

## The white gold of Cervia

Directed by: Paolo Sodi

Produced by: SD Cinematografica

**Duration**: 25 Min.

Versions: II
Format: UHD

The history of Cervia is inextricably linked to salt. Salt is life, the white gold of our civilization since the most remote centuries. Cervia is the northernmost salt pan in Italy and covers approximately 827 hectares. Using expert workers, we then go through the various stages of processing, from "cavadura" to washing, after which the product is ready to be sold on the market: the sweet salt of Cervia. The techniques used are the artisan ones, following a solid tradition that has its roots in the past and which, using modern support machinery, guarantees the constant excellence of the product. The basins are also immersed in a vast natural area protected by the Emilia Romagna region, in which we dive to enjoy the varied ecosystem that the Parco della Salina di Cervia Society undertakes daily to preserve.







