




Terra Madre

Directed by: Annamaria Gallone

Produced by: Kenzi / Slow Food Foundation for Biodiversity

Duration: 6x26'

Versions:  

Format: SD

The “Terra Madre” documentaries narrate food in its production, processing, distribution and promotion. Each episode introduces us to one of the 270 presidia, which Slow Food has established around the world, discussing respect for the earth’s resources, the environment, the biodiversity, the producers’ rights and the health and pleasure of the consumers. The protagonists of the documentaries are gastronomic delicacies, endangered species, natural wonders and over all, the people connected with these products and their memory through their commitment and their passion.



- Episodes:**
- Manrique and the odyssey of coffee (Guatemala)
 - Olga, Paprika and the curly piglet (Hungary)
 - Bitto, the everlasting cheese (Italy)
 - Stories of eels, water and fire (Italy)
 - Stories of farms and cows in the Gargano (Italy)
 - The black, the woods and people from the Nebrodi Mountains (Italy)

Episodes



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lungotevere delle navi 19 - 00196 roma - italy
ph: +39.06.3215114 - fax: +39.0664520220 - mail: info@sdcinematografica.it



Manrique and the odyssey of coffee (Guatemala)

Annamaria Gallone

Coffee and contradictions abound in Huehuetenango, in Guatemala, a subtropical paradise and living hell for those cultivators enduring the damages caused by civil war, impoverished conditions and the insensitivity of the global market. Manrique Lopez Castillo, young leader of the producers, takes us through the ways in which 8 cooperatives with the help of Slow Food are working for change.



Olga, Paprika and the curly piglet (Hungary)

Annamaria Gallone

Olga Rendek heads the group of eleven Mangalica pig farmers from the Hungarian Slow Food Presidium in preserving their time-old manifesto of love for the land, nature and genuine traditions. The rural landscape around them is adjusting to life and regulations in the EU, as Hungary deals with its communism leftovers.



Bitto, the everlasting cheese (Italy)

Annamaria Gallone

It's milking time and as the cheesemakers in the valleys of Albaredo and Gerola in the province of Sondrio know, that means Bitto: a traditional cheese made out of love, dedication and a piece of Alpine turf, the only one that is universally recognized for its capacity to age for ten years.



Stories of eels, water and fire (Italy)

Annamaria Gallone

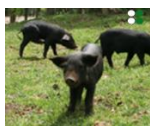
The eel, embarking upon a lifelong adventure, swims up stream to the Sargassi Sea to reproduce, ending its life cycle in the waters of the Comacchio Valleys, a delicate ecosystem framed by the Po and Reno rivers and the Adriatic Sea. The Slow Food Presidium and the Delta del Po Regional Park of Emilia-Romagna have brought back the secular tradition of marinating the eels. No longer in risk of extinction, the eels can now be processed according to the most traditional technique.



Stories of farms and cows in the Gargano (Italy)

Annamaria Gallone

Although you might expect bats, hanging from the cave walls in the Gargano you will instead find Caciocavallo Podolico, a mature cheese produced from the milk of the Podolico heritage cow breed, now on the brink of extinction. Also home to the fading Gargano goat breed from which Canestrato, a slightly spicy cheese is produced, the Gargano remains a sanctuary for ancient animals and precious cheeses. The Slow Food Presidia are working to protect these indigenous breeds and to promote the savory cheeses produced from their milk.



The black, the woods and people from the Nebrodi Mountains (Italy)

Annamaria Gallone

Walking through the beautiful forests of the Sicilian Nebrodi Mountains you might come across what appears to be a herd of small wild boars, but in reality, they are Nebrodi black pigs, a breed that is diminishing in numbers and with it, meat of extremely high quality. The Slow Food presidium is working to reunite breeders with the old processing methods in order to preserve not only this indigenous breed, but also all the products obtained from this pig.



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