

Siena for foodies:

local produce and food fairs

The Siena area is a land of soft valleys that have made Tuscany famous worldwide with their wines and food products. It is home to all the villages and land within the “Siena Province” political boundaries. In this guide you’ll find some tips about the best local produce and food fairs along Siena’s wine and food routes.



A

SIENA SWEET SIENA

Panforte is a traditional Christmas sweet, low and compact, and made from honey, nuts, almonds, hazelnuts, spices and candied fruit. **Cavallucci** and **Ricciarelli** are two delicious local biscuits. Cavallucci have a soft texture and contain nuts and spices, while Ricciarelli are made with almond flour and are covered with vanilla icing sugar. If you are in the Siena area around All Saints’ day, you will find almost everywhere a cake called “Pan co’ Santi”, a fluffy sweet bread flavoured with walnuts and raisins. Another delicious dessert that you must taste is the Tuscan pine nuts cake or Pinolata senese.

B

AROUND THE MERSE VALLEY

The Merse Valley is an oasis of silent forests full of historical and artistic treasures in the southern part of the Siena Province. Here you can find delicious Pecorino cheese. Mushrooms grow in the woods, which are dense in oak and chestnut trees. The best local wine is Chianti Colli Senesi and a very important Tuscan PDO product is made in this valley: “Terre di Siena” extra-virgin olive oil.

C

SAN GIMIGNANO AND SURROUNDINGS

One of the most scenic routes for wine tourists is the road of the Vernaccia di San Gimignano, which combines a spectacular landscape and one of the greatest white wines in the world. **San Gimignano Vernaccia** was the first wine (1966) to be awarded with the DOC classification (Appellation of Controlled Origin). As you wander down the Wine Road of Vernaccia di San Gimignano, be sure to notice the area’s lovely fields, cultivated with *Savitus Crocus*, also known as DOP saffron. The saffron of San Gimignano is extremely pure and it’s cultivated according to organic methods.

D

MONTEPULCIANO AND ITS WINE ROAD

Montepulciano is located in the south of the Siena province between Valdichiana and Val d’Orcia surrounded by olive groves and vineyards.

E

ON THE CHIANTI CLASSICO ROAD

The Chianti Classico territory with its hilly countryside lies in the very heart of Tuscany between Siena and Florence. **Chianti Classico DOCG** red wine, **Chianti DOP extra-virgin olive oil** and **Vinsanto del Chianti Classico DOC** are made here. The meat is among the world’s best: here you can find the very tender Chianina beef and flavorful cold cuts like Tuscan ham, sopressata, buristo (sweet blood pudding) and finocchiona (salami seasoned with fennel seeds). The native pig breed, **Cinta Senese**, is highly prized, the only one to survive extinction and now regarded as one of the finest species. A very special “Chianti Tuna” is made in this countryside: an incredible soft pork meat cooked for many hours in white wine and vegetables, then stored like tuna, in a jar covered with olive oil and laurel.

F

AMAZING VAL D’ORCIA

In 2004, UNESCO included the Val d’Orcia on its list of World Cultural Landscapes, the first rural area to be honored with this award. This unique countryside between Siena and Grosseto was created by generations of people who cultivated the land. The Val d’Orcia is the land of the famous **Brunello di Montalcino DOCG** and the **Orcia DOC wine**. Pienza is considered the “capital” of **Pecorino cheese** because the little town is situated in the middle of a clayey area, where sheep pastures are characterized by a series of aromatic herbs that make the milk particularly tasty and aromatic. Among the best local dishes you must taste Pici and the Mount Amiata mushroom soup.



ENJOY THE BEST **FOOD FESTIVAL**

- G** **Pici pasta feast** (Sagra dei Pici) in Celle sul Rigo, the last Sunday of May.
- H** **Game fair** (Sagra del Tordo) in Montalcino, the last Sunday of October.
- I** **Raviolo feast** (Sagra del Raviolo) in Contignano (Radicofani), in August.
- J** **Crouton feast** (Sagra del Crostino) in Castiglione d'Orcia, in August
- K** **Marzuolo truffle fair** (Sagra del Tartufo Marzuolo) in San Giovanni d'Asso, in March.
- L** **Olive oil feast** (Sagra dell'Olio) in San Quirico d'Orcia, in December.
- M** **Chestnut fair** (Sagra del Marrone) in Campiglia d'Orcia (Castiglione d'Orcia), the last week of October
- N** **Crastatone chestnut festival** (Sagra della Castagna) in Piancastagnaio on November 1st (and the weekend nearest)
- O** **Mushroom and chestnut fair** (Sagra del Fungo e della Castagna) in Vivo d'Orcia (Castiglione d'Orcia), the second and third weekend of October



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