FERRARA - MELON

Ferrara
44.766764249999994, 11.827938995640167

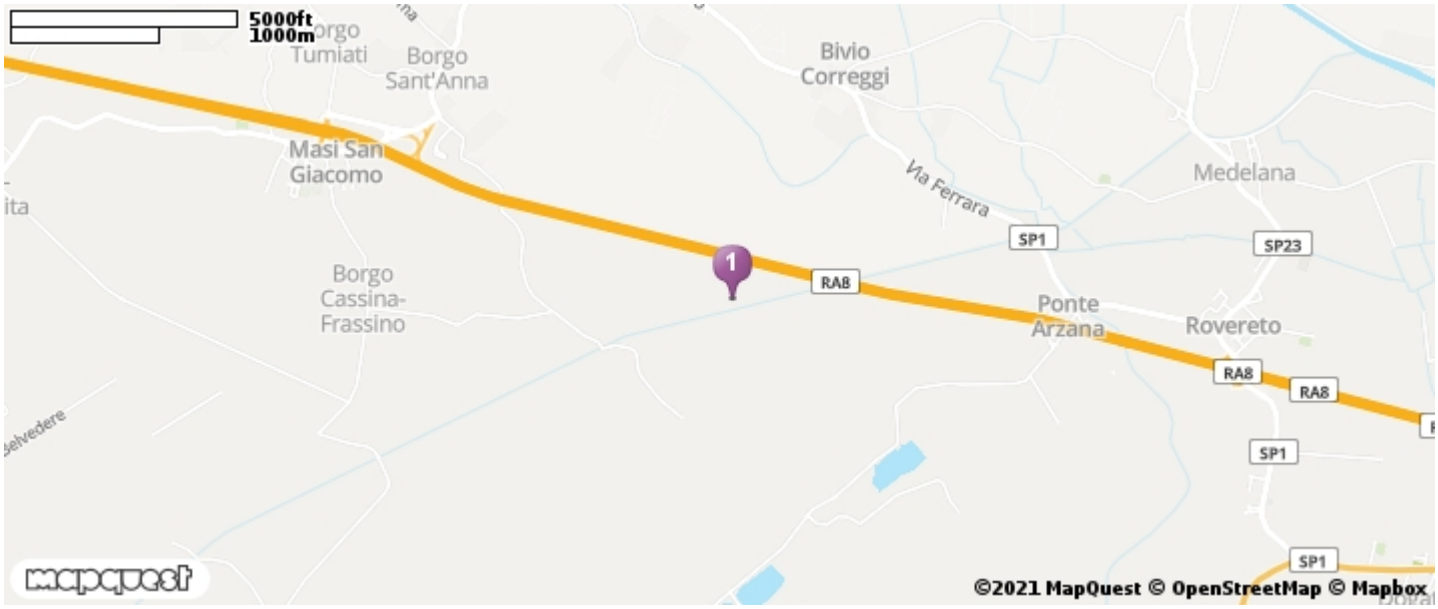
Important and qualitatively significant productions are in Bondeno, especially in the hamlets of Gavello and Zerbinate. It is characterized by a relevant content, in the most common summer varieties of orange pulp, of vitamin A, combined with a good dose of vitamin C; there are small amounts of mineral salts, excluding calcium, present in a fair amount. Almost entirely absent protids and lipids. The dominant characteristics of melon are undoubtedly the taste and content of sugar. Consumed in slices, combined with raw ham as a unique dish, or with a pinch of salt as a dessert at the end of the meal, or finally in fruit salads, with the pulp well soda fresh and a loaded orange, it represents a tasty, vitamin and refreshing food. It is awaiting IGP certification.

Overview

Country:Italy

Other senses involved

- ✔ Sight
- ✔ Smell

Accessibility / Transportation

- ✔ Highway Network-Car 1
- ✔ Intercity/Tourist Bus 1