

S SoloBuono

The Figo Moro,

real food and whim

In Caneva,

the foot

of Cansiglio,

the three trees

of life "

antiquity:

vine, olive and fig.

But it is the fig tree,

Rural and

in harmony

with
the environment,
you are

expanding

for fruits

always

breakfast

peasant,

well today

specialties from

gourmet.

CANEVA: wine country?
 Sure, even wine abita always a
 Caneva, industrious and vibrant country
 Pordenone foothills, the slopes
 of
 the Friuli-Venezia Giulia
 "Caneva" means, in spoken
 veneta, "cellar" and if that were not enough
 this country to qualify as a lawyer
 the wine is his fraction
 "Fiaschetta"
 to reaffirm for the fully
 (Chardonnay, Cabernet, Merlot),
 there is excellent, there
 Bianchi excellent and Gamay
 was now relegated to the extreme
 of Italy, in the hills
 world for the quality of its wines
 whites.
 Caneva here is a good
 extra virgin olive oil, light and aromatic
 and, always, figs overtime.
 The barbarian invasions and occupations
 of foreign armies - all the old

hordes from Quadi and Marcomanni, of the Goths
 various origins, with Attila, and the Lombards
 even Hungary and Turkey and then imperial,
 French ...
 All that goes from here, along the Alpine foothills,
 robbery, plundering and killing and
 defenseless peoples have always
 found in plants of a fig
 essential aid to their
 survival, so much so that in the old
 local agrarian contracts this plant was
 frequently cited because its contribution
 feeds and has always been rather
 remarkable.
 The fig tree is widespread in an area of about
 14 square kilometers
 and in the territory of Caneva, the
 nearby town of Cordignano in
 the province of Treviso, and it is always in
 a native variety that popularly
 is called "Moro Figo, whose habitat
 ideal are the piedmont slopes.
 In this area the land is rich in
 calcium carbonate, iron and magnesium and

[www.
sapori-
italia.it](http://www.sapori-italia.it)

**Flavors
of
Italy**

No. 78/2007 **29**

enjoy a particular microclimate and
Single and cultivation of the "Moro Figo" is
found only where they coexist
features.

Fruit of these figs skin
dark (hence the "Moor"),
small and cute, and what you eat
the skin, have long been a
cheap in most towns
next, but the income that they
the past was derived entirely
marginal compared to viticulture and
cattle herds.

By a professional
Specialist interior furnishings,

damage

these

black

curved

forms.

to the

of the

my

these

the

need

app

head

them

the

to

arch.
Gianni Caneva and its
country, a consortium was created to protect
and enhancement of Figo Moro di Caneva,
currently chaired by Sandro Muton.

"The
Plan, which the Consortium is
the bollard and tireless Propellant --
to day
Moro - Gianni
Figs - Gianni
of
grower.
to things
needs its
are
throughly
chemical
industry
for
year
of
life,

consortium
to protect
in
Germany,
has been
for
preparations
the
Consortium
the beginning
ice-cream
to
it is precisely in this way, if you have made
give
us a
New seedlings of Figo and Moro
lot
this
year were transplanted well 15

30 Flavors of Italy

No. 78/2007

www.sapori-italia.it

thousand trees, which are even
replace the screws,
as required and perform better
Cheap.

"The market demand
comes from here - is in
the world. While
the price is
stable, the
expansion
of the natural
resources
is very slow,
but in
the long
run, with
the help of
mechanical
tools, the
production
of these
products, year

production
method
is very
simple;
in practice,
the
manufacturing
of these
products
is very
simple, and
the
price is
very low.
In the
case of the
Ersa, the
natural
development
of the
country,
the
price is
very low,
but the
quality
of the
products
is very
high. The
Ersa
method
is very
simple, and
the
price is
very low.

Luigi
Russolo

Above, view of
this cave, and
some of the plant
specialties to
Caneva, which
contains the
Figo
More interest in

finance
there
particular,
to refine
the

www.sapori-italia.it

**Flavors
of
Italy**

No. 78/2007 **31**