

REINTRODUCTION OF RYE AND WHEAT IN ANTRONA VALLEY BY VARIETAL COMPARISON: THE SOCIAAALP PROJECT

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In the frame of the SOCIAAALP (Reti Sociali per Agroambienti Alpini) project granted by CARIPLO foundation we reintroduced rye and wheat in Antrona Valley (Piemonte) with the aim to

resume the historic rye bread production chain that had been abandoned several years ago. Rye bread is a type of bread made with different proportions of rye/wheat flour. Rye bread was considered a staple through the middle ages and in mountain areas the use of rye bread was a tradition until the beginning of the second half of the last century when it was abandoned following the depopulation of the mountain areas. In recent years, a renewed interest in this product has been growing due to the nutritional properties of rye flour. In this project, we selected in randomized block designs the best rye and wheat varieties for the Antrona valley terraced environment. We also carried out nutritional analysis on flour collected for each varieties.

Adaptation to climate change is a very difficult breeding goal because of its complexity, its location specificity and unpredictability. However, one possible solution in small scale is based on dynamic use of agrobiodiversity in agriculture through the cultivation of evolutionary populations. In fact in this project we used pure line, mixed and populations. In this work we will show the results obtained in last two years of trials.