

# FERRARA - PERA ABATE

Ferrara  
44.766764249999994, 11.827938995640167



Today it is a fruit particularly appreciated because it tastes delicate and sweet but with a caloric intake and is an excellent source of natural fibers and vitamin C. In addition to fresh consumption, the pears of Emilia Romagna, often obtained with the integrated fighting system, are used as ingredients of sweets, fruit salads and even salted dishes; it is a classic of the peasant tradition the pairing with mostly seasoned cheeses. The protected varieties are: Abbot Fetel, Cascade, Conference, Dean of the Comitium, Kaiser, Max Red Burtlett, Passa Crassana and Williams. IGP recognition in 1998.

## Overview

Country:Italy

## Other senses involved

- ✓ Sight
- ✓ Smell

## Accessibility / Transportation

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

