



EAT YOUR WAY AROUND ITALY

Prosciutto di Parma ham; Parmigiano-Reggiano and Fossa cheeses; Traditional Balsamic Vinegar Modena; Sangiovese and Lambrusco wines... the list of culinary delights which hail from the Emilia Romagna region of Italy reads like a foodie's fantasy shopping list. Not content with merely eating this wonderful produce, the Italians also use them as an excuse for a party.

Throughout the year, but especially from September to December food and wine festivals in the Emilia Romagna region celebrate the best of the ingredients on their doorstep.

An English language website, www.winefoodemiliaromagna.com will be updated with all the events and will be available end of May 2013 for gourmards who want to learn more about the region, the produce and the annual calendar of events and festivals.

17TH PARMA HAM FESTIVAL

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

When: September

Festival del Prosciutto di Parma, the festival of that well known ham is held in the city with the same name. Each year this annual celebration brings over 100,000 visitors to the area, who then indulge in consuming more than 1,000 different types of ham. One of the main attractions of the festival is the "Open Doors" tradition of the ham factories, which offers visitors a unique chance to discover that the 10 million Parma Hams produced each year by the 164 companies of the Parma Ham Consortium, are still made today like they were two thousand years ago, using only two ingredients: the prized Italian pig leg and a pinch of sea salt.

www.festivaldelprosciuttodiparma.com

THE CRADLE OF PARMIGIANO REGGIANO CHEESE

Where: Bibbiano (Reggio Emilia)

When: October

Reggio Emilia is an arts centre where the history of this cheese is celebrated.



A feast which include baking of the Parmigiano wheels on a wood burning fire, shows, tours of the cheese factories and of the wine and vinegar cellars, special lunches.

46TH GRAPE AND LAMBRUSCO GRASPAROSSA WINE FESTIVAL

Where: Castelvetro (Modena)

When: September

The aim of the festival is to increase the value and consolidate the agricultural vocation of Castelvetro while celebrating the origins and the characteristics of its most important product: the Lambrusco Grasparossa.

Therefore, Lambrusco Grasparossa wine will be the main theme of all the events that will take place in the city centre courtyards and squares. Representation of the peasants' life during the harvest, exhibitions, tasting of wine products by their producers, technical meetings.

TASTE OF SALT

Where: Cervia (Ravenna)

When: September

Salt, once known as "white gold", is part of Cervia's tradition and current economy. Every year the city becomes the hospitable and pleasant scene of the "Taste of Salt", a rich event where salt is the absolute star of a show composed of exhibition, meetings, shows, wine and food, laboratory and street markets.

PIADINA DAYS

Where: in the province of Forlì-Cesena

When: September

Two days dedicated to all kinds of "piadina", in different locations of the province of Forlì-Cesena, Bellaria Igea Marina (Rn) and Cervia (Ra)

Events, shows, concerts and food tastings of the most famous dish of Romagna in all its kinds, from the classic piadina to the most bizarre ones, all made with the traditional taste and fragrance of a land that will surprise you

WHITE TRUFFLE NATIONAL TRADE FAIR

Where: Sant'Agata Feltria (Rimini)

When: October

The White Truffle Fair of Sant'Agatha Feltria welcomes large crowds every year. The city itself is a medieval town and has earned itself the nickname, Truffle City. Alongside the numerous gourmet truffle delights and other local products such as mushrooms and chestnuts, there are also cultural exhibits, arts performances and plenty of entertainment! mushrooms, chestnuts, honey herbs and products of sheep farming.

VAL TIDONE WINE FEST



Where: several villages in Val Tidone (Piacenza)

When: September

The west valley of Piacenza, crossed by the river Po and protected by a flourishing vegetation where imposing castles and fortifications tower above, is the setting of Valtidone Wine Fest 2013. This event takes place in four villages of historical interest (Borgonovo, Ziano, Nibbiano and Pianello) every Sunday of September - the month of the harvest - in order to offer the best of the wine and food tradition of this area.

MORTADELLA BÒ - E' QUI LA FETTA?

Where: Bologna

When: October

PGI Bologna Mortadella food festival presents extraordinary quality and culinary excellence recognised all over the world.

EEL FESTIVAL

Where: Comacchio (Ferrara)

When: October

The eel is the undisputed queen of the Comacchio valleys: prepared, according to the tradition, by the sailors of Comacchio at the food stand in the courtyard of Palazzo Bellini, next to Trepponti, or cooked by local chefs who update ancient recipes. The historic city centre, the canals, the Loggia dei Cappuccini and the Manifattura dei Marinati will be the scenery for gastronomic itineraries, stands, events and the market of antiques and curios.

SAGRA DEL FORMAGGIO DI FOSSA

Where: Talamello, hills around Rimini

When: November

The pits where the cheese is kept to mature are dug into the sandstone and valued like priceless diamonds: cleaned, renovated and lined with appropriate materials. The cheese is put underground in August, and is recovered in late autumn. So in November (second and third weekend) the little town of Talamello celebrates the Sagra del Formaggio di Fossa "Ambra di Talamello" (food fair of pit cheese), together with a series of other typical products that are either from this region or from various places in Italy.

IL PESCE FA FESTA – FESTIVAL OF FISH

Where: Cesenatico (Forlì-Cesena)

When: November

An annual celebration in the town of Cesenatico, this is a hugely popular destination to enjoy gourmet fish from the local fishermen. The festival also showcases local wine of the area and diners come from all over Italy to enjoy this town's gourmet delights. The festival programme includes a market exhibition with 80 stalls, open air stalls on the Canal Port and tasting stations in the town centre of baked and grilled fish. At



The Colonia Agip a huge restaurant is open for the entire duration of the festival, with a wide range of traditional fish recipes prepared by the cooks of the Association of Restaurants of Cesenatico.

www.comune.cesenatico.fo.it/turismo

NOVEMBER PORC: ON THE PIG'S BACK!

Where: Sissa, Polesine Parmense, Zibello, Roccabianca (Parma)

When: every weekend of November

Every weekend of November, in the land of Verdi and Guareschi, the greediest salami competition of Italy will take place in four different towns: the biggest Mariolone (in Sissa), the heaviest Prete (in Polesine Parmense), the longest Strolghino (in Zibello), the biggest Chocolate (in Roccabianca). Along with PDO Culatello di Zibello Salami, the Culatello di Zibello Route offers a table laid with typical flavours of Parma.

ENDS

*Protected Designation of Origin (PDO)

For more information on the Emilia Romagna Region, please visit:

www.emiliaromagnaturismo.it

<http://www.winefoodemiliaromagna.com/index.php?lang=en>

How to get there:

Emilia Romagna is in the North of Italy, just over the Appenine Mountains from Tuscany. There are four international airports, two of them with connections from the UK and rest of the world:

- Bologna – British Airways to London Heathrow, Easyjet to London Gatwick, Ryanair to London Stansted
- Parma – Ryanair to London Stansted

For further details on Emilia Romagna Region, images or possible press trip opportunities, please contact:

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