

# FOOD AND WINE EVENTS IN ITALY

## SPRING & SUMMER 2018

2018 is the Year of Italian food and wine – follow us on social media channels at #ItalyforFoodies and let's celebrate our great culinary heritage!

During Spring and Summer Italy abounds with food and wine festivals, fairs, celebrations, here is a selection of some of the major ones:

### FRITTO MISTO in Ascoli Piceno, Le Marche

21 April – 1 May 2018

[www.frittomistoallitaliana.it](http://www.frittomistoallitaliana.it)



This event celebrates all things “fried” and typically regional such as: Marche’s “olive ascolane” (giant green olives filled with meat and deep fried), Sicily’s “arancini” (rice balls filled with meats or peas), Neapolitan “cannoli” (sweet conical cakes filled with ricotta), “frittura di pesce” (lightly fried mixed fish) and much more. A truly mouthwatering offering.

### SAGRA DEL PESCE, in Liguria

12-13 May 2018

Camogli (Genoa)

[www.camogliturismo.it](http://www.camogliturismo.it)

In the natural, picturesque, and exclusive setting of the small square of the port, the largest frying pan in the world will fry fish for guests and tourists alike, during the most typical Ligurian feast: the Sagra del Pesce. Born in 1952, this classical festival is linked to the centuries-old festival of San Fortunato, patron of the fishermen. The religious celebration takes place on the evening of its eve with bonfires: the people of Camogli, from the two districts of Porto and Pinetto, build proper, large scale sculptures, using waste material; they challenge one another in terms of creativity and beauty, on the two sides of the beach.

### PRIMAVERA DEL PROSECCO, Prosecco’s Spring in Treviso and surrounding areas

Now on , until June 2018

Treviso, Valdobbiadene, Conegliano, Cartizze

[www.primaveradelprosecco.it](http://www.primaveradelprosecco.it)



This exciting annual event takes place in the heart of the Prosecco wine area and will lead the visitors in a journey of discovery of all aspects of this delicious wine production process. Special packages are on offer which would include stay in hotels, agriturismi and B&Bs of the area, restaurants and visit to wineries. Special events such as shows, exhibitions and visits to historic villas of the area have also been organized.

### A NIVARATA, Sicilian granita festival

Acireale, Sicily

25-27 May 2018

[www.nivarata.it](http://www.nivarata.it)

Three days dedicated to Sicilian ice cream as well as to the promotion of Sicilian top agricultural and food sector and natural ingredients. Nivarata is a great line-up of events: conferences, live food shows, workshops, handicraft, panel discussions, exhibitions, art displays and special guests. Acireale will host master gelato makers and food professionals coming from all across Italy and even from Great Britain. A real feast of tastes devoted to Sicily.

## **STRAWBERRY FESTIVAL IN NEMI**

Nemi, Rome

1-2-3 June 2018

<http://www.visitnemi.it/ita/sagra-delle-fragole>



Nemi is quaint medieval town of the Castelli Romani, 20 Km south of Rome perched on a hill overlooking the small volcanic lake of Nemi. It is famous for its wild strawberries, small, sweet and with a distinctive flavour. Every year since 1922 Nemi hosts the Sagra della Fragola (strawberry festival) when women dressed in the typical rustic costume sell and offer the visitors the precious fruit served in many imaginative ways, with fresh cream or ice-cream, in pancakes, in milk-shakes and liqueurs and you can also buy a piece of jewelry in the form of a strawberry pendant made by hand by the local goldsmiths.

## **INYCON Wine Festival in Menfi**

22-24 June 2018

Menfi, near Agrigento in Sicily

<http://www.inyconmenfi.com/it/programma/>

Inycon is the oldest wine festival in Sicily. This weekend in June you can participate to wine tastings, wine exhibitions and workshops, music events, cooking shows and taste delicious Sicilian food in the historic town of Menfi near Agrigento.

## **ARIA DI FESTA, SAN DANIELE HAM FAIR in Friuli Venezia Giulia**

22 - 24 June 2018

San Daniele del Friuli

[www.ariadifesta.it](http://www.ariadifesta.it)



Two days full of tasting experiences, music, events and performances in San Daniele del Friuli, during which you can discover this magical place with its unique prosciutto and superb wines.

## **FESTA ARTUSIANA - ARTUSI'S CELEBRATION**

Forlimpopoli/Forli-Cesena

23 June – 1 July 2018

[www.festartusiana.it](http://www.festartusiana.it)

The desire to seek out new tastes is created in Forlimpopoli – the hometown of 'the father of Italian cuisine' Pellegrino Artusi - every second-last Saturday of June for nine consecutive days during the Artusi Celebration. The programme is vast and gives visitors the opportunity to explore their own palates, or to dare trying an unknown dish. The festival features workshops, tastings and talks on food culture. However, the festival is not just about eating – it is also a time to reflect upon the cultural, social and economic role of food in the company of scholars, enthusiasts and academics.

## **STRAGUSTO, STREET FOOD FESTIVAL**

Trapani, Sicily

25-29 July 2018

<http://www.stragusto.it/en/>



A festival of street food that shines the light of the old markets, a concentration of flavours, smells, colours, voices, each year, overwhelms the old town of Trapani.

This and much more is Stragusto, the event celebrating the street food of the Mediterranean, held in the Fish Market square,

strikingly beautiful and unique. Many are the specialties that characterize the gourmet itinerary of the event: panelle, arancine, sfincioni, rascadura, focacce, panini cà meusa, dolci, typical trapanese food and more.

### **FESTIVAL DEL BRODETTO AND FISH SOUP**

Fano, Marche

5-8 July 2018

<http://www.festivalbrodetto.it/>



For fish lovers the Festival of “brodetto” and fish soups is a not-to-be-missed event, where in an "International Competition of Brodetto”, well known chefs from all over Italy and abroad will discuss about culinary themes and in particular special recipes for fish stews and soups. This all happens in the city of Fano (ancient and noble Fanum Fortunae), an enchanting seaside resort and a marina, with an old town center rich in art of different eras: Roman, Medieval, Renaissance and Baroque.

### **CALICI DI STELLE**

Every region in Italy, various locations

4-12 August 2018

<http://www.movimentoturismovino.it/it/eventi/3/calici-di-stelle/>

This event, organized by the Movimento Turismo del Vino is their most important summer event and is held between 3 and 14 August and on the night between 9 and 10 August under the shooting stars in the most beautiful wine-producing locations in Italy. Wine tastings are organized by sommeliers' associations of the region to inform and help the visitors to appreciate the local wines.

### **MANGIALONGA, WALKING AND FOOD IN PIEDMONT**

La Morra, Langhe area

26 August 2018

[www.mangialonga.it](http://www.mangialonga.it)



A festival not to be missed! Mangialonga is a non-competitive walk in the wonderful hills and vineyards of La Morra, in the renowned wine producing area of the Langhe in Piedmont. The Mangialonga is a festive and gourmet appointment to join friends and taste the typical products of the Langhe and prestige wines. The 4km trail crosses beautiful landscapes which combine with local culinary delicacies to make it a unique event with people coming from all over the world .

### **DOUJA D'OR WINE FAIR IN ASTI**

Asti, Piedmont

7-16 September 2018

[www.doujador.it](http://www.doujador.it)

Food and Wine Fair in the lovely Piedmont town of Asti, famous for its “spumante” wine, offers a rich calendar of events, tastings and cultural shows

### **PARMA HAM FESTIVAL**

Parma, Langhirano and all the towns of Parma ham production area.

31 August - 09 September 2018

[www.festivaldelprosciuttodiparma.com](http://www.festivaldelprosciuttodiparma.com)



Festival del Prosciutto di Parma, the festival of that well known ham is held in the city with the same name. Each year this annual celebration brings over 100,000 visitors to the area, who then

indulge in consuming more than 1,000 different types of ham. One of the main attractions of the festival is the “Open Doors” tradition of the ham factories, which offers visitors a unique chance to discover that the 10 million Parma Hams produced each year by the 164 companies of the Parma Ham Consortium, are still made today like they were two thousand years ago, using only two ingredients: the prized Italian pig leg and a pinch of sea salt.

### **COUS COUS FEST in San Vito lo Capo, Sicily**

San Vito lo Capo, Trapani, Sicily

21-30 September 2018

[www.couscousfest.it](http://www.couscousfest.it)

San Vito lo Capo, stunning seaside location in western Sicily has been hosting this event since 1998, and it has been an enormous success, a celebration of food and cultural integration. Chefs from all over Sicily, Italy and other countries on the Mediterranean come to San Vito to participate to the competition that celebrates the best and most creative cous cous dish. Every evening there will be a show with music, dance, songs and tastings of delicious cous cous.

### **SALONE DEL GUSTO AND TERRA MADRE in Turin**

Turin

20-24 September 2018

[www.salonedelgusto.com](http://www.salonedelgusto.com)



Terra Madre Salone del Gusto is the most important international event dedicated to food and gastronomy. A great multi-faceted event: the market with exhibitors from five continents and the Slow Food Presidia numerous events dedicated to the wealth and diversity of global cuisine, street food, the prestigious Enoteca, conferences examining issues around food production, the Forums of Terra Madre’s Food Communities and more, all with the aim of loving the earth. Together,

we’re learning more about how our food is made, preserving biodiversity and securing a better food future for everyone.

### **PANE NOSTRUM**

Senigallia, Marche

27-28-29-30 September 2018

[www.panenostrum.com](http://www.panenostrum.com)



The old town centre of Senigallia will host an event involving the flavours, the fragrances, the history and the tradition of making bread. Bread will be made in the open air: you’ll have the possibility to taste different types of bread and to learn the techniques to make it.

**NB: Information correct at time of publication**

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