

# FOOD EVENTS



There is a great deal of events all year round throughout Tuscany, but most of them are concentrated in summer and autumn.

A lot of festivals ,called “sagre” in Italian, are held in early summer and in autumn.



## FLORENCE

In **October** there are a lot of events and festivals where some of the most typical regional products, from **chestnuts** and **olives** to **wine**, are celebrated. It is olive and grape harvesting time, so **novello**(a light, fruity, red wine) and **extra virgin olive oil** are produced.



October is also **mushrooms** and **chestnuts** picking time. Tuscan hills and mountains are rich in **porcini** mushrooms, which are simply delicious when served with steaks.



## WINE AND OLIVE OIL

**Certaldo**, a town near **Florence**, is home to the **Festival of Wine and New Olive Oil** in October.



**Boccacesca** is held in **Certaldo** in the same period and celebrates the famous poet Giovanni Boccaccio. Here there are cooking lessons, pastry lessons, markets, wine tastings and educational children's workshops in the streets.



**Scandicci**, a town near **Florence**, is famous for its **Itinera, percorsi golosi sulle colline di Scandicci** - **Itinera, delicious itineraries in the hills of Scandicci**. The whole itinerary is based on stops where you can taste the most delicious local products.

Tuscany is home to **excellent wines**; most people associate Tuscan wine to **Chianti** wine but there are many other famous and prestigious varieties, such as the famous types of wine produced in **Maremma, Artimino, Montalbano, Montalcino** and **Montepulciano**.



**Chianti d'Autunno** is a festival held in **Chianti** from **September** to **December** and offers lots of outdoor and indoor activities perfect to learn more about local culture and its typical products. It offers visits to wine cellars and oil mills, guided visits, trekking excursions, market exhibitions, workshops for children and other events.



In **November** a local event called **Festa dell'olio** is held in **Vitolini**, a small town near **Vinci**, **Leonardo's** birthplace, in order to celebrate its well-known olive oil. Here you can get the chance to taste local dishes such as **ribollita** or **farro sui fagioli**, a vegetable soup with spelt and beans, cooked with traditional Tuscan recipes.





## CHESTNUTS

**Chestnuts** are typical products Tuscany is proud of. The town of **Marradi**, which has recently become a **Slow Town** , is home to **marroni chestnuts** (a type of big chestnuts).

The chestnut festival is also a great opportunity to taste local delicacies such as **ravioli**, cakes, jam, **marrons glacés** , roasted chestnuts and other traditional products.



Any dish or recipe with chestnuts is offered in Marradi every weekend. You can taste **caldarroste** or roasted chestnuts, **ballocci** (boiled chestnuts), **castagnaccio** (a Tuscan cake prepared with chestnut flour), **necci**, which are rolled chestnut pancakes with delicious fresh “ricotta” or chocolate inside, and **Monte Bianco**, a chestnut cake with whipped cream on top!





**Festival dei Sapori d'Autunno - the Tastes of Fall Festival-** is held in **Signa** ,a town near Florence ,in autumn . Here you can taste a fine selection of chestnuts, mushrooms, typical Tuscan cold cuts and cheese, wine and extra virgin olive oil.

**Biennale Enogastronomica Fiorentina** is a food festival which takes place in **Florence** in **November** .It is famous for food and wine tastings, practical demonstrations, informative meetings and itineraries based on food and wine.



It offers:

- **Piatto Tipico al Ristorante** (Typical Dish at the Restaurant) ,which is a unique occasion to taste old traditional recipes,
- **Gelato della Biennale** (Biennale Ice Cream), where some of the best ice cream makers creates new ice cream flavours.



It is a food fair you shouldn't absolutely miss out!



## PISA

**The National White Truffle Exhibition** is held in **San Miniato** every year in the month of **November**. It is a market which attracts thousands of Italian and foreign visitors.

It transforms the city into a huge open-air tasting workshop. All the squares have their own markets where truffles and other typical flavours of San Miniato hills are offered together with specialities from other Italian cities.



The white truffle of San Miniato is known as the "Food of Kings" and it populates the tables of the best restaurants in the world. The white truffle found in San Miniato Hills is the "Tuber Magnatum Pico" and is the most valuable type of truffle.

It is very expensive, because it is found in moderate quantities in particular periods of the year.

It can be found only for three months: in October, November and December.

Other truffle exhibitions are held in **Volterra**, **La Serra (the International Market and Fair of the White Truffle)**, **Corrazzano**, **Balconivisi** and **San Miniato Basso** from **September** to **November**.

Here you can taste all kinds of truffle dishes , such as **crostini al tartufo**, **tagliolini al tartufo** , **risotto** or **polenta al tartufo**, omelettes with truffles, cakes with truffles but also a large variety of typical Tuscan dishes such as sausages , boiled beans with the new olive oil, **fettunta** (baked bread with oil and salt), **minestra di pane**,...



La **Notte Nera** is held in San Miniato in **June**. Here you can taste a large variety of black truffle dishes and local wine. A great deal of restaurants and stalls located in the main squares and streets of San Miniato sell black truffles and other typical local products together with specialities from other Tuscan cities.

The **Slow Food** Association organizes a market called **Il Mercatale**, where people can buy local agricultural products. There are music and drama performances, cooking lessons, wine and food tastings and practical demonstrations.



**Dolcemente...** is held in **Pisa** in **October** to celebrate the Italian art of pastry-making and haute pâtisserie.



**The Festival of Porcino and Chianina** (a variety of beef meat produced in Val di Chiana) is held in **Castelfranco di Sotto**, near Pisa, from **September to October**.



## SAGRE (FESTIVALS)

In spring ,summer and autumn there are lots of festivals ,called “**sagre**“in Italian ,where you can taste **good local food**, drink good **wine**, enjoy **music** and other **kinds of performances** or just spend a nice day with friends. Here you can taste the products which give the name to the festival but also other typical Tuscan products.



**Sagra del tordo (Yolk festival)** is a famous festival held in **Montalcino (Siena)** .

Over 50 years ago the city of Montalcino started the famous Sagra del Tordo, which is held in **October**.

There are parades in Medieval costumes, traditional folk dancing and an exciting archery tournament between the quarters of Montalcino.

There are also lots of stands and local restaurants where you can taste grilled ribs or yolks, sausages and porcini mushrooms , **lampredotto**, **pinci** or **gnocchi** or **pappardelle** with wild hare sauce and you can drink a large quantity of wine such as **Brunello** and **Rosso di Montalcino**,**Sant’Antimo** DOC, **Moscadello**, **Moscato** and **Grappa di Montalcino**.



Some of the most famous “sagre”(festivals) are:

- **Sagra del Cinghiale** (wild boar festival) - Certaldo (Florence).
- **Sagra del Tortello** (“ravioli” festival) - Scarperia (Florence).
- **Sagra del Baccello** (pod festival) - La Serra, San Miniato (Pisa).
- **Sagra della Porchetta** (roast pork festival) - Valenza (Massa).
- **Sagra della Chiocciola** (snail festival) - San Miniato (Pisa)
- **Pinocchio Ciok** (chocolate festival)- San Miniato (Pisa)
- **Sagra della Patata Fritta** (French fries festival) – Santa Maria a Monte (Pisa)
- **Sagra della Ciliegia** (cherry festival)-Lari(Pisa)
- **Sagra del Cunigliolo Fritto** (fried rabbit festival)-La Serra -(Pisa)



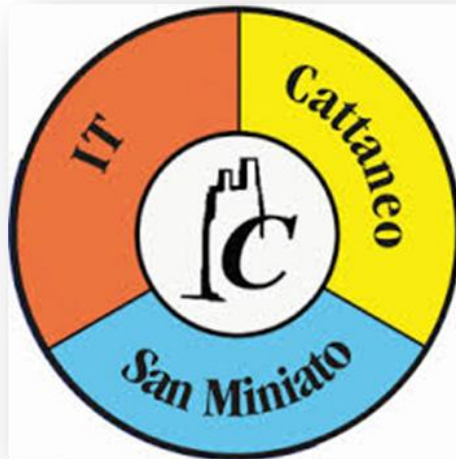
Sagra del  
Cunigliolo fritto





*Truffle*   *in the heart of*  
*Tuscany*





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