



# Ricciarelli di Siena IGP



*In these three words contain much of the history, culture, tradition, passion and the mastery of a territory and its people have been able to express the centuries and are intended to maintain in time to come. And it is precisely these values that inspired the Organizing Committee formed between a group of producers since 2004, to present a Production Specifications that through the Ministry of Agriculture and Forestry was presented to the Authority Communitarian Responsible, together with the historical and cultural testify to its authenticity. Because if it is uncertain exactly when this sweets were called "Ricciarelli" (the first document of 1814), you know for sure that in 1400 many of the recurrence and the most sumptuous meals were enriched by so renowned "marzipan to the custom of Siena" as reported in several documents time. The same Niccolò Machiavelli recalls how "small marzipan" were offered by the Sienese a Papal Legate visiting the city. For all these reasons and others supplied demand, the European Commission with Regulation 229/2010 of 18 March 2010 and published in the Official Gazette of 19/03/2010 has entered the "RICCIARELLI OF SIENA" in Register of Protected Geographical Indication (PGI) as the first and for now only Italian with such recognition. Nowadays, contrary to centuries past in which "marzipan" were prepared in convents and "spices" (The current pharmacies), only then to hold recipes, spices and essential production, nowadays there are numerous workshops, bakers, pastry and small businesses that complement and partially replace the production of Most renowned factories, jealous of their recipes and craftsmanship of their productions. Today, the strict rules of the "product specification" and continuous control over the entire production process, imposed by the Boards Ministerial charge, guarantees the consumer of "Ricciarelli of Siena IGP ", accompanied by Brands dedicated" IGP "(Identification Protected Geographical Indication) and "RICCIARELLI OF SIENA", the choice the raw materials used, methods of preparation, cooking and packaging. Ultimately provides him with a original, delicate and certificate.*

**Today La Fabbrica del Panforte produces "Ricciarelli Siena IGP "carefully selecting the raw materials of Italian origin, working suitably the pulp in a traditional way and shaping the pieces manually one by one, without flavorings and colorants, to obtain a product soft and fragrant as only a high quality product can be.**

**"Ricciarelli di Siena" IGP**

Garantiti dal ministero delle politiche agricole alimentari e forestali

Ai sensi dell'art. 10 del regolamento (CE) N. 51072006

