The grain of the miracle was known since antiquity, as Triticum ramosum we find him mentioned by Pliny in his Naturalis Historia. In the course of the nineteenth century in Europe have been widely different forms such as wheat coming from the tombs of the pharaohs. In reality they were local varieties egyptian of the epoch. In Italy was also known as "Wheat bunches", "Mazzocchio", "Andriolo" (No. Tommaseo, B. Bellini - Dictionary 1879). In the first half of the nineteenth century, texts of botany reported several synonyms to indicate a typology of wheat particular, with La Spiga branched. In a dictionary of natural sciences of the period (AA.VV., 1843), for example, reads: "Wheat of abundance (Bot) Under this name, not that under the other of wheat of the miracle and grain of Smyrna, conoscesi triticum compositum, whose spiga being ramosa has in certain form a sort of abundance (LEM.)". This note shall be drawn up by the French Leman, but at the same dictionary we also find a note of Italian Antonio Brucalassi (A.B.), philosopher, doctor and poet of Florentine area, follower of Galileo: "Wheat bunches, grain at the bunches. (Bot) triticum compositum for La Spiga ramosa, has received these names vulgar, not that the other of wheat of abundance, of wheat of the miracle of wheat small bunch and grain of the stalk. (A.B.). This confirms that this particular wheat was also known in Italy. Always in this period in the new dictionary universal and annotated agriculture of Geri, under grain of the miracle it reads: "Variety of wheat that offers a spica the size of an inch from the base of which sprout often two or three spiche and even more. When you see the pearl first time this singular variety seems that should be much more productive of other yet the fact test all the contrary its grains of a duodecimo heavier than the others are always smaller than the half and have abortions often in greater portion give little flour and their bread has little taste cultivated often for curiosity in the gardens but rarely in great Its straw is solid and can be used just to make litter" (Gera, 1840) in the Dictionary parmigiano-Italian Peschieri under the heading "Formènt" we read: "Wheat s.m. wheat. There has of different quality and conditions. For example - Formènt gross, wheat of abundance; biondèll, hard; tosèll, calvello or friendly; marzoèul, Marzuolo; matt, canine" (Peschieri, 1836). If it can be reasonably assumed that at the beginning of the nineteenth century the grain of abundance should be known and widespread in the Parma area. An article appeared on the magazine "L'Italia agricultural" in 1900 describes the grain varieties of the miracle: "The wheat of Sant'Elena and the wheat of the Miracle belong both to the group of wheat turgid or large, and botanically, the species Triticum turgidum, Lin." (Italy Agricultural, 1900). The article then lists the various synonyms that puts in relation with its ancient origin: "The wheat of the Miracle, or prongs, Smyrna, Egypt, mummies, of Abyssinia, in bunches, raccioppo, of abundance, Eldorado, was called by Linnaeus Triticum compositum and Plinio T. racemosum: then is very ancient" (Italy Agricultural, 1900). This classification tells us what can be ancient variety, seen that had been classified by Linnaeus in the eighteenth century, despite having made the mistake of considering it a species in itself (Triticum compositum), and previously by Plinio that brings us even to the Roman era. The various synonyms, then, suggests an origin North African. It then passes to the description of this grain: "Today the doctrinal designation is the most common turgidum T. V. compositum, riguardandolo, thus, a botanical variety of the type of wheat Grossi. You can sow also of Spring in the land very high nordic or. Straw has completeâ, rather short, rigid, however curved or wavy on top, not very suitable to serve from the feed. Yellow Spiga a little grayish, compact, flat, enlarged toward the base where it has several divisions, sometimes still branched; pula velvety; reste short, fine and poor; easy zipping. Grain short, rounded Gobbo, white or yellowish. The best-known form (wheat of the Miracle) has spiga red-gray slightly villosa and white bean. It is not very