

NOT ONLY WINE / FAGIOLINA DEL TRASIMENO



FAGIOLINA DEL TRASIMENO



Slow Food®

PRODUCTION AREA

Vaiano - Castiglione del Lago - Lago Trasimeno

VINTAGE

2021

ALTITUDE

320mt s.l.m.

SIZE

250 gr - 500 gr

CULTIVAR

Fagiolina del Trasimeno (Vigna Unguiculata)

AVAILABLE

HARVEST AND MAKING

Fagiolina del Trasimeno (which scientific name is Vigna Unguiculata) is a legume with ancient origins, grown in Greece and Africa, it has spread into the territories of Trasimeno Lake, particularly suitable for cultivation due to the business of the Etruscans (500 b.C.). For centuries one of the main protein sources for feeding the local population, then Fagiolina was abandoned because of its complexity of cultivation and its low production. Saved from extinction thanks to fortuitous domestic crops in recent years it has been revived by continued and passionate work of some young farmers. The moist soil and the climate of these places are ideal conditions for a unique product of excellent quality. Since 2000 Fagiolina del Trasimeno was integrated in 'Presidium Slow Food' Association.

Madrevite grows a little quantity of Fagiolina del Trasimeno, running all processes rigorously by hand.

The Fagiolina in fact, is harvest manually from July to October, in the early hours of the morning and after some process of drying is marketed.

The special bean is characterized by having the seeds of various colors and veins. In some cases there is also an eye. It has a thin skin and an intense and delicate flavour.

The production area of this product is enclosed within the area of small village around Trasimeno Lake.