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Ressort: Reise & Tourismus

Tarquinia, the Etruscan UNESCO Heritage

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Overlooking the Tyrrhenian Sea, Tarquinia is one of Etruria's jewels, famed for its painted necropolises, a UNESCO World Heritage Site. The National Museum safeguards unique artifacts, while the medieval old town enchants with its towers and noble palaces.

Founded by the Etruscans between the 9th and 3rd centuries BC, Tarquinia is one of the most fascinating towns in Lazio, renowned for its painted necropolises (a UNESCO World Heritage Site), including the Tomb of the Leopards and the Tomb of the Augurs. The National Etruscan Museum of Tarquinia, housed in the Palazzo Vitelleschi, preserves unique sarcophagi and artifacts.

The medieval old town is dominated by towers such as the Torre di Matilde and Torre Barucci, while among its noble palaces stand out the Palazzo Comunale and Palazzo dei Priori. Wandering its cobbled streets reveals Romanesque churches and artisan workshops.

Nearby, don't miss the Monterozzi Necropolis and the tombs of Chiusi and Tuscania. Tourist hospitality is excellent, with B&Bs, farm stays, and guided tours available. Local cuisine offers Etruscan-Mediterranean dishes: from farro soup to pici with wild boar ragù, along with wines from the Tarquinia DOC. Unmissable is acquacotta, a humble traditional peasant stew.

Tarquinia's acquacotta ("cooked water") transforms humble ingredients into rich flavors. Here's how local chefs prepare it:

1. The Base

Onions, garlic, and celery are sautéed in olive oil until golden. Some versions add tomatoes or porcini mushrooms for depth.

2. Wild Greens

Foraged cicoria (chicory) and bieta (Swiss chard) are layered in, representing the dish's pastoral roots.

3. The Broth

Water is added with a parmesan rind for umami. Traditionally, cooks would use rainwater collected in orci (Etruscan-style jars).

4. The Battuto

A mix of beaten eggs and pecorino cheese is stirred in at the end, creating velvety ribbons.

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5. The Finish

Served over stale bread rubbed with garlic, crowned with a drizzle of raw olive oil from local groves.

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