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# ITALY

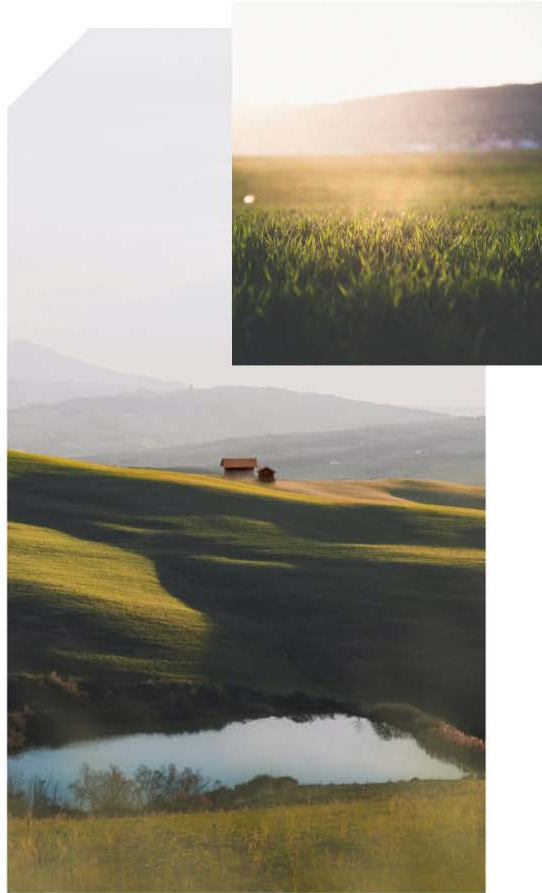
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# INTRODUCTION

Italy, country of south-central Europe, occupying a peninsula that juts deep into the Mediterranean Sea. Italy comprises some of the most varied and scenic landscapes on Earth. Geographically, Italy lies in the temperate zone. Because of the considerable length of the peninsula, there is a variation between the climate of the north, attached to the European continent, and that of the south, surrounded by the Mediterranean.





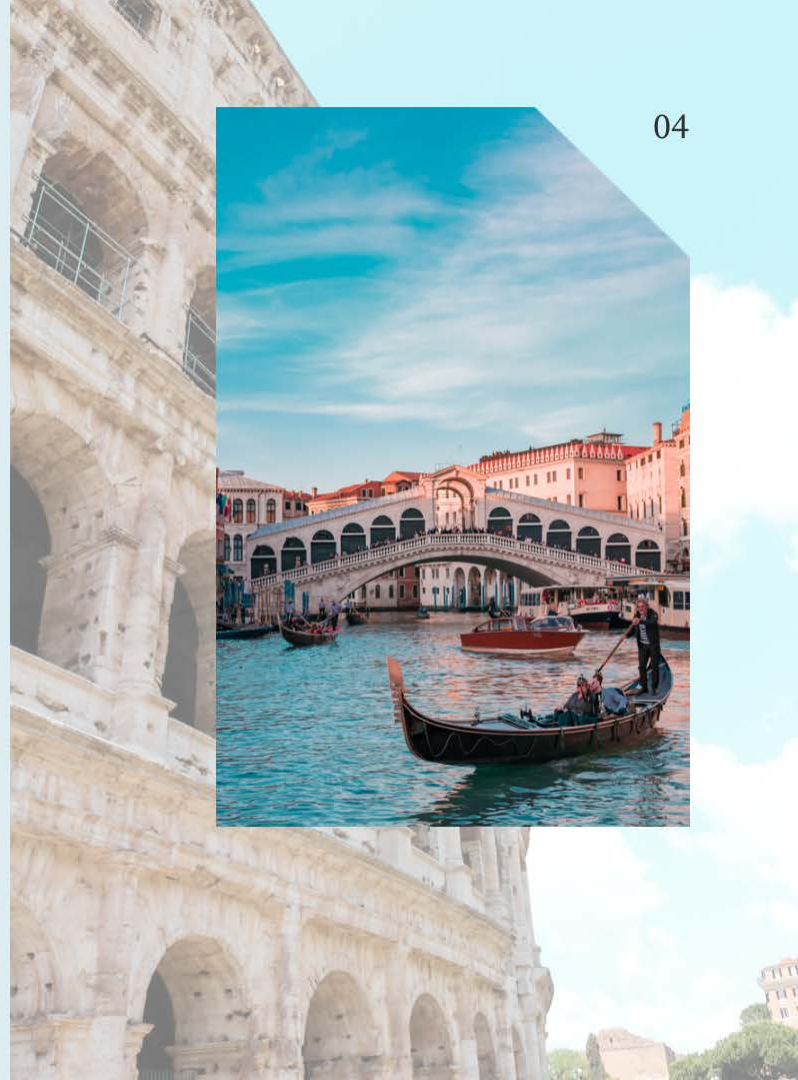
# INDUSTRIALIZATION

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The 20th century saw the transformation of Italy from a highly traditional, agricultural society to a progressive, industrialized state. Although the country was politically unified in 1861, regional identity remains strong, and the nation has developed unevenly as a cultural entity. The Italian economy has progressed from being one of the weakest economies in Europe following World War II to being one of the most powerful. Its strengths are its metallurgical and engineering industries, and its weaknesses are a lack of raw materials and energy sources. More than four-fifths of Italy's energy requirements are imported.

# TOURISM

Italy is renowned as a tourist destination; it attracted more than 40 million foreign visitors annually in the early 21st century. Conversely, less than one-fifth of Italians take their holidays abroad. The tourist industry in Italy experienced a decline from 1987 onward, including a slump during the Persian Gulf War and world recession, but it rebounded in the 1990s, posting gains in the number of overseas and domestic tourists. The tourist industry has flourished under both national and international patronage. The most popular locations, apart from the great cultural centres of Rome, Florence, Venice, and Naples, are the coastal resorts and islands or the Alpine hills and lakes of the north.





# FOOD

International dishes such as pasta and pizza and ingredients such as olive oil are popular back home in Italy, of course, but Italian cuisine remains characterized by strong regional traditions, local geography, way of life, and history. Northern Italian gastronomy is well known for its use of butter, rice, polenta, and cheeses. Seafood and shellfish are prevalent on the coasts. Meat dishes are popular in central Italy; for instance, wild boar is cooked in Tuscany and Umbria. The south is renowned for citrus fruits, olive groves, and vineyards.



THANKS FOR WATCHING