

On the **RIGHT ROUTE**





Table of contents

ON THE RIGHT ROUTE		1
<i>Twelve itineraries, twelve dishes, twelve wines</i>		
THE SANGIOVESE ROUTE		2
<i>A slow-paced journey through the food and wine excellence</i>		
1 Daring descents and climbs, by bike or mountain bike		4
<i>Two wheels, a thousand adventures</i>		
Piadina Romagnola PGI - Romagna Sangiovese DOC		
2 Ravenna, a treasure chest of history and beauty that is forward-looking		6
<i>Mosaics and art treasures</i>		
The pearls of the Adriatic - Romagna Spumante DOC		
3 Faenza, the international capital of ceramic art		8
<i>In the birthplace of designer pottery</i>		
Romagna Shallot PGI - Romagna Centesimino Oriolo DOC		
4 The Vena del Gesso, a unique landscape for both its history and nature		10
<i>On the UNESCO World Heritage List</i>		
Brisighella PDO extra virgin olive oil - Pignoletto DOC		
5 Extraordinary museums, identity and passions of a living land		12
<i>History, nature and timeless values</i>		
Romagna's soups - Romagna Albana DOCG		
6 A royal outing, visiting medieval castles and towers		14
<i>Guardians of legends and theatres of centuries-old disputes</i>		
The cheeses of Romagna - Romagna Pagadebit DOC		
7 The Po Delta, a mosaic of biodiversity and cultural traditions		16
<i>UNESCO World Heritage Site</i>		
The sweet Salt of Cervia - Bosco Eliceo DOC Fortana		
8 Memory in the landscape, living signs so we may not forget		18
<i>Remembering the war to cultivate peace</i>		
The cured meats of Romagna - Bursôn		
9 Following in Dante's steps, the places where the immortal Comedy was born		20
<i>On the trail of the Divine Poet</i>		
Romagna's meats - The Tundè Grape		
10 Along and around the Lamone, one waterway and infinite possibilities		22
<i>A river of emotions from history to nature</i>		
Small treasures found on the coast and in the plains and hills - Ravenna Famoso IGP		
11 The Parish Church Route, silence and harmony that engage the soul		24
<i>Spiritual sites many centuries old</i>		
Romagna's typical cakes and puddings - Romagna Cagnina DOC		
12 Words and music, an inspirational land		26
<i>When beauty becomes poetry</i>		
Romagna's fruit - Romagna Trebbiano DOC		
ROMAGNA A TU PER TU		28
<i>Experiences that remain in your heart</i>		

On the **RIGHT ROUTE**

Tasty cured meats and excellent wines. Delicious cheeses and exquisite seafood. Piadina flat-bread, typical desserts as well as pasta dishes with a long tradition. And more: truly flavourful fruits and vegetables, superior quality salt and oils, fine meats, and treasures from the woodlands and pine forests.

Emilia-Romagna's range of certified PDO and PGI products are outstanding foods recognized and sought after throughout the world. They provide

an extraordinary way to start your exploration of territories that combine a rich agricultural heritage with uniquely captivating historical, artistic, and natural treasures.

As you follow the route that introduces you to the typical food and wine production of the province of Ravenna, you will discover captivating landscapes, experience authentic emotions, and enjoy unforgettable encounters. Ancient knowledge and delicious flavours intertwine along itineraries you should follow at a slow

pace, allowing time to be amazed by the infinite excellences of a land renowned for its widespread beauty, a land that also has an extraordinary ability to offer ever new experiences for travel throughout the year.

On foot or by bicycle, by train or on horseback, by car or motorbike, a unique mix of emotions awaits you along the right path, to be savoured and to satisfy your eyes, heart, and mind.

Twelve itineraries

to discover the beauties of the province of Ravenna through every season

Twelve dishes

to enjoy authentic flavours and ancient traditions

Twelve wines

to toast the cheerful hospitality of a land that will conquer your heart



The **SANGIOVESE ROUTE**

From the hills to the coast, a slow-paced journey through the food and wine of excellence in this extraordinary land



Travel through captivating landscapes and ancient villages, natural oases and cities of art, and discover the places where the PDO, PGI and traditional farm-food products of the province of Ravenna were born

Since 2000, the Wine and Food Route – **the Sangiovese Route** (Strada dei Vini e dei Sapori Strada del Sangiovese) has been promoting the food and wine excellences in the province of Ravenna, an area rich in natural, historical, artistic, and cultural treasures. The Association is active daily in bringing awareness of the great quality of the area's typical agri-food products to a wider public by accompanying people to the places these products come from and communicating their identity and value.

Members of the Sangiovese Route are farming and wine-growing businesses, farm holiday businesses, restaurants and bars, hotels and inns, museums, and artistic craft workshops as well as public bodies and institutions. Its members decided to join forces to provide a better welcome to an ever-increasing number of tourists interested in discovering the secrets and gourmet foods of the different territories, along with their history and traditions.

From the middle valley of the Senio and Lamone rivers, the territory of the Sangiovese Route descends towards

the Via Emilia through a hilly environment rich in vineyards, olive groves and orchards that are cut by the Vena del Gesso, the gypsum backbone of the regional park of the same name. Beyond the Via Emilia, the Romagna plain opens to show traces of the Roman grid system which still delimits orchards, vineyards, and fields. Moving towards the coast, you find the Po Delta Regional Park, the thousand-year-old salt pans of Cervia as well as Ravenna with its large cathedrals full of splendid mosaics.





Daring descents and climbs, by bike or mountain bike

1

Two wheels, a thousand adventures

Scenic hills dotted with ancient villages and vineyards, climbs and drops that wind through pristine valleys and fascinating views that surprise you at every bend. In these sun-kissed lands, between impervious walls of rock or gentle slopes, the bicycle is not simply a means of transport, it is the best way to enjoy life and savour the beauties of nature and history while a breeze ruffles your hair.

From the Via Emilia to the ridges of the Apennines, there unfolds a cycle tourism area with a formidable **variety of routes and landscapes**. Every fan of two-wheeled travel, whether amateur or professional, can find dozens of itineraries of different lengths and difficulties to enjoy on racing, trekking, gravel, or mountain bikes. The municipalities of **Faenza, Castel Bolognese, Brisighella, Riolo Terme** and **Casola Valsenio** are crisscrossed by quiet roads, ring routes, tarmac and off-road routes that offer unique emotions.

The Ciclovía dei Gessi and the Corolla delle Ginestre bike routes within the Romagna's Vena del Gesso Regional Park wind through woods, open-air geological museums, and highly evocative areas of karst. The permanent circuit of the 2020 Cycling World Championships with the fascinating Cima Mazzolano connects this area to near-

by Imola, home to the Enzo and Dino Ferrari racetrack, and skirts majestic gullies and orderly rows of Sangiovese vines while the Dante Cycle Route (Ciclovía di Dante) passes through rolling hills and reveals glimpses of places mentioned in the poet's narrative epic.

There are a wealth of **bike itineraries** that cross this area so extraordinarily rich in natural wonders as well as typical food and wine products and cultural highlights. One of the latter we are bound to mention is the "**Cardello**" in Casola Valsenio, birthplace of the writer Alfredo Oriani who was

- **Routes in natural parks**
- **The fascinating Dante Cycle Route**
- **The permanent circuit of the 2020 Cycling World Championships**



FOOD

PIADINA ROMAGNOLA PGI



The first rudimentary version of the “piadina” flat-bread was cooked by the Etruscans who were pioneers in the cultivation and processing of cereals and the production of flour-based products. They consisted of a simple dough obtained from a mixture of different flours and water that was then cooked on hot stone slabs. Even though the term “pieda” was already widespread in the Byzantine era, it was the poet Giovanni Pascoli who made the name “piada” official, defining it as a food “almost as old as man” and the “national bread of the Romagnoli”.

Over the centuries and depending on the area, the piadina evolved differently as regards ingredients and thickness. Today there are four basic ingredients - soft wheat flour, water, salt, and fat; the piadina is thinner in the Rimini area and thicker as you move towards Lower Romagna. The most popular fillings are cooked greens, cured pork products, fresh cheeses, and grilled vegetables.

WINE

ROMAGNA SANGIOVESE DOC



An ancient notarial deed from 1672 found in the State Archives of Faenza is the first known document where the name Sangiovese appears. It attests to the renting of a vineyard with three rows of Sangiovese to the parish priest of Pagnano by the owner of the Fontanella farm.

Today Romagna Sangiovese DOC is the excellent product obtained from the Sangiovese grape and is produced in 16 different sub-zones that cover areas from Imola to the Rimini hills. The sub-zones, united in the collective brand “Rocche di Romagna”, are typical production areas that express different nuances in the wines, all to be tasted.

The characteristics of “Sanzves” recall the spirit of Romagna’s people: frank and unpolished but at the same time delicate and open. Romagna Sangiovese goes well with red meats, game, and fresh Romagna pasta dishes such as cappelletti or tortelloni with meat sauce, or with mature cheeses.



among the founding fathers of cycling tourism. The bicycle on which for a lengthy period he pedalled alone between Romagna and Tuscany in 1897 is preserved here. In 1902, Oriani wrote *La bicicletta*, one of the most beautiful books dedicated to cycling.

1. On the previous page, above, Romagna4Bike route, Mt. Mauro, Riolo Terme
2. On the previous page, below, a route in Brisighella
3. On the left, a glass of Romagna Sangiovese DOC
4. In the middle, the PGI Piadina Romagnola
5. Below, Alfredo Oriani’s bicycle at Il Cardello





Ravenna, a treasure chest of history and beauty that is forward-looking

2

Mosaics and art treasures

Between the 5th and 6th centuries AD, **Ravenna** was a capital city three times: first as the capital of the Western Roman Empire, then of Theodoric, king of the Goths (493–553 AD) and finally of the Byzantine Empire in Europe. This small provincial territory was transformed into an imperial residence, a strategic port and a large cultural centre with buildings erected to represent the glories of the new court. This is the period in which **Ravenna's eight monuments which are now UNESCO sites** were built. They testify to the city's greatness throughout history: the Mausoleum of Galla Placidia, the Neoniano (or Orthodox) Baptistery, the Arian Baptistery, the Basilica of Sant'Apollinare Nuovo, the Archiepiscopal or Sant'Andrea Chapel, the Mausoleum of Theodoric, the Basilica of San Vitale, and the Basilica of Sant'Apollinare in Classe.

Seven of these places of worship, which reflect the most important political and religious events of the end of the Ancient World and tell the story of the personalities and cultural relationships at the basis of contemporary Europe, preserve the world's richest heritage of **early Christian mosaics**. It is an unparalleled heritage, further enhanced by other archaeological sites of great interest. One of the most outstanding is the Domus of the Stone

Carpets, a prestigious complex of residential houses with marble and mosaic floors of high aesthetic and decorative value that date back to between the 1st and 6th centuries AD.

Mosaics are everywhere in Ravenna: in the museums, in the artisan shops scattered throughout the streets of the historic centre, in the street signs and parks, on the flower boxes and in the shop windows and even on the walls thanks to street art. An excellent starting point for discovering the evolution of mosaic art in a contemporary key is the **MAR Museum**. In addition to being

- **Eight UNESCO World Heritage sites**
- **The richest heritage of mosaics in the world**
- **A fascinating journey between the ancient world and contemporary Europe**





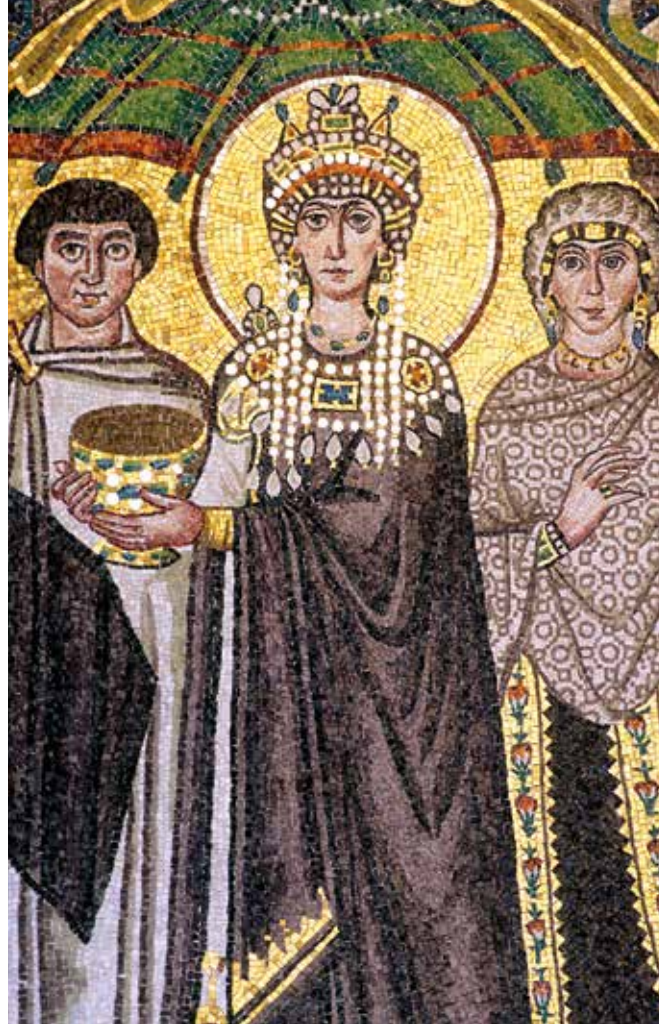
FOOD

THE PEARLS OF THE ADRIATIC



The Adriatic Sea is rich in edible fish, especially “**pe-sce azzuro**”, a commercial rather than scientific term in Italian used to indicate a large variety of oily fish that are mostly small with bluish and silver scales such as mackerel, sardines, anchovies, herring, mantis shrimp and mallet, but also salmon and tuna which have different characteristics. All of these are rich in Omega-3 fatty acids and have nutraceutical and anti-inflammatory properties, mineral salts and vitamins that offer health benefits for the heart and circulation and help in reducing risks of cancer.

The **wild mussels from Marina di Ravenna** are a true delicacy with extraordinary organoleptic qualities. This mollusc grows spontaneously at the base of the offshore platforms in the Adriatic and is harvested by hand by fishermen. The **Cervia Mussel** is an organic product farmed in the sea and should be tasted as well as the more recently farmed **Zariota**, the Cervia oyster.



home to the International Centre for Mosaic Study, it contains a vast and evolving collection of modern and contemporary mosaics that explore beyond the orthodoxy of traditional technique. Ravenna also hosts the Biennial of Contemporary Mosaic, an international event that every two years brings artists and mosaic schools from all over the world to the city.

WINE

ROMAGNA SPUMANTE DOC



The 2019 wine harvest has produced Romagna Bianco Spumante DOC (minimum 70% Romagna Trebbiano) and Romagna Rosato Spumante DOC (minimum 70% Sangiovese). This has brought two new entries to this territory's wines thanks to the rediscovery of the wonderful experience of Romagna sparkling wine production at the beginning of the twentieth century.

The Consorzio Vini di Romagna has created **Novobolle**, a collective brand for Romagna Spumante DOC. Nine (“Nove”), for the number of hills in Romagna; and for the early 1900s (“Novecento”), a time when sparkling wine production in Romagna garnered international pride for the region.

With fine and persistent effervescence and coloured either straw yellow or with shades of pink, Romagna Spumante has fine and delicate aromas and a dry harmonious brut nature flavour. A bubbly that can be appreciated and enjoyed throughout the meal and sparkingly celebrates the good life of an area of extraordinary beauty and variety.

1. On the previous page, above, cyclists in front of the Mausoleum of Theodoric
2. On the previous page, below, the Basilica of Sant'Apollinare in Classe
3. Above, on the left, a glass of Romagna Spumante Doc
4. Above, on the right, a mosaic in the Basilica of San Vitale
5. Below, a mosaic in the Arian Baptistry





Faenza, the international capital of ceramic art

3

In the birthplace of designer pottery

Known throughout the world as the City of Ceramics, to the extent that the city's name is used to indicate majolica in many languages, including French (Faïence) and English (Faience), **Faenza** is the point of reference for ceramics. Although the first artefacts for domestic use date back to shortly after the year 1000, it was towards the end of the 1300s that local artisans began to refine the technique. They began introducing Renaissance motifs such as figures of flowers and animals into the decorations and in the second half of the 16th century introduced a new style with the sparsely decorated "Bianchi di Faenza".

Fast forward to the current day and **ceramics** continue to represent one of the main tourist attractions of this former feud of the Manfredi family. There are many options for anyone who wishes to plunge into a world in which artistic sensitivity combines with great craftsmanship and a profound knowledge of the different world cultures. Certainly, the best place to start is the **International Ceramics Museum**, a cultural centre of reference on a global level that houses a collection of over sixty thousand works, from items dating back to 4000 BC to contemporary pieces and with works from the Far East to the Americas, alongside a rich

section dedicated to Faenza ceramics. In addition to precious photographic and documentary archives there is a restoration laboratory and the "Playing with Ceramics" educational laboratory created by Bruno Munari.

Yet the city is also home to other valuable collections linked to the figures of some highly talented artists: the Carlo Zauli Museum, the Guerrino Tramonti Foundation, the Riccardo Gatti Museum, and the Leandro Lega Museum. Along the narrow alleys of the historic centre, you can find dozens of **artisan ceramic workshops**. There are

- **The International Ceramics Museum**
- **The artisan workshops with production laboratories**
- **The Municipal Art Gallery and Palazzo Milzetti**



FOOD

ROMAGNA SHALLOT PGI



The Romagna Shallot PGI is an aromatic bulb of the *Allium ascalonicum* species that is widespread in the province of Ravenna in the municipalities of Brisighella, Casola Valsenio, Castel Bolognese, Faenza, Riolo Terme and Solarolo. Originally from Ascalon, the city in ancient Palestine to which it owes its name, it arrived in Europe with the waves of migrations, especially that of the Celts who spread its cultivation.

It was always grown in the family gardens of the Senio and Santerno Valleys and traditionally served as lunch for the agricultural labourers who had to face the hard work of harvesting with a handful of shallot bulbs, some stale bread, and a flask of Sangiovese to keep them going.

A mix of garlic and onion, this bulb is now widely used in cooking. Its flavour is strong but sweeter, making it the ideal ingredient when preparing pasta sauces, vegetables, and roasts. When harvested green and finely chopped, the leaves can give an added zest to salads.

WINE

ROMAGNA CENTESIMINO ORIOLO DOC



The Centesimino grape was grown on the Faenza hills in the 17th century and was rediscovered in the 1940s when Pietro Pianori came across it in the garden of a noble residence in the heart of Faenza. The courtyard's protective walls had saved the vines from the phylloxera epidemic which had destroyed most of Italy's vineyards in previous decades.

Once planted in Oriolo dei Fichi, the vine again spread through the area and was nicknamed after its saviour who was affectionately known as Centesimino. Since the 2022 wine harvest, it has become part of the Romagna DOC though today the grape is also now widely cultivated in other areas of Ravenna and Forlì.

Vinified in different versions - sparkling, rosé or still red, riserva and passito - Centesimino's characteristics set it apart with a floral bouquet and spicy notes. The riserva red wine pairs very well with game birds while the passito is delightful with chocolate desserts.



also several laboratories where visitors can experience the creative process directly, shaping the clay with their own hands, undoubtedly, the best way to understand traditional and modern techniques of producing Faenza pottery.

Ceramic objects of daily use in sixteenth-century Faenza also appear in some paintings housed in the **Municipal Art Gallery**, which has the most important collection of art from the Middle Ages to the twentieth century in Romagna. This museum exudes considerable charm, as does **Palazzo Milzetti**, home of the National Museum of the Neoclassical Age in Romagna.

1. On the previous page, above, the International Museum of Ceramics
2. On the previous page, below, Persian palmette decoration
3. On the left, a glass of Romagna Centesimino Oriolo Doc
4. Below, the PGI Scalogno di Romagna
5. Down the page, an educational laboratory





The Vena del Gesso, a unique landscape for both its history and nature

4

On the UNESCO World Heritage List: “Karst in the Evaporites and Caves of the Northern Apennines”

Extending from the Sillaro Valley to Brisighella in the Lamone Valley lies a natural area of extraordinary geological, biological, archaeological, historical, and cultural value. This serial site was included in the **UNESCO World Heritage** List in September 2023 as “Karst in the Evaporites and Caves of the Northern Apennines”: the **Vena del Gesso Romagnola**, the longest and most imposing gypsum ridge in Italy. It develops for 25 km with a variable width of up to 1 km, abruptly cutting through the gentle silhouette of the hills giving a unique appearance to the landscape.

Its genesis can be traced back approximately six million years when climatic and geological causes transformed the Mediterranean basin into a vast salt pan. As the sea water progressively evaporated thick layers of chalk selenite were deposited during arid periods, alternating with thin layers of bituminous clays that were characteristic of more humid periods.

Whether you walk or cycle by mountain bike along the paths of varying length and difficulty that cross the park, at every turn you will catch sight of striking chalky outcrops and karst features above and below ground such as sinkholes, pits and caves.

Some of the over two hundred caves present can be explored in the company of expert speleological guides. These include the **Cave of King Tiberius** in Riolo Terme, which also has an interesting Visitor Centre on Karst and Speleology nearby, and the **Tanaccia** and **Ca' Toresina** caves in Brisighella. When arriving from Brisighella, it is worth stopping at the **Ca' Carnè Mountain Hut and Visitor Centre** as well as visiting the **Open-air Geological Museum of Monticino** and the peak of **Mount Mauro**, which at 515 m

- Excursions on foot or by mountain bike
- The Caves of King Tiberius, Tanaccia and Ca' Toresina
- The Herb Garden with hundreds of medicinal and aromatic plants





1. On the previous page, above, the Vena del Gesso Romagnola
2. On the previous page, below, tourists at the Cave of King Tiberius
3. Above, the “Augusto Rinaldi Ceroni” Herb Garden
4. On the right, above, Brisighella PDO extra virgin olive oil
5. Alongside, olive trees and Mt. Mauro

above sea level is the highest mountain in the Vena del Gesso. Its three summits are set into a wild system of crags and sinkholes covered by thick vegetation.

The “**Augusto Rinaldi Ceroni**” Herb Garden lies inside the Park in Casola Valsenio and has over 480 species of medicinal plants used in cooking, medicine and cosmetics since the late Middle Ages.



FOOD

BRISIGHELLA PDO EXTRA VIRGIN OLIVE OIL



Appreciated also in haute cuisine, in 1996 “Brisighella” was the first Italian extra virgin oil to be awarded a Protected Designation of Origin. It is emerald-green with golden hues and has a fruity olive scent with notes of artichoke, freshly cut grass and tomato and an unmistakably aromatic flavour with light spicy and bitter notes.

It is obtained from olives of the Nostrana di Brisighella variety and harvested directly from the tree in the period between the beginning of veraison, when the fruit changes colour, and December 20th. The administrative production area includes the municipalities of Brisighella, Faenza, Riolo Terme, Casola Valsenio and Modigliana.

Olives have been cultivated in the Brisighella area since ancient Roman times. Today you can follow the Sentiero dell’Olio, or Oil Route, an outdoor itinerary that winds along the roads of the area through hills where olive trees mix with vines.

WINE

PIGNOLETTO DOC



Pignoletto DOC is a wine as sparkling and versatile as the people of Emilia-Romagna. It is produced from the Grechetto Gentile grape, which with its thick skin and compact bunches adapts to multiple types of soil.

The territory for Pignoletto DOC includes the hills of Faenza, Imola, Bologna and Modena as well as extending from Faenza to the area between the Panaro and Reno rivers in the plain. The denomination area includes three sub-areas: Colli di Imola, Modena and Reno.

Its light, fresh and often sparkling versions produced in the plains are very pleasant while the more robust versions typical of hilly areas are equally fascinating but more structured and with a persistent flavour. The fresh and aromatic profile, characterized by aromas of flowers and white fruits, and the exuberant mouth make it particularly suitable as an aperitif wine, but it is also excellent with fish dishes, white meats, and cheeses.



Extraordinary museums, identity and passions of a living land

5

History, nature and timeless values

The **great museums** of the province of Ravenna serve as custodians of the past and hubs of fervent cultural production. They preserve treasures of infinite value and are visited every year by hundreds of thousands of tourists from all over the world. Alongside these, there are numerous other **exhibition itineraries that express the territory's identity** and provide the perfect introduction for those who wish to discover the soul of this part of Romagna and its inhabitants.

Inside the Rocca di Brisighella, the **"Man and Gypsum" Museum** narrates humanity's long relationship with this territory and the mineral that characterizes it, while the **Landscape Museum of the Faenza Apennines**, housed in the Rocca di Riolo Terme, focuses on the Middle Ages and the local cultural heritage. The Museum of the Risorgimento and the Contemporary Age, the Diocesan Museum, the Casa Bendandi Museum and Municipal Geophysical Observatory as well as the Torricelliano Museum all in Faenza, deserve special attention for the works they house. In addition, Faenza's **Natural Sciences Museum**, which is the most important in the province, has a botanical garden, an ornithological collection, and an entomological collection of high scientific value. Moving to Villanova di Bagnacavallo, the Ecomuseum of

Marsh Grasses with its various educational and multimedia rooms, displays a rich collection of equipment and artefacts linked to the processing of the spontaneous vegetation that was characteristic of the town until the 1960s. There are also various types of faithfully reconstructed huts on display outside.

Massa Lombarda, named the "Capital of fruit farming" in 1927, dedicates the **Adolfo Bonvicini Museum** to this activity that was central to the town's economic development. The museum contains a vast heritage of agricultural

- **The Ecomuseum of Marsh Grasses**
- **The Natural Sciences Museum of Faenza**
- **The art collections and local agricultural traditions**



FOOD

ROMAGNA'S SOUPS



Romagna's home cooking has always been rich in soups and broth-based pasta dishes. **Cappelletti** in broth is the dish typically served for special occasions: Pellegrino Artusi prefers these 'little hats' of pasta to be filled only with cheese though some recipes do contain a little meat. Another typical addition to broth are the rolled strands made of a mixture of eggs, breadcrumbs, and parmesan known as **Passatelli**, that resemble in many ways **tardura** cooked in capon and beef broth. Other pasta dishes with a long tradition include **manfrigoli**, **garganelli**, **strichetti** (butterflies), **strozzapreti** and **spoja lorda**.

During the First World War, people began to remove the broth and add meat sauce or other sauces to the pasta. While tagliatelle is not unique to Romagna this type of pasta is very popular here and boasts some unique variations such as "Tagliatelle with bean sauce, Cotignola style", officially recognised in 2006 by the Ravenna delegation of the Accademia Italiana della Cucina.

WINE

ROMAGNA ALBANA DOCG



According to legend, this wine was served in golden cups at the court of the daughter of Emperor Theodosius Galla Placidia in Ravenna. Its name seems to derive from the Latin term "albus" (white). Its presence has been documented in Romagna since 1495 and it was the first white wine in Italy to obtain the Denomination of Controlled and Guaranteed Origin (DOCG) in 1987. Produced from the grape of the same name, Albana has strength and smoothness perfectly balanced by freshness and tannins, something quite unusual in white wine. Depending on the production area, it has scents ranging from floral to fruity. Widespread in the past as a sweet wine, it best demonstrates its qualities in the dry and 'passito' versions. This wine pairs perfectly with cheese-filled cappelletti and other traditional Romagna pasta dishes as well as fish and white meats; the dry version is ideal with dry pastries or tasty cheeses.

history and techniques. The **Carlo Venturini Museum**, on the other hand, displays a kaleidoscope of archaeological and naturalistic items as well as strange and curious objects that testify to the different passions of nineteenth-century antique collectors. Equally unique and varied is the **Luigi Varoli Museum** in Cotignola which coherently expresses the transversal interests of an artist particularly appreciated for his paintings and papier-mâché works. For aviation and war history enthusiasts two museums should not be missed: the **Romagna Air Finders Museum** in

Fusignano that contains uniforms and memorabilia from the Second World War and the Francesco Baracca Museum, in Lugo. This latter is dedicated to Italy's primary flying ace of World War I and has recently been expanded. There is an interesting Museum of Peasant Life in Romagna in Russi. Finally, the collections preserved in the Civic **Museum of the Capuchin nuns** in Bagnacavallo and the Marian devotional plaques in the **Museum of San Rocco in Fusignano** are fascinating.



1. On the previous page, above, the Luigi Varoli Museum in Cotignola
2. On the previous page, below, the Francesco Baracca Museum in Lugo
3. Below, the fortress in Brisighella hosts "Man and Gypsum" Museum
4. On the right, above, homemade Cappelletti Romagnoli
5. On the right, below, the Adolfo Bonvicini Museum in Massa Lombarda





A royal outing, visiting medieval castles and towers

6

Guardians of legends and theatres of centuries-old disputes

Once upon a time, there lived a beautiful princess in a fairy castle, or perhaps it was a king, a wizard or even a dragon. How many times when listening to a fairy tale as children were we transported to enchanted landscapes inhabited by fascinating characters? Crossing drawbridges in the shadow of medieval towers and, with a pinch of imagination, wearing period clothing, we can visit some of the most beautiful strongholds that rise in Emilia Romagna in the province of Ravenna. Treasure chests of priceless artistic heritage and legends of the past or theatres of centuries-old disputes, within their walls they preserve pages of history of universal value.

While the **Rocca di Riolo Terme** recounts the life and loves of Caterina Sforza through an interactive display, in Casola Valsenio the **Rocca di Monte Battaglia**, gateway to the Po Valley even during the Second World War, bears witness to the long struggles for control of the territory between Imola, Faenza and the Tuscan-Romagnolo Apennines. A valuable example of Middle Age warfare is the **Rocca dei Veneziani** built on one of the three rocky pinnacles that dominate Brisighella; the **Oriolo Tower** located in the hills near Faenza also has military exhibits. Located in the plain, the perimeter of the an-

cient fortress of **Castel Bolognese** today provides a majestic frame for part of the town while in **Solarolo** the town walls built by the Manfredi family, and the mighty **Castle gate** testify to the village's strategic position.

Memories and stories of Lower Romagna and its formidable figures are preserved in the wonderful **Rocca Sforzesca in Bagnara**, the only example of a medieval castrum in the Emilia-Romagna plains that is still complete. The **Rocca Estense in Lugo** is particularly evocative thanks to its large hanging garden, connected to the castle courtyard, that overlooks the historic centre. It is also worth vis-

- **The hill fortresses in Riolo Terme and Brisighella**
- **The lowland forts in Lugo and Bagnara**
- **The Oriolo Tower and the towers in Lower Romagna**





iting the **Civic Tower of Conselice** and that of **Bagnacavallo**, where Romagna's most famous brigand, Stefano Pelloni known as "il Passatore" was once imprisoned, as well as the **Torre d'Acuto** in Cotignola, built by the English mercenary leader, Sir John Hawkwood. **Massa Lombarda** has a striking eighteenth-century Clock Tower designed by Cosimo Morelli while in **Sant'Agata sul Santerno**, you can admire the "gate" known as the **Tower of the Bell of Reason** in what remains of the medieval city walls: it apparently brings good luck to those who pass through it when the bell chimes.

1. On the previous page, above, the Rocca di Riolo Terme
2. On the previous page, below, the Rocca Sforzesca in Bagnara
- 3 On the top left, the Oriolo Tower
4. On the top right, the Squacquerone di Romagna PDO
5. Below, tourists at the Clock Tower in Brisighella



FOOD

THE CHEESES OF ROMAGNA



Squacquerone di Romagna PDO is the most famous dairy product in the area. This is a rapidly maturing soft cheese obtained from whole cow's milk with the addition of probiotics. The flavour is pleasant, with a slightly sour touch and a delicate milky aroma with a herbaceous note; the consistency is soft and creamy. It is typically spread on piadina and goes well with honey, jams, and caramelized figs. It is also used as a filling or sauce for pasta.

The province of Ravenna is also part of the production area of **Grana Padano PDO**, a semi-fat, cooked and slow-maturing cheese made from cow's milk. **Pecorino del Pastore**, on the other hand, is made from sheep's milk and natural rennet and appears in many recipes. When semi-fresh, it is used as a table cheese and often served together with pears, while the mature version is a valid alternative to Grana Padano.

WINE

ROMAGNA PAGADEBIT DOC



This wine's name derives from the productivity and resistance of the Bombino Bianco grape variety, which in the past enabled sharecroppers to pay their debts even in the worst years. Although this grape almost disappeared in the mid-1960s, it made a huge recovery in the following decade, obtaining DOC certification in 1988. In the province of Ravenna, it is present in the hills around the municipalities of Brisighella, Casola Valsenio, Castel Bolognese, Faenza and Riolo Terme.

Today Pagadebit, vinified dry in both the still and sparkling versions, is a wine with pleasant floral aromas, delicate herbaceous notes, and a predominantly dry flavour. It pairs well with lighter dishes, especially recipes with fish from the Adriatic Sea, but it also goes well with soups, plain pasta with seasonal sauces, herb omelettes and piadina with cured meats.



The Po Delta, a mosaic of biodiversity and cultural traditions

7

UNESCO World Heritage Site

Straddling Emilia-Romagna and Veneto and covering an area of over 54,000 hectares, lies the most important wetlands in Italy and one of the most significant in Europe: the **Po Delta**. An extraordinary mosaic of biodiversity thrives in this fascinating landscape of land and water. Hosting a range of natural treasures, it was designated a **World Heritage Site** in 1999 and a **UNESCO MAB Reserve** in 2015. What makes the area unique is the endless variety of environments and cultural attractions that stand alongside each other: the relics of the primitive Mediterranean scrub, the hygrophilous forest, the coastal lagoons, the brackish valleys and the freshwater wetlands mix with ancient vestiges of Etruscan and Roman settlements, Byzantine mosaics and Benedictine and Este architecture.

The **Ravenna part of the Po Delta Park**, bordered to the north by the Comacchio Valleys, has pine forests and “pialasse”, large salt-water lagoons. It boasts many fascinating natural areas as well as sites of cultural interest such as the basilica of Sant’Apollinare in Classe, a UNESCO monument since 1996. Silent valleys that stretch out towards the sea provide a home for rare specimens of vegetation and fauna such as the **flooded forest** of Punte

Alberete, the centuries-old pine forests of San Vitale and Classe and the **ancient salt pans** of Cervia, a favourite place for flocks of pink flamingos.

The Po Delta is a resting and breeding area for over 350 species of birds and hence attracts many birdwatching enthusiasts, thanks also to providing observation sites and areas with facilities.

In different seasons the park can be visited on foot, by boat, by bicycle or on horseback, permitting visitors to enjoy close contact with the culture, traditions, and gastronomic specialties of this borderland. All the information that may help you enjoy an expe-

- **Silent valleys and centuries-old pine forests**
- **The Cervia salt pans and the flooded forest of Punte Alberete**
- **Birdwatching and slow-paced hiking**



FOOD

THE SWEET SALT OF CERVIA



Cervia's artisanal sea salt, a Slow Food praesidium and truly the town's white gold, is recognized as a special, "sweet" salt due to the purity of the sodium chloride and the absence of other salts normally contained in seawater. A fortunate combination of climate and processing means that the bitter salts do not settle in the Cervia salt pans except in minimal quantities, leaving the salt with a particularly pleasant and delicate taste. Thus, food flavours are enhanced without altering them and this explains why Cervia Salt is chosen by top chefs while also being ideal for enhancing other gastronomic specialities. The origin of the Cervia salt pans is very ancient, probably Greek. In Roman times, salt was central to the economy and was used as a currency of exchange (hence the Latin term "salarium"), for the preservation of food and for various types of processing including leather, glass, and ceramics.

WINE

BOSCO ELICEO DOC FORTANA



Along the Adriatic coast, between the provinces of Ravenna and Ferrara, stretches one of the most particular wine-growing areas of Emilia Romagna. It is crossed by the Po Delta Park and bordered to the north by the mouth of the river and to the south by Cervia. This is the Bosco Eliceo, also called the Vini delle Sabbie (Sand wine) area due to the sandy soils from which its four types of DOC wines originate: Fortana, Merlot, Sauvignon and Bianco del Bosco. The main grape of this coastal strip dotted with dunes, woods, salt valleys and salt marshes, is Fortana, also called Uva D'Oro, from Côte d'Or in Burgundy, the area from which it is believed that Renée of France brought it in dowry to the Duke d'Este.

With little alcohol and great flavour thanks to the environment in which these sometimes centuries-old vines are found, Fortana is ideal for an aperitif or for fish dinners.

rience of slow and sustainable tourism can be found in the **visitor centres of Cervia, Sant'Alberto, Savio and Alfonsine**, the last of which also has a small nature reserve that offers refuge to numerous plant and animal species.

1. On the previous page, above, flamingos in the Salina pools
2. On the previous page, below, winter birdwatching in the Po Delta
3. Below, Oystercatcher; alongside, Night heron
4. On the right, above, the Sweet Salt of Cervia
5. On the right, below, the Pialassa della Baiona





Memory in the landscape, living signs so we may not forget

8

Remembering the war to cultivate peace

"Memory is necessary, we must remember because what is forgotten may come back." The words of warning issued by Mario Rigoni Stern, an Italian writer who fought on the Russian front, are alive in the heart of Romagna, an area that became a strategic theatre of the **Second World War** in its closing stages. The citizens of Lower Romagna who were active in the Resistance became victims of the harsh Nazi-Fascist repression. Today the headstones and commemorative stones dotted around the countryside and the banks of the rivers of this territory, remain as distinctive features of a landscape that does not forget, yet knows how to instil peace and serenity.

The starting point for a journey with strong historical and human value is **Cotignola**, "City of the Righteous". Between 1943 and 1945, several Jewish families were saved from racial persecution thanks to the collaboration of the entire citizenry of this town. The event is recreated in the Varoli Museum while the wall painting "Non-automatic dispenser of courage" in Piazza Amendola remembers some of the protagonists of the 145 days in which the front was stationed on the banks of the Senio River. The Museum of the Battle of the Senio in **Alfonsine** contains immersive rooms, relics, and testimonies

of the passage of the front over the river while the Historical Institute of the Resistance and the Contemporary Age of the Province of Ravenna preserves an important archive of documents, periodicals, and has a historical library. In nearby **Conselice**, the Monument to the Clandestine Press and Freedom of the Press celebrates the fundamental role played by this town in informing the population about what was happening as regards the National Lib-

- **The non-automatic dispenser of courage**
- **The Museum of the Battle of the Senio**
- **The Monument to the Clandestine Press and Freedom of the Press**





1. On the previous page, above, the Stele in memory of Senio river crossing
2. On the previous page, below, the non-automatic dispenser of courage in Cotignola
3. Alongside, Mora Romagnola cured meats
4. In the middle, the Monument to the Clandestine Press and Freedom of the Press in Conselice
5. Down the page, the Rocca Estense in Lugo

FOOD

THE CURED MEATS OF ROMAGNA



Among the delicious Romagna cured meats, those produced from the **Mora Romagnola** pig deserve special mention. This ancient native pig breed has notable qualities of rusticity and frugality and was widespread until the middle of the last century; it was then saved from near extinction in the early 1990s. The meat produced is very tasty and can be consumed fresh or processed using traditional methods to obtain ham, salami and 'coppa' (cured neck fillet) of great quality.

The typical cold cut from Russi is the "**Bél e còt**" which resembles cotechino but is actually a tender sausage produced with pork muscle and rind. The meats are seasoned with coarse salt, pepper, cloves, cinnamon, nutmeg, and sugar. It is especially enjoyed during the Feast of the Madonna dei Sette Dolori, which takes place on the third Sunday in September when the town's shopkeepers sell it. It is purchased precooked, and this gives it its name in dialect ("Ready to eat" in English)



eration Committee. The long tradition of popular and anti-fascist struggles in **Massa Lombarda** is represented in the Monument to the Fallen Partisans that stands in the town centre while in **Sant'Agata sul Santerno** the gravestones to the fallen soldiers of Sant'Agata remember the victims of the twentieth-century's two World Wars. At the entrance to the Rocca Estense in **Lugo**, there is a plaque dedicated to Carlo Landi "Matto", an intrepid young partisan killed by the Nazi-fascists and another plaque testifying to the deportation of the Jews from the ghetto. Other places, such as **Bagnacavallo**, **Fusignano** and **Bagnara di Romagna**, preserve memorials of this period of war with monuments and gardens.



WINE

BURSÒN



In Bagnacavallo in the 1950s, the Longanesi discovered a vine clinging to an oak and saved it from extinction by planting the first vineyard and encouraging its spread. Hence, the grape is now known as Uva Longanesi from which the wine produced is Bursòn, the nickname by which the Longanesi family is known. In 1999, the Longanesi grape was registered in the grape register and in 2007 it entered the Ravenna IGT. Bursòn is a red wine with scents and flavours recalling the undergrowth of the Ravenna pine forests where the vine has survived for years. It is velvety with good structure and a noticeable tannin refined by a passage in wood. The wine is produced in two versions, the blue label and the black label. For the latter wine, 50% of the harvested grapes are dried. It pairs well with game, red meats, roasts, truffles, and mature cheeses.



Following in Dante's steps, the places where the immortal Comedy was born

9

On the trail of the Divine Poet

Featuring among the 2021 Lonely Planet's awards Best in Travel (30 best itineraries in the world), the **Vie di Dante** is a historical and naturalistic itinerary that retraces the wanderings of the Supreme Poet during his exile between Florence and Ravenna, when he wrote a good part of the Divine Comedy.

This itinerary begins in **Ravenna** at Dante's tomb, a small neoclassical-style temple built near the Basilica of San Francesco and the cloisters that house the **Dante Museum**. While the Classense Library houses one of the richest collections in the world of books related to Dante, traces of the characters and places present in the Divine Comedy can also be found in the mosaics of **Sant'Apollinare Nuovo**, the **Basilica of San Vitale** and the **Mausoleum of Galla Placidia**, which inspired the poet. At the gates of the city, a stone's throw from the sea, there is the Classe pine forest that Dante compared to an earthly Paradise.

As you pass through **Faenza**, you will meet various characters from the Divine Comedy. One is San Pier Damiani, a doctor of the Church and contemplative spirit who appears in Dante's Paradise: his remains are preserved in the **Cathedral**. Alberigo Manfredi, "the worst spirit of Romagna" who was

guilty of the terrible massacre in Castellina, was relegated to the ninth circle of hell. When he was driven out of the city, he took refuge in the **Oriolo Tower**, which can be visited today and from which you can enjoy wonderful views over the vineyards on the hills.

Another soul present in Dante's hell is that of the ferocious mercenary leader Maghinardo Pagani from Susinana, lord of Faenza, Forlì and Imola in 1300, whom the poet punishes as a false counsellor. He was responsible for founding **Brisighella**, the last stop in Ravenna on the Dante itinerary. In 1290, he had a defence tower built on a rocky spur, where today the magnificent Clock Tower stands. Together with

- **The tomb and the Dante Museum**
- **The Classe pine forest, paradise on earth**
- **The saints and the sinners of Faenza and Brisighella**





those of the Manfredian fortress and the Monticino Sanctuary, this is one of the three famous hills of an enchanting medieval town, recognized as a "Slow" City and awarded an Orange Flag by the Italian Touring Club for tourism and sustainability; it counts among the most beautiful villages in Italy.



1. On the previous page, above, the Rocca and the Clock Tower in Brisighella
2. On the previous page, below, the Dante's Tomb
3. Above, the Cathedral of Faenza
4. On the right, the St. Pier Damiani's Tomb
5. In the middle, mosaics in Basilica of Sant'Apollinare in Classe

FOOD

ROMAGNA'S MEATS



Vitellone Bianco dell'Appennino Centrale PGI certifies beef obtained from cows and bullocks of the Chianina, Marchigiana and Romagnola pure breeds and is among the most prized in the world for its leanness, flavour, and low-cholesterol content, giving us also the world-famous "fiorentina" steak. **Agnello del Central Italia PGI**, on the other hand, indicates lamb from local breeds born and raised in central Italy and obtained from a population of sheep historically present in this area and with specific aptitudes, generically called "Apennine": the meat is clear pink with a balanced covering of fat and is very tender. The **Romagna chicken** is common throughout the area and provides muscular meat that is best when stewed in recipes such as Chicken Cacciatora or "Picet cun al patet", a recipe from the Ravenna delegation of the Accademia Italiana della Cucina. In the Conselice area, **frogs** provide a typical dish of valley cuisine and are cooked stewed, fried or in delicate risottos.

WINE

THE TUNDÈ GRAPE



This native Ravenna grape variety is grown in limited quantities in the Ravenna municipality itself as well as that of Russi. The Tundè grape has been registered in the National Registry of Grape Varieties since 1998, but its origins go back further. From 1932 to 1956, in fact, Primo Tondini carried out several experimental tests of new cultivars of red grapes, through a process unknown to third parties, which led to the creation of this grape variety whose name in Romagna dialect means "Tondini's grape". The Tundè grape produces an intense ruby red wine with violet hues and intense aromas of black cherry, red cherry and mixed berry jam, enlivened by spicy notes of vanilla and tobacco. On the palate, it is slightly bitter and astringent with a good body and a balanced finish. It ideally accompanies mature cheeses, cured meats, game and red meats.



Along and around the Lamone, one waterway and infinite possibilities

10

A river of emotions from history to nature

There is a lush valley in the green heart of Emilia-Romagna which holds a microcosm of natural and environmental attractions, cultural traditions, and lifestyles as well as gastronomic products and a wealth of artisanal knowledge that is as precious as it is fragile. These are the **lands of the Lamone**, a river that rises in the Florentine municipality of Borgo San Lorenzo and, after crossing the Apennines near Brisighella, descends towards the Ravenna plain, sweeping through the countryside before reaching the sea.

While in its passage through the hills, it flows between deep banks and is sometimes almost inaccessible, downstream from **Faenza** and to **Ravenna**, the Lamone continues between man-made banks before reaching the Adriatic. When travelling here on foot or by bicycle, you will discover the many beauties of a unique territory: the lush plain, the reclaimed valleys, the brackish lagoons, the Ethnopark of huts in **Villanova di Bagnacavallo**, the centuries-old pine forest of San Vitale, the flooded forest of Punta Alberete and the fascinating coastal dunes of the river mouth. An extraordinary open-air museum appears before the traveller's gaze, enriched by interesting historical-cultural sites among which some pearls stand out.

The **Palazzo San Giacomo in Rusi**, built at the behest of Carlo Guido Rasponi, houses the largest pictorial cycle of private and noble decorations produced in Romagna between the seventeenth and eighteenth centuries, while the **Roman Villa** (1st-2nd century AD) possesses floor mosaics of great beauty and is one of the most important and best-preserved archaeological complexes in northern Italy. The river's course continues between rural buildings, manor houses, traces of ancient valley life and fishing huts, with a variety of aquatic plants and an incredible number of aquatic birds. Slowly the vegetation changes, becoming increas-

- **The Ethnopark with huts**
- **Palazzo San Giacomo and the Roman Villa**
- **The Pialassa della Baiona with thousands of birds**

ingly varied until it reaches the spot where the precious fresh water is embraced by the seawater of the Adriatic.





1. On the previous page, above, cyclists along the Lamone river
2. On the previous page, below, the flooded of Punta Alberete
3. Above, the Ethnopark with huts
4. Below, on the left, fresco inside Palazzo San Giacomo
5. Below, on the right, mosaics in Roman Villa in Russi



FOOD

SMALL TREASURES FOUND ON THE COAST AND IN THE PLAINS AND HILLS



Pine-forest asparagus was widely known and appreciated even in Roman times but more recently has seriously declined due to the considerable anthropization of the areas around Ravenna. It was thus necessary to intervene with a recovery programme of seedlings of the two main types, the San Vitale variety, slender and gently flavoured, and the Bardello which is more rustic and has a more pungent flavour.

The **Romagna giant cardoon** has ancient origins and is cultivated by burying the stalks in the earth to keep the stem white, more tender, and sweeter. The sculpit or '**stridolo**' is a plant that grows spontaneously but is sometimes sown in suitable areas; it is fragrant, with a delicate flavour and has many uses in cooking.

At the turn of the twentieth century, the foundations of modern beekeeping were laid in the region and are still followed today. Two honeys whose quality is recognized are the **Honey from the ridge of the Emilia-Romagna Apennines** and **Linden honey**. **Alfalfa honey from the Romagna Plain** is produced in areas with a warm, humid climate.

WINE

RAVENNA FAMOSO PGI



An aromatic white grape variety with an intriguing character, Famoso was mentioned for the first time in the table of municipal taxes in Lugo di Romagna in 1437. It was listed with the name used in Ravenna, Rambela, and described as a pleasant grape sold fresh in the squares. Over the years it was gradually abandoned partly due to its intense aroma and partly due to the phylloxera epidemic. It only reappeared at the end of the twentieth century in the vineyards around the church of Montesasso, in the municipality of Mercato Saraceno on the Cesena hills. Since then, thanks to far-sighted producers who have grasped its value, Famoso has been cultivated with splendid results both in the hills and in the plains. Vinified in still and sparkling versions, it produces wines with an aromatic profile with sweet floral, fruity and exotic notes. It is pleasant, soft, and elegant and goes well with fish, fresh cheeses, and dishes with aromatic and spicy flavours.





The Parish Church Route, silence and harmony that engage the soul

11

Spiritual sites many centuries old

The ancient monasteries, thousand-year-old parish churches and monumental abbeys allow you to discover the historical roots of a land that was a crossroads for the encounter of different cultures. The different itineraries present can respond to the intimate desire for beauty and contemplation that humans have always felt. Enveloped in an evocative silence, imbued with an other-worldly atmosphere, and surrounded by enchanting rural landscapes that stretch to the horizon, these **spiritual sites** have a profound appeal on the soul and testify to an important aspect of these areas' identity.

Numerous Romanesque parish churches dot the plains that stretch from the Via Emilia to the coast. They are set within the framework of the ancient Roman grid system and create a historical, artistic and anthropological itinerary of great interest. One of the best preserved is that of **San Pietro in Sylvis** in **Bagnacavallo**: built in the 7th century along the Via dei Romei, the thousand-year-old road that accompanies pilgrims towards Rome, it preserves 14th-century frescoes attributed to Pietro da Rimini. The **Pieve di Campanile** in **Santa Maria in Fabriago** in the municipality of **Lugo** has a splendid cylindrical tower that has dominated the surrounding countryside for over a thousand years. This

charming church opens a window into the cultural and religious roots of Lower Romagna. The architectural structure of the Pieve di **Santo Stefano** at **Barbiano** in **Cotignola** is particularly striking. This Romanesque church stands behind the neoclassical church of the same name and on the remains of a building dating back to 900 AD of which no evident traces now remain. In the territory of Russi, the beautiful Pieve di Santo Stefano in Tegurio in Godo and the Pieve di San Pancrazio were both built in the 8th century. The **Pieve di Santo Stefano** in **Pisignano** in the municipality of **Cervia** is a small gem of a church. Built in Deutero-Byzantine style, it is adorned with various works both inside and outside.

- **The Romanesque parish churches of the Ravenna plain**
- **The thousand-year-old abbey of Casola Valsenio**
- **In the footsteps of ancient pilgrims**

As you climb through the hills above **Brisighella**, you may come across the



FOOD

ROMAGNA'S TYPICAL CAKES AND PUDDINGS



The best-known cake in Romagna is the **ciambella**, a wide and flat cake. Made with a relatively hard dough, it was formerly served as part of the Easter breakfast. The cake is sprinkled with sugar crystals and has a citrus flavour with a hint of aniseed though there are different recipes as handed down from family to family over time. The **misocchine** cakes are also prepared according to a very old recipe that contains chestnut flour, salt, and water.

The **Dolce di San Michele** is typical of Bagnacavallo and is linked to the patron saint's festival (29 September). A recipe for this pastry appears in a sixteenth-century text kept in the municipal library: the ingredients are custard cream, eggs, sugar, walnuts, almonds, and pine nuts. Autumn is also the time for **Savor**, an ancient jam of grape must and quince, while **Sugal** is a type of pudding made with grape must, flour and other simple ingredients.

In Fusignano, **Corelli** and **Violini di Corelli** are delicious artisan biscuits that pay tribute to the town's famous fellow citizen, the composer and violinist Arcangelo Corelli.

WINE

ROMAGNA CAGNINA DOC



Cagnina is a wine drunk fresh from the harvest and is a symbol of the characteristic good cheer and conviviality you will find in Romagna. It is produced from the grapes of the Terrano grape and has been known since the Byzantine era when the first vines arrived from Istria during the importation of limestone used to build churches, baptisteries, and historical monuments in the Ravenna area.

The name seems to derive from the slightly sour characteristics of this ancient grape that "bites" the palate. Cagnina is purplish red with a vinous aroma and is sweet, slightly tannic, and slightly acidic in the mouth. Through the colder months, it ideally accompanies roasted chestnuts, cheeses, but also tarts, freshly baked cakes and traditional desserts from the Ravenna plain.

oldest parish church in the Lamone valley: set among olive trees, this is the **Pieve di San Giovanni in Ottavo** called also "del Tho". Outstanding for its simplicity, this church now houses numerous archaeological finds discovered during recent excavations and restoration works. The **Valsenio Abbey**, just two kilometres from Casola Valsenio, was founded by Benedictine monks around the year 1000 and continues to dominate the entire landscape with its mighty mass.

1. On the previous page, above, the Pieve di Santo Stefano in Barbiano, Cotignola

2. On the previous page, below, the Pieve di Campanile in Santa Maria in Fabriago, Lugo

3. Below, bunches of Terrano

4. On the right, above, the Valsenio Abbey in Casola Valsenio

5. On the right, below, the Pieve del Tho in Brisighella





Words and music, an inspirational land

12

When beauty becomes poetry

The profound soul of a city or a region is often revealed in the **words** of the poets and writers who have lived there and written works that remain vivid through time, imprinting themselves in our memory, or in the music of those who, inspired by the atmosphere of these lands, have composed equally immortal symphonies.

The ideal starting point for an itinerary sketched out with a pen is **Casa Deledda** in Cervia where Grazia Deledda, who was awarded the Nobel Prize for Literature in 1926, stayed for so many summers that she became an honorary citizen. In the heart of Sant'Alberto, a hamlet of Ravenna, writer **Olindo Guerrini's** home is now a cultural centre which also houses two libraries following the legacy of the writer's family. Moving to the Orzaro farm in Alfonsine, birthplace of **Vincenzo Monti**, a leading Italian neo-classical poet, you can admire his cherished furnishings and memorabilia. In Bagnacavallo on the other hand, you can visit the Giardino dei Semplici, known also as the "Garden of Aphorisms" which, set among flowers and herbs, displays wrought iron benches engraved with the aphorisms of the journalist and writer **Leo Longanesi** who was born here in 1905. In Casola Valsenio, surrounded by a lush park with thirty thousand plants, stands the

Cardello, once home to the writer **Alfredo Oriani** who wrote all his works here, and now a museum.

No less fascinating are the places that gave birth to or hosted some of Italy's most talented musicians. The **Gioacchino Rossini Home and Museum** in Lugo tells the story of the life and symphonies of the composer from Pesaro who lived in Lugo at the beginning of the 19th century while in Bagnara di Romagna the **Pietro Mascagni Historical Museum** houses relics of this famous musician who was romantically linked to the chorister Anna Lolli, originally from the area. Fusignano remembers its former citizen **Arcangelo Corelli**, an important figure in

- **The house/museums of poets and writers**
- **Passions and memorabilia of the great composers**
- **Places that saw the creation of immortal works**



instrumental Baroque, with a bust displayed on the facade of the **Pio Suffragio Church**. Faenza's theatre, on the other hand, is named after **Angelo Masini**, one of the greatest Italian tenors of the nineteenth century, who was born in Romagna.

FOOD

ROMAGNA'S FRUIT



The fruit grown in Romagna is renowned and appreciated the world over for its extraordinary quality. The leading ladies of this land are the **Romagna Peaches** and **Nectarines**, which in 1998 were the first in Europe to be awarded the Protected Geographic Indication mark. The entire province of Ravenna has land suited to these two excellences while Massa Lombarda is home to **Pesca Buco incavato**, a historic white peach that derives its name from the deep seam that runs down one side. This variety was one of the most widely grown in the region in the 1930s.

The **PGI pear from Emilia-Romagna** is also highly prized. At the beginning of the twentieth century, this region established itself as the cradle of European production for this fruit that originated in China and was brought to Italy by the Romans. There are eight protected varieties, each with distinctive characteristics and all highly appreciated by chefs and restaurateurs.

An intense aroma, a sweet flavour and a crisp consistency characterize the **Romagna strawberry**, whose cultivation has greatly increased since the Second World War. The same period saw the spread of the **Romagna persimmon**, the name of the fruit belonging to the Kaki type cultivar. It is eaten fresh or used in desserts.

WINE

ROMAGNA TREBBIANO DOC



Also produced in sparkling and semi-sparkling variants, Romagna Trebbiano is one of the most common white wines served in Romagna's eating venues and taverns or drunk at home. It is named after the productive and resistant grape from which it is produced and is the most widely grown vine in the region, especially in the province of Ravenna. Its presence here was documented in the 14th century by the Bolognese agronomist Pier de' Crescenzi. Since 1973, this wine has had the Controlled Designation of Origin (DOC) mark.

Romagna Trebbiano is straw yellow and characterized by a salty dry flavour, which releases freshness and fragrance in the mouth. It should be served at 7-8°C and is a versatile accompaniment to many dishes but pairs especially well with fish or seafood salads and light first courses. It can also be enjoyed with aperitifs served with piadina, cured meats and squacquerone or other fresh cheeses.



1. On the previous page, above, the Rossini Home and Museum in Lugo
2. On the previous page, below, the Monti Home in Alfonsine
3. Above, the Garden of Aphorisms in Bagnacavallo
4. In the middle, the Masini Theatre in Faenza
5. Below, the Pietro Mascagni Historical Museum in Bagnara di Romagna



Romagna A TU PER TU

A stroll among grape-laden vines followed by wine tasting in the cellar. A day spent alongside the Cervia salt workers. A yoga class in a vineyard. Learning to make Romagna piadina and then sitting down to lunch in a farmhouse. Or again, a guided tour of a museum combined with an educational workshop, a tour to discover an ancient mill that produces flour then going on to prepare some delicious biscuits, an aperitif with local produce enjoyed in the countryside and seated inside a Romagna tent. And why not a snack with a taste of PDO extra virgin olive oil or a traditional bike ride along the river?

Whatever the season, there are so many experiences to enjoy along the Sangiovese Route thanks to **Romagna a tu per tu - Up close in Romagna**, an active tourism project which since 2021 has been enabling visitors and tourists to interact directly with winemakers, artisans of flavour and cultural professionals who are involved in the protection and promotion of our artistic and cultural heritage, people that contribute to making Romagna's identity unique.

Experiences that remain in your heart



**Visit the website
to discover your next thrilling experience!**



Photo Credits

- Cover:** Luca Casadei, arch. Strada del Sangiovese
- pag 1** On the left: arch. APT Servizi Emilia-Romagna, on the right: Luca Casadei, arch. Strada del Sangiovese.
- pag 4-5** 1, 5: arch. Imola Faenza Tourism Company;
2,3,4: Luca Casadei, arch. Strada del Sangiovese.
- pag 6-7** 1: arch. APT Servizi Emilia-Romagna;
2, 4, 5: arch. Comune di Ravenna;
3: arch. Strada del Sangiovese.
- pag 8-9** 1, 5: arch. MIC Faenza;
2, 4: arch. Unione della Romagna Faentina;
3: arch. Torre di Oriolo.
- pag 10-11** 1, 2, 3: Luca Casadei, arch. Strada del Sangiovese;
4: arch. Unione della Romagna Faentina;
5: Francesco Grazioli, arch. Ente Parchi e Biodiversità Romagna.
- pag 12-13** 1, 2, 5: arch. Unione dei Comuni della Bassa Romagna;
3, 4: arch. Strada del Sangiovese.
- pag 14-15** 1: arch. Unione della Romagna Faentina;
2: arch. Unione dei Comuni della Bassa Romagna;
3: Fabio Liverani, arch. Unione della Romagna Faentina;
4: arch. APT Servizi Emilia-Romagna;
5: arch. Strada del Sangiovese.
- pag 16-17** 1, 3, 5: arch. Parco Delta del Po;
2, 4: Max Costa, arch. Parco Delta del Po.
- pag 18-19** 1, 4, 5: arch. Unione dei Comuni della Bassa Romagna;
2: Luca Casadei, arch. Strada del Sangiovese;
3: arch. Unione della Romagna Faentina.
- pag 20-21** 1: Amatori Brisighellesi, arch. Unione della Romagna Faentina;
2: arch. Comune di Ravenna;
3, 4: Luca Casadei, arch. Strada del Sangiovese;
5: Saliko, arch. Open Library Emilia-Romagna.
- pag 22-23** 1: Luca Casadei, arch. Strada del Sangiovese;
2: arch. Comune di Ravenna;
3, 4: arch. Strada del Sangiovese
5: Giorgio Biserni, arch. Comune di Russi.
- pag 24-25** 1, 2: arch. Unione dei Comuni della Bassa Romagna;
3: Luca Casadei, arch. Strada del Sangiovese;
4, 5: arch. Unione della Romagna Faentina.
- pag 26-27** 1, 2, 3, 5: arch. Unione dei Comuni della Bassa Romagna;
4: Andrea Scardova, arch. Unione della Romagna Faentina.
- pag 28** Luca Casadei, arch. Strada del Sangiovese

Publication made by the Associazione Strada del Sangiovese - Strada dei Vini e dei Sapori delle colline di Faenza (Road of Sangiovese Association - Road of Wines and Flavors of the Faenza hills) thanks to the co-financing of the Emilia-Romagna Region for information actions linked to the production of wines and typical and traditional quality agricultural and food products (law no. 23/2000, determines DPG/2023/24379).

Editorial project:
Luca Casadei

Design and layout:
Yucca Design

Text translation:
Action Line Servizi Linguistici

Collaboration and supervision of the texts: Tourism Offices of Comune di Cervia, Comune di Ravenna, Comune di Russi, Ente di Gestione per i Parchi e la Biodiversità Delta del Po, Ente Parchi e Biodiversità Romagna, Museo Internazionale delle Ceramiche, Unione dei Comuni della Bassa Romagna and Unione della Romagna Faentina.

© Copyright 2024 Strada del Sangiovese
Piazza del Popolo 31 – 48018 Faenza (RA)

Finished printing: July 2024
Printing: Grafiche SAGI srl
42011 Bagnolo in Piano (RE)

Total or partial unauthorized reproduction, even for educational use, is prohibited.



ASSOCIAZIONE STRADA DEL SANGIOVESE

Strada dei Vini e dei Sapori delle Colline di Faenza
P.zza del Popolo, 31 - 48018 Faenza (RA)