It has a pruinous patina on the skin and a consistent, yellow or yellow-green flesh. It can be stored for a long time. Its particular, acid/sweet flavour and aromatic properties are its most typical features. These aspects, deriving from the special substances found in the soils of Valle del Sarca, make up the difference between Susina di Dro and other varieties. In particular, it contains high levels of organic acids, mineral elements, especially potassium, and large quantities of vitamins (beta-carotene and vitamin PP) that provide it with those organoleptic and health properties that make it an especially acclaimed fruit. In 2012, the Susina di Dro was included in the Register of protected designations of origin (D.O.P.), protected geographical indications (I.G.P.) and guaranteed traditional specialties.



SMALL FRUITS

(estimated data expressed in tonnes)

Typology	1971	1981	1991	2001	2005	2010	2015	2016	2017	2018	2019	2020	2021	2022
Strawberry	230.0	230.0	1,318.5	2,500.0	4,450.0*	4,400.0*	4,212.1	4,340.0	4,356.0	4,500.0	4,500.0	4,550.0	4,676.0	4,650.0
Raspberry	0.0	80.0	508.0	620.0	485.2	778.0	570.7	580.0	625.8	450.0	445.0	438.0	400.0	570.0
Black and red currant	0.0	120.0	34.0	372.0	485.9	398.0	500.0	283.0	282.5	300.0	335.0	340.0	400.0	500.0
Blackberry	0.0	13.0	11.0	249.0	327.4	457.0	389.4	391.0	392.6	350.0	350.0	240.0	260.0	380.0
Blueberry	0.0	1.0	13.0	290.0	484.4	597.0	687.2	653.0	595.0	700.0	810.0	912.0	920.0	850.0
Gooseberry	0.0	0.0	0.0	14.5	7.8	6.0	3.0	3.0	3.0	3.0	3.0	3.0	3.0	3.0
Total	230.0	444.0	1,884.5	4,045.5	6,240.7	6,636.0	6,362.4	6,250.0	6,254.9	6,303.0	6,443.0	6,483.0	6,659.0	6,953.0

* estimated values

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT)

TREE CROPS

(estimated data expressed in tonnes)

Typology	1981	1991	2001	2005	2010	2015	2016	2017	2018	2019	2020	2021	2022
Pear	4,210	2,174	854	576	180	280	300	500	600	600	800	800	1,050
Actinidia - Kiwi	15	2,210	2,165	1,575	1,212	1,625	1,430	1,145	900	1,120	1,100	1,000	1,300
Plum	3,537	3,245	4,130	1,450	1,190	348	300	290	240	270	270	240	200
Cherry	910	795	1,400	1,008	1,600	1,772	700	1,300	2,800	2,075	2,100	2,100	2,100
Peach	150	190	52	40	48	45	45	45	45	50	70	70	60
Nectarine	76	103	28	—	—	—	—	—	—	—	—	—	—
Lotus - Kaki	130	50	16	16	17	17	15	17	20	20	20	20	20
Apricot	9	5	5	6	32	31	10	100	100	40	40	40	100

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT)

FORAGE CROPS

(estimated data expressed in tonnes)

Typology	2001	2005	2010	2015	2016	2017	2018	2019	2020	2021	2022
Permanent meadows	570,000	277,607	260,050	198,485	147,402	122,500	114,540	120,000	118,000	115,000	76,300
Pastures	150,000	80,121	99,000	81,453	77,095	70,000	58,800	53,500	76,000	64,000	62,000
Temporary meadows	9,310	2,193	6,950	2,860	572	2,120	2,880	2,540	3,627	2,950	3,116
Grass production sites	97,356	108,390	88,677	76,080	112,891	60,510	65,380	68,275	70,888	65,360	65,100

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT)

VEGETABLES - CEREALS

Open field-grown vegetables (estimated data expressed in tonnes)

Typology	1981	1991	2001	2005	2010	2015	2016	2017	2018	2019	2020	2021	2022
Asparagus	51	80	100	110	136	100	100	100	140	120	120	120	130
Beetroot	120	70	30	35	60	125	122	125	125	125	125	125	125
Chard	—	64	35	30	90	124	125	125	n.d.	80	80	80	80
Carrot	3,100	1,076	702	500	400	287	287	280	280	280	280	280	280
Cauliflower	385	168	94	76	175	191	190	190	190	175	175	200	200
Cabbage	1,665	555	415	448	540	549	550	550	600	600	600	600	600
Savoy	90	73	35	15	60	70	70	70	60	60	60	60	80
Onion	85	190	70	60	75	132	130	132	130	130	130	120	140
Fresh bean	242	173	70	42	52	28	28	20	20	20	20	20	40
Milled bean	42	23	11	8	6	6	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.
Endive	88	100	1,750	245	120	80	80	80	80	50	50	50	50
Lettuce	266	160	125	480	448	338	338	338	250	125	125	125	125
Milled corn	150	129	610	896	1,035	1,470	1,350	1,500	1,500	1,520	1,500	1,600	1,600
Common potato	13,990	15,506	11,312	8,006	5,890	7,500	6,200	7,000	7,400	6,000	6,800	6,800	5,500
Tomato	25	90	125	180	245	120	130	130	130	130	130	130	130
Leek	35	140	100	56	100	143	140	132	130	130	130	130	110
Chicory	140	185	685	250	437	242	242	242	242	220	200	200	200
Celeriac	140	241	—	—	100	126	125	125	125	80	80	100	100
Spinach	85	68	24	10	5	14	14	14	7	7	7	7	7
Zucchini	350	689	550	480	175	138	140	140	125	125	125	125	100

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT)







A high quality olive oil,
green-golden in colour,
with delicate fragrance
and a light and fruity taste.
Olive trees do not grow
at these altitudes anywhere
else in the world.*

OLIVE OIL PRODUCTION – 2022-2023

2022-2023 campaign (*)	Quantities	
	Kilograms (kg)	Litres
Olio Garda Trentino D.O.P.	61,017	66,600
Olio Garda D.O.P.	292,809	319,700

(*) Data updated to 8th May 2023

Source: Consortium for the Safeguarding of the D.O.P. Extra-virgin Olive Oil of Lake Garda.

*www.gardatrentino.it

Olive Oil



OLIO EXTRA-VERGINE DI OLIVA GARDA TRENTINO D.O.P. *

The olive tree is a typically Mediterranean species that at the 46th parallel North – crossing through Lake Garda – reaches its northernmost limit in our hemisphere. Thanks to the mild climate, olive tree cultivation in the Basso Sarca (lower Sarca river segment) and Lake Garda areas is an exception in Italy and in Europe. The olive-cultivated surface area amounts to 390 hectares, located in the municipalities of Arco, Riva del Garda, Tenno and Dro, at altitudes that range from 70 to 850 m a.s.l.. The prevailing olive variety is Casaliva, native to Lake Garda, genetically quite similar to the Frantoio variety. There are also groves with the Frantoio, Leccino and Pendolino varieties. Olive harvesting is still done mostly by hand in the period from November to January, when the fruit colour has not yet fully changed (i.e. the olives are not yet ripe). Milling must follow immediately upon picking. Once it was done with stone mills and today with modern crushing equipment. The extraction cycle occurs at a controlled temperature that is kept under 27°C. The resulting oil is filtered prior to bottling. It is green with golden hues, it has a herbaceous nose with a prevailing green almond element and a light artichoke hint. It has a medium-light, balanced flavour, with sour and spicy notes, and good fluidity. The D.O.P. designation underlines the bond between product and production location: in this case, the “Garda” zone with the “Trentino” sub-zone. The severe production specifications lay down the rules for olive growing and for milling, specifying the characters of typicality and the analytical and sensorial parameters required to guarantee their quality. The protected designation of origin is assigned only to superior quality extra-virgin olive oils that have been produced in full compliance with the traditions and typicalities of the area of origin. In bygone times, in honour of the times of poverty when nothing was wasted, the residue from olive milling was kneaded together with yeast, flour and sometimes wine and sugar, to prepare the typical “pan de molche” (crumb bread).



* D.O.P. - Denominazione di Origine Protetta that is P.D.O. - Protected Designation of Origin



BEE KEEPERS – BEEHIVES IN THE PROVINCE OF TRENTO

Year*	Number of bee keepers	Number of beehives
2016	1,715	22,503
2017	1,828	23,728
2018	1,951	25,478
2019	2,083	28,130
2020	2,180	28,923
2021	2,341	30,257
2022	2,482	30,895

Source: Anagrafe Nazionale Zootecnica - Statistiche (National Zootechnical Registry - Statistics)
Data taken from the website www.vetinfo.it/j6_statistiche - Census considered: last recorded census
(*) Reference date: 31 December of each year considered

Honey

MIELE DEL TRENTINO

Mariani tells us that at the time of the Council of Trent, the local honey was already quite renowned, as he writes: "honey ... in Trentino is made in great quantities and is of high quality, although its colour is not of the best. The bees mainly collect nectar from meadow flowers and often from buckwheat,



when it blooms". Today Trentino produces honey varieties made from single flowers (i.e. obtained from the same type of nectar) or from a mixture of flowers, known as 'millefiori' (i.e. obtained from a mixture of different nectars), with a strong prevalence of the latter. The Millefiori honeys are not a homogeneous group and can differ greatly. In terms of quality, their strongpoint lays in the fact that they are the result of a large number of nectars that express a specific floral eco-system.

Among the single-flower types of honey, the most common in Trentino are:

- Acacia honey, very clear, light smell, delicate flavour. Produced mainly in Valsugana, indicatively in the months of May and June;
- Chestnut honey, dark amber, strong and penetrating smell, aromatic flavour with a sour aftertaste. Produced mainly in Valsugana, Val di Cembra, the Sarca valleys and Valle del Chiese at altitudes ranging from 400 and 800 m a.s.l.;
- Rhododendron honey (miel de rasebèch), very clear, very light smell, delicate flavour with light vegetal hints. It is a rare honey, produced only at high altitudes where the unstable climatic conditions make its production fluctuate from one year to another, The traditional production areas are Val di Non, Val di Sole, Val Rendena, the Fassa and Fiemme valleys and Primiero. The production period goes from June to July;
- Honeydew honey, made from the sap of the plants off which aphids and cochineals feed. The honeydew drops are gathered by the bees. The main plants from which the honeydew is sourced are conifers, fir trees in particular. Compared to nectar honeys, honeydew honey is denser. It is very dark in colour and it smells balsamic, of resin and of caramelised sugar. It is less sweet than nectar honeys, with balsamic hints and intense malt and caramel notes.







The Bread of Trentino

THE CULTIVATION OF CEREALS IN TRENTINO

Trentino, like almost all territories, relied on the cultivation of cereals (wheat, barley, rye and oats) in the past to produce flour for the sustenance of the population and for animal breeding. Moreover, the presence of cereal crops fulfilled a function pertaining to the sustainable management of the areas allowing the rotation of cultivated species, preserving the fertility of the land.

After World War II, with the forced industrialisation process and the development of extensive crops on the plains, the importance of these cultivations and of the functions, absolved until then, decreased significantly relegating them to the margin, in small plots invested in wheat and barley and mainly for animal feed.

Maize cultivation to produce polenta flour had a different fate and after the strong recession of the surfaces intended for it in the '70s and '80s, it gained "ground" back not only in terms of a recovery of the surfaces and increase of the quantity produced but also of a valorisation of the product within the Trentino gastronomic traditions.

The rediscovery and exploitation of cereal cultivation was not limited only to maize but, thanks to the contribution of operators in the sector (agriculture and bakery), public bodies (Autonomous Province of Trento) and scholars and researchers (Fondazione E. Mach), it has involved both historic and ancient wheat and spelled, rye and barley.

Reintroducing the cultivation of cereals is an opportunity from several points of view. Firstly, it allows the recovery and enhancement of marginal areas otherwise intended to be abandoned, increases the variety of crops and bio-diversity, promotes the rational management of land (crop rotation, check of weeds) and improves the agricultural landscape. Secondly, it promotes social development by allowing an income integration and human settlement in peripheral areas. Furthermore, it supports and safeguards the culture of the place and allows promoting local traditional products.

In fact, there are groups of consumers that are oriented more and more towards a production linked to the territory, genuine, artisanal, environmentally friendly and sustainable, with a limited impact in terms of exploitation of the natural resources. In this sense, the rediscovery of types of bread linked to



tradition and local history, prepared with flour from cereals produced on site, and their reinterpretation based on current health needs, can be a means to meet the new demands of the market. This is an ambitious goal that has involved and involves different players, all dedicated to setting up a real local bread supply chain: from cereal grain to obtaining the finished product.

FRESH TRENTINO BREAD

Bread, as historical testimonies confirm, is perhaps the first experiment of elaboration and transformation of agricultural products in the history of humanity. Making bread is a true art boasting ancient origins and has evolved in the territories according to traditions that contribute to making these individual realities unique. The peculiarities of the different productions and their rooting in the territories of origin have meant that they are an integral part of local cultures and popular traditions.

In Trentino, the production of fresh bread is also connected to the theme of mountain agriculture that has influenced, modifying and adapting the landscape and the types of products consumed, over time. The new types of fresh bread from Trentino - promoted by the Autonomous Province of Trento and the Bakers' Association of the province of Trento - meet new trends in nutrition, a greater attention to the health issues linked to the daily consumption of fresh bread and a new sensitivity towards the sustainability of the product by the consumer. The same revival of the cultivation of cereals in Trentino is part of this renewed commitment to upgrading a type of bread that is more and more linked to the territory of Trentino.



PANTRENTINO

This type of bread is the result of the commitment and passion of the Trentino Master Bakers that have developed the "recipe" in collaboration with the Scuola di Arte Bianca in Rovereto (The School of White Art). The semi-wholemeal flour used is obtained from Trentino stone-ground wheat to preserve all the noble parts of the grain. There are two variations depending on whether you use brewer's yeast or sourdough yeast that gives the characteristic aromas and fragrances of naturally leavened products.

PANTRENTINO WITH BREWER'S YEAST

The ingredients are: biga starter with type 1 or 2 wheat flour, type 1 or 2 wheat flour, malt extract and/or malted grain flour, salt, brewer's yeast and water.

PANTRENTINO WITH NATURAL LEAVENING

The ingredients are: Type 1 or 2 of Trentino soft wheat flour, water, sourdough and salt.



DOLOMITE BREAD

A bread with an original taste that refers to the nuances of a time when bread was a staple of fundamental importance for the daily diet.

This is a type of product that the bakers of the valleys of Fiemme and Fassa chose to dedicate to the 2013 World Championships in Fiemme, considering the suggestions of dieticians and food safety experts.

The ingredients are: mixture of cereals, crushed wholegrain spelled, spelled flour, wholegrain spelled flour, wholegrain oat flour, wholegrain barley flour, type 0 rye flour, biga starter with type 1 wheat flour, type 1 or 2 wheat flour, broken buckwheat, water, potatoes, brewer's yeast or sourdough yeast and salt.



RYE BREAD

Rye is the typical mountain cereal that adapts well to harsh climates and has always been used in the farmers' cuisine in the Alpine area. From a nutritional point of view, rye is very energetic and rich in substances and essential elements that are very important for the body. The taste is slightly acidic, the crumbs are soft with a colour that tends to grey, with an intense structure. The crust is crunchy, golden and spicy, without hints of yeast. The ingredients are: biga starter, type 1 rye flour, type 1 wheat flour, water, brewer's yeast, malt extract, salt and spices like cumin and/or fennel and/or aniseed.



MAIZE BREAD

Bread made from wheat flour with the addition of local Storo maize flour and/or Spin maize from Caldonazzo. The taste naturally reminds of polenta, the colour of the crumb is slightly grey/yellow, the crunchy and golden crust.

MAIZE BREAD WITH BREWER'S YEAST

The ingredients are: biga starter with type 1 wheat flour, type 1 wheat flour, maize flour, water, brewer's yeast, extra virgin olive oil, salt, malt extract and/or malted cereal flour.

MAIZE BREAD WITH NATURAL LEAVENING

The ingredients are: type 1 wheat flour, maize flour, water, sourdough yeast, extra virgin olive oil and salt.

Making cheese in the 'malga' (mountain dairy) was, and still is, the best way to store mountain pasture milk.*



*"Malghe da formaggio" (Cheese-making mountain dairies)
Autonomous Province of Trento (PAT), 2004

Cheese



ZOOTECNICAL AND DAIRY SECTORS

The dairy sector is an important section for the local economy and, over time, it has undergone several structural and organisational changes. As in many other parts of Italy, the number of dairy cattle farms has decreased, with consequent decrease in the number of cattle, accompanied by a concentration of the activities in larger structures with the aim of increasing organisational and managerial efficiency and, hence, profitability. The re-definition of the structural characteristics and of the quality-related elements of local farms has also affected the aspects concerning the environment, management, safeguard and maintenance of the land, especially as regards the management of forage crops (meadows and pastures), their size and the quality of the crops. These aspects highlight the very close link between animal farming activities, in this case the production of milk – the first element of the dairy production chain – and the issues regarding land management, especially mountain land.



TRENTINGRANA (GRANA PADANO D.O.P.) *

Trentingrana has been produced since 1926, when Michele Marchesi from Rumo, married to a girl from Mantua, learned how to make cheese in Mirandola (Emilia). He bought the milk from the dairy in Cloz and made a grana cheese that was soon distributed throughout the province. Trentingrana is a member of the Grana Padano family and, under this brand, its specificity is officially indicated by the trademark burnt into the side of the “wheel”, that underlines the properties of its production area and organoleptic peculiarities. Trentingrana is a hard cheese, produced using the milk from two milkings: traditionally, the evening milk is taken to the dairy. On the next morning, the evening milk, separated from the cream that is used to make Trentino butter, is added to the fresh milk of the morning and then whey is added to the milk mixture. Coagulation is obtained using calf rennet. The curd is then reduced into granules the size of large grains of rice, cooked, left to settle and rest at the bottom of the heater, then extracted and placed in specific cheese moulds for 48 hours. The cheese is then brined for 25 days and stocked in warehouses for ripening. The wheels are brushed and turned over frequently. Trentingrana is produced only with milk, rennet and salt. The use of additives is strictly forbidden and for this reason the production specifications also regulate the feeding of the dairy cows (no GMO's), prohibiting the use of silage. Trentingrana is placed on the market at least 18 months after production.

* D.O.P. - Denominazione di Origine Protetta that is P.D.O. - Protected Designation of Origin



PUOZZONE DI MOENA D.O.P.* [Slow Food Presidium]

In the 'turn' dairies (cooperative dairies where the daily production belongs in turn to one or the other member) and in the mountain dairies of Val di Fiemme and of Val di Fassa it was customary to make a strong-tasting cheese called Puozzone ('smelly') or "Spretz Tsaori" (Ladin for "tasty cheese"). The treatment of the wheels in warm water, in some cases with the addition of salt, caused the formation of a practically impermeable crust that favoured internal fermentations and the creation of typical smells and aromas. The Puozzone is undoubtedly one of the cheeses most appreciated by connoisseurs and by consumers seeking healthy, savoury products with character. The cheese is made using raw, whole or partially skimmed milk with the addition of natural whey and calf rennet. Once coagulated, cut and semi-cooked, the curd that has settled to the bottom of the container is wrapped in cloths and placed in wooden cheese moulds. In the hours that follow, the cheeses are pressed and turned over various times. Then the wooden moulds are replaced with plastic ones and the cheeses are left in brine for 2 to 4 days. They are then transferred to the ripening warehouse and placed on wooden shelves where twice a week, for the first 2 or 3 weeks, they are bathed using a sponge imbibed with warm water, until an ochre-yellow patina appears. The cheese is left to ripen for at least 90 days, and after 150 days it is declared 'ripe'. The Puozzone of the Slow Food Presidium is the one that bears an 'M' for 'Malga' (mountain dairy). Only the wheels with this marking are produced using mountain dairy milk, the milk that is milked in summer from the cows out at free-range pasture. In November 2013, the Puozzone di Moena was registered in the register of protected designations of origin (D.O.P.), of protected geographical indications (I.G.P.) and of guaranteed traditional specialities (S.T.G.).



SPRESSA DELLE GIUDICARIE D.O.P. *

Spresa is made only in the Giudicarie and in Val Rendena, and it is one of the most ancient Alpine cheeses. Its name most probably comes from the dialect word "spress", that means 'pressed mass', because the milk used to make it is subjected to various skimming processes. Originally, it was a low-fat cheese, made only in the winter months when the cattle ate only hay. It is the heir of a 'peasant' dairy tradition that has been handed down through the centuries, aimed at obtaining the largest possible quantity of butter from the milk. Butter sold at a good price and therefore it was an important source of income for peasant families. In those times, Spresa was sold only in small quantities because it was mostly used by the producing families themselves. Although it is no longer as low-fat as it once was, it is still a fairly light cheese. In accordance with tradition, the cheese is made using only milk deriving from hay-eating cows, which means that it is produced only from September 10th to June 30th. The milk is collected once a day and left to separate from the cream to reduce its fat content. During warming, natural whey and calf rennet are added to the milk. Once coagulated, cut and semi-cooked, the curd that has settled to the bottom of the container is collected and placed in wooden cheese moulds. The moulds are either placed in presses or stacked one on top of the other and turned over various times with the change of cloths. After about 24 hours, the wheels are salted, either by addition of salt or by placing them in brine. During the ripening phase, the wheels are turned over often and the crust is cleaned. Spresa can be eaten "young" (minimum 3 months of ageing) or ripe (over 6 months of ageing).



* D.O.P. - Denominazione di Origine Protetta that is P.D.O. - Protected Designation of Origin



VEZZENA [Slow Food Presidium]

In Trentino, prior to WWI, this ancient tradition cheese, appreciated both as a table cheese and as grating cheese, was the only condiment cheese available. It was produced in modest quantities and even its use as grated cheese was scarce. More than on plates of pasta, a dish that was foreign to Trentino tradition, it was sprinkled on soups and on 'canederli' (savoury bread dumplings). After being annexed to Italy, the cooking habits in Trentino started changing and pasta started becoming a steady staple. At this point, however, Vezzena cheese had stopped being produced during the war, and so it was replaced by the Grana cheese that slowly but surely became the grated cheese par excellence throughout the country. The raw milk for Vezzena is collected once a day and left to separate from the cream to reduce its fat content. During warming, natural whey and calf rennet are added to the milk. Once coagulated, cut and cooked, the curd is collected and placed in wooden, aluminum or plastic cheese moulds in cotton cloths. In the evening, the cheeses are removed from the moulds, placed in the "fascere" (wooden binds) and left to rest in a fresh and humid room for a few days. The wheels are then salted, either by addition of dry salt or by placing them in brine. Finally, the cheeses are placed in the ripening warehouse and once a month are cleaned and treated with seed oil or flax oil. Vezzena can be ripened for up to 24 months, after which it is called "stravecchio" (very old). The Slow Food Presidium is referred only to the Vezzena produced in summer using mountain pasture milk, recognisable thanks to the "M" (for 'malga') marked on the wheels.



CASOLÈT DELLA VAL DI SOLE, RABBI E PEIO [Slow Food Presidium]

A traditional Val di Sole cheese, it was also known as 'Casoleti' or 'Casolèt dell'Adamello'. The name comes from the Latin word caseolus, meaning 'small cheese'. It is a fresh cheese, produced using raw, whole milk from one or two milkings, heated to temperatures of about 35°-39°C with the addition of whey or of selected enzymes and calf rennet. The curd is left to rest for 20 to 30 minutes and then broken up into granules the size of a hazelnut. Once the curd has settled on the bottom of the container, it is collected and placed in plastic moulds. The moulds are turned over several times a day, at normal room temperature. On the next day the cheeses are placed in brine for 5 to 10 hours and then in fridges for 20 to 30 days.



NOSTRANO

Nostrano de Casel is a cheese that has been produced in the small mountain dairies, dairy huts and farmhouses of Trentino for centuries. It was the basic staple of peasant families when poverty reigned in every town of Trentino, whereby the Nostrano was their sole source of protein and amino acids. It is made by pouring into the heater the milk from one or two milkings, heating it up and adding to it lactic ferments and calf rennet. Once coagulated, the curds are extracted and placed in wooden moulds with cloths. The cheeses are turned over twice in a period of two hours, the cloths are replaced and then removed once and for all after 6 or 7 hours. They are then salted by immersion in brine for 3 to 5 days. The cheese can be consumed after at least 60 days of ripening.



GROSS MARKETABLE OUTPUT (G.M.O.) OF MILK AT THE CURRENT VALUES IN THE PERIOD CONSIDERED

Province of Trento (data expressed in tonnes and Euros)

Year	Production		G.M.O. (in Euros)
	Milk (tonnes)	Value (€/L)	
2001	138,000	0.40	54,551,400
2002	143,500	0.39	56,022,400
2003	140,316	0.40	56,322,842
2004	140,800	0.40	56,869,120
2005	132,100	0.39	51,664,310
2006	133,394	0.38	50,796,435
2007	133,480	0.41	55,287,416
2008	127,671	0.41	51,706,755
2009	131,343	0.42	55,295,403
2010	129,293	0.47	60,677,205
2011	131,867	0.50 (*)	65,933,500
2012	138,612	0.50 (*)	69,306,000
2013	133,012	0.50 (*)	66,506,000
2014	132,806	n.a. (**)	n.a. (**)
2015	139,010	n.a. (**)	n.a. (**)
2016	145,120	n.a. (**)	n.a. (**)
2017	148,800	n.a. (**)	n.a. (**)
2018	151,900	n.a. (**)	n.a. (**)
2019	150,100	n.a. (**)	n.a. (**)
2020	154,000	n.a. (**)	n.a. (**)
2021	153,200	n.a. (**)	n.a. (**)
2022	145,120	n.a. (**)	n.a. (**)

NUMBER OF DAIRY COW FARMS AND RELATING HEADS OF CATTLE DIVIDED BY CLASS. COMPARISON BETWEEN THE YEARS 2000 AND 2010

Province of Trento

Classes of cows	Farms		Absolute changes	Percentage changes	Number of cows		Absolute changes	Percentage changes
	2000	2010			2000	2010		
1-2	222	217	-5	-2.3	346	311	-35	-10.1
3-5	340	185	-155	-45.6	1,309	713	-596	-45.5
6-9	200	107	-93	-46.5	1,468	785	-683	-46.5
10-19	268	176	-92	-34.3	3,624	2,413	-1,211	-33.4
20-49	320	274	-46	-14.4	9,616	8,361	-1,255	-13.1
50-99	84	87	3	3.6	5,509	5,696	187	3.4
100-499	14	25	11	78.6	1,977	3,440	1,463	74.0
500-999
1,000-1,999
2,000 and over
Total	1,448	1,071	-377	-26.0	23,849	21,719	-2,130	-8.9

	2000	2010	Absolute changes	Percentage changes
Average cows/farm	16.5	20.3	+ 3.8	+ 23.1

Source: ISTAT census campaigns

NUMBER OF HEADS OF CATTLE IN THE PERIOD CONSIDERED

PROVINCE OF TRENTO

Year	Number of heads of cattle		Index numbers (1939 base=100)
	Total	of which milk cows	
1939	96,668	53,652	100.00
1951	101,289	58,389	108.83
2001	46,500	24,500	45.66
2002	46,000	24,500	45.66
2003	50,164	27,519	51.29
2004	49,694	24,989	46.58
2005	47,202	24,617	45.88
2006	47,750	24,295	45.28
2007	47,674	24,608	45.87
2008	47,443	24,099	44.92
2009	46,034	22,891	42.67
2010	45,862	22,940	42.76
2013	47,102	23,528	43.85
2014	46,596	22,975	42.82
2015	47,796	23,823	44.40
2016	47,723	23,354	43.53
2017	47,384	23,550	43.89
2018	46,352	23,097	43.05
2019	45,534	22,748	42.40
2020	45,232	22,654	42.22
2021	43,568	20,510	38.23
2022	41,853	20,075	37.42

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT). As regards the data relating to the years 1939 and 1951: Chamber of Commerce of Trento, Economia Trentina periodical 1952.

MILK OUTPUT IN THE PERIOD CONSIDERED

PROVINCE OF TRENTO (data expressed in tonnes)

Year	Milk (tonnes)	Index numbers (1951 base=100)
1951	140,000	100.00
2001	138,000	98.57
2002	143,500	102.50
2003	140,316	100.23
2004	140,800	100.57
2005	132,100	94.36
2006	133,394	95.28
2007	133,480	95.34
2008	127,671	91.19
2009	131,343	93.82
2010	129,293	92.35
2013	133,012	95.01
2014	132,806	94.86
2015	139,010	99.29
2016	145,120	103.66

Year	Milk (tonnes)	Index numbers (1951 base=100)
2017	148,800	106.29
2018	151,900	108.50
2019	150,100	107.21
2020	154,000	110.00
2021	153,200	109.43
2022	145,120	103.66

Year	Processed milk (tonnes)
1949	95,857
1950	101,681
1951	101,912

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT). As regards the data relating to the years 1949-1951: source Chamber of Commerce of Trento, Economia Trentina periodical 1952.

AVERAGE MILK OUTPUT PER COW IN THE PERIOD CONSIDERED

PROVINCE OF TRENTO (data expressed in tonnes)

Year	Tonnes per cow	Index numbers (1951 base=100)
1951	1.81	100.00
2001	5.63	311.20
2002	5.86	323.60
2003	5.10	281.71
2004	5.63	311.30
2005	5.37	296.48
2006	5.49	303.35
2007	5.42	299.68
2008	5.30	292.69
2009	5.74	317.00
2010	5.64	311.39
2013	5.65	312.34
2014	5.78	319.36
2015	5.84	322.38
2016	6.21	343.31
2017	6.32	349.09
2018	6.58	363.35
2019	6.60	364.55
2020	7.51	414.84
2021	7.47	412.68
2022	7.23	399.39

Source: Department of Supervision and Promotion of Agricultural Activities - Autonomous Province of Trento (PAT).

As regards the data relating to the year 1951: source Chamber of Commerce of Trento, Economia Trentina periodical, 1952.

DISTRIBUTION OF HEADS OF CATTLE BY BREED IN THE PERIOD CONSIDERED

PROVINCE OF TRENTO

BREEDS (MILK CATTLE)	1951 (*)		2003		2020		2021	
	Number of heads	Percentage values	Number of heads	Percentage values	Number of heads	Percentage values	Number of heads	Percentage values
Brown Alpine	42,624	73.00	17,291	42.12	8,052	23.08	7,671	22.62
Friesian	-		11,859	28.89	12,005	34.42	11,724	34.57
Grey Alpine	7,007	12.00	872	2.12	1,646	4.72	1,559	4.60
Half-breed	-		2,198	5.35	4,162	11.93	4,081	12.03
Black Pied	-		2,229	5.43	338	0.97	312	0.92
Red Pied	-		4,183	10.19	6,688	19.17	6,641	19.58
Rendena	8,758	15.00	1,960	4.77	1,789	5.13	1,728	5.09
Other breeds	-		459	1.12	200	0.57	202	0.60
Total	58,389	100.00	41,051	100.00	34,880	100.00	33,918	100.00

Source: Veterinary Department - Autonomous Province of Trento (PAT) and Chamber of Commerce of Trento.

(*) As regards the year 1951, the half-breed cows have been considered equivalent to pure-breed cows.

DAIRY OUTPUT IN THE PROVINCE OF TRENTO. YEAR 2006

(data expressed in tonnes)

Product description	Wheels		Total output	
	Number	Average weight (kg)	Tonnes	Percentage values
Trentingrana (Grana Padano D.O.P.)	117,583	34.0	3,997.82	41.66
Puzzone di Moena	29,190	10.0	291.90	3.04
Vezena di Lavarone	10,200	8.8	89.76	0.94
Casolei Val di Sole, Rabbi e Peio	20,161	1.5	30.24	0.32
Tosela di Primiero	34,403	2.2	75.69	0.79
Spressa delle Giudicarie D.O.P.	4,688	9.8	45.94	0.48
Dolomiti Predazzo	6,712	2.6	17.45	0.18
Goat cheeses (goat + mixed goat's milk)	7,730	2.5	19.33	0.20
Fontal (latteria, etc.)	39,784	10.0	397.84	4.15
Nostrani	49,522	10.0	495.22	5.16
Other traditional (Tre Valli, Monteson, Canestrato)	21.29	0.22
Provola and stretched-curd caciotta cheeses	39,556	1.2	47.47	0.49
Fresh (Caciotta, etc.) and soft cheeses	2,905.21	30.27
Other domestic cheeses	546.05	5.69
Asiago pressato D.O.P.	44,011	14.0	616.15	6.42
Total output in traditional cheeses			9,597.35	100.00

Source: Trentingrana - Concast. Processed by the Observatory of Trentino Productions – Chamber of Commerce of Trento.

DAIRY OUTPUT IN THE PROVINCE OF TRENTO. YEAR 2022

(Cooperative dairies belonging to second level consortia and private dairies)

Product description	Wheels		Total output	
	Number	Average weight (kg)	Tonnes	Percentage values
Trentingrana (Grana Padano D.O.P.) (*)	110,915	38.88	4,312.20	46.94
Puzzone di Moena DOP (*)(**)	39,385	10.67	420.24	4.57
Vezena	5,516	8.00	44.13	0.48
Casolei Val di Sole. Rabbi e Peio	126,261	1.02	128.70	1.40
Tosela di Primiero	22,345	3.93	87.81	0.96
Goat cheeses (goat + mixed goat's milk)	35,595	2.39	84.90	0.92
Fontal (latteria. etc.)	49,651	8.75	434.33	4.73
Nostrani	191,187	10.08	1,927.24	20.98
Fresh cheeses (Caciotta, sundry with chili pepper, herbs, etc.)	208,910	1.98	414.13	4.51
Mezzano Trentino	7,356	9.45	69.48	0.76
Dolomiti Predazzo	2,201	2.85	6.27	0.07
Spressa delle Giudicarie D.O.P. (*)(**)	3,097	8.70	26.94	0.29
Asiago allevato D.O.P. (*)(**)	15,627	9.54	149.08	1.62
Asiago pressato D.O.P. (*)(**)	76,213	14.18	1,080.70	11.76
Total			9,186.16	100.00

Source: Trentingrana - Concast. Processed by the Observatory of Trentino Productions - Chamber of Commerce of Trento. (*) With the exception of Trentingrana, Spressa, Asiago, Puzzone, the data of all other cheese types refer only to the production of Trentingrana - Concast, without the production of Latte Trento. (**) Data taken from the activities of the Certification Body CSQA.

The care, love and experience
that come from the individual producers
make the products unique and inseparably
bonded with the territory *



Cold meats

SPECK DEL TRENTINO

Speck, that certainly dates back to the 16th century, is a product of the peasant tradition in the Tyrolean and Trentino areas. It is made from pork hams that, once they have been deboned, rounded off at the tip and cleaned, are placed in a dry rub consisting of salt, black pepper, juniper and other spices as dictated by the producer's traditional recipe. The speck hams are then placed in steel vats where they are kept for at least three weeks, during which they are constantly turned over and rubbed so that the seasoning is properly absorbed. Once the seasoning phase in the dry rub is complete, the hams are moved on to the smoking phase that can last from two to three weeks. The speck hams are placed in the smoking room where the smoke is produced from the combustion of deciduous tree sawdust wetted and aromatised with juniper. After smoking, the speck is transferred to the curing area where it remains for a period that varies according to the weight and to the type of final product to be obtained, i.e. from a minimum of six months for the fully cured product to 3-4 months for the semi-cured product. During this phase, the temperature must be kept at a constant range of 10° to 15°C. During curing, the product surface grows a thin layer of mould that prevents the rind from hardening and therefore allows the meat to cure evenly. At the end of this period, the speck is ready for the market. The largest producers are located in Val Rendena, in Valsugana, and in the valleys of the Avisio and Noce rivers.





CARNE SALADA DEL TRENTINO

Originally produced in the Basso Sarca area, today the product called 'carne salada' (pickled meat) is a veritable Trentino speciality. Mention of carne salada or, to be precise, of 'carbonata di carne salada' is made in a 15th century manuscript with the title "Libro de cosina composto et ordinato per lo hegregio homo Martino de Rubei de la Valle de Bregna, coquo dell'illustre Signore Johanne Jacopo Trivulzio" (Cookbook composed and ordered for the Honourable Martino de Rubei de la Valle de Bregna, cook to the Illustrious Sir Johanne Jacopo Trivulzio). In the 18th century, two families in Tenno, one of which had survived the plague that had hit the area in the previous century, started producing it for commercial purposes. Since then, carne salada has become one of the symbol products of Trentino. It is an extremely lean, salted and aromatised meat that can be eaten raw, sliced very thin, or grilled. In ancient times it was boiled and served with Torbole broccoli, but in time people started preferring to barbecue and then to grill it and serve it with Saluggia beans or Torbole broccoli boiled and seasoned with olive oil. To make it, only prime topside of beef is used; all of the fat and membranes are trimmed off and it is then cut into compact pieces weighing about 1-2 kg each. The pieces are then covered with a mixture of spices and aromas and placed in special steel containers (that once were made of wood and then in terracotta, called 'pità'), making sure to eliminate any air pockets between the various pieces. Finally, in order to ensure that the water is drained off and that the pieces absorb the aromas, the container is closed with a lid that is then weighted down. The meat remains in the dry rub (cooking salt, laurel, black pepper, juniper berries, pressed garlic cloves and rosemary) for about twenty days, during which time the pieces are turned over every day, making sure that the pieces on the bottom are moved to the top and vice versa, adding aromatic white wine, if necessary, to prevent the meat from drying out excessively. Once this dry-curing phase is complete, the product is ready for consumption. The meat is stored in fresh rooms with constant temperature, never higher than 6° to 8°C.

LARDO DEL TRENTINO

Lardo del Trentino is another traditional product of Trentino cuisine that once was to be found in the kitchen of every family that grew pigs for their own consumption. It is obtained from raw material coming off mature pigs and, more precisely, only from the fatback, a strip about four or more centimeters thick and easily recognisable by the streak of meat that runs through it. The lard is trimmed of the soft fat and then cut into pieces. The pieces are then covered with a mixture of spices and aromas (salt, ground pepper, laurel, juniper berries and sometimes other spices too) and placed in steel or food plastic vats where they are kept for at least ten days, during which time they are regularly remixed so as to make sure the dry-corn penetrates evenly and to remove the humid deposit that accumulates. Then the lard is transferred to a fresh, dry and dark room for about twenty days, after which the product is ready for the market. The "fumà" version is also smoked, after the seasoning and drying phases, in an oven with wood sawdust and juniper leaves and twigs to give it a characteristic aroma. After this phase, the lard is placed in fresh, dry and shaded rooms to cure for about 20 days, before it is ready to be consumed. After a period of time in which it was considered a 'poor' food, lately it has been rediscovered by Italian chefs and not only in Tren-



tino. A thin slice of Lardo del Trentino on a piece of buttered bread makes for a very tasty appetizer, or it can be added to a soup to make it even tastier. It is also delicious eaten alone, raw and very thinly sliced.

PANCETTA AFFUMICATA, CRUDA O STESA

Lean pure pork Pancetta, once it is smoked, can be eaten raw in slices or cooked in typical dishes or used to add flavour to main dishes (Sauerkraut, Canederli, etc.). The raw material is first cut into 2-3 kg pieces, processed with a dry rub (salt, pepper, laurel, juniper and sometimes other natural spices as well), placed in special vats and covered with a weighted wooden lid to favour the release of water and the absorption of the aromas. During this period, the product is also turned over (the pieces on the bottom are placed on the top and vice versa) and rubbed to make the seasoning penetrate evenly. To acquire the proper taste, the meat must rest for 10-15 days and then be hung up for one night in the drying room. The Pancetta pieces processed in this way are then smoked for about 5 days in a special oven, in which the smoke is usually aromatised using still-green juniper branches. Finally, the smoked pieces are kept in the curing room (at a constant temperature under 18°C) for at least 40 days, during which time the Pancetta pieces develop a light white surface mould that protects them from deterioration. At this point the product is ready for the market.

LUGANEGA DEL TRENTINO

Certainly Luganega is every Trentino peasant family's traditional staple cold meat. It is a 100% pork meat sausage that is processed in various ways according to the production area (there is also a non-cured version that usually accompanies typical main course dishes and is cooked first). Prepared using first choice lean pork, prevailingly coming from local or national farms, Luganega is a sausage with a variable percentage of fat that anyhow never exceeds 30% and to which the producers add salt, ground pepper and chopped garlic. After being ground, the meat is stuffed into natural casings and tied at regular intervals so as to make small salamis about 15-20 cm long. This type of processing is necessary for the product to be correctly seasoned. Luganega is then hung up to dry out in a special room for about one week. Finally it is stored for curing in a fresh area with constant temperature and humidity level for a period that varies from 40 to 90 days prior to consumption.





MORTANDELA DELLA VAL DI NON

In bygone times, in Val di Non every family purchased a piglet at the Saints' Fair and for the next 12 months would feed it potatoes, bran, vegetable scraps and hay. With its meat they then prepared the valley's most typical cold meat, the 'mortandela'. Only pork meat was used, including the neck and, more rarely, the heart and lungs. Today it is still made using traditional methods and following ancient recipes by several producers in the valley. Mortandela has a curious meatball shape. It is brown and has the typical smell and flavour of smoked cold meats and each one weighs about 200 grams. After a first processing phase (deboning, light defatting and enervation), the pork meat is ground and mixed with salt and aromas. The mixture is then shaped into balls, the 'mortandele', that are then wrapped in pork caul and orderly arranged on wooden planks dusted with buckwheat flour and left in the refrigerating room for about 12 hours, during which time they start drying out. After this phase they are smoked for various hours at a temperature kept constant at 25°C. When the product is properly dried out and evenly smoked, it is placed in the curing room where it is left for at least one week before being placed on the market.

CIUIGA DEL BANALE [Slow Food Presidium]

The production of the Ciuiga is traditionally held in the period that goes from Autumn to the beginning of Spring, and is typical of the Banale (Giudicarie Esteriori) area. It is a fresh pork meat product to which cooked beetroots are added. The product is better consumed cooked, sliced, eaten alone or with sauerkraut. The Ciuiga, once a modest dish eaten by Trentino peasants, was produced using a mixture of second choice parts of the pig and beef. Today, instead, it is produced using select meats such as shoulder, neck and belly and with an amount of beetroot that varies from 35 to 40%. Its preparation starts with the boiling of the beetroots that are then ground and left to dry out in a perforated case covered by a wooden plank. At this point the meat and spices (table salt, black pepper, chopped garlic) are added and the mixture is put through a meat grinder. The resulting product is stuffed in natural beef casing with a diameter of about 4 cm, massaged and pricked to distribute the filling properly and to eliminate any residual air pockets, and finally cut into 10 cm long salamis. In the final processing phase, the Ciuiga salamis are placed in an adequately aired underground room with concrete floor and walls, where they are left for the drying and smoking phases. Smoking is obtained by burning deciduous tree sawdust (preferably beech). The Ciuiga salamis are then stored in another room, from where they are fetched for consumption that must occur within one month from production.



CACCIATORE VAL RENDENA O SALAME ALL'AGLIO DI CADERZONE

This pure pork salami is eaten raw after being cured. It is prepared using first choice pork meat. The deboned meat is passed through a meat grinder with output holes 6 mm in diameter, then seasoned with salt and a healthy quantity of chopped garlic and pepper and then kneaded by hand for about 2 minutes to obtain a mixture with a fairly large grain. It is then stuffed in natural beef casing with a diameter of about 5 cm, massaged and pricked to eliminate any residual air pockets, then divided into small salamis each about 15 cm long. The double ligature between one salami and the next allows for better drying and makes it easier to separate them. The finished salamis are then placed in the underground drying room where they are kept for about one week at a temperature that in this phase goes from 23° to 15°C. They are then transferred to the curing room where they are kept for about 40 days at a temperature of about 14°C and a humidity level of about 80%.



FISH FARMING - OUTPUT

Product description	2006	2010	2015	2017	2018	2019	2020	2021	2022
"Trote del Trentino I.G.P." (*) (kg)	—	—	—	300,000	300,000	300,000	469,000	474,500	495,000
Rainbow trout, processed (kg)	1,906,000	1,900,000	1,750,000	1,350,000	1,350,000	1,340,000	1,190,000	1,192,880	1,250,000
Rainbow trout, fresh (kg)	2,400,000	2,600,000	2,700,000	2,800,000	2,800,000	2,800,000	2,800,000	2,800,000	2,300,000
Juvenile rainbow trout (number of pieces)	21,500,000	22,300,000	27,000,000	27,000,000	27,000,000	27,000,000	28,000,000	28,000,000	26,000,000
Fertilised rainbow trout eggs (number)	250,000,000	240,000,000	260,000,000	280,000,000	250,000,000	250,000,000	250,000,000	250,000,000	230,000,000
Brown trout (kg)	410,000	420,000	450,000	450,000	450,000	450,000	450,000	450,000	430,000
Juvenile brown trout (number of 6-12 cm pieces)	7,500,000	7,700,000	8,000,000	7,800,000	7,800,000	7,800,000	7,850,000	7,850,000	7,850,000
Fertilised brown trout eggs (number)	80,000,000	84,000,000	31,000,000	33,000,000	30,000,000	30,000,000	30,000,000	30,000,000	30,000,000
Adult brook char (kg)	220,000	180,000	200,000	250,000	250,000	250,000	255,000	255,000	280,000
Brook char, processed (kg)	—	—	—	—	12,000	12,000	12,000	12,000	25,000
Juvenile brook char (number of pieces)	850,000	800,000	2,000,000	2,000,000	2,000,000	2,000,000	2,100,000	2,100,000	2,500,000
Fertilised brook char eggs (number)	3,300,000	3,500,000	10,000,000	9,800,000	9,800,000	9,800,000	10,000,000	10,000,000	7,000,000
Adult arctic char (kg)	30,000	30,000	130,000	125,000	125,000	125,000	135,000	140,000	145,000
Arctic char, processed (kg)	—	—	—	30,000	30,000	30,000	40,000	40,000	44,000
Juvenile arctic char (number of 6-9 cm pieces)	80,000	150,000	1,300,000	1,800,000	1,800,000	1,800,000	2,000,000	2,000,000	2,000,000
Fertilised arctic char eggs (number)	—	—	3,000,000	3,500,000	3,500,000	3,500,000	3,500,000	3,500,000	3,200,000
Juvenile grayling (number of 6-9 cm pieces)	220,000	220,000	220,000	200,000	200,000	200,000	200,000	200,000	200,000
Juvenile marble trout (number of 6-9 cm pieces)	160,000	160,000	160,000	210,000	210,000	210,000	210,000	210,000	210,000
Carpione of Garda (kg)	—	—	—	15,000	15,000	15,000	10,000	10,000	2,000
Juvenile Carpione of Garda (kg)	—	—	—	—	2,500	3,500	2,500	2,500	3,000

Source: Astro - * I.G.P. - Indicazione Geografica Protetta that is P.G.I. - Protected Geographical Indication


Fish



TROTE DEL TRENTINO I.G.P.* SALMERINO DEL TRENTINO I.G.P.*

Trout farming is a long-standing tradition in the province. The idea of introducing, disseminating and developing fish farming in the late 19th century came to Father Francesco Canevari, Agostino Zecchini and Filippo Bossi Fedrigotti. Fish farming first began as an incentive for angling. The salmonids that had always been present on the tables of the aristocrats were already considered a fine dish by the dignitaries gathered at the Council of Trent, while the local trout was highly appreciated at the Court of Vienna. Trout is a fish belonging to the salmonid family that thrives in running waters that are cool and oxygen-rich. Thanks to its abundance of mountains and waterways, Trentino is especially suited for trout farming. The fish species farmed mainly consist of rainbow trout, brown trout and char that compose 81.4%, 8.7% and 9.9% of the output, respectively. In the truly many farms in Trentino, the trout take 18-24 months to reach the desired size, compared to the 13-14 months in sea level farms. Its easily digestible flesh is therefore more consistent, tastier, leaner and richer in noble proteins, mineral salts and the precious Omega-3 fatty acids. In 2013, Trentino trout and char were registered in the register of protected designations of origin (D.O.P.), of protected geographical indications (I.G.P.) and of guaranteed traditional specialities (S.T.G.).





In 2022, in the four bottling plants located in Trentino, 136,685 tonnes of mineral water were bottled, equivalent to 91,123,307 1.5 L bottles.



Water

THE WATER SPRINGS

Trentino is rich in surface and underground waterways. The loose granular soils that fill the valleys act as veritable reservoirs capable of releasing over time significant quantities of water. The provincial cadastre, run by the Geological Department, has counted over 10 thousand springs variably distributed according to the lithology of the elevations, to the altitude and to the width of the catchment basin. In the presence of scarcely permeable or impermeable rocks such as the intrusive massifs of the Adamello or of Cima d'Asta, or of the metamorphic series of upper Val di Sole or of the northern slopes of Valsugana, there are many springs with relatively low average discharge. Where sedimentary rocks surface, the number of sources is lower but they feature sometimes much higher discharge values. An example of this are the springs that surround and drain in depth the Brenta Dolomites Group, with discharges that sometimes exceed 1 m³/sec such as the Cetonia spring, the Santa spring in Sporminore that supplies water to the aqueducts of most of the Piana Rotaliana plain, the Busoni spring in Campodenno, the Rio Bianco spring in Stenico, or the Spino spring in Vallarsa that provides water to Rovereto and the towns of its environs. The utilisation of springs is the main source of water for Trentino municipalities. To date it is impossible to exactly quantify all of the province's springs, both because of the extreme variability of their regime that mainly depends on the rainfalls and seasonal trends, and because of the low number of surveys conducted. In any case, it can be said that the local resources are capable of meeting the present and future needs of the entire Trentino community. Among the types of underground waters the province abounds in, it is noteworthy to mention the mineral waters. Trentino has many special kinds of mineral water, some of which totally unique, that are exploited in spas or bottled for drinking. The most famous are the Comano, Levico, Peio and Rabbi springs, which by now are at the centre of established enterprises. Equally important albeit smaller are the so-called 'oligomineral waters' such as those of Peio, the 'minimally mineral' waters of Levico, Nambrone (Carisolo), and others that are unexploited but certainly have the potential for being economically developed in the future. In 2022, in the four bottling plants located in Trentino, 136,685 tonnes of mineral water were bottled, equivalent to 91,123,307 1.5 L bottles.



Palazzo Roccabruna Enoteca Provinciale del Trentino (Provincial Enoteca of Trentino)

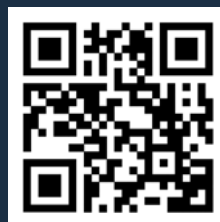
Palazzo Roccabruna, slowly but carefully restored to its original splendour, is the prestigious seat that the Chamber of Commerce of Trento has dedicated to the showcasing of the territory and of its products. Its halls, that contain precious artworks, are the setting for events and exhibitions meant to guide visitors in the discovery of the most representative wine, food and craft products of Trentino and to spread, by means of adequate research and dissemination activities, a production culture that is tightly bound to the territory, its traditions and its history. Palazzo Roccabruna is also the seat of the Provincial Enoteca of Trentino, a point of reference for consumers, connoisseurs and operators wishing to acquire further information and knowledge about the most significant aspects of the local vine-growing and wine-making culture.



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Osservatorio delle produzioni trentine (Observatory of Trentino Productions)

PAT - Autonomous Province of Trento

Camera di Commercio I.A.A. di Trento
C.C.I.A.A. – Chamber of Commerce, Industry,
Handicraft and Agriculture of Trento
Palazzo Roccabruna
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2023

www.palazzoroccabruna.it



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