

Food & Wine in the Terre di Pisa

terredipisa.it



VISITTUSCANY

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“Terre di Pisa” was born as a tourism promotion and enhancement brand, wanted by the Pisa Chamber of Commerce to which public entities and private companies that have signed regulations regarding hospitality quality and typicality have joined in 2016.

With the birth in 2019 of the tourism sector including 26 municipalities in the province and led by the Municipality of Pisa, “Terre di Pisa” has become a tourist destination.

The Chamber of Commerce continues to enhance the policies of the area, working with the towns and implementing, together with the Municipality of Pisa, policies on the basis of a specific agreement.



- PISA MOUNT
- THE ERA VALLEY - PISAN HILLS
- TERRE DI PISA
- PISA AND SEABOARD
- THE CECINA VALLEY
- TUSCANY
- THE ARNO VALLEY
- MARITIME HILLS
- TOURIST AREA

How to get here



By Plane

Direct flights, low-cost included, from and to national and international destinations, departing and landing at the “Galileo Galilei” International Airport
Info: www.pisa-airport.com.

The Pisa Mover shuttle connects the airport with the Pisa Centrale railway station.

There is an intermediate stop at the Aurelia and Via di Goletta parking lots.

Info and rates: <http://pisa-mover.com>



By Train

“Pisa Centrale” Train Station - connections with Florence, Genoa, Rome, and Milan.

The station is an obligatory stop for the main city bus lines.

Info: www.trenitalia.com



By Car

A11 Motorway, Pisa Nord exit

A11 Motorway + A12 Motorway, Pisa Centro exit.

Info: www.autostrade.it

SGC FI-PI-LI Highway from Florence or Livorno.

The historic center is a Limited Traffic Zone;

in the city, parking is subject to a fee (blue lines).

www.pisamo.it



By Tour Bus

Check point parking in Via Pietrasantina.

The transit of tourist buses in the city is prohibited.

www.pisamo.it/wp/bus-turistici

How to get around



By Bus

Urban (Pisa) and extra-urban service CTT Nord
Info: pisa.cttnord.it



By camper van

Equipped rest areas
www.camperonline.it/sosta-camper/aree-di-sosta
Discover the itineraries in the Terre di Pisa
or in Tuscany on:
www.terredipisa.it oppure www.visittuscany.com



By bike

Bike paths in Pisa, on the Pisan coast and
in the province.
Info: www.fiabpisa.it
Discover the itineraries in the Terre di Pisa
or in Tuscany on: www.terredipisa.it
or www.visittuscany.com



By Vespa or motorbike

Drive along the scenic, safe and quiet roads
in the Terre di Pisa and Tuscany by motorbike
or Vespa moped.
Discover the itineraries on: www.terredipisa.it
or www.visittuscany.com

The importance of taste

**T**

The quest for the flavors of the Lands of Pisa is a journey through time that starts from far away and long ago.

At the beginning of its history, this area was inhabited by the Ligurians, the Greeks, the Etruscans, the Romans and the Lombards, and each population left its mark.

Characterized for many centuries by a close link to the sea, Pisa was one of the largest ports in the Mediterranean until the 13th century, crossed by numerous river routes that connected it with the Tuscan hinterland

and which were a place of exchange of food products but also of culinary uses and customs, coming from the Mediterranean countries and beyond. The golden era of the Maritime Republic saw the birth of multi-ethnic neighborhoods and the spread of new customs from Sardinia, Africa and Turkey.

During the Renaissance, Pisan cuisine was influenced by the opulent court of the Medici and was enriched with meat dishes (especially game) as well as with dishes coming from overseas, such as potatoes and tomatoes. The Grand Duchy of Tuscany contributed to bringing gastronomic innovations from European courts to the area: this



happened especially in the 1700s, while the great peasant tradition of the 19th century consolidated the use of products from the land such as cabbage and wheat.

Today the local food and wine tradition includes products from the past such as spices (especially pepper and saffron), linked to trade with the East, and pasta but also foods derived from the one consumed on board ships (and which therefore required a long shelf life) such as bread, biscuits, and salted meats. Traditional food includes also lard, cheeses (especially “cacio”, thanks to the strong salting), legumes and dried fruit. And finally there is wine,

both white and red: the drink loved by the crews and with a highly energetic function.

Pisan cuisine is often defined as “poor” as it prefers simple dishes based on Tuscan bread (bread without salt) that goes well with tasty cheeses and traditional salted meats (cured meats), garden products and extra virgin olive oil. Those who know it, however, know how “rich” it is in products and recipes, the result of the meeting of different peoples and cultures, which we invite you to discover.

So welcome to the Terre di Pisa and enjoy your meal!

Local resources

Pasta



The production of quality **pasta** is an ancient tradition that starts from choosing the very best grains. The Colline Pisane, known for the beauty of their villages, the quality of their wine, their pleasant climate, and their proximity to the sea, offer the best conditions for the growing of common and durum wheat. From Lari to Santa Luce, the production of pasta has now become one of the main attractions thanks above all to the use of **ancient grains**, low in gluten content. A product coming from the earth and the skilful transformation of pasta artisans, pasta is the basis of a balanced diet.



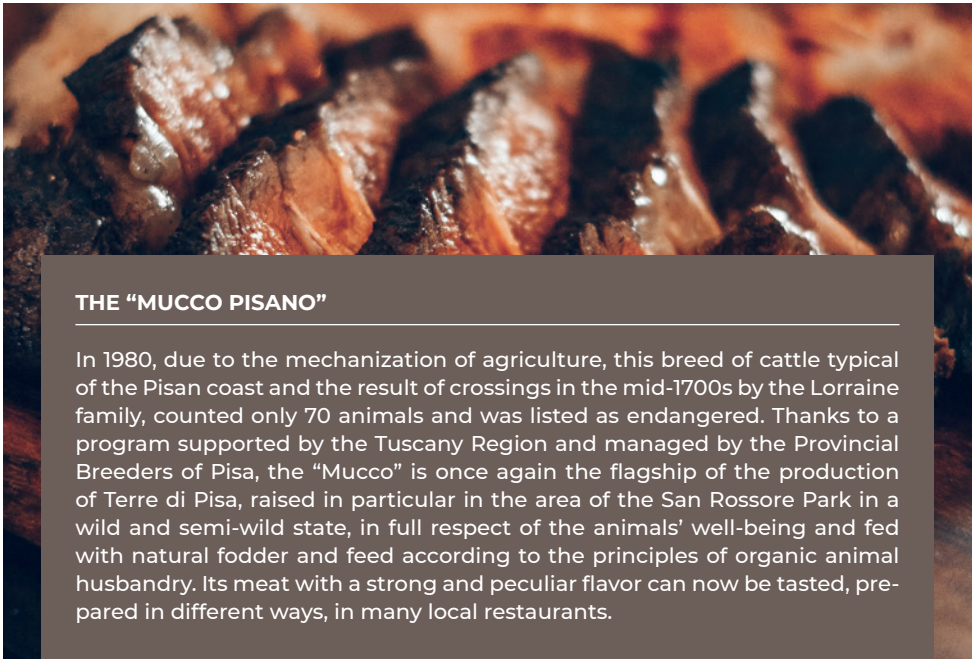
THE BREAD FROM MONTEGEMOLI

Baked for the first time in 1986 in the pretty medieval village of Pomarance, it preserves the features of the good bread of the 20th-century Tuscan countryside. A cylinder mill transforms common wheat into Type 2 flour, maintaining the ashes of the grinding, the fiber, the wheat germ, and the unmistakable flavor and its characteristic scent. In addition to high quality water, an indispensable component is the sourdough, which is refreshed every day to give the dough more strength. When the oven, featuring a circular base of 9.6 square meters, is sufficiently hot and the bread has reached optimal leavening, the embers are removed and the cooking surface is brushed with wet jute. You can then proceed to baking by placing the loaves inside the oven with a simple wooden shovel, following a honeycomb pattern.

Meat



The area around Pisa is rich in pastures where animals are raised ensuring their healthy diet and great respect for tradition. The San Rossore Park is the main producer of most of the meat products such as beef, pork, and game (deer). What stands out the most are the **Mucco Pisano** (a type of beef), the **San Rossore Lamb** and the many charcuterie products, among which, alongside the most popular Tuscan ham and salami (very savory), are more sought-after specialties such as the “**spuma di Gota**”, “**mallegato**” sausages, and “**soppressata**”. The San Miniato charcuterie offers refined tastes, with selected and certified pork meat and Cinta Senese breeding farms that meet the strong taste of truffles. Among the most famous cured meats of San Miniato we recommend the **pork loin**, the **salted lard**, and the **truffle sausage**. The hinterland gives way to sheep pastures from which we obtain the renowned Pomarancina sheep. Wild boars, hares, pheasants: are all delicacies that represent the cornerstone of a tasty gastronomic tradition, particularly in the areas of Volterra, Palaia and San Miniato. There is no lack of surprising features such as the highly sought-after cherry salami produced in the city of Lari.



THE “MUCCO PISANO”

In 1980, due to the mechanization of agriculture, this breed of cattle typical of the Pisan coast and the result of crossings in the mid-1700s by the Lorraine family, counted only 70 animals and was listed as endangered. Thanks to a program supported by the Tuscany Region and managed by the Provincial Breeders of Pisa, the “Mucco” is once again the flagship of the production of Terre di Pisa, raised in particular in the area of the San Rossore Park in a wild and semi-wild state, in full respect of the animals’ well-being and fed with natural fodder and feed according to the principles of organic animal husbandry. Its meat with a strong and peculiar flavor can now be tasted, prepared in different ways, in many local restaurants.

Fish



The fluvial and maritime tradition is one of the peculiarities of Pisa, and the sunsets from Boccadarno offer unique moments where your gaze will wander from the wooden buildings to the San Rossore Park, to the top of the Apuan Alps. The small tourist port of Marina di Pisa, the seafront promenade, the bathing establishments are a continuous succession of restaurants, cocktail bars and typical clubs where you can experience an explosion of flavors. Here you can find simple and tasty dishes such as **cod with leeks**, **roasted mullet**, **boiled spider fish** or **spaghetti with clams**, to be accompanied with the excellent DOC wines of the Terre di Pisa. If you want to taste more unusual dishes, give your imagination free rein: the “**trenette alla renaiola**”, an ancient Pisan recipe of those who sailed the River Arno with the barges and a first course based on long pasta topped with herring and turnip greens; the **eels “in ginocchioni”**, one of the typical dishes of Bientina and Padule based on fried eels cooked in tomato sauce; **sea snails**, crustaceans usually served as an appetizer and cooked in stews with tomato sauce; **stuffed muscles** prepared in the Pisan style, with minced pork, soaked stale bread, nutmeg, local pecorino cheese, garlic, parsley, and extra virgin olive oil; and finally the **cuttlefish “in zimino”**, stewed cuttlefish cut into strips accompanied by chard (cooked raw with the cuttlefish).

Vegetable gardens



Living an experience in the lands of Pisa also means rediscovering the flavors of the land. The variety of the soil – clayey, tuffaceous, rocky, sandy – and the coexistence of different orographic conditions in the same area make the production of vegetables a flagship of our tradition. The Arno Valley is the protagonist, with high-quality products such as the **Potato from Santa Maria a Monte** (called **Tosca**) or the **Pisanello tomato** with a flattened shape and a sweet and sour taste. This is followed by the **San Michele beans**, or “**Piattella piana**”, with a flat and crushed pod and white, large and compressed seeds, and the **Pisan courgette**, very resistant to withering and able to keep the flower for days, even if cut. The San Miniato area features two excellences: the **San Minato tomato**, with a firm and compact pulp with few seeds, ideal for a good panzanella, and the **San Miniato artichoke**, round and without thorns.



PICKING OUR PRODUCTS FROM THE GARDEN AND THE VINEYARD

From small family-run farms to large organic farms and agri-holiday facilities, the peasant tradition is the basis of good food and healthy living. Picking grapes in the vineyard, participating in the crushing, contributing to the pressing of the olives or picking the right vegetables for a colorful dish: our hosts will help you in your selection, providing basic information to “work” while having fun. Educational farms will also help your children to recognize the fruits of the earth, to take care of them and above all to choose them carefully even when they accompany you to the market. There will be delicious snacks with rich cutting boards full of cheese and charcuterie and glasses of wine and good “bread greased with tomato”, but only once work is over!



POTATO FESTIVAL IN SANTA MARIA A MONTE

For half a century, thousands of people have come together every year in August to enjoy French fries in the legendary and huge “pan” of Piazza della Vittoria. Numerous engineers were contacted to make this huge vessel in 1973 and the welding was done in a local foundry. The festival, considered an evolution of the 1327 fair, is a special occasion to get to know Santa Maria a Monte and discover the underground village, the “Casa Carducci” Museum, the Town Museum, the Archaeological Area, and the town’s medieval architecture.

The cheese



Hills, plains and gullies: an area suitable for sheep grazing in the wild, free to move for kilometers, grazing the grass in areas rich in spontaneous essences. The predominant dairy production is that of pecorino cheeses.

Thanks to ancient and skilled workmanship, the cheeses of the Terre di Pisa know how to combine taste with tradition to satisfy even the most refined palates. A wide choice that includes pecorino cheese flavored with herbs, with rosemary, sage, mint and basil typical of the Pisan countryside, or cured in ashes, often organic and also suitable for vegetarians. Among the certified quality products, the **Pecorino Toscano D.O.P.** and **Pecorino delle Balze Volterrane D.O.P.** There are also local specialties such as **baccellone cheese**, **Pecorino del Parco di San Rossore** and the **“I Tre Latti” with vegetable rennet from Lari**, with long maturation in tuffaceous caves, produced with sheep, goat and cow’s milk.

The oil



In the Terre di Pisa you will find a wide selection of oil varieties, different in taste and all to be savored by visiting the olive groves and production mills directly.

These are high quality oils that boast the Tuscan IGP designation with specific territorial mentions, such as the “**IGP Toscano - Monti Pisani**” extra virgin olive oil from the Frantoio, Moraiolo, Leccino, Razzo cultivars and the latest born: **IGP Toscano di Volterra**.

There are also varieties of indigenous olives from which rare monocultivars are produced such as that obtained from the pressing of the Madremignola olive, now grown mainly in the countryside of San Miniato and Santa Colomba.

The truffle



In order to develop, the truffle needs specific climatic, geological and botanical conditions. These conditions find a perfect blend in the Terre di Pisa, a very diverse area in terms of climate, flora and specific nutrients of the soil and optimal for a production of truffle of the highest quality. This is the homeland of the precious and famous **white truffle** (Tuber Magnatum Pico), also called “Delle Colline Samminiatesi”, whose collection for over 100 years has been entrusted to the families of truffle hunters with their hunting dogs, who have been passing down paths and secrets of the woods for generations. In addition to the white truffle there are also the **marzuolo** or **bianchetto** and the **scorzone** varieties: each season of the year is characterized by its truffle and for each one the taste, aroma and intensity change, as change the different culinary preparations. One could say: “in the Lands of Pisa, every season has its truffle”.

The desserts



The confectionery production of the Terre di Pisa has its roots in ancient traditions. In some cases, it is a real “culinary archeology” with products based on chestnuts, cherries, pine nuts, anise, almonds, honey, and raisins and, originally, linked to specific periods or anniversaries such as the **Torta coi Bischeri**, the **Nozze of Calcinaia**, the **Easter cake** (or Sportina). Monte Pisano is renowned for the production of chestnuts used, among other delicacies, to make

a **castagnaccio** to which the **pine nuts of the San Rossore Park** and “**miele di spiaggia**” (beach honey) are added. A specialty, the latter, obtained from bees greedy for “**camucio**” (helichrysum flower), a light-amber in color and with the characteristic scent of the sea. From Montecastello, a few kilometers from Pontedera, comes the **Schiacciata di Pasqua**, one of the most typical and popular sweets in Tuscany with an intense aroma of anise, while chocolate is the soul of the **Cantuccini di San Miniato**. The Cecina Valley enjoys the flavors of the nearby Siena, that can be found in the **Panforte** and **Ricciarelli di Pomarance**. Volterra offers ancient flavors such as **Ossi di Morto** (hazelnut biscuits), **Panpepato**, and the very rare **Migliaccio di Volterra**, made with pork scraps, sambuca, anise, flour and lemon.



TORTA CO' BISCHERI

This rich dessert is linked to the celebrations of the Most Holy Crucifix of the Miracle on April 28, which coincides with the annual Agrifera di Pontasserchio, 7 km north of Pisa. A real delight made with flour, sugar, butter, eggs, orange and lemon zest, vanilla, milk, rice, dark chocolate, bitter cocoa, candied fruit, raisins, **pine nuts**, liqueur and nutmeg. “**Bischeri**” is a Tuscan term with various meanings: in this case it probably indicates the folds of shortcrust pastry made on the outer edge of the cake. Since 2007, Torta co' Bischeri has its own disciplinary and a registered trademark owned by the Municipalities of San Giuliano Terme and Vecchiano, issued in collaboration with the Chamber of Commerce of Pisa.

The wine



The area around Pisa is climatically and geologically among the most heterogeneous and therefore suited to experimenting with quality viticulture, which combines tradition and innovation. From the rugged gullies of Volterra to almost the sea you find a succession of hills and vineyards, known since the 19th century for their winemaking but only more recently the subject of professional cultivation and research.

RED WINE

The main grape is **Sangiovese**, bottled alone or accompanied by percentages of other native or allochthonous grape varieties (such as Sirah, Cabernet and Merlot).

The Colline Pisane are the place to find the **Chianti DOCG**, one of the first symbols of Made in Italy since 1932.

The disciplinary is characterized by the vinification procedures, by the organoleptic characteristics of the wine (intense ruby red color, harmonious and slightly tannic flavor) and by the vines admitted in production (Sangiovese min. 70%). In 1999 the **DOC Montescudaio** was recognized: Cabernet Sauvignon, Merlot and Sangiovese vines, with a ruby red color, intense aroma, and dry flavor.

Throughout the territory, **wines with “Indicazione Geografica Tipica Toscana”** (Typical Geographical Tuscan Indication) and **“Costa di Toscana Rossa”** mark include various types that reflect the bond of the companies with the land. The mark includes wines of great structure thanks to a careful selection in the vineyard, careful vinification – often organic – and aging in the large (tonneaux) barrels of Tuscan tradition or in smaller barrels, sometimes made in terracotta.

WHITE WINE

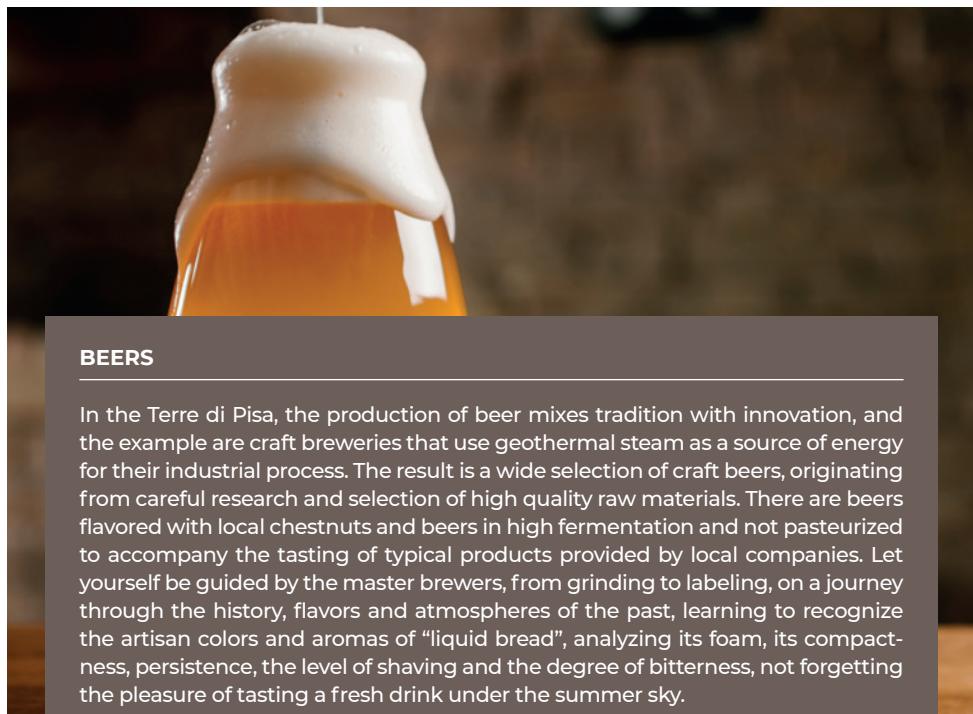
If red wines are the classic expression of the Terre di Pisa, there is no shortage of quality and traditional white wines either. The main vines are Vermentino, Tuscan Trebbiano, Malvasia and Colombana, in addition to other international ones. The best examples of winemaking are found in the **Montescudaio bianco DOC** and the **Bianco Pisano di San Torpè DOC**, as well as in the **Tuscan IGT** and **Costa di Toscana**.

THE VIN SANTO

The most authentic expression of the ancient Tuscan tradition, Vin Santo is a straw wine produced with selected Trebbiano, Malvasia and Colombana grapes, used alone or together, left to dry for three months on racks.

After pressing, a dense and very sweet juice is obtained, which after vinification on the “mother”, is left to rest for at least 5 years in small oak casks in the “vinsantaie”, attics exposed to strong temperature changes. Golden to amber in color with an intense, ethereal aroma, with hints of honey, walnuts and raisins, it can be dry or more distinctly rounded and sweet. A rarity is the Vin Santo Occhio di Pernice, produced from red berry grapes.

There are various theories on the origin of the name of this precious wine, but perhaps the most likely one is its use during Holy Mass. Today it is a highly prized dessert wine, used to accompany cheese and the classic almond-based dry biscuits, “cantuccini”. In the Terre di Pisa you can find **Vin Santo San Torpè DOC** and **Vin Santo del Chianti DOC**.



BEERS

In the Terre di Pisa, the production of beer mixes tradition with innovation, and the example are craft breweries that use geothermal steam as a source of energy for their industrial process. The result is a wide selection of craft beers, originating from careful research and selection of high quality raw materials. There are beers flavored with local chestnuts and beers in high fermentation and not pasteurized to accompany the tasting of typical products provided by local companies. Let yourself be guided by the master brewers, from grinding to labeling, on a journey through the history, flavors and atmospheres of the past, learning to recognize the artisan colors and aromas of “liquid bread”, analyzing its foam, its compactness, persistence, the level of shaving and the degree of bitterness, not forgetting the pleasure of tasting a fresh drink under the summer sky.



TERRE DI PISA DOC: THE YOUNGEST, BUT WITH A BRIGHT FUTURE

From the Colline Pisane to San Miniato, in the heart of the Terre di Pisa, the DOC Terre di Pisa, recognized in 2011, in the two versions “Terre di Pisa”, based on 95% Sangiovese, and “Terre di Pisa rosso” centered on one of the main grape varieties of the great Crus of the area, alone or together: Sangiovese, Syrah, Cabernet Sauvignon and Merlot. There are over 4,000 hectares of vineyards in the geographical area of the DOC Terre di Pisa which includes the municipalities of Fauglia, Crespina, Casciana Terme Lari, Chianni, Capannoli, Palaia, Peccioli, Terricciola, Ponsacco, Pontedera, Montopoli, San Miniato, Orciano Pisano, Lorenzana, Santa Luce. To promote the denomination, the largest companies in the area gathered in the “Vini Terre di Pisa” Consortium. The DOC, on the market since 2014, now allows for popular tasting itineraries, while soon we will be able to experience the new Cru, white and rosé, of the recent, but already famous, denomination. Ready to be part of one of the most exclusive events in the Terre di Pisa? Just as in a peasant feast with an ancient flavor, we invite you to spend a friendly evening with people from all over the world, immersed in a bucolic landscape among vines and olive trees. What are you waiting for?

The Experience of Taste: food and land



ENJOYING TRUFFLES

San Miniato offers an interesting artistic heritage and a rich calendar of events that culminates, in November, in the National White Truffle Exhibition, an internationally-renowned event that attracts visitors, experts or simply gourmets from all five continents. The highlight in San Miniato is preceded by similar festivals in the neighboring villages of Corazzano, Cigoli, Balconevisi (here even with a curious Palio of ducks) and Ponte a Egola. In the pretty medieval village of Palaia, a study by the University of Pisa resulted in the first Identity Card of the Tuber Magnatum Pico (Latin name for the white truffle) and the Bianchetto or Marzuolo truffle.

Volterra is the other “city of truffles”, where every year the gastronomic festival “Volterragusto” is organized, celebrating truffles in the different periods of the year: the marzuolo truffle in March, the black truffle in July, and white truffle in late October. Throughout the area, specialized companies and truffle associations organize guided tastings, lunches, dinners and experiences focused on this tuber. One of the most fun is the “truffle hunt”, where everyone can try their hand at harvesting the precious tuber during a walk in the open air in the woods.



MEETING BACCHUS

The numerous wineries of the area offer incredible sensory experiences that range from participating to the different phases of the harvest and the ancient customs of manual crushing (usually done with the feet), to concerts in the vineyards, to art exhibitions in beautiful venues, to the discovery of great oenological products that are increasingly organic or biodynamic.

The landscape is dotted with rural villages, unknown to most, but easily **accessible on foot, by bike or on horseback**, and which can be experienced even in winter thanks to a generally mild climate.

Here visitors can choose between staying in the numerous farm holiday accommodation facilities or in other such establishments, with a wide choice of restaurants and trattorias where they can taste the dishes of the Pisan and Tuscan tradition, often revisited in an innovative way. And do not forget a stop in small food shops, places handed down from father to son, where you can breathe in the atmosphere of the past.

The most popular route is the one of the **Colline Pisane Wine Trail**, which crosses the Colline Pisane, the Valdera and the Lower Valdarno areas, all the way to the Cecina Valley, in a typically Tuscan setting. It is an itinerary that combines the tasting of wines and other local products with a visit to monuments and museums of considerable historical and artistic value, but also of the industrial culture of these lands. An example? The Piaggio Museum in Pontedera, dedicated to the Vespa, a world icon, or the Teatro del Silenzio in Lajatico, where Andrea Bocelli, the town’s most famous citizen, holds a concert every year in July.

The “Vignaioli San Miniato” association was formed in **San Miniato** in 2007 to promote the quality wines of the area. Among the various native grapes, particularly noteworthy for its rarity in Italy is the Tempranillo vine, which probably arrived here thanks to medieval pilgrimages along the Via Francigena. The landscape is characterized by rolling hills that extend as far as the eye can see, old villas and rural villages such as **Montopoli, Palaia, Montefoscoli**. Industrial areas are not far yet they seem light years away thanks to a careful policy of environmental sustainability.

Terricciola, immersed in the hills of considerable beauty, is the city of wine and therefore an unavoidable stop not only for its numerous and qualified wineries

but also for important events related to wine: the “White Night” in July, “Goblets of stars” in August and the traditional “Grape and Wine Festival” in mid-September.

For centuries the production of wine in **Volterra** has been family-run but in recent decades, with the introduction of new vines and modern winemaking techniques, a production of high quality has been achieved among small companies, some of which are united in the Vignaioli Association of Volterra which boast noble wines such as Montecastelli IGT and Toscano IGT.



THE COLOMBANA GRAPES

Colombana is a vine that is historically linked to the Valdera area and in particular to Peccioli. The name derives from Saint Colomanus, a monk who, according to tradition, introduced this vine to the area in the 17th century. It is a table cultivar, known in the early 1900s for its restorative properties. Arranged in special ventilated rooms typical of the countryside (the so-called “ciglieri”), it can be kept until the beginning of winter. This grape, once very widespread and renowned, is now a rarity. Grown by very few farmers, in some cases it is vinified pure, giving rise to dry, fragrant and savory wines due to the marine soil in the area.

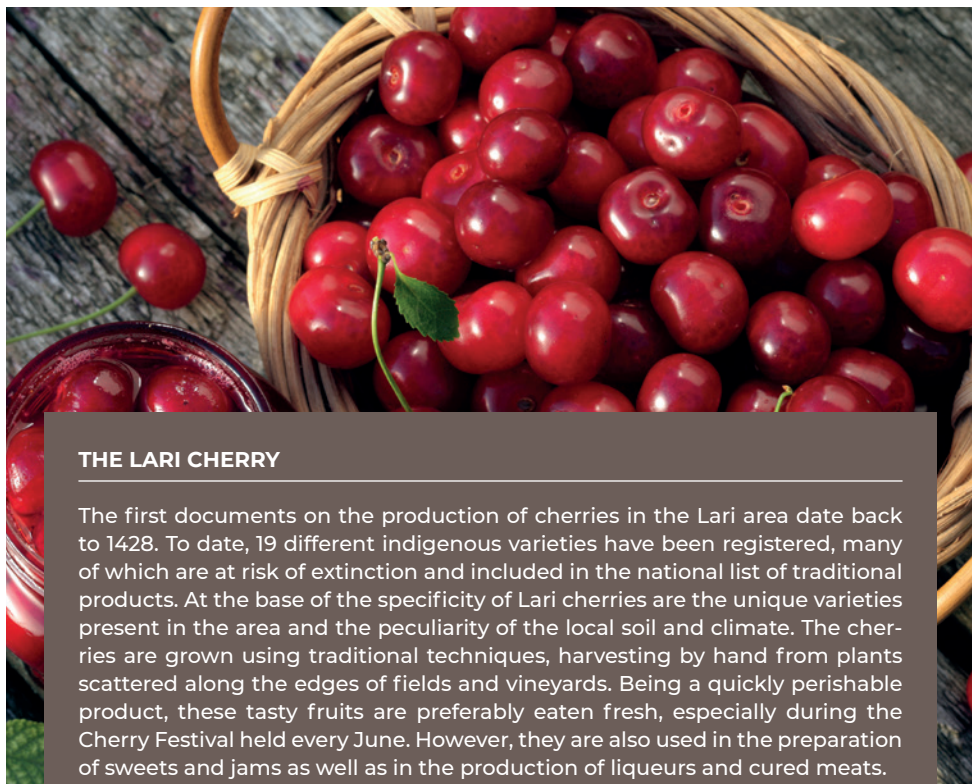


A TASTE OF THE WOODS

At the foot of **Monte Pisano**, where chestnut trees have been cultivated since the times of the Pisan Republic, there is the former medieval castle of **Buti** which recalls its link with the past through the traditional Chestnut Festival which takes place for two weekends in October.

Come October, **Calci** too celebrates its Chestnut Festival, with food stands and entertainment for adults and children. The village of **Rivalto** too hosts a lively Chestnut Festival which, since 1974, has celebrated the fruit of the woods surrounding the town. Here you will find good food, chestnut-based delicacies, concerts and shows.

Entering the **Valdera** area, reach the Castle of **Orciatico** near the evocative Teatro del Silenzio, commissioned by Andrea Bocelli. Every year in October the village is enlivened by exhibitions of local crafts and shows for the local Chestnut Festival where you can enjoy not only chestnuts but also black pudding and fritters, grilled meat, pasta with meat sauce, and sweet wines.



THE LARI CHERRY

The first documents on the production of cherries in the Lari area date back to 1428. To date, 19 different indigenous varieties have been registered, many of which are at risk of extinction and included in the national list of traditional products. At the base of the specificity of Lari cherries are the unique varieties present in the area and the peculiarity of the local soil and climate. The cherries are grown using traditional techniques, harvesting by hand from plants scattered along the edges of fields and vineyards. Being a quickly perishable product, these tasty fruits are preferably eaten fresh, especially during the Cherry Festival held every June. However, they are also used in the preparation of sweets and jams as well as in the production of liqueurs and cured meats.



A SWEET TOOTH

Even when it comes to pastry and desserts, the Terre di Pisa boast ancient flavors. Indeed, from Pisa to the Volterra hinterland, you can enjoy surprising and tasty experiences linked to the local peasant culture, discovering the “sweets of the poor man”, rich in taste and tradition. Pontasserchio, on the outskirts of Pisa, offers the **Torta co’ Bischeri**, while in Calcinaia, you will find the **Nozza**, a typical dessert prepared by local housewives on the occasion of weddings (hence the name), which is the protagonist of the village festival on the third Sunday of May. This is a particular cone-shaped wafer with an anise and rosolio aroma, excellent enjoyed alone or filled with whipped cream or ricotta cheese. Montecastello (Pontedera) is famous for its **Schiacciata di Pasqua** (or Sportina), a dessert from the local peasant cuisine prepared with bread dough enriched with eggs, sugar, and aromas. You can taste this traditional dessert especially during the “Festa della Schiacciata di Pasqua”, a festival held every year in April. Santa Croce sull’Arno is instead waiting for you to taste its **Amaretto**, a sweet made with almonds, eggs, and sugar. A tradition that has been handed down since the 19th century when it was linked to the day of the Immaculate Conception and a vision of Saint Christiana, but today available all year round in local pastry shops. In Peccioli you can taste the **Schiacciata with Colombana grapes** (an ancient variety of table grapes, saved from extinction, which legend says was donated by Saint Colombanus during his pilgrimage along the Via Francigena) while in Lari you can enjoy **cherry ravioli** and other delicacies prepared with this delicious locally-produced fruit. The typical biscuits of Volterra are the **Ossi di Morto**, made with egg whites, sugar, flour and toasted hazelnuts, delicately scented with lemon peel. They are excellent accompanied by a glass of vinsanto. It is much more difficult, however, to be able to taste a very particular dessert: the “**migliaccio di Volterra**”, a type of black pudding prepared on the occasion of the pig slaughter and during the carnival period. The Terre di Pisa are also lands of **chocolate**: you can participate in guided tastings, but also in real courses focused on chocolate, tea and coffee.



ENJOYING A GLASS OF FRESH MILK

Moving from the coast of the San Rossore Park to the Volterra hinterland, you can taste soft or semi-hard sweet cheeses obtained from the milk of native breeds of sheep reared according to the rules of organic and integrated farming, more aged cheeses flavored with herbs, or organic raw milk cheeses made from the milk of animals that graze in the wild and semi-wild. Pecorino is the typical cheese of Tuscany. Its roots go back to the Etruscans and Romans, and their pastoral activities. The Terre di Pisa offer many varieties of this dairy product,

which are added to the Pecorino Toscano DOP. The **Pecorino del Parco**, a sweet cheese with a soft or semi-hard texture, is made from whole sheep's milk produced in Pisa. The selection of the breeds, the care in feeding, and the curing process give this product a sweeter flavor than others. You can taste the cheese and buy the products in the shops of the Bottega del Parco, one inside the San Rossore estate, the other in the city center. The **Pecorino delle Balze Volterrane**, the ancient "Cacio Volterrano", has been produced in Volterra since the 15th century. This tasty and historic pecorino has been registered in the European register of Italian **PDOs** and **PGIs**. The production and curing area includes the entire Cecina Valley: Volterra, Pomarance, Montecatini and Castelnuovo Val di Cecina, Monteverdi Marittimo. The milk of this pecorino must be strictly whole sheep and processed within 48 hours of the first milking, and the rennet must be vegetable obtained from wild thistle.

Terre di Pisa awaits you to discover its cheeses, exploring small and medium-sized companies scattered throughout the area that combine modern machinery with ancient methods such as maturing on wooden boards. There will be opportunities for guided tours, educational tours or to participate to the production in dairies open to the public. Of course you can also taste and buy the products in the many specialized shops, delicatessens, or directly in the company outlets. You can also have the unforgettable experience of a whey bath.



OLD GRAINS

The Terre di Pisa are lands of pasta, processed with traditional methods and quality raw materials. The modern food industry needs flours rich in gluten that can be processed quickly and at high temperatures to shorten production processes. Small, family-run companies, on the other hand, use "ancient grains" which possess the nuances of smells and flavors typical of their natural biodiversity, used for pasta produced with slow drying, at a lower temperature, to maintain nutrients and bronze-drawn. These are healthy grains, grown without the use of chemical fertilizers, such as the Etruscan wheat *triticum turgidum turanicum* which contains 20 to 40% more proteins, vitamins, minerals and antioxidants.



A TASTE OF WHEAT

For decades, the Terre di Pisa have produced excellent quality pasta appreciated both in Italy and abroad; there are also mills and bakeries producing quality “pane sciocco”.

The **Colline Pisane** have been producing pasta since the early 1900s, and indeed around the lake of **Santa Luce** there are extensive wheat plantations from which a special semolina is obtained. Further on, going up to **Lari** where there are

factories with artisanal pasta produced with durum wheat semolina, tradition ensures an excellent raw material, bronze drawing, and slow and low-temperature processes to enhance the flavor of the wheat. Curious about it? Take part in “**Pasta Nostram**”, the festival that every September showcases the products of the summer that has just passed. A particular “pane sciocco” is that of **Pomarance**, recognized as a Traditional Italian Agri-food Product (P.A.T.). The quality of the product is due to the traditional cooking in a wood oven after a longer leavening than normal on linen sheets spread on fir wood tops. The bread is then baked at a temperature of about 180°C, for 30-40 minutes in loaves of 3 to 5 kg in weight. What is Tuscan “**pane sciocco**”?

It is a traditionally salt-free bread, excellent to accompany savory meats such as Tuscan ham and salami and local cheeses. Bread is also an essential ingredient in the preparation of typical dishes of the local peasant culture that you can taste anywhere in the Terre di Pisa: panzanella, ribollita, bruschetta or Pisan vegetable soup.



A TASTE OF OIL

The **Monti Pisani Oil Trail** winds from the sea to the slopes of the mountains and includes five municipalities in the Terre di Pisa where you can visit oil mills and oil companies as well as discover an area rich in art and history.

The olive groves perched on the walls of Monte Pisano frame **San Giuliano Terme**, **Calci** dominated by the Monte Serra overlooking the Pisan plain, the hamlets of **Montemagno**,

Tre Colli and **Nicosia** rising between streams and waterways along which the old mills and oil mills are still visible: the whole area is perfect for hiking. In **Vicopisano**, a small jewel of medieval architecture, olive trees cover the gentle slope of the surrounding hills, an ideal area for the production of excellent extra virgin olive oil.

Finally, we reach **Buti** where a particularly delicate and low acidity IGP brand olive oil is produced. Another event not to be missed is the **Ghizzano di Peccioli** oil festival.

In short, a fascinating area where you can organize visits to olive groves and mills and tastings of the final product, on a slice of Tuscan bread or on a spoonful of fresh ricotta. The courtesy of your hosts is sure to make the stop unforgettable.

THE EXPERIENCE OF TASTE





MEAT AND COLD CUTS

The San Rossore Park is known for its breeding of **Mucco Pisano**, a crossbreed between the local cow and the French brown cow. This cow has a characteristic beaver-coloured hide and reddish strip on its back. The meat, characterized by a pronounced taste, is tender and light red in the younger cows, firmer and darker in the older ones.

In the Park you can also find lambs, whose lean meat has a tender and compact consistency with a delicate and slightly sweet flavor; in Valdicecina there is the **Pomarancino Lamb**, a breed deriving from crosses with sheep with a strong aptitude for the production of meat (Bergamo) and wool (Merinos).

A typical dish, which became famous nationally, conceived in Pisa in the 1980s by chef Sergio Lorenzi, patron of the restaurant Sergio in Pisa, is the “**Tagliata di Manzo**”, a reinterpretation of the classic Florentine steak, presented already cut and seasoned in various ways. Obviously there is also the version made with Mucco Pisano meat.

A typical product is the “**Mallegato**”, featuring an elongated shape that recalls a salami, a dark brown color, and a sweet and intensely spiced taste. But also the “**Fegatello di maiale**”, which requires a long preparation: ham and pork liver are chopped and wrapped in a pork net together with wild fennel before being cooked with pork lard and preserved in lard. Finally, the “**Soppressata**”, a kind of mallegato with a more delicate taste thanks to the addition of other pork parts, so that it is possible to eat it also in summer. It has a dark brown color due to the presence of blood and the appearance of a salami.

In San Miniato, home to the white truffle, meat and cold cuts occupy a prominent position: from the typical Florentine beef steak, to Chianina meat, up to more niche products such as the “**Mallegato of San Miniato**”, a blood sausage made with pork blood, raisins, pine nuts, and seared pork rinds. The processing requires special attentions in order to guarantee the organoleptic quality; it is so important there is even a product specification regulation. San Miniato is also the land of the “**Salame Sanminiatense misto Pecora**”, characterized by its sweet flavour. Its peculiarity is the use of sheep meat, which came to pass as a long time ago there were more sheep than pigs in the area, and peasant families used to mix the two types of meat in order to produce more cold cuts. Another specialty you need to taste is the “**Salsiccia al Tartufo Bianco di San Miniato**”, a classic sausage with limited production in which minced white truffles is added.

Last but not least is the “**Gota di San Miniato**”, another specialty obtained from the cheek of the pig. After an accurate aging process, the meat is crushed in a mortar and reduced to a creamy consistency with a sweet but intense flavour. It is to be spread on warm bread as a starter. There are many restaurants, trattorias and shops offering menus and guided tastings of these dishes and products. Starting from Pisa, passing through Pontedera, Santa Maria a Monte and San Miniato, the experiences of tasting meats and cured meats are innumerable, very tasty and for all palates.

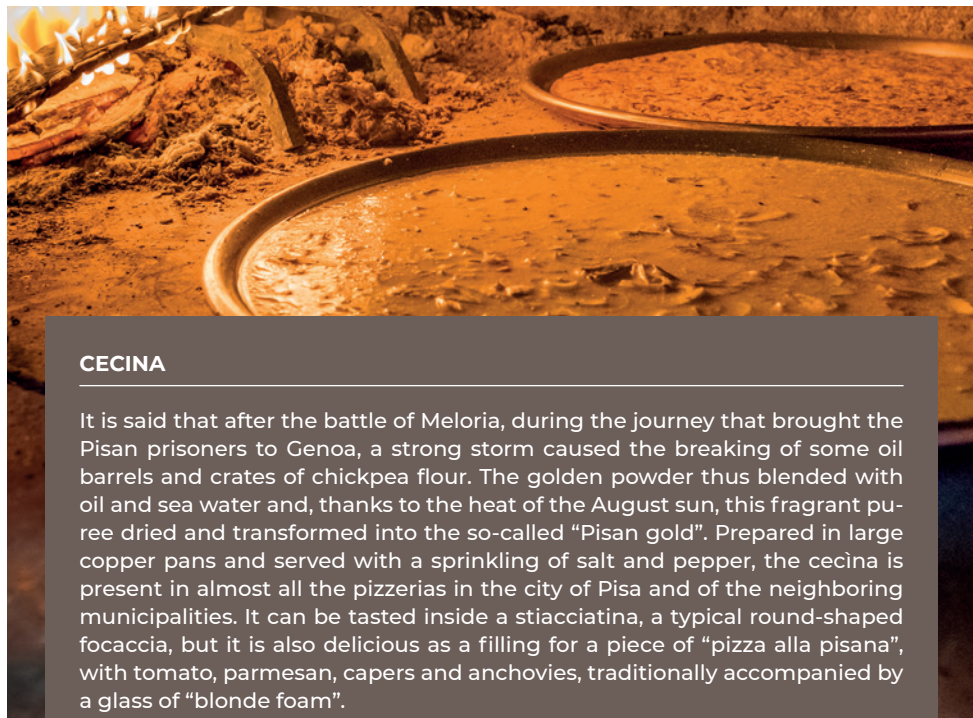


ENJOY SLOWNESS

The rediscovery of ancient tastes and foods has also involved snails, which return as the protagonist of tasty dishes and almost relegated to the past.

It is a nutritious and delicious food with a high biological value, low in fat, rich in proteins and copper, calcium, magnesium and zinc. However, if before it was used only as food, today the snail is also used for natural cosmetic products and also in the pharmaceutical field.

Come and discover heliciculture in the Terre di Pisa where, from the **coast** to the **Valdera** area and up to **San Miniato**, you can find cruelty-free farms where snails grow in a healthy environment and feed on food free of pesticides and chemical additives. The offer is enriched by educational and cultural centers open to visits to discover all the details of the life and breeding of this tasty and surprising land mollusk. There will be opportunities for tastings paired with wine and local products, and to test the exceptional cosmetic qualities of the snail. There are festivals dedicated to the snail too, including that at the end of May in **Vicopisano**, that of **Casale Marittimo** at the end of July and the one in **Santa Maria a Monte** in mid-September, including cooking shows.



CECINA

It is said that after the battle of Meloria, during the journey that brought the Pisan prisoners to Genoa, a strong storm caused the breaking of some oil barrels and crates of chickpea flour. The golden powder thus blended with oil and sea water and, thanks to the heat of the August sun, this fragrant purée dried and transformed into the so-called "Pisan gold". Prepared in large copper pans and served with a sprinkling of salt and pepper, the cecina is present in almost all the pizzerias in the city of Pisa and of the neighboring municipalities. It can be tasted inside a stiaciatina, a typical round-shaped focaccia, but it is also delicious as a filling for a piece of "pizza alla pisana", with tomato, parmesan, capers and anchovies, traditionally accompanied by a glass of "blonde foam".

Our recipes



“Alici alla povera” (Poor man’s anchovies)

INGREDIENTS FOR 8 PEOPLE

1 kg of anchovies
100 gr of vinegar
200 gr of onions

150 gr of extra virgin olive oil
salt, pepper to taste
parsley

INSTRUCTIONS

Clean the anchovies and fillet them. Place the fillets in a baking dish, cover them with white wine vinegar and let them rest for about an hour. After the time has elapsed, drain the fillets, dry them and place them in a dry baking dish, in layers. Sprinkle with finely sliced onion, salt, pepper and parsley. Leave to marinate for a couple of hours and serve.



Castagnaccio

INGREDIENTS FOR 4 PEOPLE

300 grams of stone-ground chestnut flour
1 pinch of grated fresh orange peel
1 drizzle of extra virgin olive oil

a few leaves of rosemary
salt and water to taste

INSTRUCTIONS

Mix the flour with fresh water and form a very soft cream. Add a pinch of salt and place it in a lightly oiled baking pan, arrange a few leaves of rosemary, orange zest and a drizzle of oil on top. Bake in the oven for about 30 minutes at 200°C. Serve hot or warm. Particularly tasty when accompanied with fresh sheep ricotta. There are many versions of the castagnaccio: this is the most common and also the easiest. For years it has been the livelihood of the mountain populations, especially in Garfagnana. Then there is the rich version, where you find also walnuts, pine nuts and raisins.



Larded beef sirloin with thyme

INGREDIENTS FOR 6 PEOPLE

1 sirloin of 1.2 kg

or 2 smaller sirloin pieces

300 gr of lard or sliced pork belly

1 bunch of thyme

potatoes

salt, pepper to taste

1 glass of red wine

INSTRUCTIONS

Season the meat with salt and pepper and wrap it in the lard with the thyme, cook in a hot oven for 15 minutes, sprinkle with wine and when it has evaporated, add the potatoes cut into chunks, cooking everything slowly. Serve by cutting the meat into thin slices, accompanied by potatoes.



Stuffed mussels, Pisan style

INGREDIENTS FOR 4 PEOPLE

1 kg of cleaned and open mussels (large)
100 gr of shrimp
100 gr of squid
1 egg
parsley
wild fennel

50 gr of breadcrumbs
a few peeled tomatoes
100 gr of extra virgin olive oil
salt, pepper to taste
1 glass of white dry wine

INSTRUCTIONS

Form the filling by chopping the shrimp, squid, parsley and fennel; add the egg and breadcrumbs, half the oil, pepper and salt. Put the stuffing in the mussels, then close them with a string one by one. Arrange them in a baking dish, add the tomato and oil and season with salt and pepper; sprinkle with white wine. Bake the covered dish in the oven for 15 minutes, add the fresh parsley, chop and serve.



Wild bush rabbit with Pisan red wine and pioppini mushrooms

Infuse the rabbit with onion, celery, carrot, garlic, juniper berries, bay leaf and a nice aromatic bouquet with thyme and rosemary. For one rabbit, you will need at least a bottle of excellent Pisan red wine. The infusion must be at least one day long. As with all infused meats, separate the meat from the liquid and the herbs and start cooking separately. Then combine everything, add salt and, if you want, pepper, and cook everything. The rabbit can be cooked whole or broken: it depends on how you want to present it. Puree the herbs with the liquid and mix. If you can find them, sauté pioppini mushrooms with a little tomato and serve as a garnish for the rabbit. The separate cooking is done so as not to change the taste of the rabbit too much.



Classic Tuscan croutons

INGREDIENTS FOR 20 CROUTONS

200 gr of chicken livers

1 white onion

a few bay leaves

20 gr of capers

2 anchovy fillets

1 glass of vinsanto

1 tablespoon of vinegar

a few tablespoons of extra virgin olive oil

salt to taste

200 gr of maize flour

INSTRUCTIONS

Chop the onion and brown it with a little oil, add the chopped livers and the bay leaf and cook for at least 3 minutes. Sprinkle with wine and vinegar and add the anchovies and capers, cook for another minute and put everything on the cutting board, mincing very fine with a knife (food processor not recommended). Toast or fry the slices of bread to taste, place the paste and livers on each hot crouton and serve.



The Tuscan croutons were normally made with veal spleen. Today they have become a rarity both for the difficulty of finding the spleen from butchers and for the complexity of making them. Therefore the preparation of the croutons is now done with chicken livers.

“Fegatelli”

INGREDIENTS FOR 6 PEOPLE

800 gr of liver in pieces
300 gr of caul fat
100 gr of pork lard

1 bunch of dry wild fennel
salt, pepper to taste

INSTRUCTIONS

Cut the liver into medium pieces, add salt and pepper and some fennel. Join the pieces two by two (previously wrapped in the caul fat), put in a bowl joined with a stick of fennel and add the lard. Cook in the oven or on the fire, well covered; if you want you can also add a few bay leaves. They must not overcook otherwise they harden. Serve with polenta and with rapini sautéed with garlic and oil.



Fish soup

INGREDIENTS FOR 8 PEOPLE

1 kg of clean small soup fish
150 gr of ripe tomatoes
120 gr of extra virgin olive oil
1 bunch of parsley and basil
3 cloves of garlic
1 onion

2 sticks of celery
2 carrots
1 chilli pepper
salt to taste
300 gr. of "bavette" (type of pasta)

INSTRUCTIONS

Fry the chopped herbs with oil, add the herbs and the tomato. Add the whole fish, sprinkle with wine and, when it has evaporated, add just enough water and cook, covered. Puree the mixture and season with salt. Cook the pasta in it and serve with a drizzle of oil.



Cooking the pasta

We recommend always cooking pasta with plenty of water (about one liter for every 100 grams of pasta). When adding the pasta, the water must boil well and must already be salted. The cooking time varies according to the format and it is always good to serve it al dente (you can also see the cooking point by observing the color: as soon as it begins to whiten, it is ready). You should absolutely consume it quickly, in order to enjoy it hot and to ensure the single pieces do not stick together. If you happen to visit an artisan pasta factory, buy some spaghetti still fresh and enjoy them with butter and grated cheese: you will have enjoyed them at their most, in a simple Mediterranean dish.



Tagliata (beef steak cut into strips)

A simple dish born in Pisa in the 1970s, today it is one of the best-selling dishes in restaurants in Italy and the world for its easy preparation. It is also a popular dish to prepare at home. For a proper preparation, use Chianino beef sirloin: many use selected thigh cuts and garnish with various seasonings. The original recipe created in Pisa sees the use of a large piece of meat, cooked rare on the grill. The sliced cut must be transversal in shape (like the one to slice a salmon) and the meat must be served in a hot tray, garnished with cannellini beans with oil and pepper. An emulsion of extra virgin olive oil, salt, and lemon is used on top of the meat.



Panzanella

INGREDIENTS FOR 6 PEOPLE

1 kg of stale Tuscan bread
6 anchovy fillets
2 sliced salad tomatoes
1 fresh onion (50 g)
1 cucumber

basil
salt, pepper to taste
150 gr of extra virgin olive oil
1/2 glass of white vinegar
150 grams of tuna in oil

INSTRUCTIONS

Cut the bread into slices and put it to soak in water and vinegar for a whole night. Squeeze the bread and crumble it into a tray, combine all the ingredients mentioned, sliced or chopped, season with oil, salt and pepper and garnish with a sprig of basil.



Cuttlefish “in zimino”

INGREDIENTS FOR 8 PEOPLE

2 kg of cuttlefish

100 gr of tomato paste

3 cloves of garlic

1 chilli pepper

100 gr of extra virgin olive oil

white wine

salt to taste

700 gr of chard

8 slices of homemade bread (optional)

INSTRUCTIONS

Clean the cuttlefish and cut them into pieces. In a saucepan, put the oil and a chopped garlic and chilli pepper and heat. Add the cuttlefish and cook until they have dried all the water they let out; at this point add the wine and let evaporate.

In a cup, dissolve the paste with water and pour the cuttlefish into the bowl, continuing to cook for a few minutes. Add the chard, washed and cut into strips, and cook. Serve in bowls with toasted bread (to taste).



Pisan stockfish with potatoes

INGREDIENTS FOR 6 PEOPLE

800 gr of stockfish already soaked

2 white onions

3 cloves of garlic

120 gr of extra virgin olive oil

200 gr. of peeled and chopped ripe tomatoes

1 bunch of basil and parsley

1 chilli pepper

1 glass of wine

salt to taste

INSTRUCTIONS

Put the chopped onions in a pan with oil and garlic and brown; add the chilli pepper and stockfish (break it up a little with your hands), sprinkle with the wine and add the tomato. Add water to cook; after about 40 minutes add the diced potatoes and the herbs. When the potatoes are cooked, they must be soft. Season with salt and serve.



“Palette”, Pisan-style

A popular recipe in Pisa, but this tasty dish is also customary in other provinces of Tuscany. It is a typical autumn dish, when it is the time for mushrooms and pork. It is made with corn polenta, left soft and arranged in spoonfuls on plates. They are seasoned with tasty pork sauces and mushroom-based sauces, always complemented by a nice grating of Tuscan pecorino or even Parmesan.



Mallegato

This specialty is difficult to classify as a cured meat. In Tuscany it is found in various ways: in the area of Pisa they add pine nuts and sultanas while for example in the area of Lucca it has more blood and is spicier. Much of this specialty is blood together with some diced fatty parts; it can be enjoyed as a cold salami, or hot with rapini sautéed with oil and garlic and roasted polenta. A tasty interpretation is to cut thick slices, flour them and fry them in a little olive oil. Try it with Vin Santo.



Pisan-style tripe

INGREDIENTS FOR 6 PEOPLE

1 kg of assorted veal tripe
 100 gr of bacon
 100 gr of celery
 100 gr of carrots
 100 gr of onions
 2 cloves of garlic
 50 gr of extra virgin olive oil

100 gr of tomato pulp
 1 bunch of
 parsley, sage, bay leaf, basil, thyme, mint
 1 glass of white wine
 salt, pepper to taste
 when cooked, a coating of grated Parmesan
 cheese

INSTRUCTIONS

Clean and chop the onion, celery and carrots, put them in a pan with the oil and minced garlic, brown and add the sliced bacon; sauté for a few more minutes then add the tripe, washed well and already blanched in boiling water and cut into strips. Braise everything for a few minutes, add the wine and let it evaporate; add the tomatoes, salt and pepper and the herbs. Cook adding the meat broth and hot water; keep in mind that when cooked it should be soft and the ingredients blended together.



There are various versions both in terms of shape and composition - liver in pieces, or minced liver - and in aromas - fennel or bay leaf. It all depends on the area, but everyone says their own is better.



LUNCH IS SERVED! WANT TO PREPARE IT TOGETHER?

How do you prepare the Pisan pizza? How many vegetables must be added to the cod and what is the right mix to prepare a good chocolate cantuccino? What are the right ingredients for black cabbage soup? What is the “bordatino”? Cooking is a moment of sharing, a gift for an anniversary, a game for the whole family, an exchange of recipes, a moment of pure relaxation under the 16th-century frescoes of a villa or inside a large kitchen of an old farm, led by experienced cooks and by the memory of elderly housewives. Our cooking school offers ideas of all kinds and an unforgettable experience for both adults and children.

Events in the Lands of Pisa

SPRING



Food fair dedicated to the Marzuolo truffle and other typical local products

Date: March

Place: Cigoli (San Miniato)

www.cigoliorg.wordpress.com



Spring Fair

Date: April

Place: Vecchiano



Agrifiera - Agricultural Fair

Date: April / May

Place: Pontasserchio

www.comune.sangiulianoterme.pisa.it



“Nozza” Fair

Date: May

Place: Calcinaia

www.sagradellanozza.it



Fair dedicated to the Lari cherry

Date: May / June

Place: Lari

www.visitcascianatermelari.it/it/esplora-il-territorio/ruralita-sapori/13-prodotti-tipici.html

SUMMER



Pine nut Fair

Date: July

Place: San Piero a Grado (Pisa)

www.sagradelpinolo.it

EVENTS



French fries fair

Date: August

Place: Santa Maria a Monte

www.sagrapatata.it



Cream puff fair and parade

Date: August 15th

Place: Orentano (Castelfranco di Sotto)

www.orentanocarnevale.it/sagrabigne.htm

AUTUMN



Grapes and Wine Fair

Date: September

Place: Terricciola

www.terredipisa.it/events/festa-delluva-e-del-vino-terricciola



Terre di Pisa Food&Wine Festival

Date: October

Place: Pisa

www.pisafoodwinefestival.it



Volterra Gusto

Date: October / November

Place: Volterra

www.volterragusto.com



National White Truffle Fair

Date: November

Place: San Miniato

www.sanminiatopromozione.it



“New Oil” Fair

Date: November

Place: Vicopisano, Buti, Calci, San Giuliano Terme, Vecchiano

WINTER



Ghizzano’s “new oil” fair

Date: February

Place: Ghizzano (Peccioli)

Where to eat and other useful info

Eating in the Terre di Pisa is not just a culinary experience but a moment of joy for the palate and the mind. The restaurants of Pisa and the province as well as the Oil and Wine Trail will guide you on a tasting itinerary that you can also enjoy with the help of professional experts in the sector or specialized guides who are members of Terre di Pisa. You can visit oil mills, farms, cellars or take part in truffle hunts with the help of the Association of Truffle Hunters of the San Miniato and Upper Valdicecina Hills. Rely on Terre di Pisa as a brand to experience good food in an area with breathtaking scenery.

For your tastings:

The Colline Pisane Wine Trail

www.stradadelvinocollinepisane.it

“Terre di Pisa DOC” Consortium

www.viniterredipisa.com

San Miniato Winemakers Association

www.vignaiolisanminiato.it

Monti Pisani Olive Oil Trail

www.stradadellolio.it

Upper Valdicecina Truffle Hunters Association

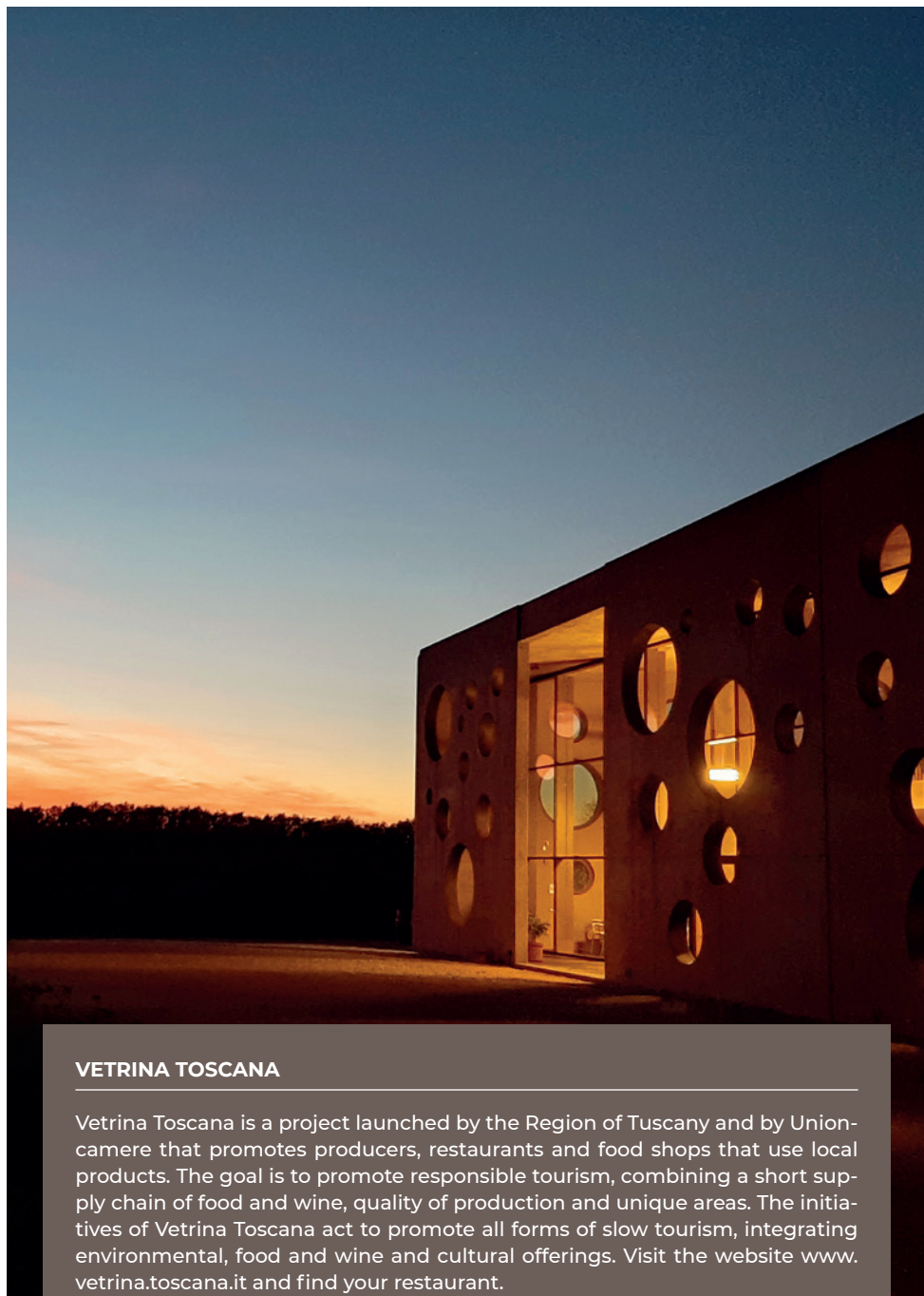
www.volterrastusto.com/associazione-tartufai-dellalta-val-di-cecina-volterrastusto/

San Miniato Truffle Hunters Association

www.tartufaisanminiato.it

Or contact an incoming agency or a specialized tour guide by looking here:

<https://www.terredipisa.it/en/products-and-services/>



VETRINA TOSCANA

Vetrina Toscana is a project launched by the Region of Tuscany and by Unioncamere that promotes producers, restaurants and food shops that use local products. The goal is to promote responsible tourism, combining a short supply chain of food and wine, quality of production and unique areas. The initiatives of Vetrina Toscana act to promote all forms of slow tourism, integrating environmental, food and wine and cultural offerings. Visit the website www.vetrina.toscana.it and find your restaurant.

Tuscany



www.terredipisa.it
info@terredipisa.it

Share your experiences
#Terredipisa #Naturatoscana



Tourist Information Offices in the Terre di Pisa

Pisa

Piazza Duomo, 7
Ph. +39 050.550100
Piazza XX Settembre -
c/o Palazzo Gambacorti
Ph. + 39 050 910558

Tirrenia (Seaboard)

(seasonal)
Piazza Belvedere
Ph. +39 327 6368398

Calci

Via Vincente della
Chiostra – Town Library
Ph. +39 050 939562/1
URP c/o P.za Garibaldi -
Ph. +39 050 939572

Casciana Terme Lari

Via Cavour, 11 -
Casciana Terme
Via Dante, 5 - Lari
Ph. + 39 0587 646258

Lajatico

Via Garibaldi, 5
Ph. + 39 0587 643121

Palaia

Piazza della Repubblica, 56
Ph. + 39 0587 621437

Peccioli

Piazza del Popolo, 3
- c/o Museo Palazzo
Pretorio
Ph. + 39 0587 936423

Pontedera

Via Rinaldo Piaggio, 82
Ph. + 39 388 7583081

San Giuliano Terme

Via XX Settembre, 1
Ph. + 39 393 6779665

San Miniato

Piazza del Popolo, 1
Ph. +39 0571 42745

Vicopisano

Via Lante, 50 -
c/o Town Library
Ph. + 39 050 796581

Volterra

Piazza dei Priori, 19-20
Ph. + 39 0588 86099

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