

Sapa

Rosora has the merit of having brought to the present day a typical product of the culinary traditions of our region and which draws its origins from the peasant recipes: the Sapa.

The Sapa is a syrup of grape obtained from the must, of white or red grapes, and it is also known as "cooked must." The must is placed in a copper pot with walnuts: the walnuts, turning in the slow boiling, help the must to not stick to the bottom of the container. The result is a very sweet sauce, which can be described as the "peasant sugar."

Verdicchio

Rosora is one of the Castles of the ancient countryside of Jesi, where the production of Verdicchio wine is traditional. From the castle you can admire the vines, which are for the most part managed by family businesses.