



The chestnuts of Umbria are mainly of the type known as “marrone” and picking them is a sort of ritual in many parts of Umbria. This explains why, despite it being a niche product, they are of great importance in this area.

A large amount of information has been found in ancient writings about some of the fine Umbrian products, like saffron and truffles, but nothing has been found regarding the “marrone” chestnut, despite its excellent organoleptic qualities and its fine pulp.

Information passed down through rural tradition tells us that the chestnut plant should be considered a “bread tree”, because it represented a source of supplies and raw materials that were otherwise difficult to obtain. In fact, for rural families, the production of chestnuts, along with grazing and gathering of fruits from the ground, guaranteed them self-sufficiency with regard to food and money.