



RELATIONS IN FARMING

from customers to co-producers



CSA

Community Supported Agriculture



RELATIONS IN FARMING

from old generation to new generation farmers



SEED SAVING

why local varieties of vegetable are relevant





RELATIONS IN FARMING

enhancing dialogue between material and immaterial culture

SCIENTIFIC APPROACH

EU funds to promote local varietes and improve cultivation conditions



GASTRONOMIC APPROACH

Slow Food presidium project





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Asti Sorì Artichoke

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The Asti Sorì Artichoke owes its name to the specific conditions in which it is cultivated: Sorì is a Piedmontese word that refers to the side of a hill exposed to the sun (the southeast-, south-, or southwest-facing slope), which is where the best vineyards are located, and which is also an ideal place to grow typical Mediterranean plants such as artichokes. This particular variety is cultivated on the hills of Asti between the Tiglione, Belbo, and Tanaro rivers. Asti Artichokes are first mentioned in the late 15th century in some of the farces written by Giovan Giorgio Allione in the local vernacular; they appear in the context of the festion d'archicioc, "artichoke festivals" held to honor guests from outside the region. In the first half of the 17th century, Asti artichokes became known throughout Piedmont and appeared in the writings of Francesco Agostino Dalla Chiesa, a bishop and historian from Saluzzo. The Asti Sori variety produces elongated, oval-shaped artichokes without spines, and with a slight depression at the tip. The bracts (the edible "leaves" of the artichoke) are closed tightly together and are of an ashy green color with purplish veins. The plants are vigorous, growing to a height of 150 centimeters and producing up to 10 flower heads.



Territory State Italy Region Piedmont Other info Categories Vegetables and vegetable preserves

NETWORK APPROACH

Italian market garden movement





facebook.com/duipuvrun instagram.com/duipuvruncostigliole info@duipuvrun.it