

The province of Rovigo is characterized by the presence of numerous companies active in the food and agriculture sector that contribute significantly to the liveliness of the economy of the area.

Relevant are the productions deriving from the transformation of seafood, fruit and vegetables.

The [fishery District of the Province of Rovigo](#), formally established by the Veneto Region in April 2003, was born as a natural evolution of a century-old vital and strong reality, in the Po Delta area.

Fishing, transformation and marketing of quality fish products are the heart of this system, in a delicate and particular environment, whose balance needs to be safeguarded and respected.

Fishing and breeding in the Po Delta offer eels, sea breams, basses, mullets.

Of great importance are the breeding of carpet-shells and mussels and the transformation of fish products to be sold as a ready-to-eat food product.

In the Province of Rovigo are present many quality agricultural productions, linked to the nature of the territory and the organoleptic characteristics of farming land.

The “**radicchio rosso di Chioggia**” (IGP product) continues to be one of the leading productions in the lower Polesine area and is divided into two types: the early harvest that is harvested from April to July and the late harvest from September to March of the next year.

The production area of the “Radicchio di Chioggia”, late type, falls within the Provinces of Venice, Padua, and Rovigo; for what concerns the Polesine, in the municipalities of Loreo, Rosolina, Porto Viro, Taglio di Po and Ariano Polesine. The “Radicchio di Chioggia”, early type, is produced within the coastal towns of Chioggia and Rosolina.

The “[Insalata di Lusia](#)”(IGP product) is on the market for 10-11 months a year, thanks to the availability of water and the characteristics of the soil, which allow the cultivation of lettuce even during the summer periods. The product is practically packaged in containers with lettuces of the same variety, produced according to a rigid specification that establishes, in

addition to the production area, the characteristics of the land, fixing specific rules as to production and packaging.

The **“Aaglio Bianco Polesano DOP”** (white garlic), an ideal ingredient to exalt the flavour of many dishes, is harvested in the period from 1st to 17th July and is ready for consumption by May of the year following the harvest, after refrigeration. The high quality of this product is due to the nature of the soil and the dry-temperate climate conditions typical of the geographic area of the Polesine.

Rice has a long story in Polesine. The first documents regarding the presence of rice fields in the Po Delta date back to a few decades after rice diffusion in the Pianura Padana , around 1450. This was a good place for growing rice, thanks to the soil characteristics and the nearness of the sea, and the Delta rice is of a higher quality and appreciated in all Northern Italy.

The typical growing area for the “Riso del Delta del Po”(IGP product) includes the municipalities of Ariano nel Polesine, Porto Viro, Taglio di Po, Portotolle, Corbola, Papozze, Rosolina and Loreo.

In the tradition of the Polesine territory are present numerous food and agriculture products whose production, preservation and aging methods have been consolidated over the time:

“Fragolino Liquor”, a strawberry alcohol infusion that smells pleasant and gives a warm sensation; the “Gallina Ermellinata of Rovigo”, the typical “Salsiccia Polesana”, the “Miela del Delta del Po”, the “Mela del Medio Adige”, the “Melone del Delta del Po”, the “ Noce dei Grandi Fiumi”, the “Radicchio bianco Variegato di Lusia”.

Among the bakery products are the so- called “Esse Adriese”, a typical dessert of Polesine; the “Pagnotta del Doge” enriched with dried figs, walnuts and honey;

the “Pane Biscotto del Veneto” and the “Ciabatta Polesana ”, a typical bread loaf made from selected wheat flours.