

ECONOMIC RESOURCES OF THE AREA WHERE WE LIVE



There are a lot of job opportunities, in agriculture and industry. A lot of people work in the agriculture field. We produce oil, wine, fruit, vegetables and cherries. A typical day of an agriculture worker starts in the morning, it is hard work and takes a lot of time. Work agriculture depends on the weather and nature. You must be both an entrepreneur and a small business owner.

MELA ANNURCA

Sant'Agata de' Goti is famous for the "*annurche*" apples which are harvested in September and October. After the harvest, the apples are put on the ground to ensure that they take colour and turn red. After this phase, they are collected from the ground and stored.



The "*annurche*" apples have the IGP denomination, which means that the product gets its special features from the land

where it is grown. That makes them an important resource for the economy of the area.

OLIVE OIL



The most important production in this area is *olive oil*. Olive processing can take place in various ways:

washing, pressing, kneading, centrifugation, separation. Olives are washed and leaves removed; then they are sent to the mill, which releases an olive paste which goes



to the kneading machine; the paste is added and water is sent to the centrifuge (decanter), which separates this “*paste*” in



its three components: pomace, vegetable water and olive oil. Oil and water are sent to the separators to extract extra virgin olive oil. There are a lot of oil mills in our area, which give work to a lot of people, but unfortunately this is seasonal work. During the rest of the year, they must have another job. Actually they have, usually in agriculture sector.

PASTA



Another important production in our area is pasta.

There are many factories which have been producing pasta for centuries. For example, Garofalo pasta was first produced in 1789, and it is the best pasta you can find in our area.

There are various types of pasta:

- pastina (farfalline, lumachine, stellite..)
- long pasta (spaghetti, bucatini, linguine..)
- short pasta (fusilli, cannolicchi, ditali..)
- specialities (calamarata, cannelloni, lasagna..)



To meet the customers' needs, the firm Garofalo has started to produce whole wheat pasta. The types of pasta are the same, only the ingredients are different. The wheat we use in our factories come from nearby regions.