

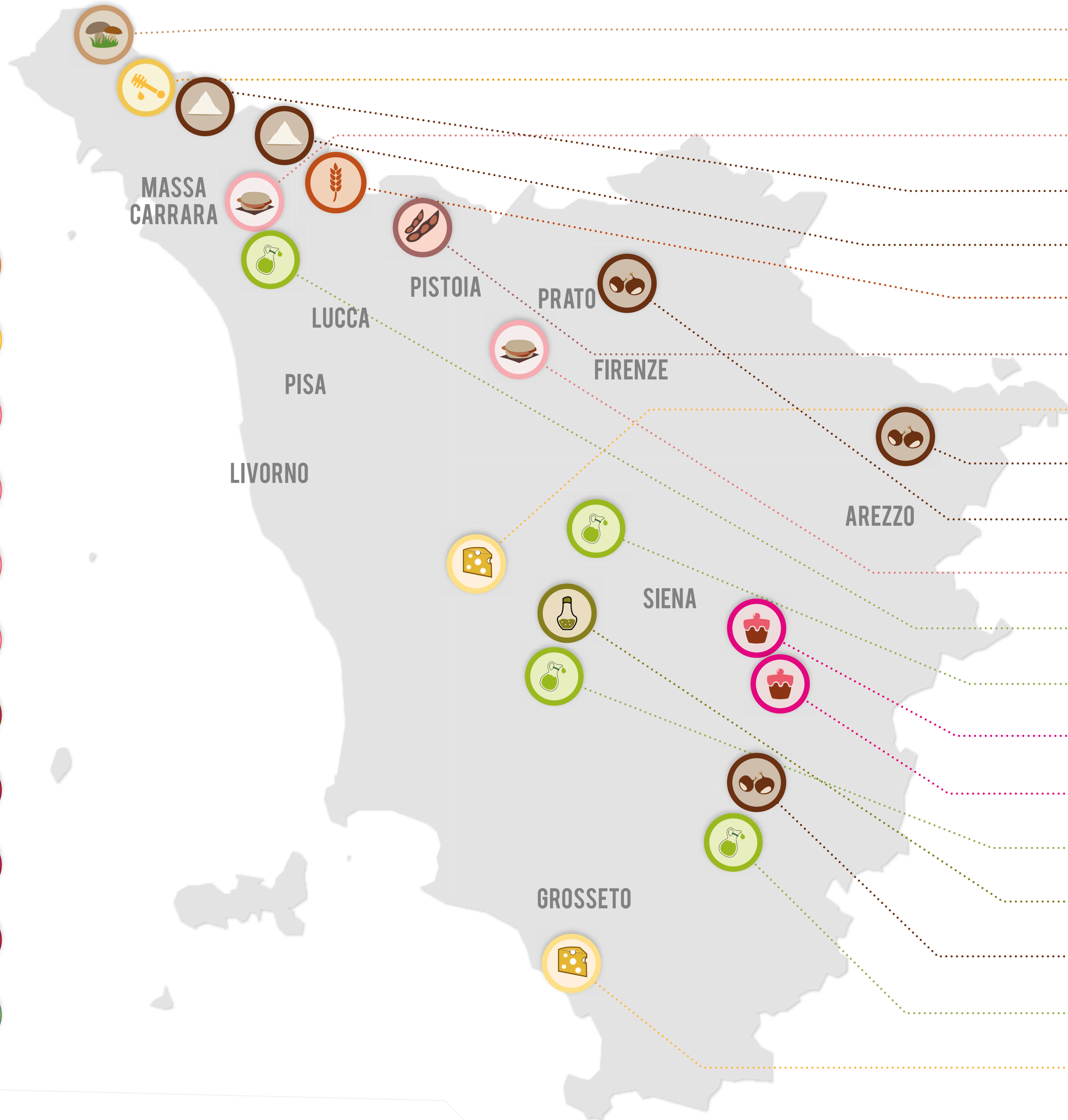
TOP TUSCAN FOODS

DOP & IGP PRODUCTS

TUSCAN FOODS LINKED TO SPECIFIC AREAS

TUSCAN FOODS PRODUCED THROUGHOUT THE REGION

- BREAD**
Tuscan bread DOP
- CHEESE**
Pecorino Toscano cheese DOP
- COLD CUT**
Small Italian salamis alla cacciatora DOP
- COLD CUT**
Finocchiona IGP
- COLD CUT**
Tuscan ham DOP
- COLD CUT**
Mortadella Bologna IGP
- DESSERT**
Tuscan Cantucci IGP
- MEAT**
Central Italian lamb IGP
- MEAT**
Cinta Senese (breed of pig from Siena) DOP
- MEAT**
White Central Apennine Steer IGP
Grosseto, Siena, Arezzo, Firenze, Prato, Livorno, Pisa areas
- EXTRA VIRGINOLIVE OIL**
Toscano IGP extra virgin olive oil



- MUSHROOMS**
Borgotaro Mushrooms IGP (Pontremoli - Massa Carrara area)
- HONEY**
Lunigiana honey DOP (Lunigiana area)
- COLD CUT**
Colonnata lard IGP (Colonnata - Massa Carrara area)
- CHESTNUT FLOUR**
Lunigiana chestnut flour DOP (Lunigiana area)
- CHESTNUT FLOUR**
Garfagnana chestnut flour DOP (Garfagnana area)
- CEREAL**
Garfagnana spelt IGP (Garfagnana area)
- BEANS**
Sorana bean IGP (Pescia - Pistoia area)
- CHEESE**
Pecorino delle Balze Volterrane DOP (Volterra - Pisa area)
- CHESTNUTS**
Mugello chestnut IGP (Mugello area)
- CHESTNUTS**
Caprese Michelangelo chestnut DOP (C. Michelangelo - Arezzo area)
- COLD CUT**
Mortadella from Prato IGP (Prato area)
- EXTRA VIRGINOLIVE OIL**
Lucca DOP extra virgin olive oil (Lucca area)
- EXTRA VIRGINOLIVE OIL**
Terre di Siena DOP extra virgin olive oil (Siena area)
- DESSERT**
Siena Ricciarelli IGP (Siena area)
- DESSERT**
Siena Panforte IGP (Siena area)
- EXTRA VIRGINOLIVE OIL**
Chianti Classico DOP extra virgin olive oil (Chianti area)
- SPICE**
San Gimignano saffron DOP (San Gimignano - Siena area)
- CHESTNUTS**
Monte Amiata chestnut IGP (Amiata mountain)
- EXTRA VIRGINOLIVE OIL**
Seggiano DOP extra virgin olive oil (Amiata mountain - Grosseto area)
- CHEESE**
Pecorino Romano cheese DOP (Grosseto area)



DOP or PDO (Protected Designation of Origin):

This is a designation given to agricultural products or foodstuffs whose production, preparation and processing occur in a given geographical area and whose quality or other characteristics are essentially linked to this area.



IGP or PGI (Protected Geographical Indication) is a designation given to agricultural products or foodstuffs whose production, preparation or processing occur in a given geographical area and whose quality, reputation or other characteristics can be attributed to its geographic origin.