



Ressort: Reise & Tourismus

Pitigliano, over the centuries on the rock.

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Pitigliano, a jewel perched on a tuff cliff, enchants with its timeless magic. Its medieval houses seem to emerge from the rock, suspended between sky and earth. Known as the "Little Jerusalem" for its historic Jewish community. An unforgettable experience for those seeking authenticity and beauty.

Pitigliano is a medieval village perched on a tuff cliff in the Tuscan Maremma, a place that seems to have sprung from a fairy tale. It is easily accessible by car or public transport, about 80 km from Grosseto. Pitigliano has ancient origins, dating back to the Etruscans, who settled in the area as early as the 9th-8th century BC. However, the village as we know it today began to develop in the medieval period, around the 12th-13th century, under the rule of the Aldobrandeschi family and later the Orsini. Its strategic position on the tuff cliff made it an important fortified center, capable of resisting invasions and conflicts.

Its fascinating history is linked to the presence of a vibrant Jewish community, which found refuge here in the 16th century, earning it the nickname "Little Jerusalem." Today, synagogues, matzo ovens, and ancient traditions tell this unique heritage. Visiting Pitigliano is an exciting experience: strolling through its cobblestone streets, admiring the houses suspended on the rock, and discovering picturesque corners like the Cathedral or the medieval aqueduct offers an unforgettable journey through time and beauty.

You cannot bid farewell to this wonderful village without taking with you a memory of its cuisine. In Pitigliano, food is a journey through tradition and authentic flavors. The typical dish is the "Sfratto dei Goym", a stick-shaped dessert filled with walnuts, honey, and spices, which recalls the history of the Jewish community. The local cuisine is based on simple, genuine ingredients: from acquacotta, a peasant soup with vegetables and stale bread, to pici, thick hand-rolled spaghetti served with sauces like aglione or cacio e pepe. Pecorino cheeses and Maremma cured meats are also staples, paired with excellent wines such as Bianco di Pitigliano. A culinary experience that tells the history and soul of this land.

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