

Gastronomy

Piennolo Tomato

Piennolo Tomato is one of the most ancient and typical products of Campania agriculture, and it is even represented in the scene of the traditional Neapolitan nativity scene.

The peculiarities of the Piennolo tomato are the high consistency of the peel, the hanging strength to the peduncle, the high concentration of sugars, acids and other soluble solids that make it a long-life product without a loss of its organoleptic qualities.

The Vesuvio tomato is appreciated fresh, sold into markets in the typical form hanging "*to piennolo*", or as preserve in glass, according to an ancient Vesuvian recipe, called *a pacchetelle*, that means cut into two half pieces.

Apricot

The apricot is another product that volcanic land offer us.

One of the earliest evidence of the presence of apricot in Campania is given by Gian Battista Della Porta, a Neapolitan scientist who, in 1583, in the work "*Suae Villae Pomarium*" distinguishes two types of apricots, *bericocche* and *crisomele*.

From this ancient term derives the Neapolitan "*crisommole*", still used today to indicate the apricots of the Vesuvian area, appreciated on the market for their organoleptic characteristics, especially for flavor and sweetness, due to the high concentration of potassium present in the soil.

Lacryma Christi

The Vesuvio wine, that present three varieties red, white and rosé, is a product known and affirmed all over the world. The grapes used for its realization, grown in 15 Vesuvian countries, including Herculaneum, have an unmistakable taste.

The legend told that God recognizing in the Gulf of Naples, a piece of sky broken by Lucifer, so cried and his tears fertilized the grape used to create the Lacryma Christi vine that is awarded by the DOC quality mark since 1983.