



# BRONTE PISTACHIO: A SICILIAN EXCELLENCE

## Introduction

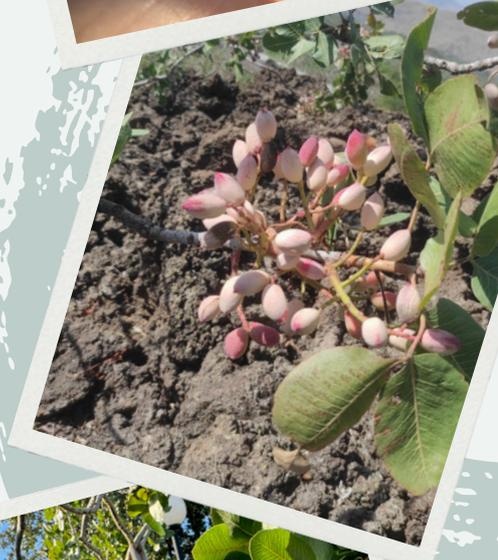
The pistachio (*Pistacia vera* L.) is a tree crop native to the Middle East, now also cultivated in Sicily, particularly in the Bronte area. This volcanic territory on the slopes of Mount Etna offers unique conditions that give the "Bronte Green Pistachio PDO" its inimitable organoleptic characteristics.

## Ideal Growing Conditions

- Climate: Mediterranean, with hot and dry summers and cold but not harsh winters
- Altitude: between 300 and 900 meters a.s.l.
- Soil: Volcanic, well-drained, rich in minerals
- Vernalization: At least 800 hours below 7°C

## Cultivation Techniques

- Plant spacing: 6x6 or 7x7 meters
- Rootstock: *Pistacia terebinthus* (locally known as "spaccasassi")
- Training system: Vase or free vase
- Management: Traditional, with light pruning and limited use of plant protection products
- Production cycle: Biennial (one year of heavy yield, one year of rest)





# BRONTE PISTACHIO: A SICILIAN EXCELLENCE

## Harvesting

- Period: From late August to late September
- Method: Hand-picked, onto nets, directly from the branches
- Hull: Removed within 24 hours to prevent fermentation

## Post-Harvest

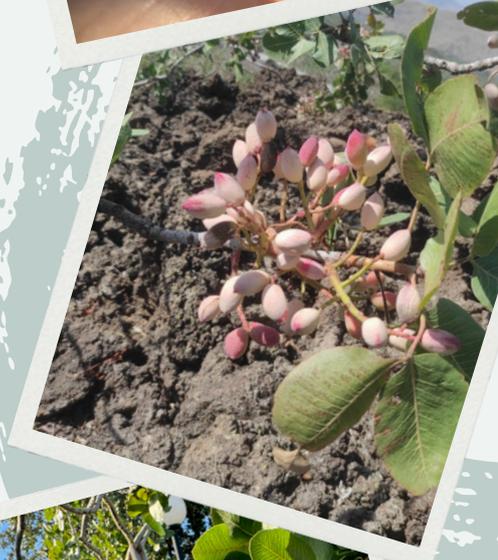
- Drying: In the sun or in dryers (down to 4–6% humidity)
- Shelling and sorting: In certified facilities
- Storage: In cool, dry environments

## Characteristics of Bronte PDO Pistachio

- Color: Naturally bright green
- Flavor: Intense, aromatic, sweet
- Commercial value: High, up to €60/kg for peeled kernels
- Uses: Pastry-making, gelato, cured meats, oil, gourmet cuisine

## Recommended Educational Activities

- Sensory workshop with tasting
- Comparative analysis of pistachios (origin, processing)
- Discussion on “heroic” farming in marginal areas
- Insight into the value of PDO certifications and short supply chains





# BRONTE PISTACHIO: A SICILIAN EXCELLENCE

 International Comparison

Characteristic	Bronte (Italy)	California (USA)	Iran
Harvesting method	Traditional manual	Meccanizzato	Manuale/ industriale
Production	Biennial	Annuale	Annuale
Yield per hectare	600–1,000 kg	>2,000 kg	Variable
Organoleptic quality	Very high	Standard	High





# BRONTE PISTACHIO: A SICILIAN EXCELLENCE

## ★ Conclusion

Pistachio cultivation in Bronte is a virtuous example of sustainable agriculture, closely linked to the territory, local culture, and economy. Hosting international students is an opportunity to share best practices and promote the value of typical European products.

Prepared by:

**DOSICILY – Fabio Pafumi**, agricultural professional from Bronte (CT, Sicily)

Email: [dosicily@hotmail.com](mailto:dosicily@hotmail.com)

[www.dosicily.com](http://www.dosicily.com)

Brochure intended for educational and informational purposes.

Guide in Italian

*Fabio*

## INFO & PRENOTAZIONI

+39 329 9373 888

[info@siciliamagica.com](mailto:info@siciliamagica.com)

[www.siciliamagica.com](http://www.siciliamagica.com)



 @siciliamagicatour

 @siciliamagica

