

## FOOD AND WINE EVENTS IN ITALY SPRING & SUMMER 2016

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

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

12 March - 12 June 2016

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.

### **6° WORLD PESTO CHAMPIONSHIP**

16th April 2016

Genoa – Palazzo Ducale

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

The 100 competitors selected during the preliminary competitions will compete in the splendid setting of Palazzo Ducale in Genoa to become the World Champion and win the "golden pestle" for the best Pesto prepared during the competition.

### **FRITTO MISTO in Ascoli Piceno, Le Marche**

22 April – 1 May 2016

[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**

8 May 2016,

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.

### **SAGRA DEL LIMONE in Liguria**

15 May 2016,  
Monterosso (La Spezia)  
[www.comunemonterosso5terre.it](http://www.comunemonterosso5terre.it)



During this day the town is painted yellow and the streets come alive with stalls of all types where the typical fruit of the area and its produce reign supreme: limoncino, lemon cream, marmalade and lemon cake. In the afternoon the '8000 passi al profumo di limone' walk winds around the streets of Monterosso, starting at the house of poet Eugenio Montale and passing by the most famous places in the area. The walk also comprises a visit to a typical lemon grove with food stalls and eateries. The day ends with a party in the main square of the town and a prize-giving for the best lemon-themed window display

### **A NIVARATA, Sicilian granita festival**

Acireale, Sicily  
3-4 June 2016  
[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  
5 June 2016  
<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**

17-19 June 2016  
Menfi, near Agrigento in Sicily

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**

24 - 27 June 2016  
San Daniele del Friuli  
[www.ariadifesta.it](http://www.ariadifesta.it)

Four 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

25 June – 3 July 2016

[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.

### **SEA FESTIVAL WITH “PADELLA GIGANTE – GIANT FRYING PAN”**

Porto San Giorgio, Marche

17 July 2016

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

The Festival is a celebration of all things fish, featuring a giant "frying pan". The Padella gigante dell'Adriatico is six metres in diameter, holds some 1,000 litres of cooking oil and it is used to fry roughly 1,000 kilos of baby squid and sardines in around three hours.

### **CALICI DI STELLE**

Every region in Italy, various locations

6-14 August 2016

<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 4 and 10 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.

### **“CHIANINA” BEEF STEAK FESTIVAL IN CORTONA**

Cortona, Tuscany

14-15 August 2016

[www.cortonaweb.net](http://www.cortonaweb.net)



Thousands of Chianina (typical breed of this part of Tuscany) beef steaks are grilled on a 14sqm grill in the centre of the medieval town of Cortona in Tuscany. Local wines and other delicacies are on offer to the visitors.

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

La Morra, Langhe area

28 August 2016

[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.

## **HAZELNUT FAIR in Cortemilia, Piedmont**

Cortemilia – end of August 2016 (date tbc)

Website: [www.comunecortemilia.it](http://www.comunecortemilia.it)

Hazelnut Fair, 61st edition: festival with concerts, entertainment and food tastings. “Hazelnut Flavours”, the Regional fair of hazelnut products and wine from the Langhe.

## **RICORDANZE DI SAPORI – REMEMBERING OLD FLAVOURS**

Parma and Piacenza, Emilia Romagna

May-December 2016

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



More than 20 renowned castles host culture and food events in an effort to help people discover new (or old) foods and the value of culture. Visitors also have the chance to explore the castles.

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

Asti, Piedmont

First half of September 2016 (dates tbc)

[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

## **PANE NOSTRUM in Senigallia, Marche**

September 2016 (dates tbc)

[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.

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

San Vito lo Capo, Trapani, Sicily

16-25 September 2016

[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.

### **PARMA HAM FESTIVAL**

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

September 2016 (dates tbc)

[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.

NB: Information correct at time of publication

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