

OUR PRODUCTS: NATURALLY HIGH QUALITY



Inside the Gran Paradiso National Park, and in the neighbouring area (identified as Gran Paradiso Area), food&wine traditions of absolute value and quality are housed, they reflect the history, harmony and purity of a special environment like the Italian oldest protected area.

The territory quality is reflected also in the quality of its products: protecting means preserving a unique heritage made of small productions, related to the shortness of fine seasons, to the working care, in respect of traditions and environment.

With the collective Quality Label the Park certifies the producers that have chosen to make efforts in a quality improvement path both for raw materials and processing used, and in general for the environment sustainability of their activities, in line with principles and values of the protected areas.



WHERE TO FIND THE GRAN PARADISO QUALITY TRADEMARK PRODUCTS

H005ED/00A



Look for the symbol
of the Gran Paradiso Quality Trademark:
our **producers** and **restaurateurs** are waiting
to make you taste the territory typical food,
perhaps sleeping in the **cozy facilities**
and getting to know the **traditional crafts**,
all under the banner of the Gran Paradiso Quality,
that identifies products, operators and their
activities.

Discover who they are on the
Gran Paradiso National Park website.

 www.pngp.it/en/quality-trademark

 **Parco Nazionale Gran Paradiso**

 **PNGranParadiso**

with the support of



the Gran Paradiso National Park:

belongs to the
alpine protected areas Network

has been awarded the
European Diploma of Protected Areas



has obtained the EMAS
Environment Certification



Printed in 2013



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<http://www.pngp.it/en/quality-trademark>



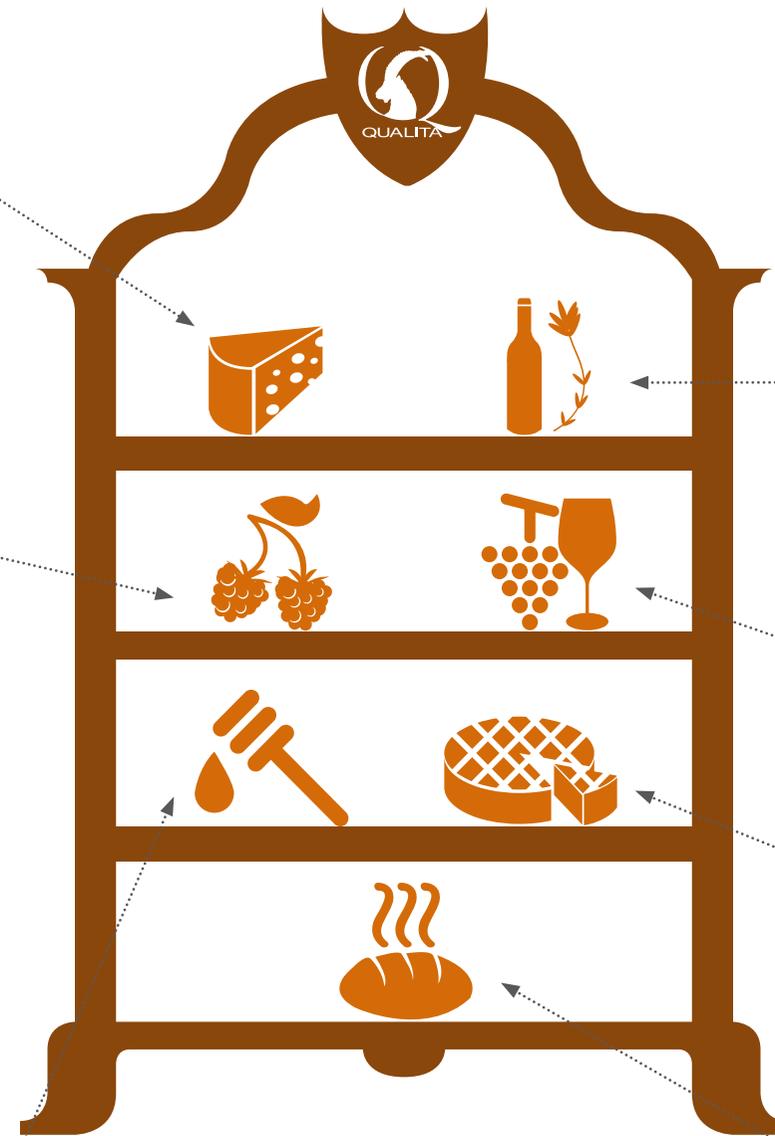
In high altitude grazing, surrounded by pastures where animals eat fragrant and aromatic herbs, tasty **cheeses** are produced especially from cow's milk and goat's milk..



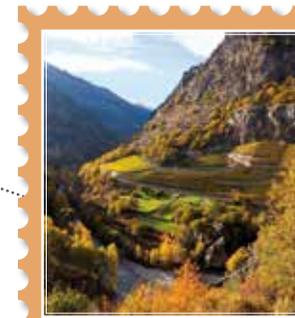
Small **fruits** such as **raspberries, currants, strawberries, blueberries** and season **vegetables**, among which the well known *mountain potato*, are some of the products that are cultivated with passion by our operators.



The wide variety of Park environments and the high biodiversity, that reflects also in the richness of plant species, offer to the bugs a wide choice of flowers from which to collect nectar: beekeepers get excellent **chestnut, rhododendron, acacia, dandelion and wildflowers honey**.



Among the territory typicalities, **genepy** as well, famous and appreciated liqueur produced through infusion and distillation of the homonymous officinal plants, cultivated on both the sides of the protected area.



The characteristic vineyards embedded among steep and sunny slopes of the Val d'Aosta side of the Park provide a precious exclusive production of **red, white and rose quality wine**.



In the craft laboratories, over time, tasty **cakes** recipes have been handed down realized with traditional ingredients, such as nuts and corn, also in the ancient variety of *Pignoletto Rosso*; among the typical food processings the **delicatessen products** are not to be missed.



Every day in the ovens traditional **bread, breadsticks and focacce** (a kind of bread) are baked, with unique scent and unmistakable perfumes, they can be accompanied by tasty **salumi** (salted meat), among which the typical and savoury *mocetta*, made of salted and matured meat.