



#destination**marche**

#destination**marche**

#destination**marche**

www.turismo.marche.it

Made in Marche
is an initiative of the Marche Region
Department for Economic Development,
Labour, Tourism, Culture and Investment Promotion
Director: Pietro Talarico
Coordinator: Marta Paraventi
Edited by: Cecilia Gobbi and Maria Francesca Chiodi
Translation: Vertogroup srl, revision Paola Micucci
and Anna M. Barbadori

the pdf file can be downloaded from:
www.turismo.marche.it

Graphic layout: Tecnoprint New srl Ancona
Photographs: Photo Archive of the Marche Region
Printed by: Tecnoprint New srl Ancona

Regione Marche
Tourism Board
Department for Economic Development,
Labour, Tourism, Culture and Investment Promotion
Via Gentile da Fabriano, 9 - 60125 Ancona
Tel. +39 071 806 2431
Fax +39 071 806 2154
www.turismo.marche.it
numeroverde.turismo@regione.marche.it

Toll free number:
800 222 111 (Italy only)
Tourist information:
+39 071 2133609

www.turismo.marche.it



www.turismo.marche.it

Made in MARCHE

0-Km flavours and quality shopping



#destinazione**marche**

Made in MARCHE

0-Km flavours and quality shopping



Made in Marche

0-km flavours and quality shopping

There are so many good reasons to come and discover the Marche, a region with a myriad of surprises in store for visitors and which still preserves that 'off the beaten track' feeling of old traditions and respect for the past. It's a region that can amaze even the most seasoned traveller.

The Marche is enticing, it exudes a sensation of life in another dimension. Time has a softer, gentler rhythm here and nature recalls the reassuring intimacy of a Renaissance painting.

When visiting this region of blue seas and long beaches, of a hundred cities, a hundred landscapes and a hundred fine dishes, it's a shame to follow some pre-established route, because everything here is beautiful: setting off without a specific destination over hilltops draped with olive groves, vineyards, fields of sunflowers and lavender just outside ancient villages perched on high and embraced by stone walls is an utter delight.

And all of this can be found in an environment which is still pristine, home to some truly amazing natural sites, like the Frasassi Caves and the rocky headlands of Mt. San Bartolo and Mt. Conero set on the Adriatic Sea. It is in these places that love and respect for tradition are also very evident in the ancient trades and centuries-old culinary tradition.

The region boasts fifteen DOC (RDO, Registered Designation of Origin) and five DOCG (GDO, Guaranteed and Controlled Designation of Origin) wines to be paired with traditional dishes made with fresh fish or local meat.

Every hill that dots the Marche landscape has its own wine, and every changing landscape is home to a wide variety of flavours and fragrances: from the fresh catch of the Adriatic to the tasty cheeses, cured and fresh meats, olive oil, pasta made in the hills, to the mountains of the Apennines with their own flavourful cured meats, famous cheeses, prized truffles and mushrooms.

A succession of exhibits, events, music festivals, theatre and dance, popular feasts, historical re-enactments and food and wine extravaganzas featuring the best the region has to offer fills the year's rich calendar of activities in the Marche.

There are also many fascinating ways to enjoy the region by visiting the great industry and renowned craftsmanship the Marche is so famous for, celebrated outlets of brand name fashion and footwear. Shopping here is pleasant both for the experience and when it comes to being kind to your wallet. It's a new way to explore the region and discover the exquisite quality the local craftsmen are capable of.



PEASANT CULTURE

The Marche is home to amazing traces of ancient beauty both in the cities and in the countryside. You could say it's a land of 'civilised peasants' which, with a healthy dose of common sense, looks at the past with nostalgia, a past which it feels as its history. This is significant in a region whose roots remain well-imbedded in several rural realities typical of the world of sharecropping, that is, the lingering concepts of caution, wariness, close ties to the land and provenance, a preference for social tranquillity without ostentatious piety.

The landscape of the Marche is distinguished by three main features: the sea and its welcoming coastline, rich with elegant towns and history, including industrial establishments; the mountains with their many fields, beech groves and cultivated terraces; the countryside with more than 100,000 rural homes where, up until some thirty years ago, many of the region's 1½ million inhabitants lived. Although the agrarian landscape is a modern one, it is neither homogeneous nor rugged. It is the result of environmental conservation efforts to pre-

serve its most characteristic aspects, those typical of a thousand years of rural culture. The relationship between the countryside and the city up until the 1960s was especially significant: there were no large cities yet, only hundreds of small towns and villages, the metropolis of colonial peasants who gave life to a well-integrated and harmonious socio-economic-cultural system in which the products grown and bred were destined mainly for use at home or to be sold at market.

Its symbol is that of a self-sufficient sharecropping soci-





ety which has now disappeared, but which can still be recognised in all of the social and productive systems, as well as in the distinct character of the inhabitants of the Marche.

The concept of 'half sharecropping' (between the farmer and his landlord) ensured a decent standard of life in the countryside. The sharecropper could feed himself and his family with what he grew and live in the farmhouse above the stalls housing the animals. It also ensured a sense of environmental conservation and care of the animals, ingredients which were far too important for the survival and future of the families to be neglected. The main principle in the best areas of the Marche required a worker for

every hectare of land.

By cutting back woods and draining swampy valleys new fields for growing grain were created, which, when processed into bread and pasta, was very often either the only or the main source of nutrition. Tranquillity and safety in the communities were ensured by a strict system which expelled or isolated thieves or anyone who represented a danger to the farm or family. This system became an integral and defining trait in the character of the Marche people. The small farms were important places, the basic components of an ecosystem which, although very productive, maintained an efficient balance both in terms of the environment and society.

These were the conditions

which created the basis of a territory that, statistically speaking, have resulted in the very rewarding quality of life we enjoy today. It also resulted in the slogan used to describe the Marche: *small is beautiful, small is good*. The role of the sharecropping families is, therefore, an important one which has affected both past and present agriculture, where grain remains a major crop and where the production of local products, now more than ever before, represents an instrument for income and growth. If small is often synonymous with quality and craftsmanship, the typical products of the Marche, although perhaps fewer in number, are among the finest on the market today. In terms of organic agriculture, the close ties between the past, new techniques and environmental preservation, the Marche Region ranks among the leaders in Italy because it is a very real part of its long history. Typical products, prime examples of attentive production and high quality, are cultivated with full respect for both the land and the consumer, who this day and age demands the highest possible standards of flavour and wholesomeness.

SPEAKING OF FOOD

OLIVES AND OLIVE OIL

An olive tree is a precious resource and olive oil is an even greater one. The Marche has always had an enviable reputation for both. In the XIII century, the ships from the Marche that called along the Po river would pay their docking fees in olive oil, which was considered of superior value than that from other regions in Italy. Even the Venetians knew of the value of *"l'olio de Marchia"*, and it retailed there at a higher price for its fine aroma and flavour, qualities it still maintains today.

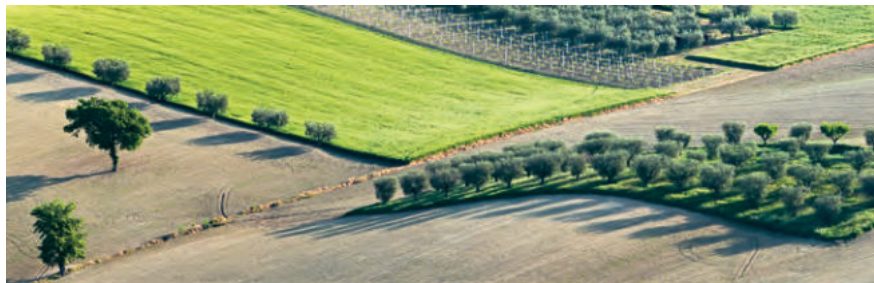
The quality and typicality of the region's olive oil are the result of a combination of factors: the numerous local varieties, different from zone to zone, the distinct climate of the Marche, the tradition-

al growing and harvesting techniques and, last but not least, the well-preserved traditions at the olive presses, which are a combination of cutting-edge technology and small family presses. The result is an olive oil which for years now has earned awards both at home in Italy and abroad. Typical Marchigiano olive oil is slightly fruity and hints of grass, green almonds and artichokes. It has a well-balanced flavour with just a touch of bitterness and spice due to the polyphenols, nature's antioxidants. The many typical varieties that grow in the region are combined with the Frantoio and Leccino olives in differing proportions, bringing forth different characteristics each time. This results

in an infinity of nuances and aromas which make each tasting of it a unique and unrepeatable moment.

Certoceto olive oil has been certified a DOP (PDO, Protected Designation of Origin) product, but there are many others well worthy of note: the Coroncina, Piantone di Falerone, Piantone di Mogliano, Sargano di Fermo, Orbetana, Mignola, Carboncella, Raggia and Raggiola. These are just some of the varieties which have resulted in mono-varietals with distinct organoleptic characteristics. The future promises some interesting prospects for this special market.

A niche market made up of the most demanding consumers who desire more than just your average olive oil.





The region really has no choice but to focus its efforts on the characterisation and quality of its olive oil because the number of hectares dedicated to olive groves is, relatively speaking, quite low – about 10,000 hectares. The olive designated for eating is just as precious as resource. The Ascolana Tenera, which the classic Latins called *picena*, is unique. Tasty, crispy and

easy to digest, it is easily the best green olive anywhere in the world.

The ideal habitat for olive trees, made up of a combination of crumbling of calcareous rocks on travertine, the rivers and a climate in which they thrive, is in the vicinity of Ascoli Piceno, although the production area is far more extensive. Enthusiasts of this olive praise its low oil and acid content, how tasty it is in brine

(Pliny) or pleasurable either before or after a meal (Martial), but admirers from less distant times abound as well: Pope Sixtus V, Garibaldi, Rossini and Puccini. It is distinguished by an extreme delicacy. In order to be processed the olive must be completely whole and undamaged. One can only imagine the supreme patience and ability of the women from Ascoli Piceno who still pick this veritable treasure. The relatively scant production levels registered up until now may soon increase thanks to the DOP recognition.

The olive is famous not just for its version in brine, but also for a stuffed and deep-fried version known as *al-l'ascolana*. When the raw materials and the frying technique are original, the result is a true delight for the palate.

DOP Olive oil fair and market - Cartoceto early November.

Olive Oil Cities: the Marche has 29 members.

PASTA

Much grain is cultivated in the Marche. Homemade pasta and bread were the staple diet of the sharecroppers, sometimes their only source of nutrition. Experimentation which in the past was aimed at vastly increasing production has recently offered some valid answers in terms of quality and gave life to highly prized varieties. Bread wheat and durum wheat lead to an increase in the number of pasta factories.

Production methods and systems for all types of pasta are artisanal, whether with or without eggs.

Pasta made with eggs recalls the flavours of home-

made pasta. The *maccheroncini*, or little macaronis, of Campofilone, made in the province of Fermo, for example, are unique. They feature on dinner tables and at food fairs the world over and are especially loved because they retain that special artisanal identity.

The recipe and ingredients are simple. All you need is durum wheat and eggs, double the amount usually employed for making normal egg pasta.

The art of making them is handed down by the women, who work the dough by hand or with a wooden spoon. It's delicious with meat sauce, but also with a seafood sauce. For

semolina pasta some artisans use high quality durum wheat. The milling, mixing and production of this product has remained faithful to tradition and the artisanal process in every aspect. Thanks to its high protein content and the fine organoleptic qualities, semolina pasta, and its particularly intense aroma, are much sought after by the most demanding markets the world over.

**The maccheroncini
di Campofilone festival**
August



CHEESE

The history of cheese in the Marche is as old and fascinating as that of the pastoral tradition. Ancient sources have taught us that typical Marchigiani cheeses were already very popular during the reign of Augustus in Rome, while in the XVI century the Casciotta d'Urbino had such admirers as Michelangelo, who preferred it in spring, when the cheese exudes its finest characteristics.

Still today, Casciotta cheese is made by blending just the

right amount of local sheep and cow milk, which is then left to clot at 35°C and put into stamps where a special manual technique is used to press it.

Thanks to a wise combination of technology and tradition, Casciotta can now be enjoyed all year round. A thin crust is the sign of a brief period of aging (15-30 days) and gives the cheese a sweet and delicate milk-like flavour. The body of the cheese, which is sold in small rounds, is straw-white, compact, has small

air pockets and crumbles quite easily. It is made in the Province of Pesaro-Urbino and is the first to merit a DOP designation which protects it within the European Community. In some of the areas of the Marche they make Sogliano cave-aged cheese (formaggio di fossa), a very old, traditional cheese which was born from the wisdom of farmers in the north of the region.

The old production method is still in use today and dates back to when the pre-



cious foodstuff needed to be protected from marauding soldiers. The cheese was placed in cloth bags and put into tuff caves that were then closed with wooden covers and sealed with plaster.

When the caves were finally opened in November (but never before three months had gone by), the Casciotas were drastically transformed. They had taken on a golden hue not unlike amber and an intense aroma bearing vague hints of sulphur and truffles, a characteristic which makes them unmistakable.

The range of pecorino (or sheep-milk) cheeses made

in the mountainous areas of the region, where the sheep are left to roam, is vast. In the Sibillini mountains, for example, they flavour the cheese with marjoram, wild thyme, bramble buds, cloves, nutmeg, pepper and olive oil, all blended into egg yolks. As it sets, the mixture dissolves into the milk and the heat of the fire does the rest. The cheese is compact, has a straw-yellow colour when fresh and its flavour intensifies as it ages, which can sometimes take over a year. In the north of the Marche you can still find pecorino cheese aged in oak casks,

barrels or vats, where it is left for up to three months wrapped in walnut leaves or, as an alternative, left layered with aromatic herbs or wine marc. The wide variety of Marchigiano cheeses is completed with several products really only available where they are made, like Casecc, goat cheese, slattato, ravaggiolo and cacio cheese, which is shaped somewhat like a lemon, dates to the Middle Ages and was on the list of the foods for the kitchen of Bartolomeo Scappi, a cook at the papal court in the XVI century.

TRUFFLES AND MUSHROOMS

The woods are a symbol of a territory which is a powerful daily presence in the lives of the Marchigiani, even after the widespread migration towards the coastal regions. Its produce is varied and abundant: chestnuts, walnuts, strawberries, raspberries, blackberries and juniper berries. But the title of 'king' belongs to the truffle, while the court, if you will, belongs to the mushrooms.

The Marche is known for its cultivation of truffle, both white and black, and is one

of the few regions in Italy which can boast a good level of production of the main varieties. Zones like the inland areas of Pesaro-Urbino and part of the hinterlands of Ascoli Piceno, Fermo, Macerata and Ancona are where truffles typically grow. The most prized truffle is the Tartufo Bianco (white truffle or *tuber magnatum Pico*). It can be found at Sant'Angelo in Vado and Acqualagna, in the province of Pesaro-Urbino, but it also grows in some of the other provinces. Truffle harvesting, or hunting, takes place from the 1st

of October through to the end of the year. Black truffles (*tuber melanosporum*) ripen from mid-November to mid-March and are widespread above all in Acqualagna, Cagli, Acquasanta Terme, Roccafluvione, Comunanza, Montefortino, Camerino and Visso. The Bianchetto or Marzuolo (*tuber Borchii*) variety is also typical and gathered late winter around Fossombrone, but in other areas as well. And then there are the summer and winter varieties - *tuber aestivum* and *tuber uncinatum chatin*. Nowadays



there are special techniques to cultivate truffles, truffle-generating plants are produced and used to replant in the woods and for organised cultivation.

Acqualagna (PU) boasts a centuries-old truffle production tradition and the conservation and marketing activities surrounding it have grown steadily. So much so, in fact, that it is here that in November of every year they hold the Fiera Nazionale del Tartufo (National Truffle Fair). The fame and quality standards of the event has attracted the attention of truffle producers from all over Italy and abroad, men and women who are carefully selected before they are permitted to show and sell only the best of their niche harvest. It's an event that's all about flavour, and tradition, history and authentic tastes. A research centre was set up in 1980 at Sant'Angelo in Vado (PU) to study truffle cultivation, and a yearly white truffle show is held, the Mostra Nazionale del Tartufo Bianco, which features the finest varieties and samples gathered in the Marche. In Amandola (FM) they celebrate "Diamanti a Tavola", or the "Diamonds on the Dinner Table" show and fair during the first weekend of No-



vember, dedicated to the prized white truffles to be found in the Sibillini mountains area and other typical products.

Hunting for mushrooms is another very popular activity and has resulted in the establishment of several interesting mycology centres. Many of the mushrooms picked can be safely eaten and are sold in local markets: porcini, San Giorgio, ovules, morels, button mushrooms, chanterelles, morette, parasol mushrooms, nebbioli and many others.

TRUFFLE FESTIVAL

Regional Black Truffle Fair
Acqualagna
October - November

Diamanti a Tavola – Fair and market of prized white truffles from the Sibillini and other typical products, Amandola, November

National White Truffle Fair
S. Angelo in Vado
October

CURED MEATS

The history of the cured meats of the Marche is tied in with the sharecroppers, who would use almost every part of the pig in one way or the other. The animals were fed with great care and were raised on mash and acorns. Careful attention to this aspect is still given today, and is one of the main reasons the meat is of such fine quality. The animals were butchered in winter when food from other farming activities was scarce and the cold temperatures would preserve the meat.

The custom of not wasting any part of the animal and the need to use even the lard in every way possible resulted in two typical types of cured meats: Fabriano salami and Ciauscolo.

The former, which belongs to the larded salami category, was already present on Chamber of Commerce market price lists in the XVII and XVIII centuries with a price higher than that of prosciutto. In a letter dating back a century and a half, Giuseppe Garibaldi, then in Caprera, expressed gratitude for a gift of a low-fat pork compound he had received from which all fat and



nerves had been removed before it was pounded and 120 bits of lard added, 24 of which were cubed. It was then seasoned with salt and black pepper and stuffed into a stretch of intestinal casing from the same animal. Production of this type of salami is on the upswing again, especially in the Valle dell'Esino.

Ciauscolo is particularly popular in the south of the Marche, where it is made by grinding the lard and then mixing it in with the meat to make a smooth paste that can be easily spread onto bread.

This process is used especially in the upper Marche and the inland areas around Fermo and Ascoli Piceno, where the percentage of fat tends to be higher. Aside

from the technique, which calls for 2 to 3 passages through increasingly small screens, the choice of meat is also very important. It must include the shoulder, ham, belly, loin and, of course, the lard. White wine, garlic and pepper are added after which it is stuffed into its casing.

Other products which bear witness to the tradition of using the entire animal are *coppa di testa*, *mazzafegato*, *fegatelli* and *salsiccia matta*.

The first of these is made with a blend of ingredients (the head, rind, bones, ears and tail) and should really be sampled to appreciate just how good it is.

To make *mazzafegato*, pork liver is ground together with pork fat and some lean

meat. Salt, pepper, fennel flowers and, as an optional, some orange rind are added.

This mixture is then blended and stuffed into the casing and left to dry in the warmth and smoke of the fireplace. The tradition of these products has remained popular among the sausage-makers in the north of the Marche, the area of Ascoli and in neighbouring areas of Umbria.

Fegatelli are made using roughly cubed pork liver seasoned with salt, pepper and fennel flowers, then wrapped in juniper or bay leaves and stuffed into the netting that encases the pigs intestine.

In the traditional processing of the pork, the *Salsiccia matta* was the last to be made because it used up all the parts not used in the previous types of salami, that is, the bloodier parts: the lungs and kidneys, intestines, nerves, and tongue. In short, everything but the liver. Roughly mixed, it was seasoned with salt, pepper, garlic and other flavourings depending on the area and its local traditions.

Other popular cured meats

include *lonza*, *lonzino*, *capocollo*, *porchetta* and *pancetta arrotolata*, but when it comes to salamis made in the Marche, the list of varieties and types is practically endless. What they do all have in common, however, is their supreme quality.

One of the most noble of the cured meats is Carpegna prosciutto, which in 1996 earned its designation as a DOP, or Protected Designation of Origin, product. Although the production zone is limited to the immediate Carpegna area, its consumption knows no boundaries as it is enjoyed all over the world. A special prosciutto flavoured with garlic, pep-

per, rosemary, bay leaves, salt, sugar and cooked wine native to the Montefeltro area may be less known but it is certainly no less interesting.

Festival of Prosciutto di Carpegna DOP
mid-July

Fabrizio Salami



MEAT

Once upon a time, in the succession of valleys and hills that link the lovely beaches to the rugged mountains (from the Sibillini to Mt. Catria) inland, it was quite normal to come across two faithful work companions: the farmer and his cow or bull.

With the advent of farming machinery, the beast of burden was removed from the scene and has made way for breeds of cattle destined for the dinner table.

In an environment which has, by its very nature, selected its inhabitants and how they could survive, the mountains are renowned for their wide variety of flora and spontaneous, healthy and wholesome pastures. Sharecroppers would alternate horses, cattle and sheep to best exploit the terrain and not ruin the pastures, because of the different ways in which these animals graze. This results in a decidedly higher quality fodder. It is in this environment and from this culture that the Marchigiana breed has grown, one of the finest to be found anywhere. A distant relative of the large horned bovine, it evolved from interbreeding with Chi-



anina and, starting in the XX century, with the Romagnola. The result is a successful breed which often, even abroad, is used to create further improved cross breeds. It's a very large animal and its meat is safeguarded under the IGP (PGI, Protected Geographical Indication) White Veal of the Central Apennines seal.

The Marche is also home to various breeds of sheep whose meat is sometimes named after its provenance: Vissana, Sopravvissana, Appenninica and, above all, the breed from Fabriano, one of the territory's most common. The type and quality of the sheep are protected under the "Central Italian Lamb" seal, recognised as an IGP product.

Even the meat of the horses

of Catria is of a superior quality. This horse is most common in the Comunità Montana designated areas of Mt. Catria and Cesano and of Mt. Catria and Nerone.

Horsemeat from the Catria areas can be used as fresh cuts of meat, or to make encased and preserved products.

Breeding barnyard animals (chickens, rabbits, turkeys, etc...) at home still provides the dinner table with much of its meat, although industry and mass production have, to a great extent, taken over. To this day, quality also continues to characterise the typical free-range cock, rustic capon and bronzed turkey.

FRUIT AND VEGETABLES

In the hierarchy of the typical farming family, the vegetable patch was usually the reign of the women of the household. The feminine touch in this garden would show up in a thousand details: the precision with which the cane supports for the tomatoes were fixed, the flowers interspersed among the vegetables, etc.... The ancient traditions, and the local climate, ensured the development and expansion of this industry over the entire region, above all in two natural farming areas, the Aso

and Tronto valleys, where almost every variety thrives. The best known regional crops are broccoli and cauliflower from Fano (late harvest), from Jesi (early spring) and from Macerata. Cauliflower has a long history here in the Marche, and over time it spread to other parts of Europe.

The Montelupone artichoke is also very widespread here, the early one (called *violetto*) from Jesi is picked in early March, while the one in Ascoli Piceno doesn't ripen until April or May. Highly prized and historical cultivation also includes fen-

nel, peas, Ascolana salad, scarola and curly endives (typical of winter).

All of these products began to be exported from Pedaso to the rest of Europe over the last century. Sprouts from Macerata, red potatoes from Colfiorito, the white beans grown in Tronto and the Suasa onion were all also much in demand, while the rediscovery of 'poor food' like the chickling peas from Serra de' Conti (Slow Food Movement) and broad beans (especially those grown in Ostra) is putting these old varieties back on the menus of the





finest restaurants after many years of neglect. There is also a wide selection of fine quality fruit from the orchards of the Marche. The hills around Macerata competes with Sassoferrato for the title of best producer of apricots, while Serrungarina is the source for the best Angelica pears.

The Val d'Aso, a prime area for orchards, supplies the best Sant'Emidio cucucetta pears and Val d'Aso peaches. Peach trees thrive here in the ideal terrain and climate, while Pesaro is home to the delicious Montelabate peach.

The pride of the Apennine region between the provinces of Fermo and Ascoli Piceno is the pink apple from the Sibillini mountains.

A Slow Food Movement product, it has a sweet and tart flavour and an intense fragrance. The rustic trees that grow wild on the hills of the Marche are an abundant source of Cantiano sour cherries, blackthorn, quinces, figs and pomegranates, and, as you go up towards the mountains, a variety of chestnuts can be found and are used primarily to make delicious jams and traditional sweets. Another main ingredient for fine jams are the many berries that grow in the woods, like blackberries and the fruit of the strawberry trees of Mount Conero, now a protected variety.

Medicinal plants were already being studied by

Marchigiani naturalists in the XVI century and they play an important role. In fact, the Marche ranks among the top three regions in Italy as a supplier of copious quantities of raw materials to the pharmaceutical, perfume and food industries.

Mostly spontaneous in origin and found in mountainous and hilly zones, the main varieties are coriander, passion flower, green anise, hyssop, lavender, lemon balm, mint, sage, bay leaf and wild fennel, used in special traditional recipes such as roast rabbit, roast pork, snails and *crocette*.

HONEY

Honey has been used in the Marche since the dawn of time to sweeten food and beverages. It is made of water, simple and complex sugars, enzymes, vitamins, minerals and biologically active substances.

The old tradition of rudimentary beehives not far from the farm has become more refined over time, first with the invention of the Marchigian hive (now obsolete yet once in widespread use also in other regions), and then with more modern beekeeping technology. The hills of the Marche, which is home to, among other things, forage legumes, *lucerne* and *sainfoin*, provide bees with an abundance of vital nectar.

The quality of honey made in the Marche is due in no small part to a common weed, *stachis*, or 'grass of the Madonna'.

The honey is sweet, not very aromatic and light in colour. Among the many types made here in the region, the most prized ones are the *Millefiori*, or wildflower, varieties. The differences in their flavourful personality are surprising. These variations are due to their multiform botanical

composition and the local weather, because every season brings forth another aroma and flavour depending on the variety of flora available to the bees and, therefore, the proportions of the nectars gathered and blended by them. A multi-flora honey is, therefore, always different.

Among the single-flora variety is honeydew honey, made with oak honeydew, which is rich in minerals and potassium, and the acacia, sunflower and chestnut honeys.

Using Marchigian honey in a series of recipes, sweets and cheeses is an ancient custom which has only recently been rediscovered. Several towns in the Marche are members of the City of Honey Association: Belforte all'Isauro (PU), Matelica (MC), Ostra (AN), Pievebovigliana (MC), while in Montelupone (MC) there is a honey and natural products fair and market every summer, with a quality award given to the finest Marchigian honeys.



ORGANIC PRODUCTS

For many years now, the Marche has put an agricultural requalification plan in place offering numerous incentives for organic production in terms of quality and sustainability together with innovation and the enhancement of products. Dynamic and professional small-medium sized businesses have, over the years, accepted the organic challenge and have thus substantially increased their market share, becoming spokesmen for agricultural methods which respect the environment, the wellbeing of animals and the preservation of the rural landscape. The Marche today boasts more than 2,300 producers and 2,288 operators, and the land cultivated following the dictates of organic methods now represents 12% of the total amount of farmed land, a percentage which is on the rise. The some 57,000 hectares of organic farm land which respects the soil also helps to fight erosion and desertification. Among the main crops are grain, forage, grapes and olives, while 14,315 hectares are

reserved for fields and pastureland. These numbers are on the rise and clearly show the region's serious commitment to the relationship between man and the environment. Even organic livestock production, which is based on the relationship between the soil and the animals as a basic guarantee of wellbeing, is one of the main principles to which breeders now adhere, well aware that animal productivity is directly connected to their health and wellbeing. In the Adriatic region, in particular, cattle and sheep breeding boasts respectively greater numbers than goats, poultry, pigs and bees, which are, however, also steadily increasing.

From wine to meats, grain to bread, pasta and sweets, the Marche offers a complete range of organically grown cultivated foods and thanks to the richness of the land and respect for the territory, the reality of short supply chains is becoming an increasingly popular phenomenon as groups of producers and consumers contact and purchase a series of certified quality products from their trusted suppliers of local goods.

Consumers increasingly insistent on organic food and beverages have found something of a paradise here with plenty of stores, markets, events, fairs and weekly markets featuring what they are looking for all over the Marche, and known all over the country. The region has organic stores and cooperatives, proof that eating well is becoming a special heritage of the community. Another tool differentiating and validating Marchigiani agricultural products is integrated production, that is, a low environmental impact agricultural production system which calls for the coordinated and rational use of all factors to reduce to a minimum the use of machinery which could impact the environment, and the health of the consumer.

Over the past thirty years, even agritourisms have played an important role in the evolution of the relationship between tourism and the countryside, proving themselves to be increasingly attentive to the enhancement of the rural and natural heritage around them and sharing the goals of organic agriculture by



acting as spokesmen for this new way of perceiving the earth.

The Marche today is home to 183 organic agritourisms spread out over its five provinces and, often, they blend their commitment to nature with an ecological sensitivity by choosing renewable energy sources like solar panels and bio-masses.

Visitors are welcome at 73 farms and factories where the fruit of the land is grown and processed using ancient methods handed down over generations. These educational factories give the visitor an opportunity to learn about agricultural activity, the food cycles, the many jobs and the social role of the farmers themselves as they respect the environment and nature.

Caring for the barnyard animals, sharing the experiences of life in the countryside and wholesome food are the main activities of these open farms, places where school children and families who want to teach their children about the fine products of the Marche can take an educational tour. Organic markets and fairs have become an obligatory stop for anyone who loves to eat healthy food and for tourists who, when in the Marche, are looking for fine quality farm products. During the Grape Festival in Arcevia (AN) entire days are dedicated to organic lifestyles and wellness, an initiative called Biologica, which in Italian means organic. In the province of Pesaro-Urbino they have the Biosalus national organic

festival and in the central-south of the Marche there are two fairs dedicated to typical local products and organic foods, Leguminaria in Appignano (MC) and Bio & Tipico in Piazza at Massignano, in the Ascoli Picena area. Another event of national importance is Tipicità, which takes place every year in April. This festival celebrates the typical products of the Marche and offers visitors a complete overview of the delicacies to be enjoyed here in this lovely part of Italy.

CERTIFICATIONS OF EXCELLENCE

In the vast panorama of food products, the Marche Region has sought to enhance and protect their production, using all the tools provided by both EU and national legislation. The forms of product validation on which the Marche has focused the most are the regional "QM - Quality Guaranteed by Marche" seal, the Protected Designation of Origin (DOP), Protected Geographical Indication (IGP) and Prodotti Tradizionali, or Traditional Products.

The region currently boasts six DOP products: Prosciutto from Carpegna, Casciotta from Urbino, Oliva Ascolana of Piceno, Extra virgin Cartoceto olive oil, Fossa cheese from Sogliano and the Italian *salami alla cacciatora*.

The DOP certificate represents the highest recognition an agricultural producer can obtain, as it highlights the link between the intrinsic characteristics of the food and its area of production, including natural and human factors. IGP registration is also very impor-



tant. White veal of the Central Apennines (of which the Marche is one of the most representative regions), *ciauscolo* and Campofiore macaroni have already earned this distinction, as have mortadella from Bologna and the lentils of Castelluccio di Norcia which, although in a marginal way, the Marche is nonetheless involved with their production on a national scale.

Lamb from Central Italy has earned the IGP-PTN recognition (Protected Geographical Indication – Transitory National Protec-

tion: products which are in the process of EU certification and have already received a national transitory protection certificate). On April 2015, the Patata Rossa (Red Potato) of Colfiorito joined the official list of typical Italian products with the certification IGP (PGI, Protected Geographical Indication). IGP products are not much different from DOP ones. They both indicate a strong tie to the environment, but have less geographical restrictions in that not all of the production phases have to be executed in

their area of provenance. The Council for Agriculture has been especially active in insisting on a national regulation governing traditional production methods and this has resulted in the issuance of Decree Law N° 173 of 1998. At the same time, the Region has begun a concerted research effort which, to date, has brought to light 150 traditional food products that risked complete extinction or the loss of their special characteristics in order to be complaint with modern laws governing hygiene and wholesomeness. This list includes such well known products as Fig *Lonza*, a typical dessert, Vino Cotto (or cooked wine), White Truffle (Tuber *Magnatum Pico*) and the *Maccheroncini* of Cam-pofilone, just to mention a few. Then there are those products whose popularity is restricted to a smaller

area but which nonetheless are the expression of ancient traditions which, although very local, still maintain their socio-cultural value. The list of traditional products is updated every year to include those which, until now, may have been left behind. Aside from offering these products an opportunity to be considered for exemptions within the health laws, they are protected because their names cannot be registered by any single firm or enterprise as they belong to the community at large. The “QM – Marche Guaranteed Quality” trademark belongs to the Region of the Marche which guarantees the quality of the product with very strict production regulations and independent controls, traceability, guarantees of each phase and of all the subjects involved in the produc-

tion process, and in terms of full disclosure, which is highly detailed and combines the information on the label with that which is available on the internet. The trademark can be applied to various foodstuffs: grain, bread, bread substitutes, grain and pasta, bovine meat, pork, high quality milk, legumes, extra-virgin olive oil, orchard fruit, egg pasta and *Filiera Terre del Conero* products. The Slow Food Movement has recognised 6 products: *Pecorino Cheese* from the *Sibillini Mountains*, *Fabriano Salami*, the *Mosciolo selvatico Clam* of *Portonovo*, the *Pink Apple* of the *Sibillini Mountains*, the *Cicerchia* of *Serra de' Conti* and *Fig Lonzino*, a sweet made of dried figs in the province of *Ancona*.

BEVERAGES

WINES OF THE MARCHE, A LONG HISTORY

According to Pliny the Elder, the wines of *Picenum* (the region which corresponds to the modern-day Marche) had a delicate aroma and hearty flavour. These distinctive characteristics could, and still can be, attributed to the soil of the gently rolling hills that slope down towards the Adriatic Sea, a subject for the artist Tullio Pericoli and, before him, Osvaldo Licini, although perhaps in a more visionary and dreamy way. The coordination and management of farming estates in the Middle Ages (then known as *grancie*) were a fundamental ingredient of this success, as were the abbeys that dotted the entire region. Taking advantage of the *patrones*, the monks were very adept at rationalising the cultivation of grapes and its subsequent transformation into wine. At the dinner table of the Duke of Urbino, whilst musicians, singers, dancers and acrobats entertained,

butlers served the finest wines of the Marche to delegations of ambassadors from the powerful noblemen of Italy. The Verdicchio dei Castelli di Jesi, without doubt one of the most prestigious wines produced here, boasts a singular record: it is the name written on the oldest Italian wine label. Marchigian wines, their relative youth notwithstanding, have earned the approval of consumers thanks to the long range vision of the winemakers, experts at highlighting the remarkable organoleptic characteristics they possess.

Luigi Bartolini, a Marchigian

poet and author, once wrote: "If Marchigians would organise themselves and bring discipline into the vineyard, if they chose and cultivated the finest grapes, then Bacchus would consider our land the most favourable of all...". He anticipated that which the Marchigian wine industry, with the help of the public sector, has managed to do: qualify the vineyards and the wine, and apply the finest winemaking techniques. The hilly areas of the region, where the vines thrive and the best grapes are grown, enjoy all the sunshine and heat needed to create a high sugar level



and delicate aromas, the vital ingredients of the fine wines which distinguish this region.

The wine industry of the Marche: dozens of small to medium-sized wineries, 17,500 hectares of vineyards, more than a third of which is dedicated to DOC wines and a million hectolitres of wine, predominantly white. The strong and precise character of the inhabitants and a culture with roots in thousands of years of working the land could not but give the wine of the Marche characteristics on a par with more famous names, and give its land a great vocation.

In 1987, Ermete Grifoni wrote: "The Marche has a wine in every district: the red of Conero (Rosso Conero) has the flavour of the strong and fertile soil from which it came, and the temper of the quarrymen and stonemasons whose every torment it knows; Piceno red (Rosso Piceno, from a district that reaches all the way to the

province of Ancona, and Rosso Piceno Superiore in particular) bears the robust yet sentimental nature of the people of the Lower Marca; the wines from Macerata (Colli Maceratesi and Vernaccia di Serrapetrona) and from Fermo (Falerio) exude the sweetness and secret domestic talents which encircle the farms' hearths. The wines of Pesaro (Bianchetto del Metauro and Colli Pesaresi) already hint at Romagna and have that gentle caress which distinguishes the dialect of the people from the Gallic Marca. Those born in the Marche take their time, but they always reach their goal. So it's no surprise that fortune blessed the Verdicchio (Verdicchio Dei Castelli di Jesi and Verdicchio di Matelica), blond, slightly tart, with a surprising simplicity ideal for flavours from the sea." Other wines from the land of Verdicchio dei Castelli di Jesi have been awarded DOC status since 1987: in 1987 the Lacrima

di Morro D'Alba, a precious wine as rare as it is unique, and Esino, in 1995, which had been considered a table wine.

Since 2001 Offida has been considered the finest expression of typical Piceno wines, thanks to the enhancement of autochthonous varietals. Since 2004 the Region of the Marche has had Guaranteed and Controlled Designation of Origin, or DOCG, recognition (an Italian seal which specifies the geographic origin of the wine): the Vernaccia di Serrapetrona, and then Conero Riserva, and in March 2010, the Verdicchio di Matelica Riserva and Verdicchio Castelli di Jesi Riserva. In the past few years the DOC Pergola wines made from grapes known as Vernaccia di Pergola have appeared, Serrapetrona, a still wine made with Vernaccia Nera, I Terreni di San Severino, with Vernaccia Nera and Montepulciano, San Ginesio, and in 2011, DOCG Offida.

WINES OF THE MARCHE, FLAVOURS AND AROMAS TO ENJOY

Today, visitors to the Marche can discover the many fine local wines at any of the numerous activities dedicated to this sector: at fairs and festivals, some of which have been held for dozens of years now; in museums about the agriculture and traditions of the region, which also display original materials dating to the early days of winemaking, along with organised tastings for visitors; at the two regional wine showrooms, the feather in the cap of wine promotion; and along the wine routes and itineraries that wind their way among the hills, villages and ancient *contradas*.

The Wine City

Nineteen towns in the Marche are members of the national "Città del vino" (or Wine City) Association: Gradara, Monteciccardo and Montemaggiore al Metauro in the province of Pesaro-Urbino; Belvedere Ostrense, Camerano, Castelplanio, Cupramontana, Jesi, Montecarotto, Morro d'Alba, Osimo, San Paolo di Jesi, Serra de' Conti and Staffolo in the province of Ancona; Matel-



ica, Morrovalle, Potenza Picena and Serrapetrona in the province of Macerata; Ripatransone in the province of Ascoli Piceno.

Enoteche (wine repositories)

Regional Enoteca of Jesi:

Regional Enoteca of Offida:

Wine Museums

Museo internazionale dell'etichetta del vino (International Wine Label Museum) Cupramontana

Museo Arte del vino (Art of Wine Museum) at the city's enoteca of Staffolo

Museo del vino e museo dell'agricoltura (Wine Museum and Agriculture Museum) at the Abbadia di Fiastra Nature Reserve)

Wine Festivals

Cupramontana – Grape festival, late September
early October

Pergola – Wine Festival, 3rd week of July
Camerano – Rosso Conero Festival, 1st week of September.
Cerreto d'Esi – Grape Festival, 3rd Sunday of September.
Montecarotto - Verdicchio Festival, early July.
Morro d'Alba - DOC Lacrima di Morro d'Alba festival, 1st week of May.
Rosora – Sapa Festival, mid-October.
Staffolo – Verdicchio Festival, mid-August.
Serrapetrona – Vernaccia Festival, early August.
Offida - Di vino in vino (From Wine to Wine), 1st week of September.

DOCG WINES

Conero DOCG

This fine wine is made from a blend of Montepulciano (minimum 85%) and Sangiovese (maximum 15%). It is a well-structured wine to be enjoyed after it has aged for two years in large and small barrels. It pairs well with grilled meats, especially with roast game seasoned with laurel. It also pairs well with cured meats, pecorino cheese and many other aged cheeses.

It is produced in the areas around Ancona, Offagna, Camerano, Sirolo, Numana and parts of Castelfidardo and Osimo.

Vernaccia di Serrapetrona DOCG

The Guaranteed and Controlled Designation of Ori-

gin (DOCG) certification of Vernaccia di Serrapetrona is reserved for the dry and sweet sparkling wine types. The autochthonous Vernaccia Nera grape is the main ingredient of this wine and it may contain a maximum of 15% of other red grapes. Vernaccia di Serrapetrona is usually sipped with desserts as it enhances the flavours of dry baked goods and biscuits. Until the early 1900s, during rural festivals it was customary to prepare corn polenta seasoned with *sapa* and sparkling Vernaccia. Another favourite pairing is with spicy and semi-hard cheeses with a medium fat content, but also with more substantial meats, boiled meats with sauce and fruit chutneys.

The production area includes all of the area of

Serrapetrona and parts of the Belforte del Chienti and San Severino Marche areas. The maximum yield from the vineyard must not exceed 10 tons per hectare.

Verdicchio di Matelica reserve DOCG

This wine is made with a minimum of 85% of Verdicchio grapes. This may be blended with other white grapes, as long as it does not exceed 15%.

It has a straw-yellow colour, smells of ripe fruit and is generally a full-bodied wine with a good structure. It can be drunk as an aperitif or paired with seafood, fish and pasta in a vegetable or seafood sauce.

It often accompanies fish soups or oven-baked fish dishes. It is also great with white meat.



Verdicchio di Matelica is produced in the Esino valley, on the hills of Macerata near Matelica, all the way to Fabriano in the province of Ancona.

Verdicchio Castelli di Jesi and Classic Reserve DOCG

Up to 15% of this fine wine may be made with Trebbiano Toscano and Malvasia Toscana grapes. It has a fruity aroma and its flavour is fresh and tasty, often with an almond aftertaste. It can be paired with all types of Marchigian cuisine and some fish dishes. It also goes well with white meat in sauces, as long as they are not too greasy, or with mushroom or cheese sauces.

It is made with Verdicchio grapes, an autochthonous variety, and is made in the areas around Jesi.

Offida DOCG

Rosso, Pecorino and Passerina: these are the three wines included under the Offida controlled and guaranteed designation of origin. They are the expression of a terroir which best exemplifies the potential of autochthonous varieties like

Pecorino and Passerina. Offida Pecorino wine is made with at least 85% of the eponymous grape, and other non-aromatic white grapes grown in the Marche may be blended in. Offida Passerina must have at least 85% Passerina grapes, while the remaining 15% may consist of other varieties, as long as they are non-aromatic and grown in the region. Offida Rosso is made of Montepulciano grapes with no more than 15% of other non-aromatic local grapes added in. Pecorino has a pleasant acidity, is straw yellow with a tinge of green, its aroma is characteristic and pleasing with hints of white flowers, pineapple, anise and sage. It has a distinct and dry flavour, it's tasty and fresh with a lingering aftertaste. Offida Passerina is straw yellow with tinges of gold and has a lovely bouquet of yellow fruit pulp and hints of citrus. Its flavour is dry, typical, characteristic and fresh. Offida Rosso must be aged for 24 months, 12 of which in wooden casks, and then in the bottle. It has a ruby red colour which turns darker

with age. It has a complex and somewhat ethereal aroma with touches of red fruit, liquorice and chocolate, while its flavour is dry, well-balanced, typical, soft yet generous. The Offida wines bearing the guaranteed and controlled designation of origin seal are made in the southern regions of the Marche, in an area between the provinces of Ascoli Piceno and Fermo.

DOC WINES

Colli Pesaresi DOC

Colli Pesaresi red wines are made in an area which encompasses 31 municipalities in the Province of Pesaro-Urbino located at the northern end of the region, but not including the Apennine range and Montefeltro region.

The main grape of Colli Pesaresi red is Sangiovese (minimum 70%), which can be blended with up to 30% of other authorised varieties.

There are various types of Colli Pesaresi red wine: Colli Pesaresi red and rosé, Focara red and Novello, Colli Pesaresi Sangiovese

and Sangiovese Novello. The production zone of Colli Pesaresi Bianco comprises the land around Mombaroccio, Petriano, Gabicce Mare, Gradara, Tavullia, as well as some of the land under the jurisdiction of Pesaro, Montellabbate, Sant'Angelo in Lizzola, Colbordolo and Urbino. When young, Colli Pesaresi red pairs very well with pasta dishes and second courses of meat from smaller animals. The delicate aroma and pleasant dry flavour make Colli Pesaresi white an ide-

al wine for aperitifs. It should be served chilled and pairs well with fish and pasta dishes in seafood sauces without tomatoes.

Bianchetto del Metauro DOC

The grape used to make this wine is the Bianchetto (Biancame), and only 5% of Malvasia Toscana grapes may be added. It goes very well with molluscs, crustaceans, the sweeter fishes, either raw or lightly marinated, but also with white meat dishes, soups and lightly seasoned

pasta dishes.

The production area of Bianchetto del Metauro encompasses the area around the Metauro River and includes 18 municipalities in the Province of Pesaro-Urbino.

Pergola DOC

There are three types: Rosso, Novello and Passito. They are made with not less than 70% Aleatico grapes, and the remaining 30% may be other red grape varieties. It weds well with pasta dishes in meat



sauce, especially if *tacconi* pasta is used (a pasta made of bread wheat and flat bean flour). Its fine aroma also makes it ideal as an accompaniment to rabbit and snails wrapped in bacon. The Passito version of this wine is lovely with baked sweets of all sorts. The territory on which it grows surrounds the towns of Pergola, Fratterosa, Frontone, Serra Sant'Abbondio, S. Lorenzo in Campo, in the province of Pesaro-Urbino.

Esino DOC

To make Esino Rosso the winemaker uses DOC Sangiovese and Montepulciano grapes on their own, or together, for at least 60% of the whole. Other red grapes may make up the remaining 40%. Esino Bianco, on the other hand, is made from Verdicchio grapes (minimum of 50%), with the other 50% being composed of other authorised white grapes.

Esino red includes Novello wines, while the whites include sparkling wines. They may be enjoyed throughout the meal because both the red and the white, aside from being novello and

sparkling, they pair well with every dish.

The production area includes the entire province of Ancona and the province of Macerata, as prescribed by the production regulations of Verdicchio di Matelica and Verdicchio dei Castelli di Jesi.

Verdicchio dei castelli di Jesi DOC

Verdicchio grapes must make up at least 85%, while the remaining 15% may be other authorised white grape varieties.

There are seven types: Verdicchio dei Castelli di Jesi, Verdicchio dei Castelli di Jesi Spumante, Verdicchio dei Castelli di Jesi Ris-

erva, Verdicchio dei Castelli di Jesi Passito, Verdicchio dei Castelli di Jesi Classico, Verdicchio dei Castelli di Jesi Classico Superiore and Verdicchio dei Castelli di Jesi Riserva.

These wines go well with all of the dishes of the Mediterranean culinary tradition, although the best pairing is with fish, crustaceans and molluscs.

The production area of these grapes is on the hills in the centre of the province of Ancona and a small part of the area around Macerata. Wines made in the original district, Castelli di Jesi, may use the denomination 'Classico' on their label.



Lacrima di Morro d'Alba DOC

There are two types: Passito and Superiore. This wine is made using Lacrima grapes blended with not more than 15% of non-aromatic red grapes. The pleasant, delicate structure of the wine makes it a fine accompaniment to pasta dishes with a tomato or meat sauce, marinated forage fish starters and white meat. Lacrima, in the sweet and sparkling versions, is also a fine wine with which to end the meal.

Production is restricted to a small area in the province of Ancona, just north of the Esino River and includes the towns of Morro d'Alba, Monte San Vito, San Marcello, Belvedere Ostrense, Ostra and Senigallia.

Rosso Conero DOC

To make Rosso Conero, winemakers use 85% Montepulciano grapes which thrive in their natural habitat here, with other non-aromatic red grapes blended in to make up not more than the remaining 15%.

A year after harvesting, Rosso Conero, which contains a fair share of tannins, pairs very well with succu-

lent, fragrant food.

When it has aged and become somewhat softer, it goes well with stuffed pastas and pasta seasoned with tomato-based sauces. In the Doric city of Ancona, Rosso Conero is often paired with *stoccafisso all'anconitana*, a local dish based on cod or stockfish. The area where the grapes grow is located on the Conero headlands, south-east of Ancona, more precisely, in the areas around Ancona, Offagna, Camerano, Sirolo, Numana and parts of Castelfidardo and Osimo.

Colli Maceratesi DOC

Colli Maceratesi Bianco is made with white Maceratino grapes (minimum 70%), as are the Spumante and Passito versions. Tuscan Trebbiano, Verdicchio, Incrocio Bruni 54, Pecorino, Sauvignon, Grechetto and Chardonnay may be added to make up no more than 30%. Other versions are authorised to include only 15% of additional grape varieties. Colli Maceratesi Ribona, as a spumante or a passito, is made with at least 85% of Maceratino grapes.

Colli Maceratesi Rosso and its Novello and Riserva versions, are made with at least 50% Sangiovese, Cabernet Franc, Cabernet Sauvignon, Ciliegiole, Lacrima Merlot and Montepulciano for up to 50%.

Colli Maceratesi Bianco is a wine to be drunk young and fresh; it exalts the flavours of raw bi-valve molluscs which tend to be on the sweet side, and rice and soups without tomatoes.

Colli Maceratesi Rosso can be paired with a variety of dishes: from cured meats to cheesy pizza and typical *vincisgrassi* lasagna to dishes based on white meats, like rabbit in a bread crust or a chicken casserole.

The production zone is spread over the entire province of Macerata and includes the area around Loreto, in the province of Ancona.

Verdicchio di Matelica DOC

This wine is made with Verdicchio grapes to which authorised white grapes of other varieties may be added for up to 15%.

There are four types:

Verdicchio di Matelica, Spumante, Riserva and Passito.

The best pairing of these wines is with seafood dishes. It also goes very well with raw starters, cured meats and white meat.

These wines are made in many of the areas around Matelica, Esanatoglia, Gagliole, Castelraimondo, Camerino and Pioraco in the province of Macerata and in other areas around Cerreto d'Esi and Fabriano, in the province of Ancona.

Serrapetrona DOC

This wine is made using Vernaccia Nera (black vernaccia) (min. 85%) grapes and 15% of it may be composed of non-aromatic red grapes. The importance of this wine comes from the uniqueness of the Vernaccia Nera, recognised as an autochthonous varietal from the Marche. This wine has a very complex structure and goes well with various types of meat, including game. It also pairs well with pasta in tomato sauces, like papardelle in wild boar sauce, as well as with seasoned pecorino cheeses. Serrapetrona wine is made in areas

which include the entire Serrapetrona district and parts of the territory surrounding Belforte del Chienti and San Severino Marche.

I Terreni di San Severino DOC

The production zone of the I Terreni di San Severino wines includes the entire area of San Severino Marche, in the province of Macerata.

There are four types: Rosso, Rosso Superiore, Passito and Moro.

I Terreni di San Severino Rosso wine is made with Vernaccia Nera grapes (minimum 50%) to which any type of other red grape, as long as it is non-

aromatic, may make up the other 50%.

I Terreni di San Severino moro wine is made using Montepulciano grapes (minimum 60%) to which types of other red grapes, as long as they are non-aromatic, may make up a maximum of 40%.

It is a full-bodied wine which goes well with tagliatelle in hare sauce and other pasta dishes with meat and tomato sauces. It is also well paired with white and red meat, game and slightly seasoned cheeses.

San Ginesio DOC

There are two types: San Ginesio Rosso and dry and sweet San Ginesio



spumante. San Ginesio Rosso is made with the following grape varieties: Sangiovese (minimum 50%), Vernaccia Nera, Cabernet Sauvignon, Cabernet Franc, Merlot and Ciliegolo for a minimum of 35% and other non-aromatic red grapes may be added up to a maximum of 15%. Dry and sweet San Ginesio Spumante comes from Vernaccia Nera grapes (minimum 85%); to which all other non-aromatic red grapes may be added up to a maximum of 15%. It is a wine with a medium structure which goes well with first courses, especially when it is still young. When left to age, it pairs very well with meat courses.

The production area includes all of the areas surrounding San Ginesio and a part of Caldarola, Camporotondo di Fiastrone, Cessapalombo, Ripe San Ginesio, Gualdo, Colmurano, Sant'Angelo in Pontano and Loro Piceno.

Terre di Offida DOC

There are six versions of this wine: Rosso, Pecorino, Passerina, Passerina Passito, Passerina Vin Santo and Passerina Spumante.

Offida Pecorino and Passerina are made in 22 areas, l'Offida Rosso in 17; Vin Santo is limited to the area of Offida and Ripatransone. To make Offida Rosso they use Montepulciano grapes for at least 50% and Cabernet Sauvignon for no less than 30%.

For Offida Pecorino they use Pecorino grapes for at least 85%, to which other non-aromatic white grapes may be added up to a maximum of 15%.

Offida Bianco Passerina can be made traditionally, as can the Spumante, Passito and Vin Santo versions. They must contain at least 85% of Passerina grapes, to which all other non-aromatic authorised white grapes from the Province of Ascoli Piceno may be added up to a maximum of 15%.

Offida Rosso pairs well with regional dishes, from *vincisgrassi* lasagna to stuffed pigeon, game and red meats.

Offida Pecorino is best drunk young to savour with seafood and crustaceans. Fish dishes and vegetable soup go well with Offida Passerina, while the Passito is wonderful paired with

seasoned cheeses and dry baked sweets.

The production zone of Terre di Offida wines includes 22 areas of the province of Ascoli Piceno, between the Aso and Tronto rivers.

Rosso Piceno DOC

There are three types of this wine: Rosso Piceno, Rosso Piceno Sangiovese and Novello. The Rosso Piceno Superiore is also included.

The wines are made with grapes from vineyards having the following composition:

Montepulciano (from 35 to 70%) and Sangiovese (from 30 to 50%). Any other non-aromatic red grape variety may be added up to a maximum of 15%.

Pairings with cured meats and main courses of pork, beef or smaller animals in casseroles with a red sauce are very popular. Especially when young, it weds well with fish soup and roast fish because of its distinctive characteristics.

The production area of Rosso Piceno DOC is the largest in all of the Marche and covers three provinces:

Ancona, Macerata and Ascoli Piceno.

Falerio dei Colli Ascolani DOC

This wine is made with the following grape varieties: Trebbiano Toscano (40-50%), Passerina (10-30%), Pecorino (10-30%). They may be used by themselves to make a single variety wine, or blended with no more than 20% of any other non-aromatic authorised white grape varieties from the Province of Ascoli Piceno.

Smooth, with a vague hint of molluscs and crustaceans, Falerio is delightful when paired with green “Tenera Ascolana” olives, both fried and stuffed.

It also goes well with simple dishes made with the meat from barnyard animals, and with vegetables and soft cheeses.

The grapes must grow in

the province of Ascoli Piceno, but not in the higher hills, mountains or valley bottoms.

IGT WINES OF THE MARCHE

The “MARCHE” Typical Geographical Indication (IGT) seal was instituted by an Agricultural Resources Ministry Decree on 11 October 1995.

The IGT “MARCHE” seal encompasses the entire region and has gone far in giving value to those territories which have not made use of the DOC seal.

Soon after the winemakers of the Marche began to use this designation to enhance the quality of their products, ‘table wines’ disappeared almost completely.

Typical Geographical Indication (IGT) MARCHE is reserved for white, red, rosé, sparkling and

nouveaux wines.

Wines which contain at least 85% of a particular grape varietal may be called by its name (Trebbiano, Passerina, San Giovese Grechetto, Merlot, Pinot bianco - grigio - nero, Chardonnay, Sauvignon, Barbera, Cabernet franc or Cabernet sauvignon) and other varietals may also be mentioned on the label if the bottled wine contains more than 15% of them.

SPARKLING WINES

The Marche enjoys a great relationship with *spumante*, or sparkling wines, and it is no longer just the traditional Verdicchio and Vernaccia di Serrapetrona wines which lend themselves to this type of production.

Successful experiments have also been done with other Marchigian wine types, from Falerio to Colli



Maceratesi and successfully with Montepulciano grapes, the base variety of Rosso Conero, as well as with Passerina grapes as called for by the new Offida DOC. Food and wine experts have written about the ancient origins Italian spumante has here in the Marche.

Some proof does exist: the first Italian *champenois* may well have been made in the Marche, and, it seems, the composer Gaspare Spontini drank it in his hometown of Maiolati as far back as 1805, fifty years before the Piedmont launched its own celebrated product.

Further evidence is provided by a letter sent by the administrator of the Leuchtemberg Ducal Villa in Fano to the Gonfaloniere of Jesi. It shows that from 1843 to 1847 Ubaldo Rosi, the administrator, had been making wines in the "true style of champagne" and he requested tax exemption for the special black bottles imported from France. More proof comes from Loreto, where starting in 1849 a certain Mr. Spalazzi attempted over and over again to make a wine which "without any imitation has

all the qualities and perfection of French champagne." Last, but not least, a book written in 1622 by Dr. Francesco Scacchi from Fabriano led to the perfection of an original method of making sparkling wine known as the "Scacchi Method."

The most famous spumantes of the Marche are Verdicchio dei Castelli di Jesi Classico Brut and Vernaccia di Serrapetrona.

NOUVEAUX WINES

Vino Novello, or *nouveau* wine, has replaced that which was once called "vino nuovo" (or "new wine") and is an example of how modern consumption has revitalized the traditions of our country.

For several years now this new wine comes on the market on 6th November as the first one of that year's harvest. The tradition of drinking it with the fruits of autumn, especially chestnuts, dates back to the times of the characteristic crop sharing festival in San Martino, which takes place during the same time. Today, the Novello is a response to the desire of

consumers for new and quality products. New because it belongs to the season which has just passed and allows winemakers give the wine its proper maturity and aging, and quality because the techniques used to make it exalt the fragrance and flavour of the wine must.

Over the past years, Novello wines have become an increasingly important part of DOC production regulations, due in great part to the research conducted by ASSAM, the Marche Agricultural Agency. Through its various operational centres, it has focused attention on wine and vineyard experimentation of this and other innovative quality products, offering growers and producers useful advice on how to best optimize Marche products.

BEER

Over the past few years, the Marche has experienced a boom in the production of artisanal beer and is now home to many micro-breweries. Alogastronomia is the term the *Associazione Apecchio Città della Birra* (Association

Apecchio City of Beer) has coined to identify, advertise and promote the pairing of artisanal beer with quality products and the territory. Beer, therefore, as an agricultural product of excellence and, as such, able to create strong ties with other products and the territory itself, a driving force to attract visitors and a way to enrich the selection of provincial and regional products.

ALCOHOLIC DRINKS, SPIRITS AND LIQUEURS

Distillation has deep historical roots in the Marche thanks to monks who, already in the XV century, dedicated a great deal of passion and time to the creation of regenerating beverages.

Truffle bitters, coffee liqueurs, but above all anise liqueurs, are local products with a worldwide market.

The symbol of areas such as the Sibillini Mountains, anise, *Pimpinella anisum*, is a word with roots in both Latin (anisum) and Greek (anison). Mistrà is a slightly sweet, full-bodied anise

liqueur with a pleasant dry and bitter aftertaste, and its history dates back to ancient times.

It has a medium alcohol content and is rich in aromas and medicinal properties. The name Mistrà comes from Mystras (a Byzantine city) or from the Italian word for mix, mischia (because it is mixed with water), and is made in Ascoli Piceno and Macerata. It can also be sipped neat or added to "correct" your espresso. Anisette, which is sweeter, is an Ascoli Piceno classic and is served at Caffè Meletti on the famous Piazza del Popolo. It can be enjoyed in the morning and is delicious with dessert; when added to espresso it is thirst quenching and helps digestion. Another custom is to drown 3 or 4 coffee beans in a glass of it.

Peasant traditions in the inland gave origin to vino cotto (or cooked wine), sapa and vino di visciole, or sour cherry wine.

The production zone of vino cotto is very extensive and includes large parts of the provinces of Macerata, Fermo and Ascoli Piceno.

To make classic sweet vino cotto you reduce the initial amount of must by between 30 and 50%. If you prefer a less sweet variant, you reduce the boiling time. It is then put in wooden barrels and left to ferment. The drier version is often enjoyed as wine at meals and it is paired depending on how concentrated it is and how much alcohol it contains.

The sweet version, on the other hand, should be considered a dessert wine, ideal with dry cakes, plum cakes, biscuits and rustic sweets from the "lower Marca".

Sapa could be defined as a close relative of vino cotto and is made by boiling the wine must directly on the fire until some 70-80% of it has evaporated. The result is a very sweet grape syrup with a colour that varies from amber to a red-purple. It has an intense aroma of caramel, and tastes something like thick, full-bodied, creamy honey. In the past it was often used like honey, as a substitute for hard-to-find sugar, but today it is paired much like fruit chutneys with flavourful, seasoned cheeses.

In the Jesi and Pesaro areas they make a wine with sour cherries. Today, in order to avoid applying names not permitted by law, the product is sold with a label which says “aromatic wine-based sour cherry beverage.” Sour cherry wine, or vino di visciole, is made by fermenting wild cherries from the hills or mountains with

local red wine in proportions which vary from place to place. It has an extraordinarily intense bouquet in which the fruitiness of the red wine binds beautifully with the aroma of the cherries. It goes very well with jam tarts and all of the local traditional dry baked goods.





THE FINE CUISINE OF THE MARCHE

The Marche boasts a culinary tradition made up of simple, genuine ingredients, unique flavours and unusual cooking times. Thanks to the unique conformation of the Region, dominated by mountains and long coastlines, Marchigian cuisine is highly varied and alternates between strongly flavoured dishes, mostly meat-based, and delicate dishes based on crustaceans, forage fish and seafood. The character of Marchigian cuisine is also evident in the sweets made here, prepared with 'poor ingredients' which are nonetheless rich in local style. From the flavours of the Adriatic to the meals served in the hills and mountainous regions, the Marche offers an incredible variety of typical dishes from carefully followed recipes and ancient traditions. The following is a list of just some of the traditional recipes, by no means a full compendium of the gastronomic traditions of the Marche.

TRADITIONAL RECIPES

Bostrengo

A typical winter dessert which is perfect when paired with a sweet Marsala. It is found mostly in the province of Pesaro-Urbino, particularly in mountain towns.

Ingredients: eggs, milk, sugar, rice, chocolate and grated or chopped citrus zest, cinnamon, chopped nuts, raisins, butter, chestnut flour, honey and lard.

Preparation: Parboil the rice in salted water, drain and mix with the other ingredients until soft and smooth. Put in a greased baking dish and cook in a moderate oven for about an hour.

Brodetto di pesce (Fish stew)

A symbol of Adriatic coastal cuisine, and in particular of the Marche, this simple dish was once a mainstay of the fishermen. It uses at least nine/ten kinds of fish, which vary according to the season.



Ingredients: squid, mullet, sole, calamari, crab, dogfish, shrimp, mantis shrimp, cod, rockfish, weeverfish, gurnard, monkfish, shellfish (clams, mussels...), and stingray.

Preparation: Pour a generous amount of olive oil into a large saucepan and sauté some finely chopped onion over medium heat, adding fish stock, salt and pepper. Flour the fish and layer them in the pan, beginning with the ones that need more cooking time. Then add equal amounts of hot water and dry white wine and continue cooking at medium heat for 15-18 minutes. When the brodetto is ready, pour it over slices of toasted bread in soup bowls.

Calcioni

These stuffed pastries are typical of the province of Macerata, and especially of the town of Treia where the Sagra del Calcione is celebrated on the third Sunday of May. Since they are sweet yet savory, slightly spicy, with a distinct cheese flavour, they can

be served either as a dessert or as a main dish.

Ingredients: puff pastry, plain flour, eggs, pecorino cheese, sugar and oil.

Preparation: Roll out the puff pastry one centimeter thick and cut out circles of about ten centimeters in diameter. In the center of each disk place a mixture made of the flour, eggs, the cheese, sugar and oil. Fold the pastry over the mixture, sealing the edges, and make an incision on top of each so that some of the filling will come out during baking in a hot oven.

Castagnole

These are typical sweets prepared during the carnival season. They are served at the end of a meal and are popular throughout the region. Around Pesaro they are made in an elongated, irregular and twisted shape, while in the area of Ascoli they are round, measuring about 8-10 cm in diameter.

Ingredients: flour, eggs, sugar, mistrà (an aromatic liqueur), grated lemon zest, alchermes (a sweet, red

liqueur), sugar or honey, milk, olive oil, lard, salt, baking powder.

Preparation: All the ingredients are blended to form a soft, elastic dough. In the Pesaro region the dough is shaped into cylinders of about 10 cm which are boiled until they puff up; they are then cut down the middle and baked; when done, they are sprinkled with sugar or a bit of alchermes. In other parts of the region the dough is shaped into various forms and fried, either in olive oil or lard, then sprinkled with sugar, alchermes or honey. Sometimes they are filled with pastry cream.

Cavallucci

A rich sweet of old peasant origins, eaten during the winter. The recipe has been handed down through generations, especially in the hinterlands of Ancona and Macerata.

Ingredients: flour, eggs, sugar, oil, white wine, sapa (cooked wine), rum, marsala, coffee, chopped walnuts and almonds, dark chocolate, candied peel, raisins, dried figs, bitter cocoa powder, breadcrumbs.

Preparation: The preparation of these sweets requires time and patience. The dough (flour, eggs, sugar, oil and white wine) is rolled out to a substantial thickness. A mixture of sapa, rum, marsala, coffee, chopped walnuts and almonds, chopped bitter-sweet chocolate, candied peel, raisins, dried figs, bitter cocoa powder and breadcrumbs is prepared the day before by grinding all the ingredients together and letting them rest in the refrigerator overnight. The dough is filled with this mixture and cut into shapes of seahorses (cavallucci marini). These are



then baked and sprinkled with alcherme liqueur and sugar or covered with icing and coloured confetti.

Ciambellone

This cake is made throughout the region almost every day of the year but it is especially popular for family parties, baptisms and confirmation ceremonies. Truly typical of the Marche, it should be paired with a dessert wine and is called “the cake of crowds” because it is always eaten at festive meals and on special occasions.

Ingredients: flour, eggs, sugar, milk, lard or butter,

lemon zest, baking powder, baking soda.

Preparation: Sift the flour with the baking powder; add milk, melted lard or butter and the eggs, after they have been lightly beaten with the sugar and lemon zest. The mixture should be light and fluffy. Place it in a greased and floured baking tin. Raisins, candied peel, walnuts or almonds may be added. Brush the cake with beaten egg yolk and bake in the oven.

Cicerchiata

Another delicacy typical of the Carnival period, found throughout the region and especially around Ancona. The name “cicerchiata” has its roots in medieval times and comes from “cicerchia”, a legume similar to peas or chickpeas, widespread in the Umbria-Marche area and in much of central and southern Italy: thus “cicerchiata” means “a bunch of little beans”.

Ingredients: flour, eggs, butter (or olive oil), mistrà or cognac, sugar, grated lemon zest, honey; optional additions are orange zest, candied fruit, pine nuts, chopped toasted almonds.

Preparation: Work the flour with the eggs, butter (or oil), sugar, lemon zest and the mistral or cognac until a soft, smooth dough is formed. Roll out the dough to a thickness of about half a centimeter, then roll it up to form “bigoli” (rods) which are then cut into little pieces the size of a “cicerchia”. Heat the lard in a pan and add the pieces, making sure to keep them moving so they don't stick together. As soon as they

begin to take on a nice golden color, take them out and drain on paper towel. In the meantime, in another pan, heat the honey (and sugar if used) over a low flame until it is quite liquid but don't let it boil. Add the fried dough to the honey (with chopped toasted almonds and the pine nuts, or with lemon zest and cubed candied rind to taste) mixing with a spoon to blend well. When the mixture begins to caramelize, pour out onto a plate, shape with wet hands and let cool. This fragrant confection is sliced when cold and keeps for a few days.

Coniglio in porchetta (Rabbit in a crust)

Rabbit is a very popular main course and is prepared in different ways depending on where it is done, but all the variations are rich in flavour.

Ingredients: A rabbit with its liver and innards, wild fennel, garlic, minced meat, pork rinds, pancetta, salami, liver and offal from the rabbit, salt, pepper.

Preparation: Clean the rabbit and open it lengthwise, season inside and out with salt and pepper. For the stuffing, blanch the wild fennel, drain, squeeze out excess moisture and



finely chop. Combine minced meat with pancetta and salami, both chopped fine, and brown in a pan with a whole head of garlic. Add the fennel and the diced, boiled pork rind, (fat skimmed) and the offal; season to taste with salt and pepper. Continue cooking until done. Remove the head of garlic and cool the mixture. Stuff the rabbit with this mixture and sew it up firmly. Place in a roasting tin, rub with a bit of olive oil and place in a hot oven, turning the rabbit often to insure that it is evenly cooked on both sides. After about 50 minutes, when done, remove the string, cut into pieces and serve with slices of the stuffing.

Crescia di Pasqua (or Pizza al formaggio) (Easter Cheese Bread)

This is not really a pizza but rather a savory yeast bread made in the shape of a mushroom and eaten during the Easter holidays, accompanied by salami, cheese and hard-boiled eggs. Because of the amount of work involved, this bread was traditionally

prepared only once a year, just before Easter. It keeps well for a few weeks and so is prepared in large quantities. You will find this bread throughout the Marche, and every family has its own recipe, passed down through generations.

Ingredients: flour, sugar, milk, olive oil or butter, eggs, yeast, lemon zest, salt and pepper, grated pecorino romano and parmigiano reggiano cheese, cubes of emmenthal (optional).

Preparation: Dissolve the yeast in the warm milk and sugar. Put the flour in a large bowl, make a well in the center and add the eggs, yeast mixture, the oil (or butter). Mix the ingredients and slowly add the grated cheeses, salt and pepper. Knead until a smooth, elastic dough is formed. Place in a large bowl and let rise for 2 and a half hours, until it doubles in volume. Knead again and place in a tall-sided greased baking tin and let rise again. Bake in a 200°C oven for 45-60 minutes. The preparation of this savory bread is a

long process – it can take almost two days from beginning to end.

Crescia fogliata

Typical of Macerata, this sweet is a golden semicircle filled with a mixture of ricotta, dried fruits and spices. In the town of Fiuminata a traditional “Festa della Crescia fogliata” is held each year.

Ingredients: flour, water, sugar, oil. For the filling: ricotta, raisins, walnuts or hazelnuts, sugar, cocoa powder, vanilla, cinnamon, lemon zest, anise liqueur or rum, alchermes.

Preparation: Knead together the flour, sugar and oil with boiling water. Roll into a thin disk and let dry. Place the filling in the middle of the pastry and roll into a semicircular shape. Bake in a pre-heated 180°C oven for about 45 minutes.

Crema Fritta **(Fried Cream)**

This “fried cream” is a traditional recipe served either as an antipasto, side dish or a dessert. It is a thick pastry cream that is cooled, cut into pieces, breaded and fried. It is often served as part of a mixed antipasto platter together with the famous As-

colana olives, vegetables and meats.

Ingredients: milk, eggs, sugar, flour, lemons, vanilla. For frying: breadcrumbs, eggs, peanut oil.

Preparation: First prepare the pastry cream, cooking it until it gets to a nice thick consistency. Spread it out

on a baking sheet to a thickness of about 2 cm. Smooth with a spatula and let set in a cool, dry place for about 2 hours. When it is cold, transfer to a cutting board and cut into squares or diamond shapes. Dip the pieces first in the breadcrumbs, then the beaten eggs, and then again in the breadcrumbs. Fry in hot peanut seed oil until golden. Drain well on plenty of paper towel and serve hot.

Frascarelli

A simple traditional peasant dish of the Marche, it is similar to polenta but made with wheat flour.

Ingredients: flour, salt, water. It can be served with tomato sauce (plain or with spare ribs), boiled grape must with pecorino cheese, or a sausage sauce.





Preparation: Bring salted water to a boil as you would to make pasta. Place the flour mixed with the salt in a large bowl, add water a little at a time and work the paste with your hands until it is like coarse meal until all the water has been used. Continue to work the dough until the lumps are even smaller and then use a knife to further diminish their size. Add very slowly to the boiling water as you would polenta and stir constantly as they cook for about 20-30 minutes. Plate and serve with your choice of sauce.

Frittelle di polenta **(Polenta fritters)**

Typical of Pesaro, especially in the mountains and as far as Ancona and Macerata, these polenta fritters are thin, sweet, fried treats.

Ingredients: polenta flour, water, wheat flour, sugar, salt.

Preparation: Prepare the polenta in the traditional manner and when it has cooled mix it with the wheat flour, shape into little rounds, flatten and fry. Serve sprinkled with caster sugar.

Olive Ascolane **(Stuffed Fried Olives)**

Awarded DOP status in 2005, these mild, green Ascolana olives, filled with a meat stuffing and fried, are a perfect starter, either hot or cold. The recipe originated in the XIX century using a meat filling, a specialty of wealthy families.

Ingredients: Beef, pork, chicken, a pan-fried mixture of celery, onion and carrot, oil, white wine, salt, large green Ascolana olives, lemon zest, parmesan cheese, eggs, oil for frying. To coat: flour, eggs, milk, breadcrumbs.

Preparation: slowly brown the celery, onion and carrot mixture in the oil. Add the meat which has been cut into tiny pieces. Season with salt, add the wine and continue cooking for about an hour. Pit the olives using a spiral cut, to facilitate stuffing.

Grind the meat in a grinder, add lemon zest and the grated cheese and grind it again. Mix it with the eggs, make small balls with it and wrap the pitted olive around it, reshaping the olives as you go. Flour

the olives, dip them in a mixture of two beaten eggs with a bit of milk, then roll them in the breadcrumbs. Deep fry in hot, but not smoking, oil.

Maritozzi

Lovely soft sweet rolls, with a scent of orange, perfect for breakfast or a snack, especially when filled with freshly whipped cream.

Ingredients: flour, yeast, sugar, warm milk, honey, vegetable oil, eggs, anise seeds, grape must, grated orange zest.

Preparation: Dissolve the yeast in the warm milk, add the honey, sugar and oil, mix well. Add the flour, work into a dough, cover with plastic kitchen wrap and leave to rise until it doubles in size (about 2 hours). Incorporate the anise seeds, lightly beaten eggs, orange zest and grape must. Cover again and let rise until it doubles in volume once again. Divide the dough into pieces of about 80g each and shape into loaves, place in the oven and let rise until double in volume. Once

risen, brush with sweetened milk and bake at 200°C for about 15 minutes. While they are still hot, brush again with sweetened milk and dust with caster sugar.

Passatelli in brood **(Pasta in Broth)**

Passatelli are a type of fresh pasta enriched with eggs and cheese and are a favourite first course, cooked in broth as a typical winter dish. They are exquisite when served drained and dressed with black truffle.

Ingredients: breadcrumbs made from dry bread, grated parmesan cheese, eggs, grated lemon zest, salt, nutmeg, hen or capon broth.

Preparation: Knead all the ingredients by hand until firm; cover with a tea towel and let rest in the refrigerator for about an hour. A bit at a time, put it through a traditional passatelli implement, or a meat grinder with the large hole attachment (but without the cutter) or a potato ricer with large holes, cutting off bits

of the pasta about 10 cm in length as they come out. Cook the pasta in a rich hen or capon broth.

Pizza con i grasselli **(Pizza with pork crackle)**

The “pizza con i grasselli” is a typical Marchigian specialty with a unique and unmistakable flavour. The “grasselli” are bits of crackling leftover from the rendering of lard.

Ingredients: flour, water, lard, salt, pepper, crackling, yeast, sugar.

Preparation: Dissolve the yeast and sugar in the water and add the flour. Mix lightly and add the salt, lard and lastly the crackling. Knead until the dough is smooth and elastic, shape into a ball and leave to rise until double in volume. Once risen, roll out the dough and place in a 28cm greased and floured baking dish, cover with a tea towel and let rest while the oven is heated to 220°C. Bake for about half an hour.

Scroccafusi

Scroccafusi, like other local sweets, are particularly rural in that the recipe has been handed down through generations and is still faithfully followed to-day. They are traditionally made during Carnival throughout the region. There are two varieties, baked and fried, but both have the shape of a large walnut (3-4 cm), and are a lovely golden brown colour.

Ingredients: flour, eggs, sugar, oil, *mistrà*, *alcherme*s or rum, honey, grated lemon zest.

Preparation: Work all the ingredients together by hand until a soft dough is formed. Roll out into cylinders about 3-4 cm in diameter and cut them into pieces of 3-4 cm. Drop the pieces into boiling water for a few minutes, until they rise to the surface. Drain and dry between two tea towels, then fry them in lard or oil over medium heat. For the baked version, after draining arrange them on a greased baking sheet and bake for about 30 minutes in a preheated 150°C oven. While still hot,



dip them in honey or dust with vanilla sugar and *alcherme*s or rum.

Stoccafisso all'anconetana (Cod in the manner of Ancona)

Stoccafisso all'anconetana is one of the most typical dishes of Ancona, indeed its gastronomic symbol. It is characterised by long, slow cooking, with large chunks of potato and generous amounts of wine and cold-pressed olive oil.

Ingredients: Take the best quality pre-soaked cod, rinsed and desalted anchovies, celery stalks, onion, carrot, rosemary, rinsed capers, Verdicchio wine from Castelli di Jesi,

chili peppers (optional), black olives, ripe vine tomatoes, potatoes, extra virgin olive oil, salt.

Preparation: Clean the fish and remove the spine, then cut into pieces and place in a deep pan. Mince the celery, onion, carrot, capers, anchovies and rosemary into fine consistency. Season the fish with half of this mixture, adding salt and about half a litre of olive oil. Cut the potatoes into medium chunks and cover the fish with them. Add the rest of the aromatic mixture, a bit of chili pepper (optional), salt, coarsely chopped tomatoes, the wine, cold water to cover and black olives. Cook on a slow fire for about 2 hours. Let cool slowly. This simple dish is best served 12 hours after cooking.

Vincisgrassi

Vincisgrassi is a famous regional recipe. Legend has it that it was prepared in honour of the Austrian general Windisch Graetz, who defended the city of Ancona against Napoleon's troops in 1799. A rustic variation of oven-baked pasta: a festive dish prepared for the most important holidays.

Ingredients: A chicken with its innards, onions, carrots, celery, tomato purée, lasagna sheets, grated parmigiano reggiano cheese, salt and pepper, olive oil, beef and pork, pancetta, broth.

Preparation: Start with preparing the ragù. Cut the pancetta into strips and the meats into small pieces: pork, beef and chicken innards. Mince the celery, carrot and onion and brown with the pancetta in the olive oil for about 5 minutes. When the flavours are well combined add the beef and pork and brown for about 10 minutes. Add the tomato purée and adjust the seasoning. Add the chopped chicken innards and mix

with a wooden spoon; cover and cook for about half an hour, stirring once in a while and adding hot broth if the sauce becomes too dry. The ragù should be dense and well-cooked. Once done, place a few spoonfuls of ragù in a deep baking dish, cover with a layer of the vincisgrassi pasta sheets, cover with more ragù and a tablespoon of grated cheese. Continue building the layers until there are at least 10 (typical of this dish), ending with a top layer of ragù and a generous handful of the cheese. Bake at 180° for about 30 minutes, remove as soon as a golden crust has formed.

**Some of the
food festivals:**

Italian Mixed Fry
Ascoli Piceno

Pane nostrum - Senigallia

Polenta Sunday - Arcevia

Festival of Forage Fish
San Benedetto del Tronto

Brodetto Festival - Fano

Festival of the typical
products of the Marche





Craftsmanship

The Marche is a land steeped in art, culture and traditional trades which are still today handed down in artisanal workshops. The raw material is worked using ancient techniques reflecting local traditions. It is from this knowledge, this savoir faire, that the typical Marchigian products are born. It is in these traditions that the strength of the area's economic system is based, traditions that revolve around the small to medium sized workshops which dot the historical weave of the Marche. The region of the Marche is home to pockets of culture and ancient traditions which are in danger of remaining unknown not only to the visitor travelling through the region, but also to the inhabitants themselves. Protected within the sturdy walls of small towns, there are still many artisans who, in the past, were at the beck and call of local agriculture. These are the craftsmen Corrado Alvaro once defined as "hardworking men who still craft wrought iron and have learned their ancient trades well, ironmongers and carpenters, able builders...". Talented and full of invention, they met challenges as they arose: the ironmonger, who doubled as a farrier, would bent his iron into elegant whorls, the carpenter, also called a marangone, or cormorant, made colourful carts and the hope chests of young maidens; the mason, who made both the clay for bricks and pots, worked with the ceramist. And the work of the women was no less important: bolts of linen bearing rust or light-blue designs and cloth woven on the loom made up the items that went into the hope chests (an ancient Marchigian proverb says "a woman who weaves brings fortune to all who touch her"). In Offida the art of making lace, still alive today, resulted in precious lace embroidery and in Falerone and Acquaviva Picena talented hands patiently wove useful wicker or straw baskets. While it is true that many of the old trades from the days of sharecropping are slowly vanishing as industrial innovation improves, there is still an extraordinary world which enlivens the historical centres of many Marchigian villages where, nestled between towers in alleyways and on squares, in theatres and museums, near crowded beaches or country houses, one still comes across men and women who have chosen to continue the old traditions. They rely on their innate talent and deeply rooted creativity as they blend ancient knowledge with modern day tastes and designs. The tradition of artistic crafts is so widespread in the region that it is difficult to determine which towns and/or products are more famous or characteristic than others. Just consider the names of streets in the older towns, how many times does one come across a via dei vasari (vasemakers), degli orefici (goldsmiths), della cartiera (papermakers), della lana (woolmakers), or in a borgo conce (village where in use the tanning of skin) a porta del cuoio (leather gate) and a fonte canapina (source of crude fabric hemp/canapina source).

FOOTWEAR AND LEATHER GOODS

Among the oldest of traditional trades, working leather came about in the Middle Ages. Today it is one of the most important industries providing footwear, leather garments and bags, many of them made in the areas around Macerata and Fermo. Here, towards the end of the 1800s, there were dozens of shoemakers. In Montegranaro, for example, almost the entire local economy was based on it. As time passed, industrial

transformation came about, even though the majority of the enterprises remained based on the small, family-run model which became an integral part of an innovative regional network which is now being studied by economic scholars.

A fascinating journey into the past of ancient artisanal traditions can be enjoyed in the Museo della Calzatura (the Footwear Museum) in Sant'Elpidio a Mare, where the evolution of the Marchigian shoe industry is laid out alongside

a selection of vintage machinery, shoes worn by famous people and a faithful reconstruction of a 1940s shoemaker's workshop. Tolentino is the leather centre, and it is here that talented artisans still work leather in the old way, carefully selecting quality leather from which they craft accessories of great style, as well as elegant, high-end armchairs and sofas.



PAPER AND PRINTS

Fabriano is the city of paper, famous for the invention of a special type of grain, one which is responsible for the distinctive texture of the paper on which stocks and bonds are printed, the paper used for paper money.

The Chinese were the first to make paper. Their invention then spread to the Middle East and, in 1283, it came to Fabriano where the Mastri Cartai (Master Paper Makers) began to produce it, and became famous the world over.

This ancient tradition is still relevant today, and in what was once the Convent of San Domenico there is now the Museo della Carta e della Filigrana (Paper and Watermark Museum). A tour of the museum shows the visitor the ancient techniques of papermaking, the mechanics of the medieval machines invented by the Mastri Cartai, the old watermarks from the XIII century, and an interesting film about the evolution of paper in Fabriano.

The traditional production of handmade paper has also been upheld by the Cartiere Miliani, a union of paper makers founded in 1872 by Pie-



tro Miliani, which became an integral part of the Fedigrani Group Ltd. in 2002.

The paper industry is also at home in Pioraco which, like Fabriano, has made use of the nearby Potenza River for centuries to power its mills. Urbino is also home to traditions linked to the printing of art and the restoration of antique books. It is here that the unique Scuola della Decorazione e dell'Illustrazione del Libro di Urbino (The School of Decoration and Book Illustration) opened its doors in 1924.

Among its directors and teachers were those who dedicated themselves to artistic research as an essential support to teaching, contributing to the end of the practise of using engraved stamps for illustrating

books, shifting their focus instead to creating original works of graphic art.

The most talented students then became teachers or founded printing presses for art in many other regions of Italy. Still today, Urbino printers are renowned for their technical ability, so much so that many foreign artists, apart from attending their workshops and entrusting them with the reproduction of their art, were trained at international summer courses which have been held at the school, in collaboration with the Accademia Raffaello, since the 1960s.

WORKING STONE

The entire centre of Ascoli Piceno is made of travertine. This ivory-hued stone was extracted from nearby quarries, sliced into thin plates and exported to various parts of Italy and abroad. Every monument in the city has been made with this warm stone since the times of the Romans, throughout the Middle Ages and then in subsequent eras to embellish churches, palazzos and piazzas. The art of its extraction and processing is still alive and flourishes at the quarries of Acquasanta Terme, and continues through the work done by modern-day stonemasons and sculptors.

Sant'Ippolito, a small town in the province of Pesaro, has been famous since the XIV century as the "Town of Stonemasons" for the artistic and artisanal work with sandstone. Around the town there were caves containing a lovely yellow and light-blue sandstone which led to the development of a rich variety of ideas both for interiors and exteriors, and it created an intricate network of highly-qualified artisanal workshops.

The art of chiselling stone

was rediscovered thanks to Maestro Francesco Maria Rossi, the first one to commit himself to the revival of this ancient trade, and to the activities of the local schools and the town's Pro Loco. The tradition is alive today and reinvents itself in an extraordinary combination with sculpture. Proof of this can be seen in the local Museo del Territorio-Arte degli Scalpellini (Museum of the Territory-Art of Stonemasonry), home to a documentation centre containing the fundamental elements needed to understand the craft of stonemasons over the centuries. Panels illustrating how the caves were quarried and a collection of the machinery and tools used to work the stone are also on display.

Not only, but every summer the town hosts an event called "Scolpire in piazza, Simposio di scultura su pietra arenaria" (Sculpture on the piazza, A Symposium on sculpting sandstone) which sculptors attend to create works of art using sandstone. The event was introduced with the intention of enhancing the urban and environmental characteristics of small towns and natural areas of the Region of the Marche.

The town is an open air museum, its streets, the facades of the houses and interiors of churches are graced with the magic of the works created by its resident stonemasons.



MAJOLICA AND TERRACOTTA

Majolica came about in the Middle Ages and reached its glory during the Renaissance when, thanks to such art patrons as the Della Rovere family, one of Italy's most flourishing industries took hold between Urbino, Urbania – then called Casteldurante – and Pesaro.

Spending time in the Province of Urbino-Pesaro learning about the plates, mugs, cups, jars and pharmacy vases still being made in the workshops of this land of majolica can be a very rewarding experience. Pesaro is one of Italy's most important ceramics centres and is graced with refined Raphaelesque decorations dating to the XVI century and somewhat more modern elements (including the classic "Pesaro rose") introduced by the Casali e Callegari factory, which was active from 1763 to 1815.

The ancient tradition is still alive today in the family workshops of the Bucci and Molaroni. The designs created by the former are more modern, whilst the latter retain their strong ties to the old techniques and colours of the past. Apart from the ma-

ny workshops still operating in the Pesaro area, the two city museums – the Picture gallery and the Ceramics Museum – also merit a visit. Among the most important in all of Italy, they house rare examples of the Renaissance to the XVIII century styles from some of the most celebrated factories, and also feature paintings, majolica and porcelain.

But it is in Urbino, the capital of the Renaissance, that the art of majolica reached its apex. The Palazzo Ducale is home to many masterpieces, plates and works from the Patanazzi factory and by Nicola da Urbino, all priceless examples of their genre.

In nearby Urbania, once known as Casteldurante, the majolica tradition still thrives. It became famous in the XVI century thanks to the local ceramists who, under the patronage of the Della Rovere ruling family, could employ the talent of famous painters and thus give birth to plates and plaques hosting veritable paintings. Modern-day artisans are still inspired by the old motifs and elegant decorations which made *duranti* ceramics famous the

world over, fine examples of which make up the collections of the Ducal Palace and the Parish Museum. In order to share the secrets of this noble art, the City organises summer educational programmes to teach the ancient techniques, run by new ateliers which today still use the extraordinary colours and richness of the plates and vases of times past.

In Ascoli Piceno the majolica tradition dates to at least the XIV century. After an interruption lasting some four hundred years, it returned in 1812 with renewed vigour, thanks to the work of the Paci and the Matricardi factories that took advantage of contributions from such greats as Adolfo De Carolis and Bruno da Osimo. Production today continues at the M.A.A. (Maioliche Artistiche Ascolane) and thanks to the activities of numerous artisanal factories that are inspired by the past.

For some years now, Ascoli Piceno has joined the ranks of cities with an ancient ceramics tradition and, with its Earth and Fire project, has begun a process of promoting the ceramics workshops run by many

young ceramists who work in and around the city.

The Museo della Ceramica (Ceramics Museum) was recently opened in the lovely San Tommaso convent, a building not only designated to the exhibition of precious historical city collections, but also conceived as a hub for the ceramic arts as a whole. Here, in especially equipped classrooms where even very large works can be made, one can come to learn in depth about production techniques, work as an apprentice, take part in educational workshops and hold applied arts competitions.

In Appignano, in the Province of Macerata, they make rustic terracotta with characteristic finishes that go from shiny golden or blue to the classic green-speckled white, all the way to the traditional biscuit.

In Fratte Rosa there is an original ancient tradition of shapes and designs represented in the production of terracotta and, in particular, the cocci di Fratte Rosa (Fratte Rosa earthenware), which owes its name to the pink colour of the bricks used to build the houses here. The local Museo della Terracotta e della Terra cruda (Terracot-

ta and Raw Earth Museum) is located on the premises of the Franciscan convent of Santa Vittoria. It is part of a long and complex project aimed at safeguarding and promoting the artisanal roots of the town in an appropriate manner. The nearby town of Barchi is also famous for its terracotta production. At the Museo di Orci e Orciai e della Banda Grossi (Banda Grossi and Jar and Jar-makers Museum) one can admire pieces made by one of the last experts, Peppe Furiassi, and the brothers Giovanni and Duilio Bartocetti, using ancient techniques. It is the last artisanal heritage left by Elio and Delvidio Fu-

riassi to the Artigiana Vasai association, the only one which managed to survive in that time of decline brought on by the introduction of industrial production and the advent of plastic. The Artigiana Vasai Association was founded in the 1960s by a group of artisans and is still run, with great enthusiasm and ability, by the Pandolfis who, while still faithful to the traditions of past generations, have acquired and applied new experiences and knowledge to their craft.



METALS AND JEWELLERY

Working with metals is widespread in the Marche, and wrought iron lamps and balconies can be found in both the city and the countryside. One of the leading provinces for this particular craft is Ascoli Piceno, especially the towns of Force and Comunanza, where modern-day coppersmiths carry on a tradition which dates back many centuries. Working copper was an especially widespread activity towards the end of the XIX century when some thirty workshops of copper-smiths and tinkers were active, or sold their wares and services door to door in the countryside of the Force and Comunanza area.

The city of Ascoli Piceno has, over the centuries of history, had a close tie to working with metals.

Walking through the streets of the historic centre you can't help but notice the many pieces of wrought iron that embellish the urban texture of the city.

Small and large masterpieces of metal, many of which were the work of Francesco Tartufoli (1742-1818), who



worked iron with mastery and love, as one did in times past. He left a cultural heritage to be discovered and enjoyed by all. The art of wrought iron is one which, even centuries later, can still transmit all of its beauty.

The Marche also boasts a city, Jesi, where the metal worked is gold. There are many jewellery makers here, and in Fossombrone and Fano they are famous for their work with gold thanks to the many internationally-known maestros who design highly original pieces, the fruits of experimentation with form and a fine mastery of the many techniques of layering, hot-drawing and filigree.

At Pietrarubbia in the summer of 1990 they opened the T.A.M. (the Centre for the Artistic Treatment of Metals). It was the result of a city project and an agree-

ment with renowned sculptor Arnaldo Pomodoro. For many years now, the centre has been committed to safeguarding and experimenting with artistic activities linked to the artisanal handling of metals, from sculpture to jewellery. They have a permanent display and special exhibits during the summer where visitors can see some of the best works done by their students.

Loreto, with its Holy House, has developed an extraordinary industry of religious articles featuring sacred images on gold and silver plates, rosaries, innovative items made of silver and a vast range of souvenirs.

FURNITURE AND ANTIQUES

The Marche is also known the world over for its furniture, especially the province of Pesaro, where many carpentry shops have developed over time into cutting-edge furniture production industries.

The restoration of furniture is another art form Marchigians excel in, especially around the areas of Pollenza, Amandola, Fermo, Corinaldo and Ostra.

Ostra is considered one of the most important centres of antiques and furniture restoration. Proof of this can be found in the fact that they have opened a school for the restoration of antique furniture, specializing in wood and iron. The school also offers embroidery lessons, decorative painting for interiors and glassmaking, taking full advantage of the technical knowledge and expertise of the area's fine artisans.

The town of Sarnano, like Pollenza, is known for its reproduction of antique furniture and old paintings, as well as their restoration. A market of national importance is held here in sum-

mer and is well worth a visit. Striving to impress visitors with the many displays of artistic variety, the market is held in the charming setting of the beautifully preserved medieval streets in the centre of town. Pollenza distinguishes itself not only by its great workmanship in terms of restoration and antiques, but also by its reproduction of antique furniture and paintings. Using the same techniques applied to the original models, and with materials like old nails and handles, rare pieces are recreated and imbued with all the distinctive traits which once marked each workshop and its master cabinetmaker. The small town is where they also made ceramics, popularly known as *cocce*, or earthenware. Every summer,

in the centre of town, their antiques, restored pieces and reproductions are featured in a fair to which thousands flock. Visitors can then also visit the many workshops, antiques shops and collectors. The fair is further enlivened with music and entertainment.

Antiques fairs are also held in Fermo, Fano, Pesaro, Urbino, Ancona, Recanati, Sassoferrato, Tolentino, Ascoli Piceno, Grottammare and San Benedetto del Tronto.



STRAW AND WICKER

Acquaviva Picena, a medieval village surrounded by walls and bastions, has a particular artistic tradition: they make *paiorole*, that is, baskets made with straw, wicker and various types of reed or cane.

In the 1970s they even began making little dolls and figures for the nativity scene using corn husk. Completely handmade, it was the women who gathered the necessary raw materials and crafted the various items. There is an interesting Pajarola Museum which houses a characteristic collection of baskets, kitchen utensils and dolls made of braided straw, wicker and other natural materials.

In the province of Macerata, at Mogliano, they specialise in weaving cane, wicker and bamboo to make handbags, containers of all sorts, decorative objects and even furnishings.

Montappone, a small town with a medieval centre, is famous for straw hat making, an ancient artisanal trade here.

In order to hold on to this tradition, the city opened



the Museo del Cappello (Hat Museum) which illustrates all of the processes which go into the making of hats, from the preparation of the straw to the press which gives the hat its shape. In it you can enjoy projections, photographs, panels and still-functioning old machinery set along the entire length of the museum. The importance of this ancient craft is further enhanced by a yearly three-day event called *Il Cappello di Paglia* (the Straw Hat). During it, the historic centre of the “capital of hats” is enlivened by more than 200 personages who show visitors how straw hats are made, from the harvest, to the weaving and sewing.

It is not a re-enactment as such, but a representation of the activities which have made Montappone the “international hat centre”. By the XVIII century, farmers would gather in the barn to spin, weave, make baskets, hats and brooms from straw. With the passage of time, the town refined their techniques and a very real industry was born.

MUSICAL INSTRUMENTS

Castelfidardo and the production of accordions. Castelfidardo is a world class production centre for accordions, the area's most important craft.

The town underwent two distinct phases: the first in the 1980s, when a flourishing industry of various types of musical instruments drove the economy. Over time, however, competition from Asian manufacturers made it impossible to continue as before, and so the second phase began: the factories were transformed to produ-

ce accordions and its sister version, the organetto.

The city boasts a museum, the Museo Internazionale della Fisarmonica (International Accordion Museum) located in the basement of City Hall dedicated to this traditional instrument. In it one can learn about the evolution of its production, the various types and the people who have passed on the tradition of this craft over time. The city holds two interesting events: the Festival Internazionale della Fisarmonica (International Accordion Festival) in September and The World

of Accordion - International Festival and Awards.

Guitars are made in the nearby city of Recanati, while lutes are made in flourishing workshops in Ascoli Piceno. In Pesaro they make and repair instruments of various types, an activity with close ties to the G. Rossini Conservatory of Music.



TEXTILES AND EMBROIDERY

Offida is famous for the meticulous and time-consuming art of making delicate bobbin lace. An ancient tradition which may date back as far as the XV century, it was imported from the Orient and is still practiced today with great mastery by the town's women, often as they sit in small groups on the steps in front of their homes. This art has been handed down through generations for some five centuries, from simple braiding to a fine decorative weave creating pieces of rare and lasting beauty.

The centre of Offida is home to the Museo delle Tradizioni Popolari (Museum of Popular Traditions) located in the XIX century Palazzo De Castellotti - Pagnanelli and is well worth a visit. Founded in 1986 as an educational facility, in 1988 it became an important cultural hub when the G. Allevi Archaeological Museum, the City Picture gallery and the Bobbin Lace Museum were also housed there. The latter displays antique and modern examples of the traditional lace making,



pieces made for use in homes at the turn of the late 1800s and early 1900s. The ancient art is also on show during the Bobbin Lace Fair which is held every summer and features some of the masterpieces made by the talented ladies on their do-orsteps.

At the La Tela di Ginesi e Varagona workshop in Macerata they still make textiles on manual looms. Not far from the Abbey of San Michele Arcangelo in Lammoli, on the outskirts of Borgo Pace, in the Museum of Natural Colours, they recover, cultivate and process the leaves of pigment plants for their vegetable colours

and experiment their application as textile dyes. Last but not least, in the province of Pesaro-Urbino, near Cantiano and Mercatello sul Metauro, they make rustic woollen rugs.





Shopping in the Marche

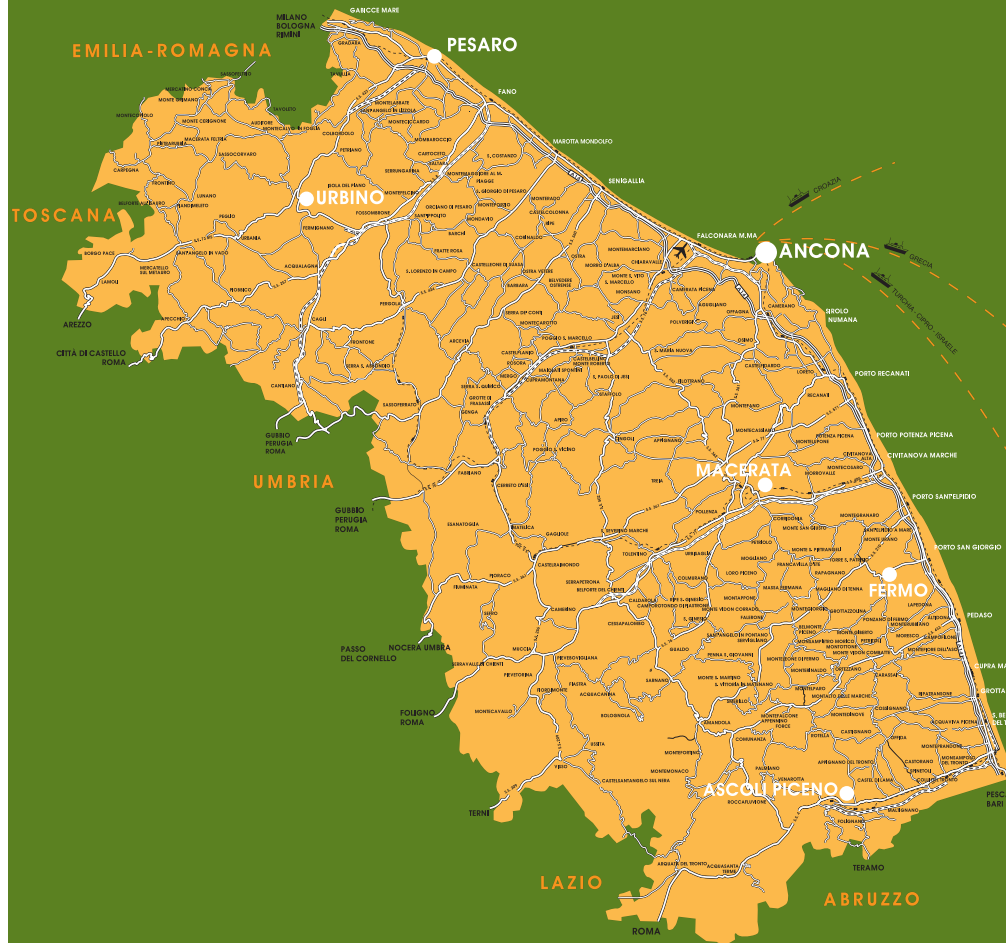
The tradition of craftsmanship and manufacturing in the Marche evolved over time and is now distinguished by the highest possible quality and design, above all in the clothing, footwear and leather goods industries.

The Marche has become one of the country's most important 'Made in Italy' districts, it is where many of the most prestigious and famous fashion brands are made, icons of Italian style. A journey through this surprising territory is, therefore, also a great occasion for enjoying a veritable fashion tour into the heart of the Marche lifestyle, seeking out the many outlets and stores featuring the most renowned domestic and international brands. It is a unique opportunity to go shopping for quality items like fabulous Italian shoes, classy clothing and plenty of other 'Made in Italy' products at year-round bargain prices.

Many are the brand name products of the garment and footwear industry which call the Marche home: it was here that some of the most important brands were born, brands known the world over made in factories by talented craftsmen envied everywhere. Next to the factories are the outlet stores of the firms who have contributed to making 'Made in Italy' quality the finest, and most famous, in the world.

TABLE OF CONTENTS

MADE IN MARCHE 0-km flavour and quality shopping	3
Peasant culture	5
SPEAKING OF FOOD	7
Olives and Olive Oil	7
Pasta	9
Cheese	10
Truffles and Mushrooms	12
Cured Meats	14
Meat	16
Fruit and Vegetables	17
Honey	19
Organic Products	20
Certifications of Excellence	22
BEVERAGES	24
Wines of the Marche, a long history	24
Wines of the Marche, flavours and aromas to enjoy	26
DOCG Wines	27
DOC Wines	28
IGT Wines of the Marche	34
Sparkling Wines	35
Nouveaux Wines	35
Beer	36
Alcoholic Drinks, Spirits and Liqueurs	36
THE FINE CUISINE OF THE MARCHE	39
Traditional Recipes	39
CRAFTSMANSHIP	51
Footwear and Leather Goods	52
Paper and Prints	53
Working Stone	54
Majolica and Terracotta	55
Metals and Jewellery	57
Furniture and Antiques	58
Straw and Wicker	59
Musical Instruments	60
Textiles and Embroidery	61
SHOPPING IN THE MARCHE	63



HOW TO REACH THE MARCHE

MOTORWAY

A 14 Bologna-Taranto
www.autostrade.it

MAIN ROADS

SS 3 Flaminia - Rome-Fano (PU)
 SS 4 Salaria - Rome-Porto d'Ascoli (AP)
 SS 16 Adriatica - Padua - Otranto (LE)
 SS 73 bis Bocca Trabaria - San Giustino (AR) - Fano (PU)
 SS 76 Val d'Esino - Fossato di Vico (PG) - Falconara Alta (AN)
 SS 77 Val di Chienti - Foligno (PG) - Civitanova Marche (MC)
 ex SS 361 Septempedana - Ancona - Nocera Umbra (PG)
 ex SS 360 Arcevese - Senigallia (AN) - Scheggia - Passignano (PG)

TRAINS

Milan - Lecce line: Milan, Bologna, Ancona, Lecce
 Rome - Ancona line: Rome, Falconara M.ma, Ancona
www.trenitalia.com

BUS

The intercity bus system connects
 the Marche to 12 other regions of Italy
www.turismo.marche.it

AIRPORT

Domestic and international connections
 "Raffaello Sanzio" Ancona / Falconara M.ma Airport
www.ancona-airport.com

PORT OF ANCONA

Connections to Albania,
 Croatia, Greece and Montenegro
www.doricaportservices.it

TOURIST HARBOURS

Gabicce Mare, Pesaro, Fano, Senigallia, Ancona,
 Numana, Civitanova Marche, Porto S. Giorgio,
 S. Benedetto del Tronto

VISIT THE MARCHE

