

RIVIERA

EMILIA ROMAGNA

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THE ADRIATIC COAST OF EMILIA ROMAGNA

The most entertaining relaxation there is

“A holiday with more flavour» is the new Unione Costa guide dedicated to gourmet travellers, full of suggestions and practical information to discover the tastier aspects of the Coast and let yourself be tempted.

The guide is split into five sections: the first, old habits never get old, presents the best known products and the traditional flavours of the entire region – a culinary journey that intertwines with seafaring life, wetlands, salt-pans and the farming world. The next four chapters suggest possible cultural and food and wine itineraries that criss-cross the provinces of Ferrara, Ravenna, Forlì, Cesena and Rimini, with special focus on typical local products: the products themselves, where to buy them, where to taste them, the gourmet festivals and village fairs and, finally, a selection of the most interesting ethnographic museums, which narrate the traditions of this land.

And on the Coast, there's that little something extra: an incredible variety of proposals!

Message for web users: at www.adriacoast.com you will find updates, news, holiday offers, events, links to holiday resorts and tourist operators of the Adriatic Coast, basically everything you need to know before you leave.

What else? Allow us to just wish you a great holiday on the Coast!

Andrea Corsini
president

Antonio Carasso
programme coordinator





Wine Food Festival Emilia Romagna

Wine and food Festivals of Emilia Romagna Region celebrate the best ingredients right on their doorsteps.

Enjoy a trip for gourmands around the very authentic region that has given the world some of its most treasured foods and wines. Autumn is a perfect time for you to savour an incredible variety of delicacies and specialties widespread from north to south – from Piacenza to Rimini. Come to enjoy this land full of culture and art cities.

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www.winefoodfestival.it



The Adriatic Coast of Emilia Romagna.

Good habits never die.

This is the **pleasure coast** of Europe; here you'll find everything you need for a good holiday and a little more besides.

Europe's most famous **beaches**, the cleanest and safest **sea**, the most trendy **entertainment**, unparalleled **hospitality**, love and respect for **nature**, and a great **artistic, cultural and food and wine heritage**, the latter being another strong point in the history of this land. A land, for those who want to discover it, that narrates of civilisations, traditions, human labour and the roots, inventiveness and friendliness of the people.

This is a journey to be made slowly, amid **sea, plains, hills and mountains**, strolling through **ancient villages**, entering artisan workshops, stopping along the road to taste food and wine which, in these parts, are much more than nou-

ishment, art and science, as Pellegrino Artusi, the famous gastronomist and native to the area put it. Frequent stops are recommended to allow yourself to be seduced by the **art of cooking** and by the **local traditions**: typical restaurants, trattorias, osterias, cellars, tourist farms, farms, fish markets, dairies and cheese manufacturers, oil mills. Also numerous are the **festivals and fairs** where fragrances, colours and flavours change with the changing of the seasons and where the big attraction is tasting local produce because, of course, **at the table good habits never get old.**

i Denomination and identification codes:

DOC ›

Controlled Denomination

DOCG ›

Controlled and Guaranteed
Denomination of Origin

DOP ›

Protected Denomination of Origin

IGP ›

Protected Geographic Identification





Not to be missed

Surprises from the plains, woodland fragrances, sweet delicacies.

Between the sea and the hills, that fertile strip of plain that goes from Ferrara to Rimini, passing through the provinces of Ravenna and Forlì Cesena, is just one long line of cultivated fields, vegetable gardens, vineyards and orchards as far as the eye can see – a spectacle of colour in the spring.

This area is famous for its top-quality produce (many fruits and vegetables bear the Igp mark): peaches, pears, nectarines, cherries, strawberries, apricots, kiwis, apples, plums, water melons, melons, potatoes, tomatoes, garlic, shallots, asparagus, pumpkins and courgettes and, typical of the Ferrara area, also an excellent rice. The pinewoods and Apennines on the other hand produce mushrooms, truffles, wild and aromatic herbs used in local cuisine, as well as small fruits and berries: pine seeds, chestnuts, blackberries, blackcurrants and raspberries. One last delight for gourmet travellers are the cakes – lots of effort for the confectioner, lots of joy for the eater. From Ferrarase cuisine comes **pampepato**, with almonds and walnuts and the perfume of spices: the **mandorlini del ponte**; **ricciolina cake** and **topini** («mice») – biscuits made with two little sultanas to form the eyes. Perhaps the most famous Romagna cakes are **ciambella**, **zuccherini** and **zuppa inglese**, **sugal**, made from grape must, savor with quince apples and pears, **miacetto**, Cattolica's Christmas cake, **sabadoni**, **mistochine** made with chestnut flour, **bustreng** with honey and pieces of fruit; an endless list of delicacies for which we have to thank the kindness of nature and the admirable skills of human beings.

Bread and piadina

Deserving of special mention is delicious **Ferrara bread**, the famous “coppia”, in dialect **ciupeta**; the secret of this bread is unclear. Some say it depends on the water, others on the dampness in the air which affects leavening. For sure, the “coppia Ferrarase” is a real masterpiece of Italian cuisine. In **Romagna** on the other hand, the favourite bread is fragrant **piadina**, a real classic of the region. Piadina maintains all the characteristics of the unleavened bread which, for many centuries before and after Christ was part of the basic diet of Mediterranean peoples. Pascoli called it: «the bread, or better, the national food of the people of Romagna». Every town in Romagna has its piadina, which undergoes local traditions and variations; even the name varies from place to place: **piê**, **pjida**, **pieda**, **pida**. It is a piece of rolled dough made from water, flour and salt, cooked on a clay baking dish or cast-iron plate; in restaurants it is served with delicious grilled meat and fish, au gratin vegetables and stewed meats; the typical colour-striped stalls, to be seen everywhere along the coast, offer it filled with sausage, salami, ham and soft and firm cheeses, as well as cooked vegetables. Some people even eat it with jam, honey, chocolate spread, squacquerone cheese and caramelised figs.

The wines

A great invention of humankind, wine is highly respected in Romagna. Protected by the Apennines and mitigated by the sea, the extensive hilly country between the provinces of Ravenna, Forlì Cesena and Rimini, thanks to the variety of soils and vines that have been growing in the area for centuries, enjoys a glorious wine-making tradition which, deservedly, over recent years has made a name for itself in Italy and abroad. The most famous vines are red **Sangiovese** (Sunguis Jovis, Blood of Jupiter was its old name) and white **Trebbiano** (Trebulanos as it was called by the Romans, who introduced it into Romagna in the 2nd century B.C.), which are to be found pretty much everywhere in the region and are the forebears of numerous fine wines. Other vines native to the area are **Albana**: the blonde nectar of Romagna, the first white wine to be awarded the Docg status in Italy; **Cagnina**, a sweet or semi-sweet red wine ready for drinking straight after the harvest, and **Bombino Bianco**, used to make **Pagadebit** (pay debts). This curious name stems from the story that, even in bad years, the farmers of Romagna man-

aged to pay their debts with the production of this strong and tenacious vine, which resists all weather conditions. Other tenacious and resistant vines are those of **Bosco Eliceo**, the coastal area between Ferrara and Ravenna. These vines grow on sandy soils, in holm oak woods, creeks and salt-pans. The wines produced are known as sand wines, with a unique character and full-bodied taste, like the sea. Four of them are Doc of Bosco Eliceo, two whites: **Sauvignon** and **Bianco del Bosco**, and two reds, **Fortana** and **Merlot**. A summary of regional wine-making is to be found at Dozza, near Imola where in the great cellars of the Rocca Sforzesca fortress the finest Doc and Docg labels are on show and for sale and tasting.





First courses

Gastronomic highlights of local cuisine, by «minestre» are meant all first courses – both soups and pasta dishes – strictly **home-made**: those small objects of desire that are sometimes filled with cheese, herbs, pumpkin, fish and ricotta. They are obtained from a mixture of egg and flour worked by hand and rolled with a pin to make a **soft round sheet of pasta**, golden, fine, without any holes and slightly rough to absorb the sauce better; a green version also exists, used to make oven-baked lasagna.

In this case, spinach or nettles are added to the mix. The sheet of pasta is cut into different shapes depending on the type of pasta to be prepared: rhombi, diamonds, discs, rectangles, strips...making a whole army of first courses not to be



found in any other regional cuisine: **tagliatelle**, **cappelletti**, **ravioli**, **tortelli**, **tagliolini**, **pappardelle**, **maltagliati**, **garganelli** all with many different sauces, meat and fish, which enhance their flavour to the full. To this long list of desirable delights, two more must be added: **strozzapreti** (priest chokers), a name that clearly reveals the anarchical character of the people of Romagna – strips of pasta made with water, flour and salt and then rolled into round shapes by hand, and **passatelli**: eggs, parmesan cheese, grated bread, nutmeg and lemon rind. These ingredients are worked together using a special tool; traditionally they should be eaten in meat broth, better if made with a capon, just like cappelletti, but they are also delicious in a fish broth. It is hard to make up your mind which to choose, especially because many chefs skilfully blend tradition and nouvelle cuisine, which complicates matters even further.



Discovering main courses

To better acquaint yourself with the **traditional main courses** of this area, three different food roads can be followed: **lagoons**, **land** and **sea**. Many of the traditions of lagoon cuisine have remained unchanged and people continue to prepare real delicacies such as **frogs**, **marinated «acquadella»** (sand-smelt) and **eel**, a real speciality of the Po Delta area. A true gastronomic star, eel can be prepared in many different ways, each one better than the other: grilled, marinated, «in brodetto», «a becco d'asino» or with cabbage. It can even be used to make a delicate risotto. Also worth trying is risotto with coot, another traditional dish from the lagoons. But let us get back to main courses, and follow **the land road**. From the fields of the plain and the meadows of the Apennines, we obtain **prized and wholesome meats** for the renowned **regional barbecues**, a **real local speciality**, for which Romagna lamb and mutton, **white central Apennine veal** (which boasts the Igp mark) and **Romagna breed pork** are used. The meat, which is always tender and of top quality, is placed delicately over the hot coals along with dressed-pork products such as **salami**, **sausage** and **pancetta** which give off that delicious aroma so irresistible for any gourmet. So sumptuous and abundant are the mixed grills prepared in the area, that they recall the ancient banquets painted by Arcimboldo, when on the tables of the wealthy, meat was a staple and bread was merely a supporting item. Another big favourite are **fish grills**: nearly all the fish caught in the Adriatic are suitable for grilling: **mullet**, **turbot**, **monkfish**, **mantis shrimps**, **soles**, **shellfish** – to obtain a gentler flavour – and a mountain of kebabs made from **cuttlefish**, **prawns** and **squid**.

The most traditional fish barbecue is the «rustida» of mackerel, sprats and sardines, known as **pesce azzurro**, cheap and delicious and in large supply in this sea. Very delicate are the sweet salt of Cervia recipes. This salt protects and enhances the flavour of **sea bass**, **turbot**, **sprats** and **king prawns**. Other traditional dishes are **squid with peas**, **stewed squid**, **fried squid**, «**omini nudi**» and «**paranza**», **mussel**, **clam** and **cockle soups** and **stewed sea snails**. The gastronomic sea road ends with **brodetto di pesce** (fish soup), which according to seafaring traditions must be robust, with plenty of tomatoes, vinegar and black pepper; at least that is how the fishermen once prepared it on the boats, but local variations are many, some of which very tasty and others more refined: delicious fish soups to be accompanied by toasted bread laced with good oil and garlic. Between July and August, over one hundred appointments, from dawn until late at night – music, theatre and film shows, gastronomic, environmental and literary events organised on the beaches, in the harbours, in the squares and in other charming natural settings of the coastal resorts.



Ferrara

BREAD AND EELS, SINUOUS SHAPES FOR OLD FLAVOURS

BETWEEN LAND AND WATER

THE PARAMOUNT FEATURE OF THE COMPLETELY FLAT LANDSCAPE OF THE PROVINCE OF FERRARA IS WATER: TO THE NORTH IS THE RIVER PO, TO THE SOUTH THE RIVER RENO, TO THE EAST THE ADRIATIC SEA AND IN BETWEEN A LARGE FERTILE PLAIN, ONCE NEARLY COMPLETELY SUBMERGED. TO THE WEST IS THE LAND THAT EMERGED IN AN ANCIENT ERA AND, TO THE EAST, THE NEW LANDS RECLAIMED IN MORE RECENT TIMES. THE ROADS THAT CRISS-CROSS THE PROVINCE RUN ALONGSIDE "VALLI" (WETLANDS), CULTIVATED FIELDS, RIVERS, WATERWAYS AND NAVIGABLE CANALS. MANY ARE THE HYDRAULIC WORKS AND PUMPS THAT RECALL THE ENDLESS STRUGGLE TO RECLAIM THE LAND FROM THE WATER. AND THEN AGAIN, FARM HOUSES, STately VILLAS, FORTRESSES AND CASTLES, ALL OF WHICH BEAR THE MARK OF THE D'ESTE FAMILY, THE LORDS OF FERRARA.

Gastronomy and crafts

Delight the palate

Ferrara cuisine is a great combination of noble and popular culinary customs. In this city, even the bread is special, unmistakable in its shape and known as the "coppia ferrarese". It is protected by the IGP status. Highlights of Ferrara cuisine are eels, cooked in many different ways (visitors should make a point of buying at least one pack of marinated eels), and salama da sugo, a special dressed-pork product of Renaissance origin. Among the fresh pastas are cappellacci di zucca and pasticcio di maccheroni; other stars in the kitchen are mussels, clams, oysters

and frogs. These tasty traditional dishes are best accompanied by the "vini delle sabbie" (sand wines), the DOC wines of Bosco Eliceo. The province also produces an abundance of vegetable and fruit including the asparagus of Mesola, the garlic of Voghiera, pears, the rice of Jolanda di Savoia, pumpkins, the strawberries of Lagosanto and the water melons of Ferrara, which are among the best in the world. To end the meal, try pampepato, mandorlini del ponte, topino of Comacchio and the ricciolina or tagliatelle cake.



Delight the eye

An important sector is that of arts and crafts – visitors should never go home without at least one piece of Ferrara pottery. Pottery working originated at the d'Este court, between the 15th and 16th centuries and is distinguished by the particular engravings and the use of just a few basic colours. Another typical example of local craftsmanship is terracotta: whistles and perfume burners are collectors' items. A very popular craft of particular beauty is that of using "paviera", a spontaneous marsh reed, to make rugs, baskets and furniture. Deserving of special mention are the "stampi" meaning the decoys once used for hunting and now much sought-after objets d'art, which reproduce the shapes and colours of the ducks and other water fowl of the Delta.



Visiting the province: a short guide

The great environmental heritage of these lands is the Po Delta Regional Park: the Valli di Comacchio, the Valle Bertuzzi, the Gran Bosco della Mesola, the Oases of Carneviè and Porticino, the Sacca di Goro lagoon, the Volano Pinewood, the Oasis of Campotto at Argenta and the Valli di Ostellato are just some of the great natural attractions of the area, together with the city of Ferrara which, along with the Delta, has been declared a world heritage site. Among the city's most famous monuments:

the d'Este Castle, the Walls, the Cathedral, Palazzo Schifanoia, Palazzo Costabili and Palazzo dei Diamanti, where major modern and contemporary art exhibitions are staged throughout the year. Of course, the d'Este capital should not be left without first having taken a walk along its impressive walls. Also highly appealing are the smaller towns of the province of Ferrara, which are rich in art and historical treasures. Among the most outstanding monuments in the area, at Codigoro, is Pomposa Abbey,

a masterpiece of Romanesque and Byzantine art; at Mesola, the Castle overlooking the river, one of the "delizie estensi", the delightful holiday homes of the d'Este Dukes, protected by Unesco. And then, at Voghiera we have the Belriguardo; at Bondeno, the Rocca Possente di Stellata; at Portomaggiore the Verginese; at Argenta, the beautiful Benvignante and, at Copparo, the municipal building, erected in the mid-19th century over the remains of a great castle. Another work of art is the



Itineraries along the Wine and Dine Route

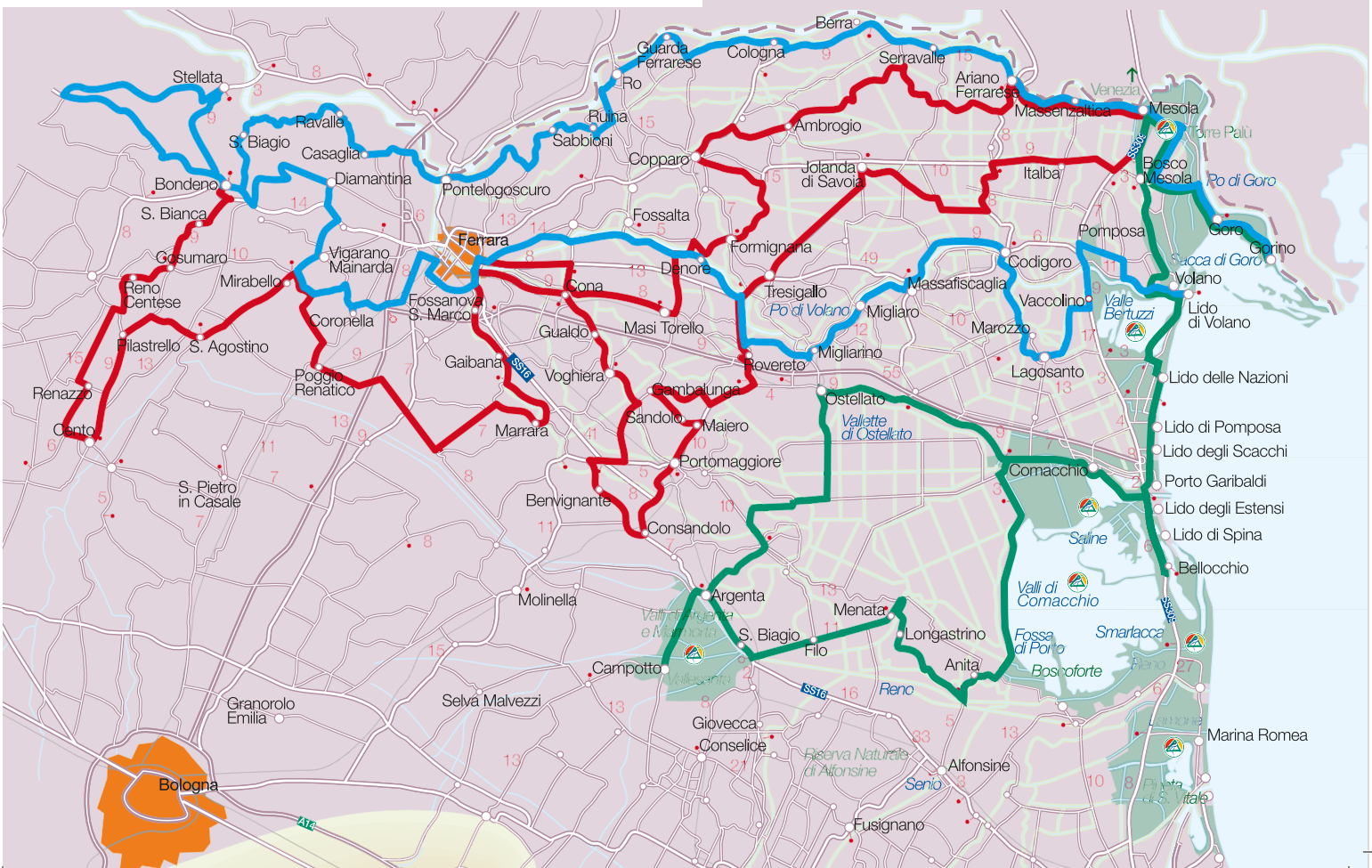
Trepponti bridge, which has a singular structure with five ramps of stairs and arches and is the symbol of the town of **Comacchio**, which boasts the Po Delta's most original old-town centre. The town, which is famous for its eels, stands on **thirteen islands** with the houses and buildings overlooking the water. Many of its buildings were erected between the 17th and 18th centuries. The **Roman Ship Museum**, next to Palazzo Bellini, and the prestigious complex of the **Manifattura dei Marinati** are well worth visiting, as is **Cento**, a small art city, renowned for its cuisine, where the traditions of Ferrara, Bologna and Modena blend together perfectly. The history of the province narrates of nobles

and their courts, but also of fishing traditions in places such as **Porto Garibaldi**, with brightly-coloured sailing boats moored only a few metres from the town centre, and of life by the river at places such as **Goro and Gorino**. These are departure points for the boats that sail down the river as far as the point where this meets the sea. Along the Adriatic coast of Ferrara are **seven seaside resorts**, surrounded by pinewoods and extensive green areas: **Lido di Volano, delle Nazioni, di Pomposa, degli Scacchi, Porto Garibaldi, Lido degli Estensi** and **di Spina**.

Stretching over seven hundred kilometres, this is one of the longest wine and food routes in Italy. The guiding thread is obviously the Great River. The Route is split into three itineraries. The first is a journey of discovery of the river Po and its culinary specialties, from duck to salama da taglio and frogs. The second route passes through the ancient courts of the d'Este family, the capitals of the salama da sugo, of garlic, rice and asparagus. Finally, the third dives into the low-lying lands of the Delta Park, covered with reeds and woodland, the reign of numerous bird species, where **Doc wines** are made: **Fortana, Merlot, Sauvignon and Bianco del Bosco Eliceo**, the protagonists of this itinerary together with eels.

To find out more: www.stradaviniesaporiferrara.it

1. Ferrara, Castello Estense
2. Ferrara, the Cathedral
3. Comacchio, the Trepponti Bridge





Not to be missed - The Comacchio eel

For Comacchio eels are more than just a delicious dish to be enjoyed, they are above all a major source of income for the local population, because this wetland landscape has been the home of eels since time immemorial. In this environment, distinguished by a delicate balance between land and water, between dry and damp, eels are the kings of the table, with their strong and brackish flavour, so deep-rooted in the **gastronomic culture** of the area. Highly prized by the population as a whole, eels continue to be caught using methods that exploit the autumn tides and the natural appeal these

have on the mature eels, which are caught using the «**lavoriero**» system, an intricate system of communicating chambers. Afterwards they are selected and stored, first of all alive in tanks or large submerged baskets (**the bologhe**), then cut, roasted and pickled in vinegar and salt before being packed and marketed. This artisan production method, with its traditions rich in memories and familiar flavours, today relives in the old **Manifattura dei Marinati** at Comacchio, under the loggia of the Cappuccini, reopened after careful restoration. The Manifattura, which represents a symbol of the town, has restarted its production cycle and the large

fireplaces have once more been lit, where the eels were cooked on skewers over wood fires before being marinated. Besides marinated, this gastronomic masterpiece can also be enjoyed in numerous other ways. Forty-eight different dishes exist that go from very delicate **risotto** to **grilled eels**, with their intense aroma that makes them a gastronomic rite impossible to resist.



Ferrara bread

One thousand years ago, Ferrara bread was made in loaves and strict rules for its preparation were already listed in the Statuta Ferrariae of 1287. Three hundred years after its first appearance, «**crooked or twisted**» bread, or **la coppia** of which Cristoforo da Messisbugo speaks, remains one of the most imaginative delights to have passed on down to us from the d'Este court. The coppia became increasingly more famous among the gourmets of the age and, in 1694, the historian Antonio Frizzi, recalling the degree of refinement achieved by the Ferrara bakers, spoke

of **various types of bread** and various shapes which, by going beyond the monotonous concept of loaf, made elegance one of the reasons that enabled this bread to stand out from the crowd. The famous coppia, in dialect **ciupeta**, has a centre part called knot or ribbon, grop, from where two rolled crusts depart, the curnit, which terminate with a point. Crunchy or soft, dressed or devoid of fats, **Ferrara bread** is a real masterpiece of Italian gastronomy and has well deserved the IGP status. But what is the secret of its flavour? Above all the quality of the water and raw materials

used, the degree of humidity of the air, the method of production and leavening and a correct oven temperature. It is impossible to walk past a Ferrara baker's without buying a piece of bread that has just come out of the oven: an intense fragrance that penetrates the air and makes you feel hungry; as the writer Riccardo Bacchelli said: «**This is the best bread in the world**».



1



2

1. The Pomposa Abbey
2. Comacchio, the Trepponti Bridge
3. Goro, the harbour
4. Manifattura dei Marinati



3



4

i Where to buy eels

Manifattura dei Marinati

Via Mazzini, 200 - 44022 Comacchio
Tel. +39 0533 81 742
manifatturadeimarinati@parcodeltapo.it
www.parcodeltapo.it

Pescheria Lidomar

Via delle Botteghe, 1 - 44022 Comacchio
Tel. +39 0533 81 190

Pescheria Trepponti

Via Trepponti, 34 - 44022 Comacchio
Tel. +39 0533 81 727

Salumeria Trepponti

Via Galleria E. Fogli, 2 - 44022 Comacchio

Pescheria Cavalieri Aldo

Via Caduti del Mare, 70 - 44029 Portogaribaldi
Tel. +39 0533 327 006

Pescheria Cavalieri Walter

Via Magnavacca, 27 - 44029 Portogaribaldi
Tel. +39 0533 327 252

i Where to buy bread

Ovens and bakers of the province of Ferrara

> for details:

Consorzio di tutela della coppia Ferrarese Igp

c/o Assessorato all'Agricoltura della Provincia di Ferrara
Via Bologna, 534 - 44100 Ferrara
Tel. +39 0532 299 771/91 - Fax +39 0532 299 143





Village fairs and festivals



APRIL › *Mesola* › Asparagus festival

Green asparagus grows well in the sandy soil of the Po Delta, to the extent that it has become one of the area's most widespread and prized products. Tasting sessions of asparagus, both fresh and cooked, so as to enhance the delicious flavour and fragrance.

MAY › *Lagosanto* › Strawberry festival

80% of Italian strawberries are grown in this area. In the square, strawberry show and tasting, together with other excellent fruits of the land from the Ferrara area: pears, apples, peaches, apricots, water melons and melons.

JUNE › *Ro Ferrarase*

› Festival of the "salama da taglio"

This could well be called the "big brother" of the salama da sugo, but it is eaten as it is, not cooked. This dressed-pork product has a rich taste and a characteristic fragrance. It is delicious cut into slices and accompanied by melon, another renowned Ferrara product. The fair is staged in the locality of Guarda Ferrarese.

JULY › *Goro* › Clam festival

In the heart of the Po Delta, at the eastern limit of the province of Ferrara, is the Sacca di Goro, a natural habitat for numerous fish and seafood species, first and foremost the Philippine clam (*Tapes philippinarum*), which can be enjoyed in numerous recipes, each one better than the other. Goro Harbour.

JULY › *Cento* › Salama da sugo

The symbol "par excellence" of Ferrara cuisine, the salama da sugo boasts medieval origins and has an unmistakable flavour due to its unusual mix of pork meat, spices and red wine and a long curing period. It was much loved by the d'Este family, to the extent that, in 1481, duke Ercole I offered it to Lorenzo il Magnifico. Locality Buonacompra.

AUGUST › *Voghiera* › Garlic festival

In Ferrara cuisine, garlic has a place of honour. It is used to cook both fish and meat dishes and to give added flavour to dressed-pork products, such as salami and bacon. Among the best known varieties of garlic is that of Voghiera which has been awarded DOP recognition.

AUGUST › *San Giuseppe di Comacchio*

› Woodland wine festival

Grape harvest and Bosco Eliceo wine festival
When, in the 16th century, Renee of France married Ercole II d'Este, she brought with her as part of her dowry a vine from the Cote d'Or of Burgundy which found itself perfectly at home in the sandy dunes of the Po Delta. The damp environment, the salty air and soil, the vicinity of the sea all help form the very particular character of this grape, used to make Doc wines del Bosco Eliceo: Fortana, Merlot, Sauvignon and Bianco del Bosco.

AUGUST › *Jolanda di Savoia* › The Rice days

A festival to enhance the value of the cultivation of rice at the Po Delta. It hosts important initiatives dedicated to rice growers and all those with a passion for this product. The four varieties of Delta Rice, Carnaroli, Baldo, Volano and Arborio reveal all their secrets to visitors.

OCTOBER › *Bondeno, Panarea* › Bread Festival

Panarea reveals the origins and secrets of Ferrara bread: that exquisite delicacy that stems from wheat, yeast and the baker's skill. Workshops, shows, meetings.

OCTOBER › *Comacchio* › Eel festival

Here the "queen" of typical Po Delta products is celebrated – the eel, which is caught twice a year, between October and December, and during Lent. Eel tasting at Palazzo Bellini and stalls and music performances along the streets of Comacchio.

NOVEMBER › *Ostellato* › Pumpkin festival

Pumpkins have always played a lead role in the domains of the d'Este family. Their orange, compact and sweet pulp is used widely in the kitchen: to fill pasta, in soups, to dress pasta, in cakes, with fish, in the oven, in risotto and in puree, which accompany that other star of Ferrara cuisine, the salama da sugo.

1. Comacchio, Museo delle Valli
2. Countryside of Ferrara
3. Comacchio, the fish market

For information on events:

Tel. +39 0532 299303

www.ferrarainfo.com



Local and traditional museums

Ferrara › Centro documentazione mondo agricolo

The centre documents rural work and life from the late 19th to the mid-20th century. One section is dedicated to farming implements, and includes rare pieces from abroad. Very interesting are the documents relating to land reclamation, fruit growing and the itinerant trading activities associated with the farming world. A second section presents the home and activities of the rural village – the osterias, the old shops, the artisan workshops, the church, the school. The museum boasts a wonderful collection of puppets.

Via Imperiale, 265 - San Bartolomeo in Bosco - Tel. +39 0532 725 294
www.ferrarainfo.com - www.mondoagricoloferrarese.it

Comacchio › Manifattura dei Marinati

The great eel marinating factory is a piece of history of the Po Delta. Following careful restoration, it has been returned to its original splendour: the Fire Room, with its twelve operating fireplaces, the ancient buildings, the boats, the barrels and the smells. A Museum that is more than a place to visit, and represents a symbol for better understanding the identity and culture of this land.

Via Mazzini, 20a - Tel. +39 0533 81 742
www.ferrarainfo.com

Comacchio › Historical and naturalistic itinerary of the Valli di Comacchio

The Comacchio «valli» are privileged places for discovering the rich and singular culture of the Po Delta and this is the richest and most suggestive museum of this culture. A dynamic and open museum that stretches beyond walls and exhibits. One museum path leads visitors to the «casoni», «tabarre», and «cavanne», the old houses of the local inhabitants, complete with original furniture and tools.

Locality Casone Foce - Tel. +39 340 253 42 67
www.ferrarainfo.com

Argenta › Ecomuseo

Situated in the Campotto hunting lodge, the museum is split into three sections – archaeology, natural environment, with terrariums and aquariums, and a room of sounds with the «concerto della Valle», which reproduces the sounds of nature and contains a water management model. Inside the Museum, display paths have been created to favour the emotional and evocative approach as well as the cognitive sense, also with the construction of a naturalistic section with a multisensorial room.

Via Cardinala, 1/c Locality Campotto - Tel. +39 0532 808 058
www.ferrarainfo.com

Copparo › La tratta

The museum is housed in an 18th-century farmhouse with barn and contains a broad array of farming materials and implements. Special focus is placed on wheat-growing, wine-making and hemp.

Via Goito, 4 - Tel. +39 0532 864 633
www.ferrarainfo.com

Ostellato › Musée du terroir

The Museum illustrates the evolution of the earth and mankind during history. Starting from the origins of the universe and the birth of the earth, through to the present day. A section of excellence is reserved to the Etruscan period and the town of Spina, which has been given a “scenography” in an attempt to evoke everyday life.

Strada del Mezzano, 14 - Tel. +39 0533 681 368
www.ferrarainfo.com



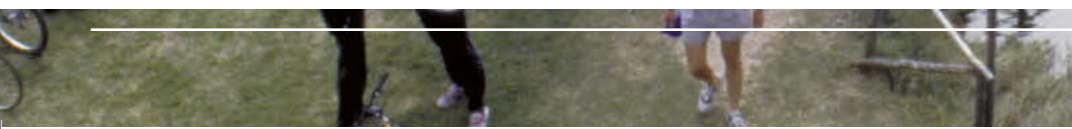
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Ravenna

«SWEET» SALT AND EXTREMELY DELICATE OIL, THE TASTE BUDS OF HISTORY

Gastronomy and crafts

Delight the palate

Split between sea and land, Ravenna cuisine consists of succulent **grilled mutton** and pork chops, **tasty fish «rustite»**, home-made cappelletti and tagliatelle, tagliolini and fish fries, always-present piadina with dressed-pork products, and fresh cheeses, including pecorino. To enhance the flavour of the cheeses, these are best accompanied by woodland or pinewood honey. Woodlands and pinewoods also provide excellent truffles. Land and sea are really generous here and their fruits have been used over the centuries to cook, preserve and dress. Among the most excellent products is the «sweet» **salt of Cervia**, extracted using a traditional centuries-old sys-



tem; the extra-virgin olive oil of Brisighella, a true delight for the palate; the Igp shallot of Riolo Terme to be enjoyed raw or under oil and fried; the aromatic herbs of the Garden of Casola Valsenio, where forgotten fruits such as cornelian cherries, jujubes, «volpine» pears, rose apples and cane apples can be found. The list of wines leaves little to be desired, starting with Albana Docg, most appreciated in dessert-wine version, and then the controlled denomination of origin wines: **Sangiovese, Trebbiano, Cagnina and Pagadebit**. Other fine regional products include **grappa and distilled liqueurs**, vegetables, apricots, pears, cherries and sweet nectarine peaches.



Delight the eye

Very much alive in Ravenna is **mosaic art**, taught in prestigious schools. The city's mosaic artists present original modern pieces or reproductions of old mosaics; another valuable product is **Byzantine embroidery**, with the workshops of master embroiderers also to be found at Russi and Brisighella. At Cervia, salt is packed in **jute bags**, in ceramic pots or in the **fir-tree baskets** that reproduce the containers used by the salt-pan workers when the salt was extracted manually. In the numerous craft workshops of Faenza, traditional and contemporary ceramics can be bought or courses can be attended to learn the art of clay-working. At Villanova di Bagnacavallo wetland herbs and local woods are worked. **Hand-printed fabrics** are made both on the plain and in the hills which feature traditional rust-coloured designs which are part of the traditional decorative arts of Romagna.

GREEN, BLUE, GOLD
THESE ARE THE COLOURS OF THE PROVINCE OF RAVENNA. BLUE TO INDICATE ONE OF THE TREASURES OF THE AREA: WATER, THAT OF THE CALM ADRIATIC, THE PURE WATER OF THE SPA SPRINGS AND THE PRECIOUS WATER OF THE RIVERS WHICH MAKE THE LAND SO FERTILE. GREEN IS THE COLOUR OF THE LANDSCAPE, WHICH VARIES SO MUCH WITHIN THE SPACE OF JUST A FEW KILOMETRES. FROM THE COASTAL STRIP, MADE UP OF PINEWOODS, DUNES, SALTY LAGOONS, THAT DISTINGUISHES THE SOUTHERN PART OF THE PO DELTA PARK, ONE PASSES ONTO THE PLAIN, MARKED BY VEGETABLE GARDENS, VINEYARDS AND ORCHARDS SURROUNDING SMALL ART TOWNS. THEN ONE MOVES FURTHER INLAND TOWARDS THE FIRST LINE OF HILLS, DOTTED HERE AND THERE WITH MEDIEVAL VILLAGES, TO THE OUTCROPS AND RAVINES, AND TO THE WOODLANDS OF THE ROUGHER TERRAIN. FINALLY COMES THE GOLD OF RARE TREASURES - FIRST AND FOREMOST RAVENNA, WHOSE MOSAICS HAVE TRAPPED THE LIGHT OF ANCIENT BYZANTIUM, AND FAENZA, ANOTHER TOWN SYNONYMOUS WITH ART, THAT OF THE MAJOLICA WARE WHICH HAS MADE IT FAMOUS THROUGHOUT THE WORLD.

Visiting the province: a short guide

Thanks to the skills achieved in the city in the field of **mosaic art**, eight of Ravenna's monuments have been declared world heritage sites: the Basilica of San Vitale, the Mausoleum of Galla Placidia, the Baptisteries, the Basilica of Sant'Apollinare Nuovo and Sant'Apollinare in Classe, the Chapel of Sant'Andrea and the Mausoleum of Theodorico. Together they narrate the splendour of one thousand six hundred years of history. The monuments to be seen also in-

clude the **Domus of the Stone Carpets** (mosaics), the complex of San Nicolò, the Grave of Dante Alighieri and the Loggetta Lombardesca, home of the town's MAR-Art Museum. Besides its great artistic heritage, the Byzantine city offers visitors nine very hospitable seaside resorts: Casalboretto, Marina Romea, Porto Corsini, Marina di Ravenna, Punta Marina Terme, Lido Adriano, Lido di Dante, Lido di Classe and Lido di Savio with altogether thirty-five kilometres of wide

golden beaches. Another not-to-be-missed destination is Cervia, with its appealing seafaring atmosphere and a treasure dating back thousands of years – salt. The route along the «road of the white gold» passes through the Salt Stores, the Salt Museum M.U.S.A., the Tower of San Michele, the Homes of the Salt-Pan Workers and the Salt Pans themselves. Here once stood the old city, demolished in the 17th century and rebuilt by the side of the sea. From the Salt-Pan visitors' centre, excu-



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sions and walks begin along historical, botanical and bird-watching routes. Today, Cervia is a modern holiday town, with nine kilometres of sandy beach, that also incorporates Milano Marittima, Pinarella and Tagliata. Behind the coastline is a plain rich in art gems: **Bagnacavallo, Lugo, Russi and Bagnara di Romagna**. A stop off at Faenza is a must, to admire the Cathedral, the Palazzo del Podestà, Palazzo Manfredi, Palazzo Milzetti, the Masini Theatre and, naturally, The International Ceramics Museum. Further inland, towards the hills, is the village of **Brisighella**, dominated by three rocky peaks and crossed by the charming Via degli Asini; **Riolo Terme** with its mighty 15th-

cent. Fortress and, at the centre of the Senio valley, Casola Valsenio where visitors will find a singular «factory» of aromatic, medicinal and cosmetic herbs: the Garden of Medicinal Herbs. At meal times, before deciding between land and sea, the two hearts of local gastronomy, start according to tradition with **piadina caramelised figs and squacquerone cheese** (the best variety is that made with the «sweet» salt of Cervia), or piadina with radicchio and «bruciatini».

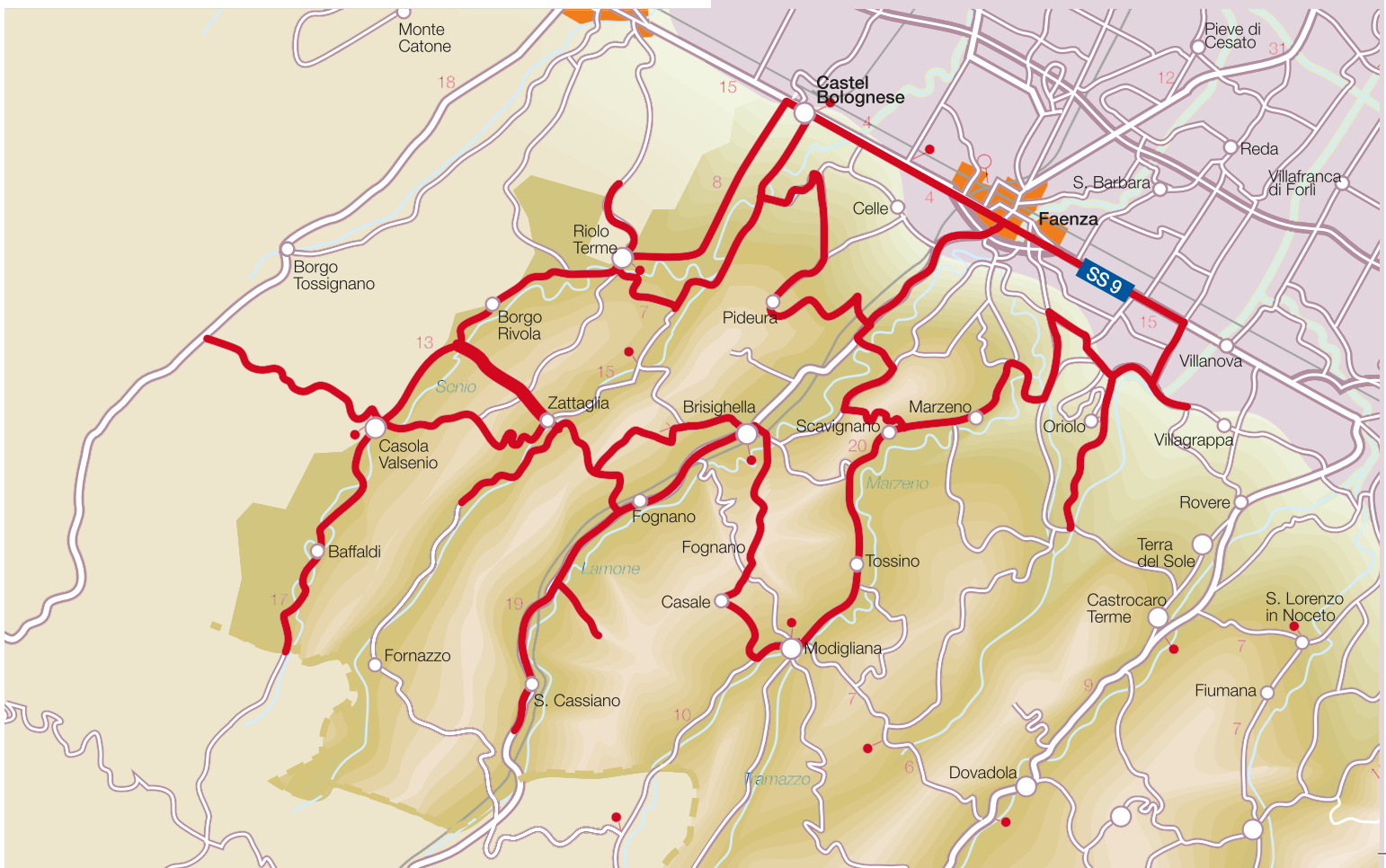
Itineraries along the Wine and Dine Route

The Route of Sangiovese, the Wine and Dine Route through the Faenza Hills crosses the hilly country of Ravenna, split up by the valleys created by the rivers Senio, Lamone and Marzeno. A food and wine, cultural and nature trail that extends for about one hundred and fifty kilometres as far as the Tuscany – Romagna border. This is a natural environment where a strong contrast exists between the rough Chalk Vein: a long rocky crest called «moonstone» because of its reflections and the gently rolling hills, covered with vineyards and olive groves, used to make the DOC wines of Romagna and Colli di Faenza, and the DOP extra-virgin olive oil of Brisighella.

To find out more:

www.stradadelsangiovese.it

1. Ravenna, the Mausoleum of Galla Placidia
2. Cervia, salt harvesting
3. The Basilica of Sant'Apollinare in Classe
4. Ravenna, the Mausoleum of Theodoric





Not to be missed - The “sweet” salt of Cervia



1

For over a thousand years, the economy of Cervia rested on the production of its salt pans. Today, the «white gold quarry», the southern gateway to the Po Delta Park, covers a surface area of eight hundred hectares and represents one of Italy’s major nature reserves. Among the most frequent visitors to the salt pan, is the **pink flamingo**, the **stilt plover**, the **avocet** and the **heron**. Perhaps it is because of this wonderful environment or perhaps because its extraction has been going on for so many years that the salt of Cervia is so special. **Fleur du sel** the French call it because it is so «sweet». This does not mean it is less salty, but simply that it contains less bitter salts. Because of the exceptional

quality of the salt produced, the Camillone Salt-Pan, the last example of artisan management and multiple collection, has become a Slow Food Presidium. Cervia **sea salt** is collected and packed according to traditional methods. It is not dried artificially or treated with additives, features all the natural humidity of unrefined salt and contains all the minerals found in sea water. Besides course sea salt and that of the Camillone Salt-Pan, also produced are **Salfiore di Romagna**, a medium-fine salt and **Salfiore di Cervia**, a superior quality salt collected in small quantities on the surface of the water in the salt-pans. Its special characteristics are highly appreciated by gourmets and in the production of dressed-pork products and cheeses. Even **chocolate manu-**

facturers have discovered the excellence of Cervia «**sweet**» salt. According to an ancient tradition and a precise ceremony, this salt is donated every year to the pope. Cervia salt is therefore one of the products placed on the table of the **Holy Father**. Also very tasty are the salts aromatised with herbs from the **Casola Valsenio** garden to be sprinkled on meat, fish and vegetables. Numerous salt-based recipes can be enjoyed in the restaurants of Cervia, from sea-bass cooked in a salt crust to fillets of sardine in «sweet» salt. The salt-pans are also home to the «**buratel**», the small eels cooked in a delicious soup according to a local recipe.



The oil of Brisighella

Olives have been grown and oil has been made in the Lamone and Senio valleys since Roman times. This is testified to by the **family oil press** dating back to the 2nd century A.D., discovered at Brisighella in the crypt of the Pieve del Thò parish church. This oil is particularly good thanks to the temperate microclimate of the area, created by the chalk hills that protect the crops from the cold north winds, and to the particular geological conformation of the land. The olives are picked and the extra-virgin olive oil is made be-

tween early November and mid December. Harvesting, known as “**brucatura**”, is done by hand by stroking the branches with “**combs**”, thereby causing the olives to fall into nets underneath the trees. The oil, which is extracted cold by dripping, is so typical and characteristic that it was the first in Italy to be awarded the **European protected denomination of origin mark** which appears on “Brisighella” and “Brisighello” oil. Production is chiefly obtained from two typical local varieties: **Nostrana of Brisighella** and **Ghiacciola**.

From the local “Nostrana” variety of Brisighella, the Brisighella protected denomination of origin oil is obtained – hint of flowers, decisive flavour, excellent on vegetables, cereals and soups, and Cru Brisighello: ample fragrance, taste of almonds and which goes perfectly with fish dishes. Average yearly production is around 5,000 bottles. From the rarer and more prized Ghiacciola variety, **Nobil Drupa** oil is made – fruity flavour and a subtle and bitter taste, perfect with Mediterranean and rustic dishes. Production is limited. Used by great chefs, the oil of Brisighella is a sign of distinction of top-quality Italian cuisine in the world.



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1. The Basilica of San Vitale
2. Sant’Apollinare in Classe
3. Cervia, salt harvesting



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i Where to buy the «sweet» salt of Cervia

Salina di Cervia

Headquarters and Factory, 6 - 48015 Cervia
Tel. +39 0544 971 765
info@salinadicervia.it

Salt Museum (M.U.S.A.)

Magazzino del Sale Torre - 48015 Cervia
Tel./Fax +39 0544 977 592
scuolamb@cerviaambiente.it

Visitor's Centre

Via Bova, 61 - 48015 Cervia
Tel. +39 0544 973 040
salinadicervia@atlantide.net

i Where to buy the Oil of Brisighella

Azienda produttrice CAB

(Cooperativa Agricola Brisighellese)
Via Strada, 2- 48013 Brisighella (RA)
Tel. +39 0546 81 103
www.brisighello.net





Village fairs and festivals



MARCH › *Cervia* › San Giuseppe Fair

Cuttlefish fair at Pinarella with fish and seafood gastronomic stands, entertainment, traditional Romagna shows, music and markets. On the free beach of Cervia, an appointment with traditional «focarina» and fireworks over the sea.
Tel. +39 0544 993 435
www.turismo.comunecervia.it

MARCH / APRIL › *Ravenna*

› Festival of the white pinewood truffle › Pine kernel Fair

The events include, within the naturalistic context of the pinewood of Classe (Fosso Ghiaia), delicatessen stands, tasting events, markets exhibitions, conferences, walks, non-competitive sporting events, mountain-bike excursions and traditional games.
Tel. +39 339 3546640 - 0544 470 452

MAY / AUGUST › *Cervia*

› Romagna showcase

Strolling around the characteristic fishing village to discover flavours and traditions of the sea and land: wine and food shows, arts and crafts, tasting sessions, exhibitions and shows. Every Thursday.
Tel. +39 0544 993 435
www.turismo.comunecervia.it

JUNE › *Ravenna* › Strawberry Fair

In Santo Stefano. Excellent traditional Romagna dishes accompanied by good wine, music and fun. The fair presents "Fragolizia", a stand devoted entirely to the strawberry, with fruit salads, ice creams, fruit kebabs, cakes, tarts and risottos.
Tel. +39 347 5223611

JUNE › *Bagnacavallo* › Figli di un bacco minore?

Children of a lesser Bacchus: in the beautiful cloister of the ancient convent of San Francesco, the show of native vine varieties, traditions and lesser-known controlled denomination of origin wines is staged. Organised by Slow Food.
Tel. +39 0545 280 898 - www.romagnadeste.it

JUILLET › *Riolo Terme*

› Romagna shallot fair

A chance to discover the delicacy of the Romagna shallot: a typical product with European IGP status. Market exhibition and gastronomic stands.
Tel. +39 0546 71 044 - www.terredifaenza.it

SEPTEMBER › *Cervia*

› September «sapore di sale»

One whole month dedicated to the city's salt-collecting origins and traditions, with a packed programme of events, meetings, cultural encounters and theme markets. The ancient salt storage tradition is renewed, with the salt transported with the «burchiella» boat from the salt-pans to the stores.
Tel. +39 0544 993 435
www.turismo.comunecervia.it

SEPTEMBER › *Sant'Alberto (Ravenna)*

› Settembre Santalbertese

A month amidst nature and tradition. Bird watching in the park, exhibitions, history, culture and gastronomy.
Tel. +39 0544 528 101 - www.santalbertoweb.it

OCTOBER › *Casola Valsenio*

› Festival of forgotten fruits

The farmers of Casola exhibit and sell medlars, cane apples, Neapolitan medlars and all the other small autumn fruits forgotten during the transition from a farming to an industrial society. Conferences, shows and a jam-making competition.
Tel. +39 0546 73033 - www.terredifaenza.it

NOVEMBER › *Brisighella* › 4 fairs for 3 hills

A delicious gastronomy event which dedicates each Sunday in November to a typical local product: pork, the Volpina pear and mature cheese, truffles and oil.
Tel. +39 0546 81 166 - www.terredifaenza.it

NOVEMBER › *Faenza*

› «Enologica» and the typical product show

Show and sale of fine wines and distilled products from the Faenza area and nearby municipalities. Market exhibition of typical Romagna produce with guided tasting sessions and wine cellar visits.
Tel. +39 0546 621 111 - www.terredifaenza.it

1. Casola Valsenio, Festival of forgotten fruits
2. Brisighella



Local and traditional museums

Bagnacavallo

› **Ecomuseo della civiltà palustre Etnografico "Villanova delle Capanne"**
«Villanova delle Capanne» Ethnographic ecomuseum of fen civilisation
We are at Villanova di Bagnacavallo, home of wetland grasses. This beautiful museum houses a tradition heritage of spinning and weaving implements and enables visitors to become better acquainted with wetland areas. The centre organises didactic workshops and, every year in September, the Feast of the civilisation of wetland grasses.
Largo Tre Giunchi, 3 - Tel. +39 0545 47 122 - 0545 49 191
www.racine.ra.it/erbepalustri

Brisighella › Museo all'aperto dell'olio

The aim of this museum is to focus on olive growing and oil production in Romagna. The path winds its way through the Brisighella oil growing region, with stops in the unusual «open-air museum rooms» to enjoy a very beautiful natural environment.
Cooperativa Agricola Brisighellese (CAB)
Via Strada, 2 - Tel. +39 0546 81 103
www.brisighello.net

Brisighella › Museo del lavoro contadino (temporarily closed)

Precious artefacts, both in terms of age and of originality, narrate life on the farms in the Lamone, Marzeno and Senio river valleys. Teaching routes available.
Via Monticino, 2 - Tel. +39 0546 83 129 - 0546 994 419
www.terredifaenza.it

Casola Valsenio › Giardino delle erbe officinali "Augusto Rinaldi Ceroni"

In the heart of spontaneous greenery, the Garden of Casola Valsenio is a cultivated green gem: four hectares of terraced land on which grow four hundred botanical species used in many different fields, from medicine to biology, from cosmetics to food. This is Italy's largest permanent exhibition of herbs.
Via del Corso, S. P. Prugno - Tel. +39 0546 73 158
www.ilgiardinodelleerbe.it

Cervia › MUSA - Salt Museum

The museum houses old tools, archaeological artefacts and documents, historical and cultural aspects of salt extraction and shows how salt was extracted before mechanisation was introduced in 1960.
Magazzini del Sale, via Nazario Sauro
Tel. +39 0544 979 239 - 0544 977 592 - 338 9507741
www.turismo.comunecervia.it

Cervia › Museo della civiltà contadina

Housed in a renovated stable, it boasts a nice collection of farming objects and implements from the countryside around Cervia up to the early-20th century.
S.S. Adriatica, 170 - Tel. +39 0544 994 501
www.leghiaine.it

Massa Lombarda › Museo della frutticoltura "Adolfo Bonvicini"

In this part of Romagna, fruit-growing is economy and history. The museum reconstructs the agricultural revolution started at Massa Lombarda between the 19th and 20th centuries: land reclamation, the farm unit, the family, farming society, the agrarian pacts and social struggles.
Via Amendola, 40 - Tel. +39 0545 985 832 - 0545 985 833
www.romagnadeste.it

Russi › Museo della vita contadina in Romagna

On show are work implements used daily by the farmers and artisans, with a large section dedicated to weaving. The Museum is located at San Pancrazio and is the upshot of many years spent collecting objects and carrying out historical research.
Via XVII Novembre, 2 - Tel. +39 0544 535 033 - 349 7881929
www.racine.ra.it/russi/vitacontadina





Forlì-Cesena

«PESCE AZZURRO» AND «FORMAGGIO DI FOSSA», TO SUIT EVERY TASTE

THE GREEN HEART OF ROMAGNA

THE PROVINCE OF FORLÌ-CESENA IS LOCATED IN THE CENTRAL PART OF ROMAGNA. TO BE MORE PRECISE, IT IS THE HEART OF THE REGION. A LARGE AREA DOTTED WITH SPAS DATING BACK TO ANCIENT TIMES WHICH STRETCHES OUT FROM THE FIERCE PEAKS OF THE APENNINES, SLOPES DOWN THE HILLS COVERED WITH ALBANA AND SANGIOVESE VINEYARDS, OVER A RICH AND INTENSELY FARMED PLAIN, AS FAR AS THE SEA, AND THE BEACHES OF CESENATICO, SAN MAURO AND GATTEO. EVERYWHERE A GENEROUS NATURAL ENVIRONMENT, SOMETIMES SCULPTED BY THE CARING HANDS OF HUMAN BEINGS, OTHER TIMES LEFT TO ITSELF, SUCH AS THE NATIONAL PARK OF THE CASENTINESI FORESTS, MONTE FALTERONA AND CAMPIGNA, WITH THE OLDEST FORESTS IN EUROPE, WHICH DOMINATE THE ENTIRE PROVINCE FROM THE TOP OF THE APENNINE MOUNTAINS. OUT OF THIS RESPECT AND CARE FOR NATURE COMES A SERIES OF TOP-QUALITY AND DELICIOUS GASTRONOMIC PRODUCTS. A JOURNEY THROUGH THE PROVINCE OF FORLÌ AND CESENA IS A CHANCE TO ENJOY A LAND - THE GREEN HEART OF ROMAGNA - FULL OF CHARM AND TRUE EXCITEMENT...AND OF COURSE GOOD FOOD.

Gastronomy and crafts

Delight the palate

First of all **piadina**, with its inimitable flavour, served everywhere instead of bread. Also deserving of mention are the various types of pasta, strictly home-made according to Artusi's instructions: **cappelletti**, **strozzapreti**, **ravioli**, without forgetting the famous **passatelli**, also delicious in fish broth. Local specialities include grilled "pesce azzurro" (fish of the mackerel variety), fish fries, fish soups and shellfish. A very special taste is that of **formaggio di fossa** cheese, left to mature in underground cellars according to a tradition dating back to the 15th century. The area also provides wonderful fresh cheeses: **raviggiolo**, **squacquerone** and **ricotta**. From the hills come excellent **olive oil**, **peaches** and **cherries** and, higher up, in the Apennines, grow **mushrooms** and **truffles**. Simple, but very tasty are the cakes: **bus-**

tren, made with honey and pieces of fruit; savor, jam made from grape must, to which are added fresh fruit, almonds and walnuts; **bracciatelli** (or "brazadél") and **scroccadenti**. And the wine? Never forget that this is Romagna, which means that if you say you are thirsty, they give you a glass of wine: **Albana Docg** and the **Doc** wines of Romagna: **Sangiovese**, **Cagnina**, **Trebbiano** and **Pagadebit**.



Delight the eye

Among the very best craft items of Romagna are **rust printed fabrics**. At **Castrocaro**, **Gambettola**, **Forlì** and **Santarcangelo**, numerous craftsmen hand print table-cloths, awnings and aprons, using a method devised hundreds of years ago. At **Montetiffi**, a village near **Sogliano**, original **clay pots** are still made for cooking **piadina**. This craft dates back in history and the pot makers of **Montetiffi** are first mentioned in a document dated 1527, which bears the signature of **Sigismondo Malatesta**. Another traditional activity is the manufacture of **top-quality footwear**, above all in the area around **San Mauro Pascoli**.

1. Romagna hills
2. Printed cloths
3. Bertinoro

Visiting the province: a short guide

This is a land full of history, enjoyment and traditions. On the coast is **Cesenatico**, a town with many centuries of fishing and maritime trading traditions, with its **canal harbour** designed by **Leonardo**, home to the **Seafaring Museum**, the house where **poet Marino Moretti** was born, and the characteristic **piazzetta delle Conserve**, wells in which fish was stored up until the 1930s. On the plain are the cities of **Cesena**, **Forlì**, **Forlimpopoli** next to **Bertinoro** hill, **San Mauro Pascoli**, **Gambettola**, **Gatteo** and **Savignano sul Rubicone**. **Forlì** welcomes the visitor with the **Abbey of San Mercuriale**, of which records date back to the 4th century, and its bell tower, which touches a height of 76 metres, completed in 1180. The town was ruled by the **Ordelauffi** family, who built the imposing **Ravaldino**

Fortress, stage of the vicissitudes linked to **Caterina Sforza**, Lady of Romagna. **Cesena** was governed by the **Malatestas**, who left indelible signs like the impressive **Fortress** and the public library, valuable proof of the humanist culture; the **Malatestiana library** is among the most beautiful and best preserved in Europe and was declared "Memory of the World" by UNESCO in 2005. Especially dear to gourmets is **Forlimpopoli**, the birthplace of **Pellegrino Artusi**, author of "La scienza in cucina e l'arte del mangiare bene" (Science in the kitchen and the art of eating well), which helps us understand why the people of Romagna have a taste for good food. A leading feature of the landscape is **Bertinoro** hill, "the balcony of Romagna", famous for its wines and the **Colonna delle anella**,

symbol of the natural hospitality of the people of Romagna. In **San Mauro Pascoli**, it is possible to visit the **house where Giovanni Pascoli**, melancholy and impressionist poet of the little things, was born. Towards the hills, on the roads that run through the province's six valleys, vineyards, olive groves and spectacular views can be admired as far as the eye can see. The **Tramazzo valley** opens out onto the towns of **Tredozio** and **Modigliana**, set amongst nature in the National Park and traces of Florentine rule and the **Guidi Counts**. Travelling through the **Montone valley**, one comes to **Castrocaro Terme**, an elegant and renowned spa town; just a few kilometres away, **Terra del Sole**, the fortified town built to commission by **Cosimo de' Medici** and **Dovadola**, with the



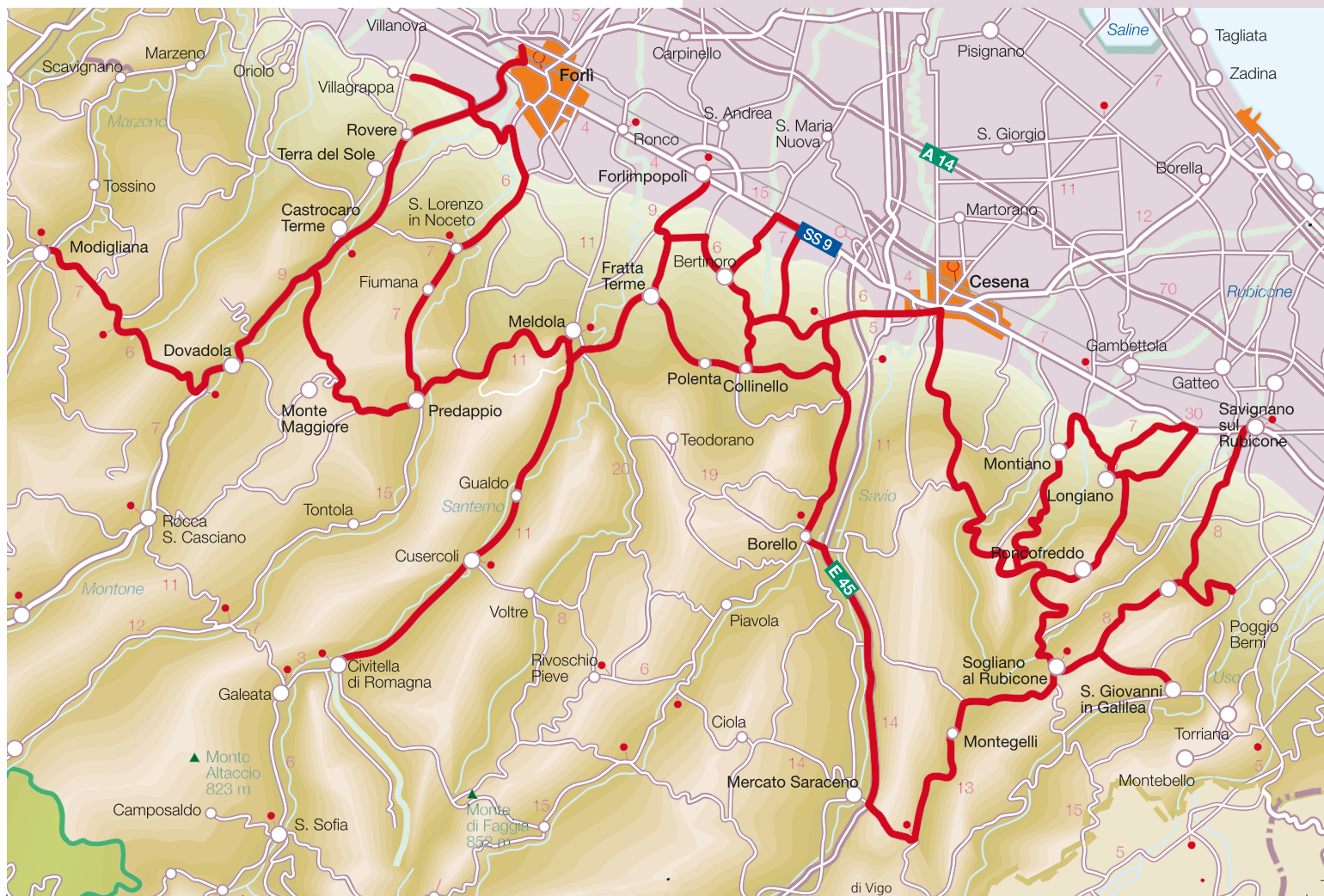
Itineraries along the Wine and Dine Route

old Florentine village, filled with the aroma of prized white truffles in autumn; then there is Rocca San Casciano and, lastly, Portico and San Benedetto, with their splendid views of the National Park. In the Rabbi valley Predappio, with its farming tradition which makes it excel in the production of high quality wines, and Premilcuore immersed in the protected nature of the National Park. In the Bidente valley other delightful meetings await visitors: Meldola, defended by the Fort, set in a strategic position between the two rivers; Cusercoli, with the imposing castle; Civitella and Galeata on the road to Santa Sofia, gate to the thousand year-old Campagna

Forest. In the Savio valley, Sarsina, birthplace of the Latin comedy writer Plauto, Mercato Saraceno, then Bagno di Romagna, with its hot spa waters, so loved by the ancient Romans, and San Piero in Bagno, where good food is a consolidated culture. Last, but by no means least, Verghereto, set in the silence of the mountain from which the River Tiber springs. In the Rubicone valley, Longiano, bulwark of the Malatesta family, and Sogliano al Rubicone, known to gastronomic connoisseurs for its famous cheese "formaggio di fossa"; scattered across the hill ridges are Montiano, Roncofreddo and Borghi.

A gourmet journey through the heart of Romagna, between the Via Emilia and the Apennines - two hundred and eighty kilometres of flavour link the six valleys of the province. Land of farming customs and labours - where the best Romagna wines reign supreme, especially Sangiovese and Albana - which is also renowned for its oil, fruit and vegetables, and delicious pasta dishes made with home-made pasta, tender beef from local Romagna breeds, tasty cheeses and dressed-pork products to accompany piadina, the region's pride and joy.

To find out more:
www.stradavinisaporific.it





Not to be missed - “Pesce azzurro”

At **Cesenatico**, the smell of the sea air mixes with the intense fragrances from kitchens and from the fires of restaurants and trattorias. The smell of fish has always predominated. **Fish from the Adriatic:** mantis shrimps, squid, soles, turbot, clams, mullet and, above all “**pesce azzurro**” (fish of the mackerel variety), what the locals on the two sides of the canal harbour have always called *e’ pès turchin* (turquoise fish). For far too long, and unjustly, this was considered a humble fish. It was eaten above all by the fishermen, who were certainly not rich. On returning from their fishing trips, they were in the habit of eating freshly-caught

“pesce azzurro” directly on the pier (while the higher-quality varieties were sold), grilled on improvised barbecues: “**i foconi**”. These continue to be indispensable today for cooking a real “**rustida**”: “pesce azzurro” grilled in breadcrumbs, to be eaten boiling hot with your hands, “**a scottadito**”, as they say on the coast of Romagna. **Sprats, anchovies, mackerels and sardines** are fished in abundance in this part of the Adriatic. The flesh is tasty and of great nutritional value. The fact that an extensive range of local recipes exists for cooking “pesce azzurro”, each one better than the other, and some very refined, can be attributed

to the inexhaustible cooking fantasy of the restaurant owners of Cesenatico, who today reinterpret traditions with a cuisine that has acquired wide renown. In point of fact the gastronomic vocation of this old sea town has always been well known, as we are told in the 1st century B.C. by the Greek Polybius in his *Historia*: here the **art of good eating** dates back at least two thousand years.



“Formaggio di fossa”

Produced only in the **Rubicone** and **Marecchia** valleys, on the border between Romagna and Marche, this is a sheep’s milk or mixed cheese left to mature for about three months “in holes in the ground”. These “**holes**” (*fosse*) are in fact underground cellars dug out of the tufa rock. They are of medieval origin, generally flask-shaped, about three metres deep and two metres across. At **Sogliano**, the custom of “burying” cheese has been practised for hundreds of years. In August the “*fosse*” are opened and lined with straw, canes and wood

to accommodate the cheeses wrapped in white canvas bags, piled one on top of the other as far as the opening, which is sealed with gypsum and slabs until the cellars are re-opened in November, when the cheese will have finally reacquired all its flavour. The microclimate of the cellars gives the cheese a very special taste and fragrance, with bitterish veins and hints of undergrowth, mushroom and truffle. **The shape** of the cheeses tends to be irregular due to the pressure of the cellar; the rind is often hard to tell from the cheese, which is compact

and flaky with an amber/white or slight straw yellow colour. This product is highly digestible, which makes it even more inestimable. It is a meditation cheese to be eaten a little at a time and chewed slowly. It is ideal with **savor, saba, honey, fruit jam, caramelised figs, balsamic vinegar** and perfect as an ingredient in Romagna pasta dishes.



1 and 2. Sogliano, formaggio di fossa



i Where to buy «pesce azzurro»

Pescheria Comunale

Corso Garibaldi - 47042 Cesenatico

Tosi e Raggini - La marisceria del porto

Via Canale Bonificazione, 47 - 47042 Cesenatico

Tel. +39 0547 82 570 - Fax +39 0547 674 224

info@tosieraggini.com

www.tosieraggini.com

i Where to buy «formaggio di fossa»

Producers:

Formaggio di Fossa "Antiche Fosse" di Rossini Dr. Gianfranco & C.

Via Pascoli, 8 - 47030 Sogliano al Rubicone

Tel. +39 0541 948 687 - Fax +39 0541 817 056

info@formaggiodifossa.net - www.formaggiodifossa.net

www.formaggiodifossadisoglianoalrubicone.it

Fosse Brandinelli

Via XX Settembre, 2/b - 47030 Sogliano al Rubicone

Tel. +39 0541 948 068 - Fax +39 0541 940 407

silvano@fossebrandinelli.it - marino@fossebrandinelli.it

ilformaggiodi@fossebrandinelli.it - www.fossebrandinelli.it

Fossa Pellegrini

Via Le Greppe, 14 - 47030 Sogliano al Rubicone

Tel. +39 0541 948 542 - Fax +39 0541 948 409

mpellegrini@rimini.com - www.formaggiodifossa.it

Fosse Tera S.a.s.

Via XX Settembre, 14 - 47030 Sogliano al Rubicone

Tel. +39 0541 948 601

ilfossaditera@libero.it

Fosse Venturi S.a.s.

Via Roma, 67 - 47030 Sogliano al Rubicone

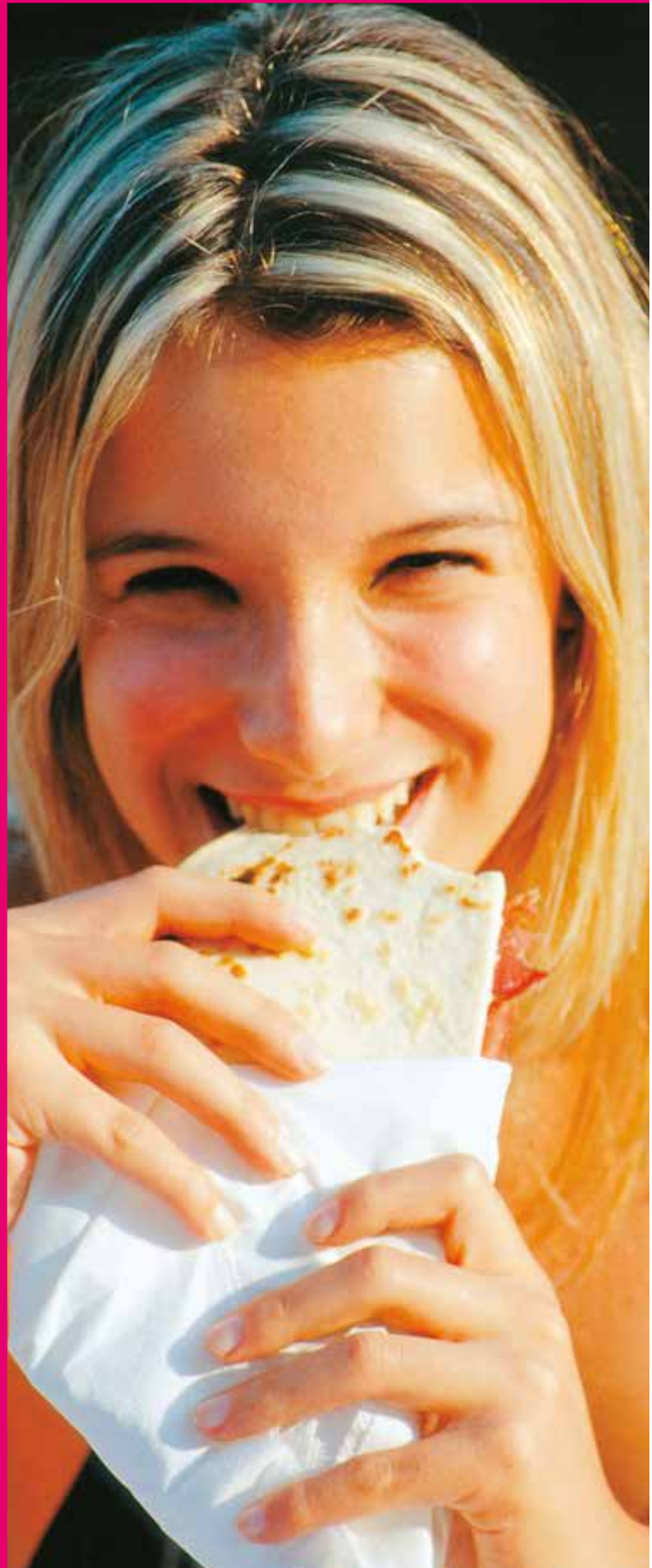
Tel. +39 0541 948 521 - Fax +39 0541 817 070

info@fosseventuri.it - www.fosseventuri.it

Casa del Formaggio di Fossa

Via XX Settembre, 2 - 47030 Sogliano al Rubicone

Tel./Fax +39 0541 948 556





2

Village fairs and festivals



1

MARCH › *Cesenatico* › *Azzurro come il pesce*
Gastronomic event focused on «humble fish». A gourmet's chance to enjoy traditional dishes such as sardines with oil and lemon, bean soup and poverazze (clams), sardine and potato pie, «monfettini» in squid soup, pasta with mackerels. Organised by Arice, the Cesenatico restaurateurs association.
Tel. +39 0547 673 287 - Fax +39 0547 673 288
www.cesenatico.it/turismo

MAY › *Borghi* › «Bustreng» festival
Protagonist of the event is Bustreng, a traditional cake of the Rubicone and Uso valleys, with a jealously guarded recipe.
Municipal Tourist Board
Tel. +39 340 7798 528 - 0541 947 730
Fax +39 0541 947 730

JUNE › *Bertinoro* › Festival of the Wine and Dine
Route through the Hills of Forlì Cesena
The central square of the medieval town becomes a gourmet lounge with stands of local producers. Presentations, tasting and sale of traditional products.
Associazione Strada dei Vini e dei Sapori dei Colli di Forlì e Cesena
Tel. +39 0543 469 213 - Fax +39 0543 444 588
www.stradavinisaporific.it

JUNE › *Forlimpopoli* › *Artusi festival*
The town pays tribute to one of its most illustrious citizens: Pellegrino Artusi, the man who codified Italian cuisine, and is transformed into Artusopoli, a town to be tasted. The restaurant «Casa Artusi», set up in the central square, and the town restaurants present local produce cooked according to the recipes of the «maestro» of Italian Cuisine.
Cultural Office
Tel. +39 0543 749234 Fax +39 0543 749214
www.pellegrinoartusi.it

JUNE › *Civitella*
› *Cherry festival and market*
Protagonists of the festival are Morette, Morandine, Duroni and Cornine, meaning the delicious varieties of cherries from Civitella. Exhibition and sale of local farm produce, with free tasting, shows and entertainment.
Municipal Tourist Board Tel. +39 0543 983 083
www.turismoforlivese.it

AUGUST › *Cesenatico*
› *Great fishermen's «rustida»*
Cesenatico and fishing are related by a history dating back through the centuries and to recall this major economic activity, on the eve of «Ferragosto» (15th August) the fishermen offer holidaymakers a taste of «pesce azzurro» from the Adriatic.
Tourist Office
Tel. +39 0547 673 287 - Fax +39 0547 673 288
www.cesenatico.it/turismo

OCTOBER › *Dovadola* › *Truffle fair and festival*
The fragrance of white truffle, the best. Every year, on the third and fourth Sunday in October, Dovadola celebrates this «gem» with a great festival during which visitors can smell and taste truffle delicacies.
Municipal Tourist Board
Tel./Fax +39 0543 933 200

OCTOBER/NOVEMBER › *Cesenatico*
› *Autumn in Cesenatico «il pesce fa festa»*
On the ancient canal harbour, a long gastronomic weekend to celebrate fish, one of the most wholesome products on our tables, prepared the fishermen's way.
Tourist Office
Tel. +39 0547 673 287 - Fax +39 0547 673 288
www.cesenatico.it/turismo

NOVEMBER › *Longiano*
› *Festival of olive oil and olives*
At the centre of the festival is new oil – folkloristic events and gastronomic stands with traditional dishes and a tasty «baccalà all'olio d'oliva».
Cultural Office
Tel. +39 0543 666 411 - Fax +39 0547 665 860
www.comune.longiano.fc.it

NOVEMBER/DECEMBER › *Sogliano*
› *«Formaggio di fossa» fair*
The star of the fair is «formaggio di fossa» cheese, but there are lots of other food and wine products to taste and buy.
Tourist Office
Tel. +39 0541 827 339 - Fax +39 0541 948 866
www.comune.sogliano.fc.it

1. Dovadola, Truffle fair and festival
2. Forlimpopoli, Festa Artusiana
3. Cesena, Museo di storia dell'agricoltura
4. Longiano, Museo del territorio
5. San Mauro Pascoli, Casa Pascoli



Local and traditional museums

Forlì · Museo etnografico romagnolo "Benedetto Pergoli"

Provides a fundamental overview of the identity of Romagna. Many of the exhibits are truly extraordinary, thanks also to the fact that the original collection dates back to 1921; splendid interiors, implements and furniture – not to be missed!

Palazzo Merenda,
Corso della Repubblica, 72
Tel. +39 0543 712 606 / 609 - Fax +39 0543 712 618
www.turismoforlivese.it

Cesena · Museo di storia dell'agricoltura

Located inside a tower of the Malatesta Fortress, the museum presents one of the most complete collections of farming implements and life in the region. Everything is organised according to subject and production cycles: wine, hemp, wheat, transport.

Rocca Malatestiana
Via Pia degli Ordelaffi, 8 - Tel. +39 0547 355 727 - Fax +39 0547 355 721
www.comune.cesena.fc.it

Cesenatico · Museo della marineria del medio e alto Adriatico

The museum consists of a floating section, in the oldest part of the canal harbour where various kinds of traditional fishing boats dating back to the period between the 19th and 20th centuries are moored: bragozzi, trabaccoli, lance, paranze, topi and battane. During the Christmas period, an impressive crèche is set up on the boats. The land section, with the help of audio-visual aids, accompanies visitors on a journey of discovery of sailing: boat building, equipment and fishing.

Via Armellini, 18 - Tel. +39 0547 79 264 - Fax +39 0547 674 094
www.museomarineria.eu

Longiano · Museo del territorio

The collection is split into eleven settings. On show are tools and materials tied to traditional crafts, from the carpenter to the smith, from the mechanic to the bricklayer. A typical Romagna kitchen and bedroom of the 1930s have been carefully reconstructed. In the garden are implements for sowing, ploughing and other agricultural jobs.

Via Giannini - Tel. +39 0547 665 484 - Fax +39 0547 665 860
www.comune.longiano.fc.it

Terra del Sole · Museo dell'uomo e dell'ambiente

The exhibits are on show in thirteen rooms: at the centre of the layout are local customs and traditions, from home furnishing to housework, from crafts to the wheat and wine cycles and farming tools. The museum is housed in Palazzo Pretorio, which dates back to the Renaissance period and boasts an interesting collection of fossils.

Piazza Garibaldi, 1 - Tel. +39 0543 766 766
www.terradelsole.org

San Mauro Pascoli · Casa Pascoli

The house in which Giovanni Pascoli was born, a national monument since 1924, is the place that left a deep mark on the Poet's childhood. This is a small but interesting museum where visitors can see the interiors where Pascoli spent his childhood years – the old beamed ceiling, the large fireplace and the stone sink. A range of household utensils and period furniture can also be admired.

Via G. Pascoli, 46 - Tel. +39 0541 810 100 - Fax +39 0541 934 084
www.casapascoli.it



Rimini

OIL AND WINE FROM THE HILLS, AMONG THE PLEASURES OF THE MALATESTA AND MONTEFELTRO

1

PLACES OF NOBLE HISTORY

THE COUNTRYSIDE OF THE PROVINCE OF RIMINI STRETCHES ALONG THE SOUTHERN TIP OF THE ROMAGNA COASTLINE AS FAR AS THE POINT WHERE THE APENNINE MOUNTAINS ALMOST TOUCH THE SEA. THIS IS WHERE THE WELL-KNOWN SEASIDE RESORTS OF RIMINI, RICCIONE, CATTOLICA, MISANO, BELLARIA AND IGEA MARINA ARE LOCATED, WITH THEIR WONDERFUL SANDY BEACHES, ATTRACTIONS TO SUIT THE TASTES OF EVEN THE MOST DISCERNING HOLIDAYMAKER AND A HINTERLAND FULL OF REAL SURPRISES. THE LANDSCAPE CONSISTS OF THE VALLEYS OF THE RIVERS MARECCHIA AND CONCA. THE FORMER, WHERE THE VILLANOVIAN CIVILISATION SAW THE LIGHT AND PROSPERED, IS ROUGH AND ROCKY COUNTRY, WHILE THE LATTER HAS A MORE GENTLE LOOK, WITH THE FIRST RAVINES ONLY APPEARING ALONG THE BORDER BETWEEN THE EMILIA-ROMAGNA AND MARCHE REGIONS. THE CONCA VALLEY IS BORDER LAND; FOR YEARS THE SITE OF BATTLES BETWEEN THE MALATESTA, LORDS OF RIMINI, AND THE MONTEFELTRO, DUKES OF URBINO. TODAY THE PROVINCE OF RIMINI ALSO INCLUDES THE TOWNS OF THE ALTA VALMARECCHIA DISTRICT WHICH DIVIDES THE LANDS OF THE TWO FAMILIES. BETWEEN THE MIDDLE-AGES AND THE RENAISSANCE PERIOD, THE MALATESTA FAMILY WAS ONE OF THE MOST IMPORTANT IN ITALY, AND HAD ITS MOST POWERFUL, FAMOUS AND WARLIKE HEART IN THE RIMINI AREA, WHERE REMAINS OF THAT SPLENDID AGE CAN STILL BE SEEN PRACTICALLY EVERYWHERE AND WHERE FORTRESSES, CASTLES AND THE FORTIFIED TOWNS OF THE ANCIENT SIGNORY CONTINUE TO OVERLOOK THE ADRIATIC SEA.

Gastronomy and crafts Delight the palate

Top of seafood specialities is **brodetto** (fish stew) cooked the Rimini way, with plenty of tomato and black pepper, stewed cuttlefish and grilled fish; main dishes include **meat, suckling pig, tripe and mixed grilles**. All of them are best enjoyed with a good glass of local wine, the carefully selected **Doc Colli di Rimini**. Deserving of special mention is **piadina** to be eaten with pecorino, ricotta or squacquerone cheeses and dressed pork products. Among the typical breads is the home-made **Bizulà**. The land gives us **Montescudo** and **Alta Valmarecchia** potatoes, **Sant'Agata Feltria** truffles, chestnuts, and the delicious extra-virgin **Dop** olive



oil from the hills of Romagna, while traditional varieties of local **home-made pasta** include **passatelli, tagliatelle, gnocchi, cappelletti and strozzapreti**. The range of cheeses comprises products of excellence, such as **Talamello** "formaggio di fossa" cheese. One last thing, never leave the table without tasting a piece of local cake: **Miacetto** of **Cattolica, Ciambella, Bustrengo, Sanguinaccio, Saba, Savor, Piada dei Morti** (in autumn) and sipping a glass of **sweet Albana**.



Delight the eye

Typical local products are **rust printed fabrics**. Vine shoots, ears of wheat, bunches of grapes, cocks and doves are all traditional designs on the tablecloths of Romagna. **The oldest colour is rust**, joined over the centuries by cobalt blue and green. To discover the secrets of this art, a number of workshops can be visited that have taken on the air of museums, like the **Stamperia Marchi** of **Santarcangelo** which houses a 17th-cent. mangle. Art and craft items can also be found at **Montefiore, Montescudo** and **Montecolombo**, where traditional terracotta ware is made, while **Mondaino** and **Montegridolfo** are better known for wrought-iron objects.

1. San Leo
2. Santarcangelo, Rocca
3. Verucchio, Rocca del Sasso
4. Sant'Agata Feltria

Visiting the province: a short guide

People go to Rimini for the seaside, people go to Rimini to dream. The city has many facets - fantastic, in the steps of the great film director **Federico Fellini**, along the streets of **Borgo San Giuliano** to the Grand Hotel, on the promenade; Roman with the Arch of Augustus and the Tiberius Bridge; Renaissance, when Rimini was the **chief town of the Signory**, with beautiful buildings such as the Tempio Malatestiano and the Castello di Sismondo. Behind Rimini lie the estates of the **Malatesta** and **Montefeltro** families, places of noble history, where

life is easy-going and there is a sacred respect for food. The countryside is green and luscious, with fields of wheat dotted here and there with vineyards and olive groves. Visiting the **Marecchia** and **Conca Valleys** means journeying back in history to the times of the Malatestas. In the Marecchia Valley, the castles and towers all have something in common. They stand on rugged outcrops of rock high above the valley and offer a panoramic view of the coast and mountains. The route passes first through **Santarcangelo**, with its beautiful old-town centre on the

hill top, **Poggio Berni**, which boasts a unique concentration of stately homes and mills, and continues to the fortress of **Torriana**, a great barrage across the valley, and **Montebello**, a quaint hill town dominated by a castle filled with mystery. On the opposite side of the valley is the castle of **Verucchio**, one of the largest of them all, where **Mastin Vecchio Malatesta** was born. From Verucchio, the road continues to **San Leo**, which offers visitors the majesty of the fort and the Romanesque beauty of the cathedral and the parish church. Choosing the Maracchiese highway instead,



Itineraries along the Wine and Dine Route

one arrives in the characteristic hamlets of Talamello and Sant'Agata Feltria. The Conca Valley is less harsh, the sea is always present and the hills move slowly up to the Apennine Mountains; just before the foothills lie the Malatesta towns of the plains - Coriano, San Clemente, Morciano, San Giovanni in Marignano. On the borders of the Montefeltro region, along the line of defence of the Signory are the castles of Saludecio, Montegridolfo,

Mondaino with their old-town centres enclosed by walls. Among the preferred places of residence of the Malatesta was the fortress of Montefiore, almost a palace, decorated with frescos. At Gemmano, a major role is played by the pristine countryside and in particular the Onferno Caves. The journey along the Conca Valley ends with the castles of Montescudo and Montecolombo, strategically placed to control the surrounding area.

One hundred and fifty kilometres given over to food and wine culture that wind their way through the hills of the Rimini hinterland, amid the Conca and Marecchia Valleys, as far as the Montefeltro region of the Marche. A route to be trodden slowly to discover all the wealth of the land and its historical germs. Protagonists along this road amid the Hills of Rimini are wine and oil, closely followed by other delicacies: cheese, meat, dressed pork products, honey, fruit and traditional soups.

To find out more: www.stradadevinidirimini.it





Not to be missed - Wine from the Rimini hills

The origin of **wine making** in the Rimini area dates back through the centuries. This is testified to by extensive historical documentation containing a wealth of information about the methods and tools used to make wine over the centuries. In the area that stretches from the Adriatic coast to the hills of the **Marecchia and Conca Valleys** fine wines continue to be made today, an expression of the local wine-making heritage. From the grapes grown here, wines such as **Doc Colli di Rimini**: White, Red, Biancame, Cabernet Sauvignon and Rebola are made. Among the reds, a leading role is played by **Sangiovese**, an excellent fruity wine that ages well.

Sangiovese grapes are also mixed with **Cabernet Sauvignon** to obtain better character wines and, to a lesser extent, with older grape varieties such as Verucchiese and Marzabino. Among the white varieties are the traditional **Trebbiano of Romagna, Rebola** and **Bombino Bianco** (known as Pagadebit), used to make wines either on their own or mixed with Chardonnay and Sauvignon grapes. At the table, food/wine combinations prove very interesting. The reds go well with grilled meat, dressed-pork products, tagliatelle bolognese, and local "formaggio di fossa" cheese; the whites are superb with seafood and fish dishes, "passatelli

in brodo" and piadina. Tasty combinations in a land where everything speaks of art, including food and wine.



Oil from the Romagna hills

The first traces of olive growing in the Rimini area date back to the Villanovan age. The importance of olive oil in the economy of the area is testified to by extensive documentary evidence (church and civil records) covering the period between the Middle-Ages and the early 20th century. The **Malatestas** also stocked large quantities of olive oil in their various castles and the Signory counted numerous oil presses. Many centuries have passed, but even today vineyards and olive groves represent a distinctive feature of the rural landscape and play a major role in the economy. The

Colline di Romagna variety, which thanks to its high quality has achieved **Dop** recognition, is the **extra-virgin olive oil** produced in the hills of the province of Rimini. Production is mainly based on the **Correggiolo olive variety**, the most common in the area, which gives the oil its typical, top-quality flavour, with notes of fresh leaves and green almonds. It is the ideal accompaniment for substantial dishes such as grilled meats, wild-herb salads, boiled vegetables, legumes and starters. Local tradition calls for it to be used not only for starters and main courses, but also for mak-

ing cakes such as "miacetto" and "bustrengo". Besides the oil, the olives are also skilfully used in the kitchen: in the pan with sausages, for the pleasure of the palate, or marinated with that delicious fragrance of garlic, wild fennel and orange peel. Olive-presses are in operation between October and mid-December and many sell the extra-virgin oil directly. Numerous initiatives are organised in the area, centred on local olive oil production, and **many presses open** up to the public in November to enable visitors to discover all the secrets of a natural process that makes the oil inimitable.



1. Montefiore Conca
2. Valmarecchia



i Where to buy wine

Coriano

Podere Vecciano

Via Vecciano, 23 Vecciano di Coriano
Tel./Fax +39 0541 658 388 - 335 256039
poderevecciano@libero.it - www.poderevecciano.it

Terre Riminesi

Via Cella, 7 Ospedaletto - Tel. +39 0541 656 000
Fax +39 0541 657 452
info@terreriminesi.it

Az. Agricola Bianchi Roberto

Via Campo, 9 Passano - Tel. +39 0541 656 459

Le Terre di Berni

Via Levata, 40 Cerasolo Mulazzano - Tel. +39 335 6353712
info@leterrediberni.it - www.leterrediberni.it

Az. Agricola Pagnoni

Via Flaminia Conca, 60 Passano
Tel. +39 0541 657 071 - Fax +39 0541 652 298
pagnoni.adamo@libero.it

Coop. San Patrignano

Via San Patrignano, 136 Ospedaletto
Tel. +39 0541 362 362 - Fax +39 0541 756 718
comm2@sanpatrignano.org - www.sanpatrignano.org

Tenuta Santini

Via Campo, 33 Passano - Tel./Fax +39 0541 656 527
info@tenutasantini.com - www.tenutasantini.com

Valle Delle Lepri

Via Cà Rigetti, 17 - Tel./Fax +39 0541 656 464
info@valledellelepri.it - www.valledellelepri.it

Montecolombo

Fattoria del Piccione

Via Roma, 1185 San Savino - Tel. +39 0541 985 664
Fax +39 0541 986 091
fattoria@fattoriadelpiccione.it - www.fattoriadelpiccione.it

Fiammetta

Via Provinciale, 909 Croce - Tel. +39 0541 28 983
agriturismofiammetta@libero.it - www.agriturismofiammetta.it

Il Capannino

Via Belarda, 494 San Marco - Tel./Fax +39 0541 985 487
pietro.allevi@libero.it

Il Mio Casale

Via Canepa, 700 San Marco - Tel. +39 0541 985 164
Fax +39 0541 985 126
info@ilmiocasale.it - www.ilmiocasale.it

Morciano di Romagna

Az. Agricola Monaldini Antonio

Via Moscolo, 5 - Tel. +39 0541 988 569

Le Rocche Malatestiane

Via Abbazia, 83 - Tel./Fax +39 0541 857 785
lerocche@lerocchemalatestiane.it - www.lerocchemalatestiane.it

Poggio Berni

Az. Agricola Antoniacci

Via Chiesa Camerano, 369 - Tel. +39 0541 626 306

Saludecio

Az. Agriturstica La Torre del Poggio

Via dei Poggi, 2064 - Tel. +39 0541 857 190
torredelpoggio@libero.it

San Clemente

Az. Agricola Grossi Agostino

Via Pian di Vaglia, 61 - S. Andrea in Casale -
Tel./Fax +39 0541 988 610

Rimini

Az. Agricola Bianchi Angelo

Via Rodella, 40 Vergiano - Tel./Fax +39 0541 727 332
vinidellangelo@libero.it

Az. Agricola Cretaia

Via Cà Torsani, 17 - Tel./Fax +39 0541 752 251 - 338 5913406

Vini Faggioli

Via Marecchiese, 348 Spadarolo
Tel./Fax +39 0541 727 125 - 0541 727 376

Az. Agricola F.lli Gessaroli

Via San Rocco, 6 San Paolo - Tel./Fax +39 0541 767 024
aziendagessaroli@libero.it

Le Rocche Malatestiane

Via Emilia, 104 Celle - Tel. +39 0541 743 079/80 Fax +39 0541 742 340
lerocche@lerocchemalatestiane.it - www.lerocchemalatestiane.it

Az. Agricola Lucchi Sergio

Via San Martino in Venti, 7 - Tel. +39 0541 767 044

Az. Agricola Marchesi

Via delle Selve, 11 Santa Cristina
Tel./Fax +39 0541 52 601 - 335 5424838
vini@aziendagricolamarchesi.it - www.aziendagricolamarchesi.it

Az. Agricola Pastocchi Balduino

Via del Montale, 9 Santa Cristina - Tel. +39 0541 767 212

Az. Agricola San Martino

Via Gragnano, 8 San Martino in Venti
Tel. +39 0541 772 069 - 0541 767 209

Az. Agricola San Valentino

Via Tomasetta, 11 San Martino in Venti
Tel./Fax +39 0541 752 231
info@vinisanvalentino.it - www.vinisanvalentino.it

Vini Spada

Via Gragnano, 8 San Martino in Venti - Tel. +39 0541 767 209

San Giovanni in Marignano

Ottaviani Enio

Via Panoramica, 199 - Tel. +39 0541 952 608
cantinaenioottaviani@libero.it

Ottaviani Enzo

Via Panoramica, 203/213 - Tel. +39 0541 952 565
Fax +39 0541 838 392
info@cantinaottavianienzo.com - www.cantinaottavianienzo.com

Fattoria Poggio San Martino

Via Pianventena 763 - Tel./Fax +39 0541 956 057
gallisilvia@interfree.it

Tenuta del Monsignore

Via Patarino, 154 - Tel. +39 0541 955 128 - Fax +39 0541 957 949
bacco@tenutadelmonsignore.com
www.tenutadelmonsignore.com

Tenuta del Tempio Antico

Via Tempio Antico, 875 - Tel. +39 0541 955 558

Torre del Poggio

Via Pianventena, 681 - Tel./Fax +39 0541 955 195 - 0541 857 190
torredelpoggio@libero.it

Santarcangelo di Romagna

Casa Vinicola Battistini

Via Emilia, 1145 - Tel./Fax +39 0541 621 353
info@battistinivini.it - www.battistinivini.it

Verucchio

Casa Vinicola F.lli Bernardi

Via Tenuta, 91 Villa Verucchio - Tel. +39 0541 678 622
Fax +39 0541 672 056
bernardi@vinibernardi.it - www.vinibernardi.it

Casa Zanni

Via Casale, 213 Villa Verucchio
Tel. +39 0541 678 449 - Fax +39 0541 679 454
info@casazanni.it - www.casazanni.it



i where to buy oil... in the presses

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i ... from the farm

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Village fairs and festivals

MAY › San Clemente › Wine festival

A great appointment with Sangiovese, the Romagna wine par excellence. Competition section with proclamation of the best Sangiovese in the area.

Tel. +39 0541 980 573 - 0541 980 700

www.sanclemente.it

MAY › San Patrignano › Squisito!

The "Exquisite" Italian food and wine festival.

Tel. +39 0541 362 111

www.sanpatrignano.org

JUNE › Rimini › Gradisca...l'estate

The festival that welcomes in the summer with fifteen kilometres of mouth-watering temptations: large spread on the beach between Torre Pedrera and Miramare.

Tel. +39 0541 56 902

www.riminiturismo.it

JUNE › Maiolo › Bread Festival

JULY › Cattolica › The magic night of clams

Cattolica's great festival centred on local seafaring traditions.

Tel. +39 0541 963 341

www.cattolica.net

JULY › Montecolombo

› Tripe and "strozzaprete" pasta festival

Gastronomic stands, farm produce and an exhibition of farming civilisation with machinery and tools.

Tel. +39 0541 98 459

JULY › Torriana › Scorticata - the hill of delights

Romagna cuisine presented with creativity and innovation, for the most curious palates.

Tel. +39 0541 675 220

www.vallemarecchia.it

AUGUST › Gemmano

› Festival of "pappardella" pasta with wild-boar sauce

A gastronomic triumph, on top of one of the most beautiful hills of the Rimini hinterland. Among the events: photographic exhibitions, market, traditional games.

Tel. +39 0541 985 645 - 0541 854 135

www.comune.gemmano.rn.it

AUGUST › Montescudo › Potato festival

Here the lead role is played by the potato, cooked in different ways. There is also a market and a farm-animal show.

Tel. +39 0541 984 273

www.comune.montescudo.rn.it

SEPTEMBER › Torriana › Honey festival

At Montebello for a sweet encounter with honey. Market with typical produce and live honey tasting.

Tel. +39 0541 675 402

www.vallemarecchia.it

SEPTEMBER › Bellaria Igea Marina

› Piadina and mackerel festival.

"La pis un pò ma tot". An appointment to celebrate the Romagna tradition for food and traditional crafts, with a market selling craftwork, antiques, collectors' items and gastronomic specialities.

Tel. +39 0541 343 808

www.comune.bellaria-igea-marina.rn.it

OCTOBER › Sant'Agata Feltria

› White truffle fair

A splendid celebration for this prize tuber, with a fair that proposes all the products of autumn, agriculture and local craft.

Tel. +39 0541 848 022

www.santagatainfiera.com

OCTOBER › Montefiore Conca

› Chestnut festival

The autumn appointment with this delicious woodland fruit. Music, shows, gastronomy, chestnuts and lots of wine.

Tel. +39 0541 980 035

www.comune.montefiore-conca.rn.it

NOVEMBER › Talamello › L'Ambra di Talamello

A grand celebration of the delicious cheese matured in pits dug into the sandstone.

Tel. +39 0541 920 036

www.altavalmarecchia.it

NOVEMBER › Coriano

› Olive and autumn produce fair

Market exhibition of woodland, farming and sheep-rearing produce. Local crafts, conferences, oil, wine and autumn dishes tasting; farming civilisation exhibition.

Tel. +39 0541 656 255

www.prolococoriano.it

NOVEMBER/DECEMBER › Mondaino

› Santa Bibiana Fair

Lots of local produce on show: cheese, oil, honey, polenta, chestnuts; the removal of pecorino cheese from the underground wells in which it has been stored for three months, a chance to meet, discover flavours and listen to good music.

Tel. +39 0541 981 674

www.mondaino.com

DECEMBER › Montegradolfo › New oil on the table

The most delicious extract in history. A regional competition for extra-virgin olive oils and the assigning of the "Il Novello di Romagna" award. Tasting of local produce. Dégustation de produits typiques.

Tel. +39 0541 855 320

www.signoriadeimalatesta.it/montegradolfo/

DECEMBER › Santarcangelo di Romagna

› Fragrance of Sangiovese

Sangiovese, ambassador to the region. Tasting of Sangiovese wine, bread, cheese, dressed-pork products, at the wine producers of the Wine and Dine Route through the Rimini Hills.

Tel. +39 0541 624 270

www.comune.santarcangelo.rn.it



Local and traditional museums



Cattolica › Museo della Regina

The Museum is located in a 14th-cent. building, originally an "inn" for pilgrims travelling to and from Rome. On the first floor, the archaeological section presents artefacts of the Roman period in Cattolica, between the 1st and 2nd centuries A.D. The seafaring section, on the second floor, documents the techniques and history of seafaring culture, which is very deep-rooted and important in Cattolica.
Via Pascoli, 23 - Tel. +39 0541 831 464
www.cattolica.net

Santarcangelo di Romagna › Museo etnografico usi e costumi della gente di Romagna

A museum of national importance, both because of the exhibits it contains and for the way the sections are organised: the field, the wheat-growing cycle, the mill, the hemp-growing cycle, fabric printing, traditional clothing, the smith, village crafts, the wine-making cycle, the farm house, transport, the art of making stringed instruments, puppets. Outside, "the garden of popular traditions".
Via Montevecchi, 41 - Tel. +39 0541 624 703
Fax +39 0541 622 074
met@metweb.org - www.metweb.org

Santarcangelo di Romagna › Stamperia Marchi

Fabrics have been printed in this workshop since 1600, using the same colours, methods and wood blocks. A heritage of old traditional decorative arts of Romagna. The printed fabric is then passed through the old 17th-cent. mangle wheel, made of wood and stone. The only one in the world of such size and weight.
Via C. Battisti, 15 - Tel. +39 0541 626 018
Fax +39 0541 626 018
marchi@stamperiamarchi.it
www.stamperiamarchi.it

Montescudo › Museo etnografico

Housed in the Rectory of Valliano Parish Church, the Museum houses a collection of objects and tools tied to the farming culture of the area. Farming environments of the early-20th century have been carefully rebuilt, a weaving and printing shop, and an exhibition of hand-printed fabrics, as well as barrels and jars, old terracotta-ware and games.
Via Valliano - Tel. +39 0541 984 078
Fax +39 0541 984 455
info@comune.montescudo.rn.it
www.comune.montescudo.rn.it

Poggio Berni › Molino Moroni

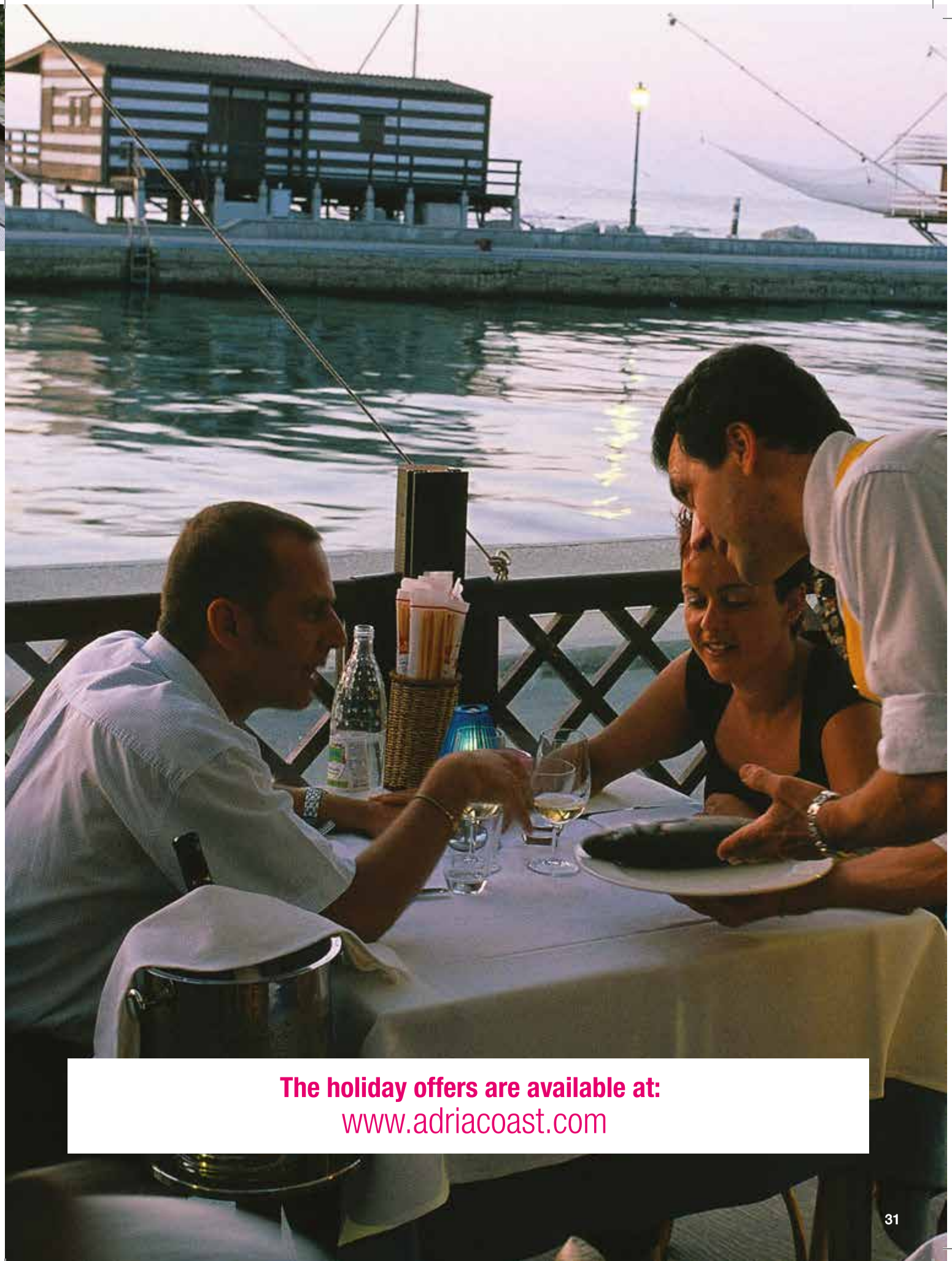
This is the best-preserved of the mills in the Poggio Berni area. The mill stopped operating in 1955 but its machinery is in perfect working condition. The outer structure is very beautiful, while the inside can be visited with a guide and forms a major cornerstone of the local culture and economy.
Via Santarcangiolese, 3681
Tel. +39 0541 629 515/629 540
Fax +39 0541 688 098
www.comune.poggio-berni.rn.it

Sant'Agata Feltria › Museum of Rural Arts

Born thanks to the initiative of a group of people born in Sant'Agata with a desire to rediscover their roots, the Museum consists of two sections: the sacred art section, which hosts ornaments and paraments of considerable artistic value from the church and convent of San Girolamo, and the rural art section, which has social and re-educational objectives.
Tel. +39 0541 929 613
www.museialtavalmarecchia.it

Maiolo › Bread Museum

The Bread Museum is a special widespread museum which covers the Maiolo district (defined by the European Union as a "BioItaly zone" for its floristic value), its wheat fields and, above all, its numerous ovens (over fifty), used to bake the characteristic local bread and similar typical products
Tel. +39 0541 920 012
www.museialtavalmarecchia.it



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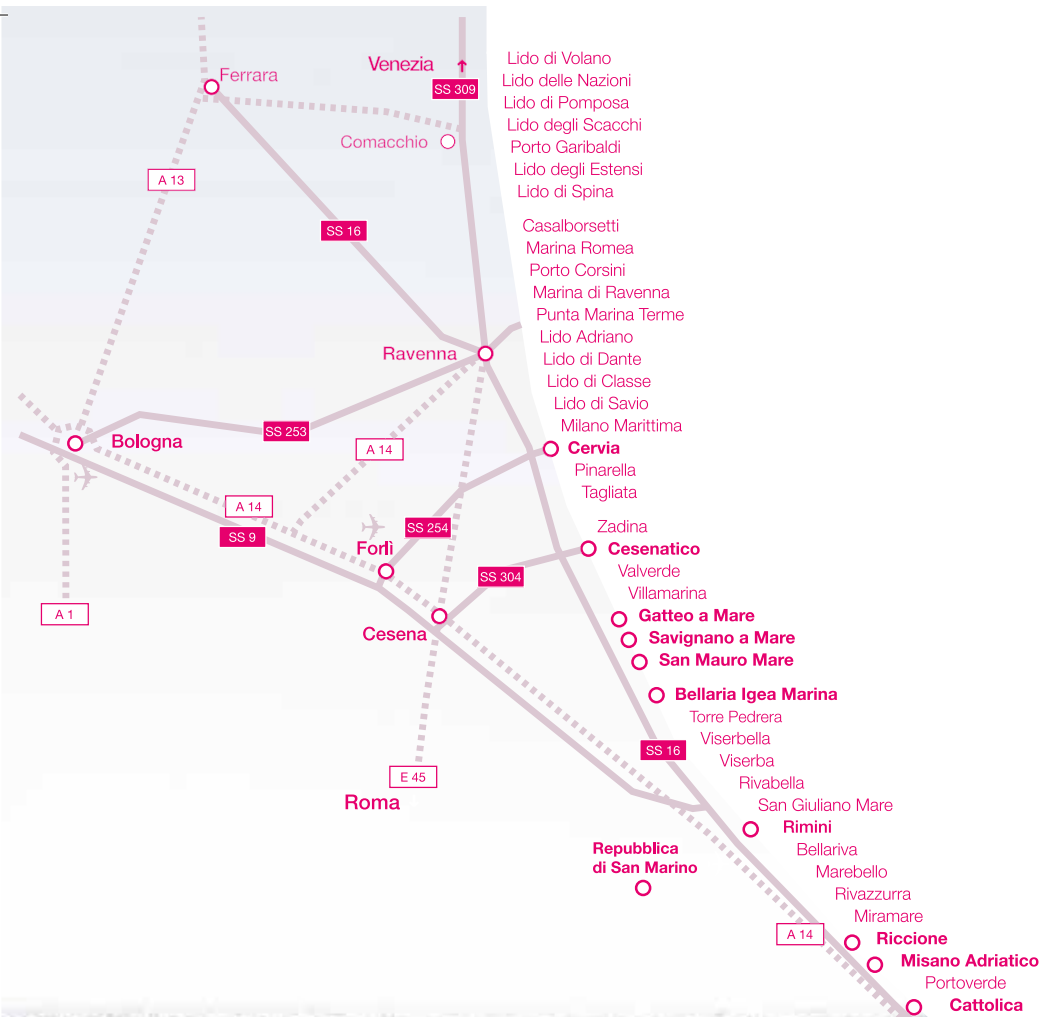
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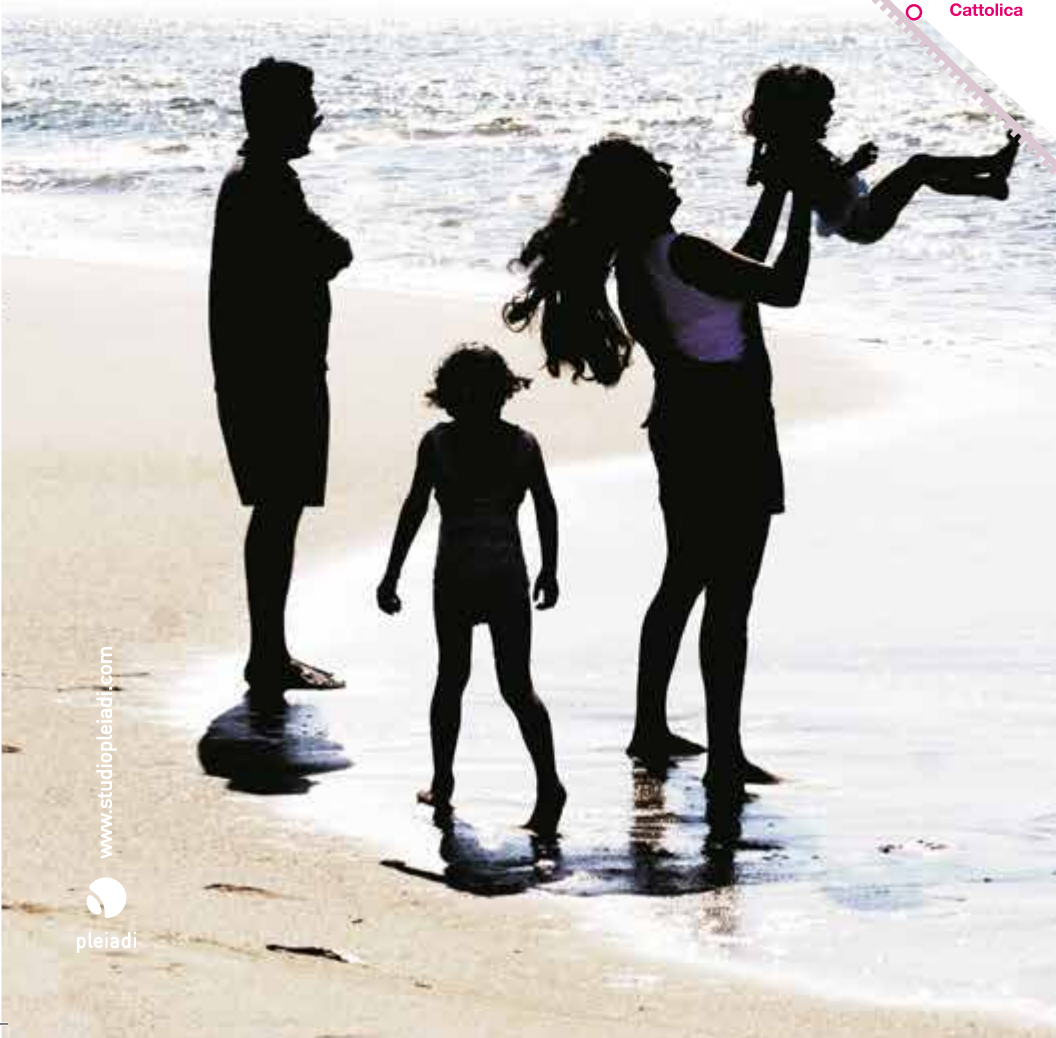
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