

The Slow Food 'Presidium' of Traditional Vignola Cherries

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Abstract

Slow Food and the 'Presidium' projects were established to safeguard and promote excellent products that may be at risk of extinction. In Italy, there are more than one hundred. The associated Slow Food movement in the area of Vignola is committed, together with growers, the Consortium of Cherry, and local authorities, to promote the creation of a Presidium of traditional Vignola cherries.

Presidi support small production quantities of excellent quality that are likely to disappear, but we must also stress that they also lead to an enhancement of the territories, the recovery of crafts and traditional processing techniques, and the saving breeds and antique varieties of vegetables and fruits.

Indeed, some varieties of cherries and Duroni historically present in Vignola run a serious risk of extinction, including the most celebrated Mora Vignola, Durone Nero I and Durone Nero II.

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