



The Podolic breed

The Podolic race is an ancient breed of long-horned cow that descends from the *Bos primigenius* and which was introduced into Italy from the Ukrainian regions of Podolia during the barbarian invasions. Widespread in the inland areas of the South, the breed presently counts 130 thousand specimens. There are 32 thousand animals listed in the genealogical register of which 16 thou-

sand are in Basilicata. A robust, rustic breed, reared in the wild or semi-wild, it can adapt to tough environments and rough grazing like stubble, scrub and shrub. It has good fertility and a long reproductive life. Calves are born naturally in the pastures. Bred originally as a working race, it has always supplied very good milk for cheese making. As well as the milk, the meat of Podolic cows reared in the pastures is also much appreciated. The meat has been awarded the

5R breed mark. Alsia, in collaboration with Basilicata University, the Associazione Provinciale Allevatori (Provincial Breeder's Association) and the Associazione per la tutela e valorizzazione del Sistema Podoloco Lucano (Association for the Protection and Development of the Lucanian Podolic System) in Accettura (Matera Province), is studying the possibility of promoting Podolic meat through new products like salami.



Lucanian honey

Lucanian honey, certified by Ismecert, is governed by regulations that the beekeepers themselves asked for. The possibility of obtaining the Igp for Lucanian honey is now being looked into. Lucanian honey is produced in accordance with production norms in functional hives with removable honeycombs. Extracted by centrifugation, the honey does not undergo any kind of

process that would alter its characteristics or increase humidity. It is preserved by keeping its organoleptic and nutritional characteristics intact and avoiding fermentation. There are four different types: Millefiori (wild flowers), Arancio (orange blossom), Castagno (chestnut blossom) and Eucalipto (eucalyptus blossom). Millefiori has different characteristics depending on the predominating flower. Arancio is produced in the Metapontino area. It has an

intense smell which is reminiscent of the scent of orange blossom. In time it develops a more fruity aroma, similar to orange marmalade. Castagno is dark amber in colour. It has an intense flavour that is typically bitter. Its aroma is strong and persistent. Finally we have Eucalipto, with its sweet flavour and an almost liquorice aroma. The smell is unmistakable, varying from essences of dried mushrooms to hints of liquorice and caramel.