

Hello

Here we are with our first e-mail. Today we are going to introduce Italy and the region where we live. Before starting we send you some of our students' photos. We hope you like them. Next time we'll send you some more photos as well as our students' e-mail address. Bye.



Some students taking part in the etwinning project

And now...let's down to work!

ITALY

Italy is not only a country of artistic trousers and natural beauties but also a country of *Haute Cuisine* and famous wines. Italian cuisine, as well as landscape, climate and traditions, varies greatly from region to region, particularly between North and South.

Today we are going to talk about our region: Campania.

Campania is situated in the South of Italy on the Tyrrhenian Coast. Blessed by a magnificent sun and the best Mediterranean climate, it offers incomparable beauties and sites: the islands of Ischia and Capri, facing the Gulf of Naples, one of the most beautiful stretches of coastline in all Italy, with Sorrento and Positano, that are gently caressed by the sea.



The isle of Ischia



A beach at Capri



The seaport of Naples

The landscape is dominated by Vesuvius, with the excavations at Pompei sleeping in the sun at its foot. Naples is a city full of colour, movement, sound and people who, with their philosophical view of life, sing and laugh easily.



The seaport of Naples and the Vesuvius

Parthenopean gastronomy boasts a great cuisine based on Mediterranean ingredients, prestigious wines and ancient memories and rites. Campania offers simple dishes of all sorts, but mostly pasta, rich salads with buffalo milk mozzarella as their main ingredient and pizza

The Wines

Wine making has been going on in Campania since the 13th century B.C. At the beginning wines were intended for immediate pleasure and consumption; however in the last decades of the 20th century there have been a great resurgence and distinctive DOC wines. Campania has several native grapes such as **Fiano**, a grape known to the Romans as *Viti Apiana*, **Greco**, that was first introduced by the Greeks, **Coda di Volpe**, so named by Pliny after the shape of the grape cluster and Pedirosso.

The Campania region is famous for its dry white wines most of which have alcoholic strengths of 11,50%: The most important wines are **Capri Bianco**, that can be drunk very young after just one year of aging; **Solopaca**, which is slightly more alcoholic at 12% and is best drunk after 2-3 years; **Fiano di Avellino** and **Greco di Tufo**, that are considerably older: for the former aging of 1-4 years is advisable, while for the latter 1-3 years is acceptable.

The most important wine produced in the town where we live, Aversa (Caserta, in the North of Naples), is Asprinio di Aversa, which was awarded the DOC quality assurance label in 1993. The cultivation area of this wine covers 22 towns in the provinces of Caserta and Naples. It is mated with poplar trees and climbs to considerable heights, known as the "alberata aversana".



There are two main variety of this wine:



- 1) The **White Asprinio** is a straw yellow wine and an has an intense, fruity aroma, mostly lemony. It has an alcoholilc strength of 10.5%. The white Asprino has a dry, fresh taste and goes very well with fish dishes such as fried fish, seafood salads and shellfish. It is also delicious with ham and mozzarella from Aversa



- 2) The **Asprinio Spumante** is a white dry sparkling wine with a fresh taste. It can be drunk as aperitif or all through the meal. It is also appreciated with traditional dishes such as fried frogs and eels.