

EATALY



ITALIA
2025 年大阪・関西万博
EXPO 2025 OSAKA

Diamond Sponsor of Italy at Expo 2025 Osaka

At the Eataly Restaurant in the Italian Pavilion, during the Regional Weeks, each region has the opportunity to add two REGIONAL DISHES to the Menu.

The Marche Region, based on the tastes and suggestions of Diego Rossini, Head of F&B at Eataly, has chosen two proposals:

STARTER

Pizza with Black Truffle

FIRST COURSE

Maccheroncini di Campofilone PGI with Black Truffle

MAIN COURSE

Sliced Beef or Sea Bream Fillet

DESSERT

Tiramisù or Panna Cotta

WHITE AND RED WINES

Umani Ronchi Winery

Maccheroncini di Campofilone IGP

The pasta-making tradition of Campofilone (a picturesque village in Marche Region) dates back to the 1400s, according to written culinary legends, where a particular recipe refers to “extremely fine Maccheroncini”. The first documented evidence of this pasta, also called “angel hair”, dates to the Council of Trent in 1560, where it was described as “so thin it melts in the mouth.” Even Giacomo Leopardi mentions them among his 49 favorite dishes of Marche cuisine.

The name ‘Maccheroncini’ (a diminutive of ‘Maccheroni’) comes from the competition among local housewives to slice the pasta as thin as possible.

The traditional recipe involves to season it, on a wooden board that can absorb excess cooking water, with a red meat sauce of mixed meats (beef, pork and Muscovy duck).

Mr. Nello Spinosi was the first to establish an artisan workshop where the centuries-old recipe has been preserved unchanged. The dough is made with the best durum wheat flour and fresh eggs, without the addition of water. Once the dough is rolled out, it has to be cut into thin strands and left them to dry under sheets of paper.

As a result of this unique heritage, in 2013 the European Union awarded "Maccheroncini di Campofilone" the Protected Geographical Indication (PGI) designation of origin.

The Production Specification for PGI “Maccheroncini di Campofilone” explicitly names Nello Spinosi as the founder of the FIRST ARTISANAL WORKSHOP for the production of this pasta in Campofilone.

Distinctive Note

Maccheroncini di Campofilone PGI stands out for its extremely thin dough and very fine slicing, allowing for very short cooking times—just one minute in boiling water, or even directly in the sauce.



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BLACK TRUFFLE (*Tuber melanosporum* Vittadini)

The Marche Region is one of the few in Italy to boast truffles all year-round, with nine varieties spread throughout the territory from north to south. The truffle tradition is particularly rooted in the north of the region, in towns like Acqualagna, hosting major events which also attracts many tourists. But the southernmost part of the Marche Region —especially Piceno, with Roccafluvione at its center— is a genuine truffle mine, especially for black truffle.

Roccafluvione is a village rich in artistic heritage, showcased in its ancient sacred architecture, set against stunning natural scenery and a history closely linked to the black truffle. It thrives on calcareous sedimentary soils from the Mesozoic and Cenozoic eras, typical of the area. This remarkable product, harvested in the cool and chalky soils of the region, is not only a natural delicacy but also a symbol of environmental preservation and cultural richness.

In the past, truffles in Roccafluvione were even viewed as invasive, since their presence hindered the growth of traditional crops. This is due to the 'burn' effect of the black truffle (*Tuber melanosporum* Vittadini), which prevents other plants from growing nearby.

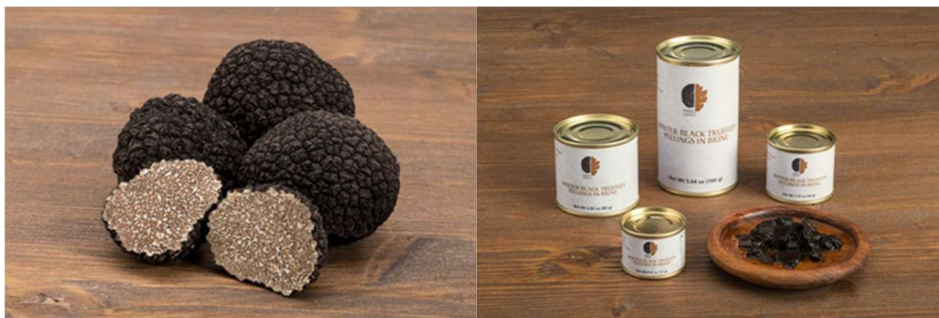
The Angelozzi family from Vallicella has been truffle hunters since the early 1800s. Giuseppe, after learning to identify productive sites, trained pigs to sniff out the truffles—first to enrich the flavor of poor rural dishes, and later, thanks to the abundance, to offer them for sale.

Trade was modest and mostly done through barter: truffles in return for basic needs—a pair of worn-out shoes so children wouldn't go barefoot, a chunk of lard to flavor simple meals, or garments in better condition than their own.

Distinctive Note

The fresh Black Truffle (*Tuber melanosporum* Vittadini) is a winter variety, maturing from December through March. It has a matte black peridium (outer skin) with shallow reddish-toned warts and a purplish-black flesh marbled with fine white veins (which turn black when sterilized).

Its intense, aromatic and fruity aroma and the strong but balanced taste make it the favorite one of many connoisseurs and have earned the nickname “sweet black truffle.”



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WINES OF MARCHE

The hills of the Marche region, which gently slope from the Apennines to the Adriatic Sea, are ideal for growing grapes rich in sugars and aromas, keys for producing high-quality wines. In Marche, vineyards cover 18,000 hectares, of which a remarkable 7,137 hectares are organically farmed. Currently, 76% of these vineyards are dedicated to producing Designation of Origin wines. Each territory within the Marche region offers a specific type of wine with particular characteristics, and all these wines are renowned worldwide for their high quality.

The region's rich viticultural diversity results in a wide range of fine wines, classified into three different types:

- 5 with Controlled and Guaranteed Designation of Origin (D.O.C.G.)
- 15 with Controlled Designation of Origin (D.O.C.)
- 1 with Typical Geographical Indication (I.G.T.)

This reflects the high standards of winemaking in the region.

The winemaking landscape is made up of hundreds of wineries that skillfully process their own grapes, forming a globally recognized excellence. This success is also due to the dedication of many small and medium-sized enterprises across the region, which have always treated quality as a key asset for competing on the international stage.

D.O.C.G. Wines

Marche's flagship wines include **Castelli di Jesi Verdicchio Riserva** and **Verdicchio di Matelica Riserva**, an autochthonous variety that expresses its best characteristics in the sunny hills of Jesi and in the Camerino sincline, with a minimum aging of 18 months, of which at least 6 in bottle.

Another standout variety is **Vernaccia di Serrapetrona** - recognized as D.O.C.G. by Decree of the Ministry of Agricultural and Forestry Policies in 2004 - a sparkling wine (dry and sweet styles) grown in Serrapetrona and parts of Belforte del Chienti and San Severino Marche.

Also noteworthy is **Conero**, a variety that originates from seven municipalities in Ancona province: Offagna, Camerano, Sirolo, Numana, and part of the municipalities of Castelfidardo and Osimo

The latest addition is the D.O.C.G. of **Offida**, a wine in perfect symbiosis with the surrounding territory and closely linked to the winemaking tradition of the Piceno area.

D.O.C. Wines

There are 15 D.O.C. wines in Marche. From 18 municipalities of the Pesaro-Urbino province comes **Bianchetto del Metauro**, a fresh and bright white, that is a prestigious ambassador of a diverse territory. Among the reds, **Lacrima di Morro d'Alba** offers a uniquely local grape, and **Rosso Conero** and **Rosso Piceno** come from the areas around Ancona and Piceno, respectively.

Other fine wines include **Verdicchio dei Castelli di Jesi**, **Verdicchio di Matelica**, **Colli Maceratesi**, **Colli Pesaresi**, **San Ginesio**, **Pergola**, **I Terreni di San Severino**, **Serrapetrona**, **Terre di Offida**, and **Esino**: these types cover the entire territory and contribute to making the Marche known as the region of good wine. Added to these is **Falerio**, linked to the rediscovery of other types such as **Passerina** and **Pecorino**.

I.G.T. Wines

Established in 1995 by a Decree of the Ministry of Agricultural Resources, the "Marche" I.G.T. designation covers the whole region, enhancing areas not included under D.O.C. classifications.

Umani Ronchi Winery

The history of Umani Ronchi began more than 60 years ago in Cupramontana, the beating heart of Classic Verdicchio, and gradually expanded to embrace other areas along the Adriatic ridge. The company was established by Massimo Bernetti and is now jointly managed with his son Michele, in a leadership model defined by harmony and shared goals. Today Massimo and Michele walk side by side, always driven by a deep belief in the importance of Human Capital. This philosophy is reflected in the meticulous care given to the vineyards, as well as in the thoughtful design of the wineries and their production processes.



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