

## Sambuca di Sicilia

**Directed by:** Piero Cannizzaro **Produced by:** SD Cinematografica

Duration: 26 Min.

Versions: III
Format: HD

In Sicila, in the province of Agrigento, Sambuca di Sicilia lies at the foot of Mount Adranone, on a hill sloping down towards the Orange Lake. Here, among the cultivated hills, vineyards and golden wheat stand out. In addition, the grape has excelled in quality since it was brought by the conquering peoples, the Greeks, the Arabs and the Phoenicians. Entering the alleys of the old town, it turns out that Sambuca was built on an Arab architectural structure. Besides the courtyards, artists and craftsmen work in the bazaars, creating works of art, textile sculptures, ceramics and pottery. In addition, the flavors of the past are handed down, like those of the "minni di virgini", the typical shortcrust pastry. Outside the walls, in the guiet of nature, ancient culinary traditions can be found, such as those linked to the Vastedda del Belice, the only spun cheese in Italy. In the Masserie, it is produced at kilometer zero. Between present and past, Sambuca tries to bring forward a deep link between the history of the territory and popular wisdom.







