



# Stories of farms and cows in the Gargano (Italy)

**Directed by:** Annamaria Gallone

**Produced by:** Kenzi / Slow Food Foundation for Biodiversity

**Duration:** 26'

**Versions:**  

**Format:** SD

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.



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