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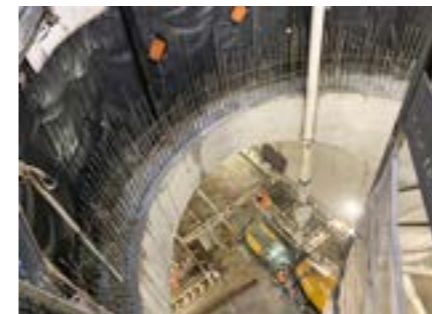
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Why read this article?

To discover how a family tradition has quenched our thirst for a century. To get to know those who have chosen Mesolcina over Germany, for love and passion.

➔ #lafiorenzana #gazosas



# Effervescence moesana

Soundtrack



# History of the gazosa

The history of gazosa in Grono began in 1921, when Francesco Tonna, known as Cècch, transferred the production of seltzer there from Mesocco; the latter disappeared over the years, while the production of gazosa became more and more established. From the cart with which Cècch travelled the roads of Mesolcina to serve the grotti with his drinks, time passed, and the activity developed with Mario Ponzio, who married Francesco's daughter, Matilde Tonna, and then with their son Orlando and grandson Fabrizio.

Four generations that would soon be joined by a fifth: Ivan, son of Fabrizio, feels the call of tradition having written his thesis for maturity right on the gazosa La Fiorenzana, which contains anecdotes about the production of a hundred years ago. Ivan writes: "The operation of the Seltz machine was as simple as it was dangerous.

The bottle was turned upside down inside the machine. By weighing the bottle and pressing the pedal at the bottom, the spout of the bottle opened, allowing water and carbon dioxide to enter at a great pressure of 6.5 atmospheres. Filling, due to the enormous pressure, was divided into two

stages as it was impossible to fill the bottle at once. Therefore, first the first two thirds of the bottle were filled, then the excess air was let out through a small channel, allowing the bottle to be filled to the remaining third. The greatest danger was due to the pressure exerted on the bottle, which, despite its great thickness, was still in danger of exploding.

To overcome this problem, a container was constructed to wrap around the bottle when it was being filled."

## The symbol

The Fiorenzana takes its name from the tower of the same name that stands behind the Ponzio-Tonna factory. It is the oldest building in Grono and dates back to 1286; in the 14th century it was owned by the de Sacco family, at that time the lords of Mesolcina. Currently owned by the Museo Moesano, it was restored at the end of the 20th century, can be visited from April to October and is often the ideal setting for art exhibitions.



## If nine is not enough

Over the years, the production of gazosa flavours has increased. The initial lemon and mandarin flavours have been joined over time by bitter and sweet orangeade, chinotto, grapefruit, blueberry, bergamot and raspberry. In the next few months, another may be added. Peter Pfisterer explains: "To mark our 100th anniversary, we would like to include a new flavour in our production. We are carrying out tests to find the best solution, both in terms of quality and feedback from the public."

At present, production can reach around 20,000 bottles a day, with the peak being during peak demand periods such as summer. The gazosas are made using: water from the Grono spring, sugar, carbon dioxide and natural flavourings and in some cases pulp, to suit the desired taste. We use guaranteed, controlled raw materials," says Peter Pfisterer, "and we are one of the few producers of gazosas that use a pasteurisation process to ensure that the product is perfectly preserved."



