



Assaggia la Liguria

Let's Taste Liguria



OUR LAND'S EXCELLENCES



CONSORZIO PER
LA TUTELA DELL'OLIO
EXTRA VERGINE
DI OLIVA D.O.P.
RIVIERA LIGURE





ENOTECA REGIONALE DELLA LIGURIA

Every opportunity to link together the best Ligurian food products (in this case oil, basil and wine) should not be missed. With the project “Assaggia la Liguria” (“Let’s Taste Liguria”) we are trying to raise the awareness of professionals and consumers regarding the Ligurian agricultural products.

It’s a production limited in quantity - due to the nature and geography of our beautiful and arduous region – but with limitless potential quality-wise. From our standpoint, as wine makers, we are receiving almost daily growing proofs of appreciation for the Liguria wine growers, considered “heroic” for their work. With “Assaggia la Liguria”, oil, basil and wine have joined forces to create 12 dinner events, with the goal of cheering up the palates of many locals and tourists, thanks to the creativity of some among the best restaurants of the Region.

In this small booklet you will find images telling the story of those evenings, hoping to meet you very soon in one of these places of good Ligurian taste.

Daniele Montebello
President of Enoteca Regionale della Liguria



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CONSORZIO PER LA TUTELA DELL'OLIO EXTRA VERGINE DI OLIVA DOP RIVIERA LIGURE

The Extra-Virgin Olive Oil Riviera Ligure DOP Protection Consortium, protects and promotes a wholly certified, both for origin and quality, olive oil. It does so by bringing together people who are proud of their hard and tenacious work, on steep hills, in rural terraced landscapes, where the olive is at its best. This is authentic extra-virgin oil, food of excellence, pleasant and nourishing, Ligurian for sure. It's worth underscoring that in a Riviera Ligure DOP bottle (easily recognisable thanks to the Consortium's numeric coded yellow "collar") the customer meets a territorial identity made of traditions, know-how and values. This makes our oil synonymous with Liguria, one is not possible without the other. Riviera Ligure DOP is in fact a "must", subjected to production guidelines and a verification system in order to guarantee quality throughout the production process, from harvesting to the final packaging of the oil. As in the past, this is and always will be the strongest proposal to our consumers and to sensitive restaurants.

Carlo Siffredi

*President of Consorzio per la Tutela dell'Olio extravergine di
oliva Riviera Ligure DOP*



CONSORZIO PER LA TUTELA BASILICO GENOVESE DOP

This booklet is dedicated to those restaurants that, by using the Basilico Genovese DOP as an “identity” ingredient for their recipes, are showing their attention toward the Ligurian territory and its agriculture. It has been a true pleasure, as President of the Basilico Genovese DOP Protection Consortium to be part of this project, because it underscores the key role played by those restaurateurs and chefs who perform their culinary art starting from the precious ingredients supplied by the local agricultural products.

During the gastronomic evenings and looking at the selection of recipes we realized how our product is not only the essential ingredient of the much celebrated Genovese Pesto, but is also surprisingly present in new and interesting recipes, closely linked to our product and to Liguria.

Mario Anfossi

President of Consorzio di Tutela Basilico Genovese DOP

“Assaggia la Liguria”

The 3 Product Chains

“Assaggia la Liguria” (“Let’s Taste Liguria”) is a knowledge path. Three product chains certified DOP and IGP have joined forces to create a series of activities and events aimed to promote Liguria through its best food products, certified and guaranteed. There are DOP and IGP wines, the Extra-Virgin Olive Oil Riviera Ligure DOP and the Basilico Genovese DOP. Not mass-produced, rather high-quality food products. Products that are present in the restaurants of the Liguria Gourmet circuit, where the dinner/events took place, highlighting the Ligurian products of excellence.

The guests have been involved in a true sensorial experience, receiving a complete information about our rich food heritage. Each participating restaurant has received an information display with detachable sheets, in Italian and English. So the restaurant customers will be able to take home with them a tangible souvenir for this new and exciting trip: the one exploring the Ligurian taste, the fascinating products of a difficult land, squeezed between sea, sky and mountains, which has been worked for thousands of years by willful and determined people.







Recipes



Crunchy Octopus with Basilico Genovese DOP cream

Chef: **Umberto Squarzati**

Restaurant: **Vitturin**

Via dei Giustiniani, 48, 16036 Recco GE - Tel. 0185 720225

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 800 gr octopus
- 500 gr potatoes "quarantine type"
- 1 bunch Basilico Genovese DOP
- Salt and pepper
- Extra-Virgin Olive Oil Riviera Ligure DOP

PREPARATION

Chop the octopuses heads; divide the tentacles and vacuum-cook them for 3 hours and a half.

Wash the Basilico Genovese DOP and mash it in the mortar with the boiled potatoes cut in small pieces, a pinch of salt and abundant Extra-Virgin Olive Oil Riviera Ligure DOP, until smooth and creamy.

Grill the octopus on a very hot grill so that the exterior would become almost crunchy.

For the presentation, spread a few spoonful of cream of Basilico Genovese DOP on the plate and lay three octopus tentacles on it.
Dress with Extra-Virgin Olive Oil Riviera Ligure DOP.



Vermentino Colline di Levanto DOP



Liguria Gourmet



Stuffed Anchovies with Trombette Zucchini and Basilico Genovese DOP

Chef: **Simone Motzo**

Restaurant: **La Ruota**

Spianata Luigi Varese, 25, 18100 Imperia IM - Tel. 0183 61206

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 40 anchovies
- 500 gr trombette zucchini in flower
- 2 eggs
- 100 gr breadcrumbs
- 2 bunches Basilico Genovese DOP
- 2 garlic cloves
- 1 chopped Tropea onion
- 3 tomatoes "cuore di bue" ("beef's hearth") type
- 10 gr mullet bottarga (pressed dried eggs)
- Extra-Virgin Olive Oil Riviera Ligure DOP

PREPARATION

Clean the anchovies, taking off the central fishbone, but keeping together the two fillets. Prepare the stuffing: wash and cut the zucchini in round slices. Pour them in sautéed garlic and onion in Extra-Virgin Olive Oil Riviera Ligure DOP, and cook them. Let the zucchini cool, then blend them in a food processor (or kitchen robot) with Basilico Genovese DOP, adding the eggs one by one. Mix with half the breadcrumbs, until smooth. Adjust the salt.

Lay 20 anchovies in a greased baking pan, skin down. Put a spoonful of stuffing on each anchovy. Insert 2-3 pine nuts in the center of each anchovy. Cover with the remaining 20 anchovies, skin up. Press softly adding the remaining breadcrumbs. Put in the pre-heated oven (180° C) and cook for about 20 minutes. In the meantime, slice the tomatoes and sprinkle them with bottarga.

To serve, set the anchovy on the tomato slice and garnish with mixed salad leaves and zucchini flowers.



Cinque Terre DOP





Flan of Basilico Genovese DOP with “datterini” tomatoes coulis and goat ricotta

Chef: **Mathias Gualducci – Nicola Cito**

Restaurant: **Il Genovese**

Via Galata, 35 R, 16121 Genova - Tel. 010 8692937

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 250 gr Basilico Genovese DOP
- 100 gr boiled potatoes
- 1 whole egg
- 1 egg yolk
- 100 gr liquid cream
- 3 tomatoes
- 40 gr goat ricotta
- 30 gr dried taggiasche olives
- Extra-Virgin Olive Oil Riviera Ligure DOP
- Salt and pepper

PREPARATION

Chop the Basilico Genovese DOP, cube the potatoes, mix with the egg and the yolk, the cream, salt and pepper. Fill with the mix the 4 pastry moulds and cook them in the oven at 130° C for 20 minutes.

While the flan is cooking, peel the tomatoes after a quick boil and blend them with the Extra-Virgin Olive Oil Riviera Ligure DOP, salt and pepper. Separately, blend the ricotta until creamy.

Pour the coulis in the serving plate, place the flan in the center, add a few drops of ricotta cream and dust with the dried taggiasche olives.



Colline del Genovesato Pigato IGP





Baccalà (Salted codfish) with potatoes, taggiasche olives, pine nuts and aromatic herbs creamed with Extra-Virgin Olive Oil Riviera Ligure DOP

Chef: **Alessandro Patané**

Restaurant: **Boma**

Via dei Tornitori, 2/3, 17019 Varazze SV - Tel. 019 934530

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 500 gr baccalà (no skin and bones)
- 500 gr cleaned potatoes
- 50 gr pine nuts
- 50 gr taggiasche olives
- Mixed aromatic herbs
- Extra-Virgin Olive Oil Riviera Ligure DOP

PREPARATION

Steam or cook in a pan the potatoes cut in large pieces for 10 minutes, add the baccalà and cook for another 10 minutes. Drain and keep aside in a pot.

Mince pine nuts, taggiasche olives and aromatic herbs (parsley, Basilico Genovese DOP, oregano and thyme).

Add the mix to the pot and dress it with Extra-Virgin Olive Oil Riviera Ligure DOP and a pinch of salt.

Work the mix with a spoon until very finely chopped. Serve warm, creating small quenelles, or in moulds.



Liguria di Levante Bianco IGP

vermentino, trebbiano toscano, not aromatic malvasia



Crazy ravioli of Prescinsêua (Genovese curd) with Basilico Genovese DOP sauce and toasted pine nuts

Chef: **Marco Pernati** | Chef de partie for first courses: **Andrea Bavestrello**

Restaurant: **Manuelina**

Via Roma 296, 16036 Recco (GE) - Tel. 0185 720779

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- **For the chestnut dough:**
- 100 gr chestnut flour
- 400 gr Manitoba flour
- 5 eggs
- 60 gr water
- **For the filling:**
- 350 gr prescinsêua (curd)
- 100 gr parmesan cheese
- 1 egg
- Salt, pepper.
- **For the basil sauce:**
- 2 bunches Basilico Genovese DOP
- 100 gr Extra-Virgin Olive Oil Riviera Ligure DOP
- 3 gr fresh garlic
- Salt, pepper
- **For the presentation:**
- Fresh Basilico Genovese DOP
- Toasted pine nuts

PREPARATION

Dough: work all the ingredients together until you get a smooth, homogeneous and rather soft dough.

Filling: mix all the ingredients, adjusting salt and pepper. In order to have a more solid filling it is very important to get rid of most of the water contained in the curd (squeezing it through a rag)

Basil Sauce: tear off leaves and wash the Basilico Genovese DOP, then mash it in a cutter with fresh garlic, Extra-Virgin Olive Oil Riviera Ligure DOP, salt, pepper until you get a smooth and very acidic sauce. Toast the pine nuts in a pan with a little Extra-Virgin Olive Oil Riviera Ligure DOP, until golden brown.

Cook the ravioli in salted water, then sauté them in a pan with emulsified Extra-Virgin Olive Oil Riviera Ligure DOP and water until creamy. Transfer the ravioli on a flat plate and dress with basil sauce, toasted pine nuts and the tops of fresh Basilico Genovese DOP.



Lumassina Colline Savonesi IGP



Liguria Gourmet



Borage taglierini with pesto “al mortaio” of Basilico Genovese DOP

Chef: **Rosella Bruzzone**

Restaurant: **Baccicin du caru**

Via Fado, 115, 16010 Mele Loc. Fado GE - Tel. 010 631804

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

For the taglierini:

400 gr flour

2 eggs

1 bunch tender borage

1 pinch of nutmeg

For the mortar pesto:

1 bunch Basilico Genovese
DOP

1 clove of garlic

50 gr parmesan cheese

10 gr pecorino sardo cheese

2 spoons pine nuts

1 handful of coarse salt

3 spoons Extra-Virgin Olive
Oil Riviera Ligure DOP

PREPARATION

Boil the borage in salted water, drain and cool. Chop finely and mix the borage with the flour, adding the eggs and the nutmeg. Work the dough with the rolling pin in order to get a very thin puff pastry. Roll it and cut it with a knife to obtain the taglierini.

Prepare the pesto. Put in the mortar the cleaned garlic, crush it and do the same with the pine nuts. Add the washed leaves of Basilico Genovese DOP, the salt and squash for a long time, with a circular movement, until you get a smooth cream. Add the grated cheeses and finally the Extra-Virgin Olive Oil Riviera Ligure DOP, stirring and mixing with a spoon.

Cook the taglierini in plenty salted water and, once drained, dress them with pesto adding some warm cooking water.



Terrazze dell'Imperiese Bianco IGP
(Pigato e Vermentino, alone or jointly)



Liguria Gourmet



Potatoes Half-moons and pesto with green beans and Extra-Virgin Olive Oil Riviera Ligure DOP

Chef: **Margherita Olivieri**

Restaurant: **L'Insolita Zuppa**

Via Romana, 7, 16038 Santa Margherita Ligure GE - Tel. 0185 289594

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 300 gr flour
- 1000 gr red potatoes
- 200 gr pesto with Basilico Genovese DOP
- Extra-Virgin Olive Oil Riviera Ligure DOP
- 200 gr ricotta
- Salt

PREPARATION

Boil the potatoes, skin on. Peel them while still hot and immediately squash them on the flour spread on the pastry board, with a pinch of salt.

Knead with hands, until the dough is soft yet compact. Flatten with a rolling pin until you get a pastry puff about 1 cm. thick. With a pastry cutter cut into disks of about 5 cm. of diameter. Lay over each disk some pesto mixed with ricotta, then fold it on itself to form a half-moon by pressing the edges with the back of a fork. Cook in salted water for about 4 minutes.

Serve with Extra-Virgin Olive Oil Riviera Ligure DOP, boiled green beans, and a few leaves of Basilico Genovese DOP.



Pigato Riviera Ligure di Ponente DOP



Orata (Gilthead Bream) in triumph of “quarantine” potatoes and hollandaise sauce

Chef: **Innocenzo Dininno**

Restaurant: **Da Ö Vittorio**

Via Roma, 160 - 16036 Recco GE - Tel. 0185 74029

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 4 sea scallops
- 8 hg of filleted orata
- 4 whole potatoes
- Extra-Virgin Olive Oil Riviera Ligure DOP
- Coarse salt
- Salt
- 1 black truffle
- Black pepper in powder
- 2 lemons
- Pink pepper in grains
- 3 egg yolks
- 250 gr butter

PREPARATION

Wash the potatoes and cut them in half, skin on. Wrap them in aluminium foil with coarse salt. Put in the oven at 200° C for about 20 minutes. Lay the orate fillets in a pan with the 4 scallops, a little Extra-Virgin Olive Oil Riviera Ligure DOP and the juice of the 2 lemons. Then put in the oven at 200°C for about 15 minutes.

Prepare the hollandaise sauce, whipping in main marie, mayonnaise-style 3 egg yolks, 250 gr. of butter, 1 spoon lemon juice, salt and pepper, maintaining a steady temperature of the water and avoiding to bring it to a boil.

Once the fish is cooked, dish it up, grating some truffles on the scallops and pouring the hollandaise sauce over potatoes and orate. Garnish with pink pepper grains and some Extra-Virgin Olive Oil Riviera Ligure DOP.



Vermentino Colli di Luni DOP





Cappon Magro of fish and crustaceans

Chef: **Roberto Rollino**

Restaurant: **La Femme**

Via Cesare Battisti, 58, 18016 San Bartolomeo al Mare IM - Tel. 0183 493125

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- Rock red mullets
- Purple Oneglia Shrimps
- Octopus
- Mussels
- Clams
- Hake
- Beet
- Asparagus
- Barba del frate (agretto)
- Zucchini
- Potatoes
- Carrots, Celery
- Extra-Virgin Olive Oil Riviera Ligure DOP

PREPARATION

BASE CAPPON MAGRO: Boil the potatoes for 40 minutes, skin on, cool and peel. Prepare a celery and carrots brunoise, blanch it for 3 minutes and immediately cool it. Hand-mash the potatoes, incorporate celery and carrots. Dress with salt Extra-Virgin Olive Oil Riviera Ligure DOP and white vinegar. Store in the refrigerator.

VEGETABLES: Blanch the seasonal vegetables in salted water, cool them and store them in the refrigerator.

FISH: Scale and fillet the red mullets, clean the shrimps, cut the octopus in small pieces, open the mussels and the clams.

SAUCES: Cook the beet in oven for 2 hours, then blend it with Extra-Virgin Olive Oil Riviera Ligure DOP and salt. Prepare the traditional green sauce, blending parsley, garlic and anchovies in oil.

COMPOSITION AND PRESENTATION: Prepare the warm base of potatoes forming a parallelepiped. Alternate layers of vegetables and cook fish, dress with Extra-Virgin Olive Oil Riviera Ligure DOP, place the sauces near the base and serve.



Ormeasco di Pornassio Sciac-Trà DOP



Boned Rabbit Ligurian style

Chef: **Daria Ferrando**

Restaurant: **Palazzo Salsole**

Piazza Concezione, 1 - 17046 Sassello SV - Tel. 019 724359

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 1 boned rabbit
• (about 800/900 gr)
- 2 white onions
- Aromatic herbs (rosemary,
• thyme, garlic)
- White wine
- Pine nuts
- Patè of Taggiasche olives
- 300/400 gr potatoes
- Extra-Virgin Olive Oil Riviera
• Ligure DOP

PREPARATION

Sauté the onions in Extra-Virgin Olive Oil Riviera Ligure DOP. When brown, add the pieces of boned rabbit. Brown the rabbit. Then add salt and pepper and some white wine. Add the mix of aromatic herbs and pine nuts and cook for about one hour, adding from time to time some broth.

Halfway to the cooking time add the potatoes cut in squares. When the rabbit meat is well cooked and soft add a few teaspoons of taggiasche olive paté. Serve with fresh thyme.



Rossese di Dolceacqua DOP





Millefoglie of Seabass with hazelnuts over polenta and a potato cream with Pesto genovese of Basilico Genovese DOP

Chef: **Laura Perri**

Restaurant: **Le Perlage**

Via Luigi Mascherpa, 4 R, 16129 Genova - Tel. 010 588551

INGREDIENTS

INGREDIENTS FOR 4 PEOPLE

- 4 seabass fillets
- 100 gr polenta
- 100 gr roasted hazelnuts
- 120 gr pesto with Basilico Genovese DOP
- Extra-Virgin Olive Oil Riviera Ligure DOP
- 200 gr potatoes
- 8 spoons Extra Virgin Olive Oil Riviera Ligure DOP

PREPARATION

Prepare a polenta 2/3 cm. thick, let it harden and form 8 disks with a diameter of 7/8 cm.

Pour in a nonstick pan the Extra-Virgin Olive Oil Riviera Ligure DOP, the roasted hazelnuts, minced, and the fish fillets lightly coated with flour. Boil the potatoes, mash them, add the pesto and mix them forming a thick cream.

In the meantime grill the polenta disks.

Prepare a plate and place a disk of polenta in the middle as a base. Spread a spoonful of pesto cream and lay over it a fish fillet, lay another spoonful of pesto cream and finish the seabass millefoglie with a second disk of polenta. Garnish with the hazelnut sauce kept aside after cooking the fish fillets.



Valpolcevera DOP
Spumante Metodo Classico





Bavarese with Extra-Virgin Olive Oil Riviera Ligure DOP, lemon and Basilico Genovese DOP

Chef: **Silvia Cardelli**

Restaurant: **L'Osteria della Corte**

Via Napoli, 86, 19122 La Spezia - Tel. 0187 715210

INGREDIENTS

INGREDIENTI PER 6 PERSONE

- 6 egg yolks
- 120 gr sugar
- 500 gr milk
- 400 gr cream
- 10 gr agar agar
- 80 gr Extra-Virgin Olive Oil
Riviera Ligure DOP
- 1 lemon
- A few leaves Basilico
Genovese DOP

PREPARATION

Boil the milk, add it to the egg yolks mixed with the sugar. Bring the mix temperature to 82°C. add the agar agar, filter and let it cool.

When the dough is cold, add the semi-whipped cream, the Extra-Virgin Olive Oil Riviera Ligure DOP, the Basilico Genovese DOP julienne-cut and the lemon peel. Pour in small cups and let it cool for at least 2 hours. Serve cold with fresh fruits.



Moscato Golfo del Tigullio
Portofino DOP





The
best of
Liguria





www.enotecaregionaleliguria.it
info@enotecaregionaleliguria.it

Certified DOP and IGP Wines of Liguria

Liguria is a territory shaped in a unique way: valleys are narrow, perpendicular to the sea, flanked by steep hills overlooking the sea.

Its geographic position has made Liguria a natural harbor and a crossroad, ready to welcome cultural and commercial exchanges since the ancient times. Ligurian people have been loving grapevine and olive trees since the beginning and in the course of centuries they have been shaping their territory to host these crops, by creating the typical terracing held by dry stone walls where they find a favorable environment, favored by the mild climate, the protection of the mountains and the sea breezes.

Vines and olive trees become an integral part of the region's economic structure and follow its history. The ships leaving the port of the great marine Republic of Genoa were carrying any type of merchandises, among them the wines as fully documented in historic notary acts as well as is widely documented the export of the legendary Moscatello di Taggia wine toward Northern Europe.

In the same way as Liguria's natural beauty, colours and scents have inspired for centuries writers and poets, so the rare and precious Ligurian wines have left their footprints in culture and history, creating a lasting link wine-territory.

In the last 50 years the perseverance of a few wine makers and the strong link between man and territory have helped develop the growing of local wine varieties. With the approval of certifications, first among them that of Rossese di Dolceacqua in 1973, and the continuous quest for quality instead of quantity, have helped the growth in the number of wine companies, although they are small size makers. Moreover, many young Ligurian winemakers have started to work and have chosen this way of life, knowing that today more than ever this means preserving the territory as a cultural and environmental heritage.

Our Region has 8 DOP (Denominazione di Origine Protetta or Certified Origin Denomination) and 4 IGP (Indicazione Geografica Protetta or Certified Geographic Indication): Colli di Luni, Cinque Terre and Colline di Levante, mainly using Vermentino, Albarola, Bosco, Cilieggiolo and Sangiovese vines in the La Spezia province, Val Polcevera and Golfo del Tigullio-Portofino, using Bianchetta Genovese, Vermentino, Scimiscià, Moscato and Cilieggiolo for Genoa; Riviera Ligure di Ponente, using Pigato, Vermentino, Moscatello, Rossese and Granaccia vines in the western part (Ponente) between Savona and Imperia where we can find also 2 denominations dedicated to "red berry" vines: Rossese di Dolceacqua and Ormeasco di Pornassio, using Rossese and Ormeasco vines.

The wines of the Colli di Luni DOP, a multi-regional DOP located between Liguria and Tuscany, gets its name after the place where once was the city of Luni. They are well structured, the whites fresh but soft, the reds warm and full bodied.

The wines of the Cinque Terre DOP come from small size steep terraced vineyards with gradients up to 50%. They have good saltiness and freshness, with scents reminding the sea and lemon flowers. Much appreciated for its uniqueness is the Sciacchetrà, a

passito wine produced in limited quantities.

In the DOP Colline di Levante we can find wines with intense aromas, saltiness and with a slight almond finish.

The wines of the DOP Val Polcevera, located in the western part of the Genoa Province are distinguished by the good acidity, bright colours, delicate aromas, mostly fruity and with saltiness on the tongue.

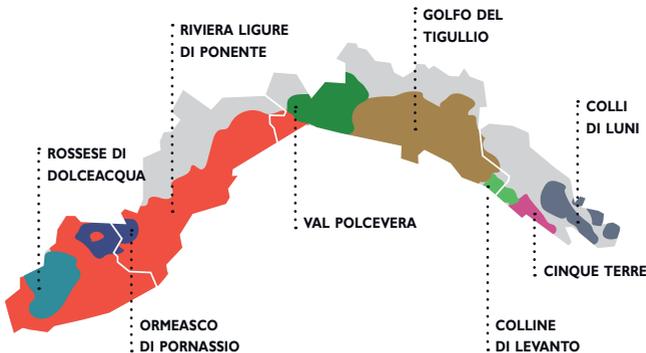
The wines produced in the Golfo del Tigullio-Portofino DOP are distinguished by low acidic level, fairly intense and bright colours, delicate but persistent aromas, harmonious taste.

The territory of the DOP Riviera Ligure di Ponente is spread among 3 provinces (Genova, Savona and Imperia). It has white wines with Mediterranean aromas and elegant, good structured reds.

The Rossese di Dolceacqua DOP wine, in the province of Imperia is refined and elegant, generously structured and with good complexity.

The wines DOP Ormeasco di Pornassio are characterized by their good acidity, bright colours, delicate aromas, harmonious and persistent taste.

DOP wines



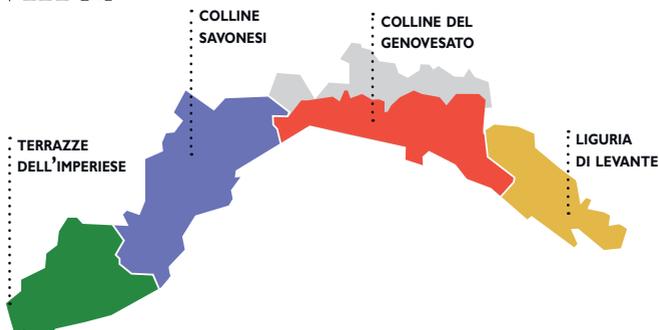
The IGPs (Indicazione geografica protetta - or Certified Geographic Indication) identify production areas wider than the DOPs, they have simpler listings of vineyards and rules and regulations, they allow to indicate on the label either the vintage and/or the vine if the wines are made with grapes coming at least 85% from the named vine. The production areas of the IGPs normally coincide with the administrative territory or with the area vineyards on the relevant province: IGP Liguria di Levante for the province of La Spezia, IGP Colline del Genovesato for the province of Genova, IGP Colline Savonesi for the province of Savona and IGP Terrazze dell'Imperiese for the province of Imperia.

In the IGP Liguria di Levante are included different types of wines: White, Red, Rosé, Passito, with the possibility of indicating the vine on the label for Malvasia Bianca lunga, Trebbiano Toscano, Canaiolo, Ciliegiolo, Merlot, Pollera Nera, Sangiovese, Sirah.

In the IGP Colline del Genovesato wines it is possible the indication of the Granaccia or Pigato vines, while in the IGP Colline Savonesi wines the specific mention of the vine is possible for the Alicante (here named Granaccia), Lumassina (also known as Buzzetto or Mataosso) vines.

For the IGP Terrazze dell'Imperiese wines the wine-making, the bottling and the aging should be done within the territories of cities and towns in the province of Imperia, with the sole exception of the historic cellars located in Savona

IGP wines





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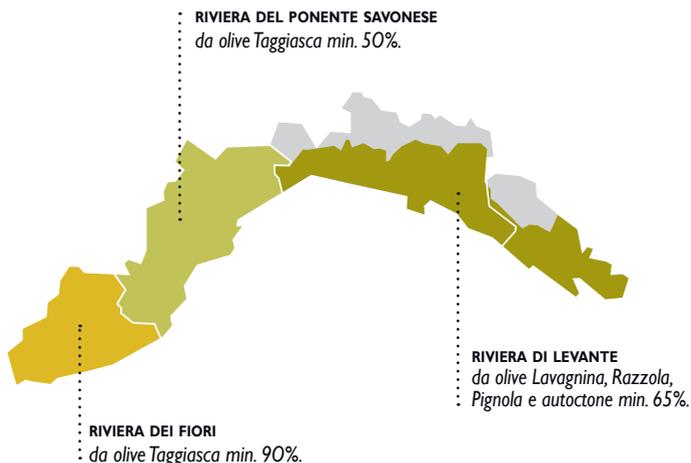
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RIVIERA LIGURE

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Extra-Virgin Olive Oil Riviera Ligure DOP

The Extra-Virgin Olive Oil Riviera Ligure DOP unifies Liguria and present itself with the well-known DOP trademark, like all the other top quality Italian and European products. Moreover the yellow collar of guarantee is very visible on the bottle's neck. Liguria's profile is somehow hugging its sea and the whole territory shaped like this brings also to the world one of the most distinctive and historical products. Ligurian oil has 3 different geographic mentions: Riviera dei Fiori, Riviera del Ponente Savonese, Riviera di Levante. 3 territories, 3 souls, 3 variations on taste, although linked by the common denominator of sweetness.

Taste varies in character going from the western part (Ponente) to the East (Levante), and that takes into account the different cultivars used, from the Taggiasca in the Ponente to the Pignola (province of Savona) to the Lavagnina, Razzola and local cultivars in the Levante. The value here is the preservation of product biodiversity, and in addition the certification and guarantee. Olive growing in Liguria has a long history and that is visible in the shaping of the territory, and the millions of cubic meters of terracing. Work is strenuous, almost heroic. This oil reflects the Ligurian "spirit", it is a versatile oil use as a base for any gastronomic preparation, Mediterranean and universal.







Basilico Genovese DOP

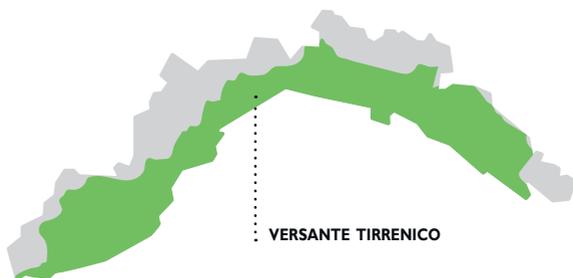
The Basilico Genovese is a prestigious product, responsible for the uniqueness and renown of pesto all over the world. Its unmistakable aroma is a true sensorial journey in the essence of Liguria and comes from a century-old tradition, historically born in Genova but encompassing all the Ligurian sea side. To preserve and guarantee all these excellent qualities the Ligurian basil producers take advantage of the Certification of Origin which protects the traditional Ligurian agriculture and allows a product of the highest quality and very typical to be in the market.

Basil is an aromatic plant whose essence is strongly influenced by the growing techniques and by the environment. It has been demonstrated that the component of essential oils is different in the basil grown in Liguria and specifically on the sea facing side of the region.

Territory, growing techniques, tradition, here is what sets the Basilico Genovese DOP apart. The Basilico Genovese DOP follows the rules set by the production guidelines and can be grown only on the Tyrrhenian facing side of Liguria. It is important to remember that the traditional way of farming this product is what has created worldwide fame of its excellent aromatic properties.

Production follows two specific lines: one for the fresh market and the other for industrial processing. To buy the Basilico Genovese DOP, look for the typical bunches, marked by the trademarks DOP. They are made of whole small plants, hand harvested one by one, with roots still on in order to preserve freshness and aroma.

The label Basilico Genovese DOP lists the producer for a totally guaranteed traceability, and is controlled through procedures approved by the Italian Ministry of Agriculture.



ASSAGGIA LA LIGURIA. LE TRE FILIERE
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Programma di sviluppo rurale 2014-2020

Fondo europeo agricolo per lo sviluppo rurale: l'Europa investe nelle zone rurali.
Misura 03.02 - Sostegno per attività di informazione e promozione dei prodotti agricoli ed agroalimentari, svolte da associazioni di produttori nel mercato interno