

# SUD.

---

DISCOVERING BEAUTY IN SOUTH ITALY



ISSUE ONE

MODICA +  
CIOCCOLATERIA BONAJUTO

---

AZTEC BAROQUE

SICILIA



Among the baroque towns of South-East Sicily, the one that stands out the most for its historical and artistic heritage is unquestionably Modica. A UNESCO World heritage site since 2002, it encloses in its old city center the classic charm of baroque: noble palaces whose structure and mascarons date back to the 18th century, bakeries and a hundred churches, the most famous of which is St. Giorgio's Dome. The church is located in a fascinating location between the high part of town and the vale; with its presence, it seems to provide a sense of order to the irregular planes that are the distinctive feature of Modica.

Apart from being renowned for its artistic heritage, Modica is known for its famous chocolate, whose origin dates back to the Spanish domination of the XVI Century. The Spaniards, having learnt the art of making chocolate from the Aztecs in Central and Latin America, imported cocoa and the techniques of 'cold working'.

Today, Modica represents a pillar of chocolate production. Modican chocolate, famous for its grainy texture due to the processing of chocolate at low temperatures and for its flavor, that preserves the original aroma of cocoa, is today one of the most loved chocolates in the world. Among the chocolate shops of Modica, the one that without doubt is the most appreciated is l'Antica Dolceria Bonajuto. For more than one century, Bonajuto has made chocolate following the old traditions, offering every time new flavors and combinations with a strong connection with the territory. Among its most known products, you will find an original rediscovery of typical recipes of Sicilian cuisine as the cannoli, nougat and candied orange peel.







Art and past, narrow  
roads, views, sugar,  
history and chocolate.









