



SCARICATE L'APP QR
READER SUL VOSTRO
SMARTPHONE PER PO-
TER LEGGERE LA RICET-
TA DELLA FOCACCIA CON
LE CIPOLLE ROSSE DI
BREME



Progetto CLIL 2.0

Colours in Lomellina's Products

CLASSI: 2[^] B e 2[^] H IC Mortara
Scuola Sec. 1^o grado Josti-Travelli

Insegnanti: Cassis - Gatti - Mantelli

CIP LLA ROSSA

Benvenuti a Breme, grazie per
la visita e... PASSAPAROLA!

Welcome to Breme, thank's for
the visit and... WORD OF
MOUTH!





HISTORY

THE HISTORY OF THE RED ONION OF BREME BEGAN IN 906 B.C. WHEN THE MONKS OF NOVELASCA ABBEY, RUNNING AWAY FROM THE ATTACK BY THE SARACENS, STOPPED IN BREME, FINDING THAT THE SURROUNDING GROUND WAS SUITABLE THE CULTIVATION OF THIS PRODUCT.

PRODUCTION

THE PRODUCTION OF ONIONS IS THE SAME AS. IN AUGUST THE SEEDS TO ARE PUT SFROUT AND THEN SEEDED IN CASSETTES AND WHEN THE PLANT REACHES 25CM, PUT IN THE CAMP. THE HARVES, IN MIND- JUNE, IS CARRIED OUT MANUALLY.



Sagra cipolla - 2° Annata di pizza - Brema 19

THE FESTIVAL

IN 1982 THE MEMBERS OF THE "POLISPORTIVA" CREATED THE ONION FESTIVAL WITH SPONSORSHIP OF THE MUNICIPALITY, IT IS HOLDON THE SECOND SUNDAY OF JUNE.

AT BREME THE FESTIVAL OF RED ONION, TAKES PLACE IN TWO DAYS THE 50% OF PRODUCTION IS CONSUMED MEALS WITH THE RED ONION ARE EATING: FROM PIZZA TO ONION SOUP.