



SWEETS

The **Prato Peaches** are brioche dough cakes worked by hand and left to rise on wooden boards covered by a wet cloth. They have a spherical shape that resembles a peach. Once cooked the two hemispheres of dough are drenched in Alkermes liquor and gathered by a layer of custard. It is a traditional sweet that dates back to the second half of the nineteenth century.

The **Prato biscuits** with almonds have at least three centuries of history and have become a symbol of the territory. The original recipe has only few and simple ingredients, genuine, carefully selected and mixed in the correct proportions. The dough is shaped into small loaves, baked and ready to be cut still warm.



City of Prato
Is good tastes



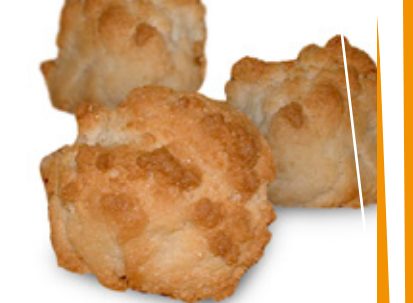
SWEETS

Amaretti biscuits from Carmignano are rounded and knobby, have amber color, soft heart and intense almond flavor. Their origin dates back to the end of the nineteenth century.

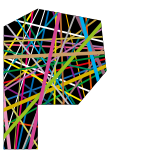
The **Carmignano dried figs** are produced with the "dottato" variety, the best and more present on the hills of Carmignano. The freshly picked fruits are open lengthwise and placed on mats to dry. Once dried are stacked to form the "picce" with the characteristic eight shape. Are Slow Food Presidium since 2001.

The **chestnut flour** of Bisenzio Valley is sweet and tasty; it was for centuries the "bread" of the Valley where even today there are working and well-preserved "cannicciaie" and mills. With the flour are made the famous "castagnaccio" or "ghirighio" (chestnut cake), cookies, necci with ricotta cheese, sweet polenta and many other delights.

The **Zuccherini cookies from Vernio** are white, with anise flavor, due to immersion into molten sugar after baking. Their traditional donut shape reminds a wedding ring and derives from the custom to prepare them on the occasion of wedding banquets.



HOW TO REACH PRATO
By car: Motorway A11 Firenze - Pisa, Prato east, Prato west motorway exits.
Info about parking areas: www.essegemme.it
By bus: the buses of CAP lines connect Florence to Prato and run every 15 minutes from Santa Maria Novella train station.
Info: www.capautolinee.it
By train: On the line Rome-Milan, Prato Central station. On the line Florence-Viareggio: Porta al Serraglio train station.



City of Prato



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A BEAUTIFUL LAND WHICH PRODUCES GOOD THINGS



City of Prato



City of Prato

PRATO IS GOOD TASTES!

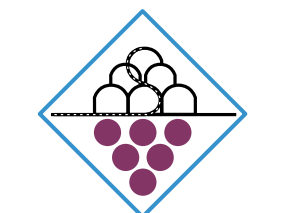
Prato area is ideal for those who love art, beauty, ancient and contemporary history, a story made of taste, unusual and original flavors, which are born from the intelligence and love for good and beautiful things, typical of these places.



EatPrato is the brand that brings together local quality products and promotes them through a series of initiatives culminating in the annual appointment in June, when some squares of the city and the Banci Buonamici Garden are pervaded by irresistible smells and flavors. EatPrato is promoted by the City of Prato in collaboration with the Strada dei Vini di Carmignano e dei Sapori Tipici Pratesi association.

Atipico: "Prato Shop" for local products
It is information point, showcase of excellences and sale of typical local products, run by the Strada dei Vini di Carmignano e dei Sapori Tipici Pratesi and is located in the center of Prato.
Ph. +39 388 5884804 - e-mail: shop@stradavinicarmignano.it

It opens every day (except Tuesdays) from 10 a.m. to 1 p.m. and from 4 to 7.30 p.m.



Strada dei Vini di Carmignano e dei Sapori Tipici Pratesi

SAVOURY

PRATO MORTADELLA

Mortadella di Prato draws its origin from the Middle Ages and seems to be the result of the original union between the alchermes (purple liquor once obtained from the cochineal and used as dye and flavoring) and a generous spicing.

Special are also the used cuts of meat and the processing that make this sausage unique in the Italian culinary scene, also appreciated by some great chefs who use it as a basis for the creation of delicious and innovative dishes. It obtained the IGP acknowledgment from 2016 and is a Slow Food Presidium since 2000.



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BREAD

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The **Prato Bozza** is an old and famous bread, unsalted but very tasty, has a rectangular shape and dark brown color, the size is about 1 kg.

The wheat flour is mixed with water and natural yeast and the dough, after being at rest, is re-worked and then cut by hand, than it is finally baked in a wood oven.

To protect the tradition and quality of the product in 2013 was born the **GranPrato Association** which gathers an increasing number of farmers, millers, bakers, confectioners and retailers who are decided to enhance the local economy and its excellences, in total respect of the environment.



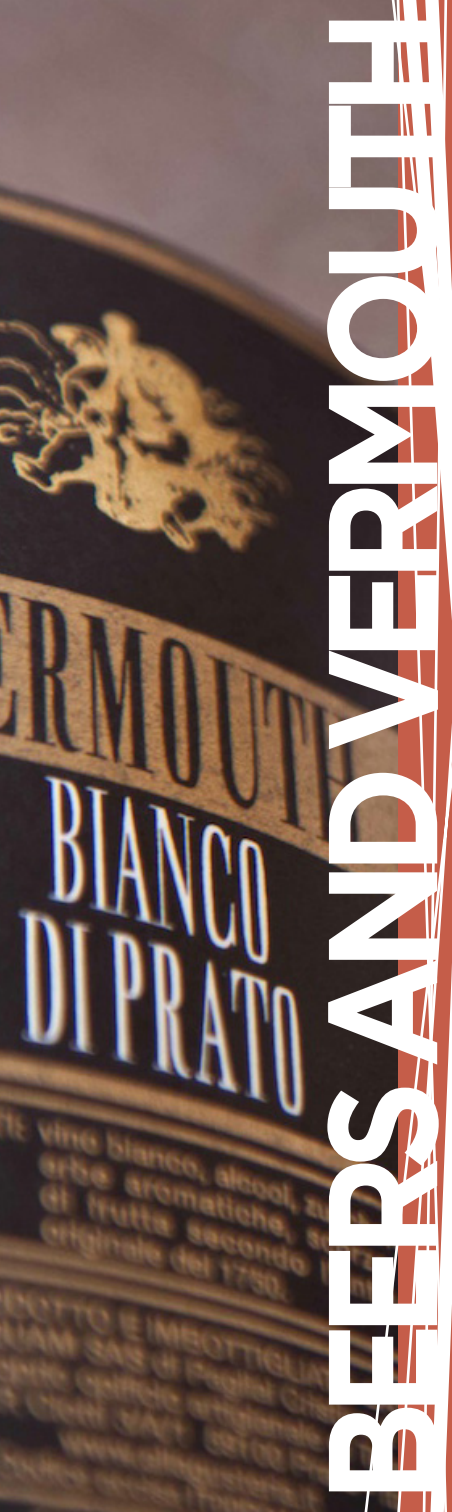
WINE

WINE

In 1716 the Grand Duke Cosimo III de 'Medici located in the Carmignano area the first DOCG (denomination of controlled and guaranteed origin) in history. Even then the Carmignano wine was considered a Tuscan excellence to be protected through precise production standards, geographical limits and trade.

From the same grapes with which the **Carmignano docg** is produced you get the **Barco Reale Doc**, the young version of Carmignano wine, and **Vin Ruspo, Rosato di Carmignano Doc** obtained with an early racking. Special attention deserves the **Vin Santo**, made from dried white grapes and aged in oak barrels for nearly five years.

In the best stretch of Montemurlo countryside are the sun-soaked vineyards that produce "**Villa di Bagnolo**" **pinot noir**, an intense wine with a violet color, fruit aromas, a recently produced wine, which had a great success.



BEERS AND VERMOUTH

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The **craft beers** market is booming in particular on the territory of Prato where producers are focused on quality by combining, with passion and tradition, local raw materials.

The **Prato White Vermouth** is a low-alcohol liquor made from grape must and herbs, especially absinthe, that historical documents date back to 1750, therefore even prior to the Piedmont production which with this liqueur has created an empire. The Prato's production is limited and completely entrusted to a small crafts firm. It is a niche product, for enthusiasts, which, however, is gaining more notoriety.



OLIVE OIL

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The extra virgin olive oil from Prato is among the food excellences of the territory and has obtained the "Tuscan" IGP acknowledgment, with the additional geographical indication "Toscana del Montalbano" for Carmignano and Poggio a Caiano oil and "Toscana delle Colline di Firenze" for the oil from Prato, Montemurlo and Bisenzio Valley. Every year the City of Prato and the Chamber of Commerce organize the provincial competition **Oleum Nostrum** with the participation of local producers. A very qualified jury compares the presented oils and after a careful selection, often very difficult, chooses 10 oils and among those there will be the best oil of the year.

At the same time between November and February, there are numerous initiatives for the oil promotion and enhancement.



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