the roads
of Parmigiano
Reggiano

DAIRIES AND TERRITORY
province of
Modena
The first guide dedicated to the dairies making Parmigiano-Reggiano cheese in the province of Modena.

Buying Parmigiano-Reggiano directly from the maker becomes the chance to discover the territory of Modena around the dairy, the real “cradle” of this gastronomic excellence, and to enjoy the tastiness of a traditional and natural product, learning about the unique characteristics of the places that have contributed in making it so special.

Dedicated to those who are curious and those who enjoy the pleasures of the table, to those passing through for leisure or business, to those who know how to appreciate good things and good food.

This guide is a small travelling companion to learn about the constellation of tastes, art, culture and nature that shines in the territory of Modena, from the lands of the lower plain to the Apennine ridge.

The roads of Parmigiano-Reggiano
the dairies and the territory in the province of Modena
The Roads of Parmigiano-Reggiano
dairies and territory in the province of Modena

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The towns in the province of Modena where the dairies that make Parmigiano-Reggiano and sell the cheese retail can be found

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There are no doubts that Parmigiano-Reggiano is very popular: in fact, surveys show that it is the most well-known cheese worldwide. However there are aspects connected with this particular cheese which are not always just as known: its features, its artisan making processes, the complexity of a system involving many actors, all equally called on to do an important job and with the great responsibility of making and offering a product whose strong point is its pure genuineness.

In the centre of this system, which starts from 3,500 livestock farms, there are almost 400 dairies, distributed in a production district situated between the rivers Po and Reno: this is where the most well-known cheese in the world is made, in places and structures where centuries-old traditions are perpetuated and the dairy skills and their secrets are handed down from generation to generation.

However often little is known about these structures, the actions and the activities carried out within them, which are an important presence in the territory for their role both as a work source and in environmental protection.

The aim of these pages is to turn on new lights of knowledge on this network of artisan firms, giving readers the opportunity to enter an extraordinary world where everything is made not only with mastery, but also with a natural passion.

Giuseppe Alai
President of the Consortium of Parmigiano-Reggiano cheese
Productive chain, promotion of the territory’s typical products, synergies among the operators, in two words territorial marketing; the importance of this action was underlined in Modena in 2009 when the first edition of “The Roads of Parmigiano-Reggiano” was released and is emphasized once again today with the editing of the second edition for Modena, and of the first edition for all the five provinces where Parmigiano-Reggiano is made. It is almost nine centuries since Parmigiano-Reggiano was first made. Right from the start the cheese found its reason for existence in the strong and indissoluble connection with its territory of origin, with its people, its culture, with the values and traditions of an agriculture that is practiced within what many call “the treasure island”. Modena, together with Bologna on the west of the river Reno, Mantua on the east of the river Po, Reggio and Parma, delimits this territory. This publication is aimed at orienting wine and food tourists and those passing through for business or leisure. But is also intended for those who were born and brought up in these areas, which are mentioned one by one and where they learn to be living side by side with the makers of Parmigiano-Reggiano, with the cattlemen and the cheese makers. This is a wonderful territory, with enchanting landscapes and a culture oozing from the bricks of which the courtyards, the churches and the historic monuments are made. It is an invite not to travel absent-mindedly the roads stretching across the territory around Modena, but to glance carefully to discover and appreciate this land and the differences characterizing the 79 dairies that make Parmigiano-Reggiano in the province of Modena.

I thank the institutions of Modena, the Chamber of Commerce and the Province that have strongly believed in this publishing project. A special acknowledgement goes to both the Service of Culture and Tourism and the Service of Agriculture of the Province of Modena for providing some of the material necessary to write the volume. Finally a sincere thank you to the Consortium of restaurants “Modena a Tavola”, with which the Modena Section has been fruitfully collaborating for some time now. We have found in the Consortium an extremely valid partner for promoting the typical products of the territory and the traditions of the Modenese gastronomy. And precisely this year the second edition of our common initiative “The Seasons of Parmigiano-Reggiano” is being launched.

Aldemiro Bertolini
President of the Modena Section of the Consortium of Parmigiano-Reggiano cheese
The uniqueness and the many qualities of this cheese are closely connected with the culture and the nature of a unique territory.

Buying Parmigiano-Reggiano from the maker becomes the chance to discover and rediscover the territory where such a gastronomic excellence is made.

In the guide the territory of the province is divided in five areas.

The schematic maps at the beginning of each chapter allow to locate the dairies that make Parmigiano-Reggiano and sell the cheese retail. The maps also indicate the sights of cultural, artistic and environmental interest present in the area.

The index next to the map refers to more detailed information on the territory and to the charts on the dairies, containing practical informations such as addresses, opening hours and the products sold besides Parmigiano-Reggiano.

The information is updated to June 2011.

There is also information on the main events and happenings: gastronomy, recurrences and celebrations, folk feasts and traditions, cultural events; as far as quality Modenese gastronomy is concerned, also the restaurants adhering to the Consortium “Modena a Tavola” are indicated.

At the end of the volume there is the compendium of the dairies in the province of Modena that make Parmigiano-Reggiano and sell only wholesale.

At the end of the volume there is also the index of the dairies by registration numbers.
features of an excellence
the secrets and the history of Parmigiano-Reggiano
There is a very strong connection between Parmigiano-Reggiano and its place of origin which cannot be disregarded. Parmigiano-Reggiano derives from its territory and from the mastery of man. Today, just like nine centuries ago, it is still made with the same ingredients (milk, salt, rennet) and the same care and passion, in the same area of origin. The milk is produced and then converted into cheese in the provinces of

This is, in fact, the area where the 3,500 farms where fine milk is produced and the 380 diaries which transform the milk and mature the cheese for a minimum of 12 months up to over two years, checking each wheel until maturation, are concentrated.

The origins of Parmigiano-Reggiano date back to the Middle-Ages and are usually set in the Twelfth century. In the Benedictine monasteries, following Saint Benedict’s rule “Ora et Labora”, monks carried out farming and cow-breeding activities to work the land and produce meat and milk. There were large supplies of this raw material, which was so precious but at the same time so easily perishable. As a consequence the need emerged to find a way to produce a cheese with a longer life. So the first “caselli”, the local familiar name for dairies, appeared; thanks to the abundance of streams, large pastures and milk produced by the cattle used in the fields, in this circumscribed area of Emilia they started to produce a hard cheese of large proportions (at the time each whole cheese weighed about 16-20 kilograms) obtained by processing the milk in large cauldrons.

From the start this cheese had an important feature: it had a long life, moreover, the more it matured, the better were its organoleptic properties. There is historical evidence that in the thirteenth century the cheese known as “caseus parmensis”, later called “Parmigiano-Reggiano”, was already widespread and well-known also outside its area of origin.

The ways in which Parmigiano-Reggiano is made have changed throughout the centuries. However the ingredients, the places of origin, the care and the skilful ritual acts are still the same. It is the story of how the genuineness of Parmigiano-Reggiano is absolutely guaranteed by precise regulations, which are rigorously self-enforced and observance is strictly controlled.

For over seventy years the Consortium has preserved Parmigiano-Reggiano and for almost nine centuries this particular cheese has been loved for its generous taste.
**How is Parmigiano-Reggiano made**

**MAKING**

Every day the milk from the evening milking is left to rest in large vats until the next morning. In the meantime the fatty part, which is later used to make butter, spontaneously rises to the surface. As soon as the whole milk from the morning milking arrives from the farms, it is poured together with the evening skimmed milk in the typical copper cauldrons which have the shape of an upside down bell. Whey, rich in natural milk enzymes obtained from the previous day’s processing, and natural calf rennet are added. The milk curdles in about ten minutes.

Once the curd is formed, it is broken into tiny granules using a very old tool called “spino”. The curd is then cooked at the temperature of 55 degrees centigrade and at the end of this process the granules fall to the bottom of the cauldron, aggregating into one single mass. After about fifty minutes, the cheese mass is extracted by the cheese maker with skilful movements, it is cut into two sections, wrapped in a cloth and put in a cheese mould which will give it its cylindrical shape.

With the application of a casein plate, each whole cheese is given a unique and progressive registration number which is just like an identity card.

After a few hours, with a special branding band, each wheel is impressed with the month and the year it was made, the dairy’s registration number and the unmistakable dotted inscription all around the circumference.

Within a few days the wheels are immersed in a water and salt saturated solution.

In this way the cheese is salted by absorption. Salting takes almost twenty days, after which the production cycle finishes and maturation starts, a just as fascinating stage.

**MATURING AND EXPERTIZATION**

The cheese wheels are positioned in rows and rows in the quiet storerooms. Each one of them has taken about 550 litres of milk and constant care of cattlemen and cheese makers. But the work is not over. Left to rest on wooden boards, the cheese slowly dries and the crust which was formed during salting, therefore with no treatments and absolutely edible, takes on a more and more intense straw colour as time goes by.

Parmigiano-Reggiano has a long but also slow story, following the natural rhythm of seasons. The minimum maturing period is twelve months, and it is only at that point that it is possible to tell if each wheel actually deserves the name it was impressed with originally.

After the experts of the Consortium have examined the wheels one by one and the Control Authority has carried out its verification, the mark is fire-branded on the wheels which meet the PDO requirements - Protected Designation of Origin.

All the marks and the dotted writing are removed from the wheels which do not comply with PDO requirements.

This particular moment is one of the most delicate for cheese makers, and the most important for consumers: it is when the product is selected and it is awarded a certificate of guarantee. On the cheese which is placed on the market for consumption as fresh (a word that could sound strange referred to a product which has been already maturing for a year) parallel lines are cut so it can be immediately recognized by consumers. This is a second class Parmigiano-Reggiano known as “Mezzano”. At 18 months, upon voluntary request, the mark “Extra” or “Export” can be branded on the wheels prior to a further control.

**FIRE-BRANDING**

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Parmigiano-Reggiano is a hard granular cheese with a long maturing period. It contains only 30% water and over 70% nourishments: this is the reason why this cheese is so rich in proteins, vitamins and minerals. Exceptionally good, easily digestible, totally natural: Parmigiano-Reggiano never loses an opportunity to excel!

**Typical values per 100g of Parmigiano-Reggiano**

- **WATER**: 30.8 g
- **TOTAL PROTEINS**: 33.0 g
- **FAT**: 28.4 g
- **ENERGY VALUE**: 392 kcal
- **SODIUM CHLORIDE**: 1.39 g
- **CALCIUM**: 1160 mg
- **PHOSPHOROUS**: 680 mg
- **SODIUM**: 650 mg
- **POTASSIUM**: 100 mg
- **MAGNESIUM**: 43 mg
- **ZINC**: 4 mg
- **VITAMIN A**: 270 mcg
- **VITAMIN B1**: 34 mcg
- **VITAMIN B2**: 370 mcg
- **VITAMIN B6**: 110 mcg
- **VITAMIN B12**: 4.2 mcg
- **VITAMIN PP**: 55 mcg
- **PANTOTHENIC ACID**: 32 mcg
- **CHOLINE**: 40 mg
- **BIOTIN**: 23 mcg

**A LONG MATURING WHICH GIVES FLAVOUR AND DIGESTIBILITY**

Maturing is essential for Parmigiano-Reggiano to develop its aromas and texture. According to specification, the cheese can be called Parmigiano-Reggiano only after it has matured at least twelve months. Cheese makers and experts from the Consortium say that the cheese must mature for two Summers, in other words it must undergo two years of enzymatic transformations that change its texture and that in summer, thanks to the heat, are more intense.

Such transformations, due to the enzymes released by lactic bacteria, consist mainly in the breakdown of the protein chain of the cheese. The proteins of cheese (i.e. caseins) are broken down into many small segments, until amino acids, the fundamental bricks, are partially released. This is the reason why Parmigiano-Reggiano is more digestible than other cheeses.

**SLIVERS OF FLAVOUR AND HEALTH IN A BALANCED DIET**

Parmigiano-Reggiano is a resource we are offered by nature and by man’s work to reconcile health and taste within a balanced diet. It is not just delicious, it is also healthy and nourishing, the result of a long production tradition and of a strong connection with its territory of origin, which have made it one of the symbols of the “Made in Italy”.

The cheese is made from partially skimmed milk: this lipid component of Parmigiano-Reggiano is nutritionally precious in terms of the ready to use energy provided by its free fraction. Parmigiano-Reggiano is particularly rich in calcium, very biavailable, and is an important source of phosphorous: 50 g can provide 50% of an adult’s recommended daily intake (RDI).

Parmigiano-Reggiano is extremely rich in peptides and in free amino acids, therefore easily assimilated, deriving from a slow conversion of casein, a protein from milk. These compounds are formed during the long maturing period and determine the organoleptic characteristics of the cheese, facilitating its digestion.

Since Parmigiano-Reggiano is lactose free, its taste and energy supply can be benefited also by those who suffer from lactose intolerance.

It takes 16 litres of fine milk from the place of origin to make one kilogram of Parmigiano-Reggiano.

A nutritional charge of proteins, vitamins, phosphorous and calcium which is concentrated in the texture, throughout both the making and the long maturing period of the cheese. Natural aging makes Parmigiano-Reggiano easy to digest and develops a complexity of extraordinary aromas and tastes.

**BENEFICIAL FOR ALL AGES**

Parmigiano-Reggiano is the perfect ally for your health and your psychophysical well-being.

Rich in nourishments, it is essential for children’s growth, for teenagers’ and elderly people’s health and provides ready to use energy for those who practice sports.

Since the Eighties Parmigiano-Reggiano is believed to have a bifidogenic factor which makes it particularly suited for new born babies’ diets. In fact, its prebiotic effects, which feed probiotic bacteria, modulate intestinal flora and the intestinal flora itself, made up of a complex ecosystem partly depending on the nourishing substances introduced with the diet, plays an important role on some metabolic functions and on resistance to bacterial infections.
What are those tiny granules you feel under your teeth when eating a piece of Parmigiano-Reggiano? They are crystals of a particular amino acid, i.e. tyrosine, that, because of its molecular conformation, when it is in free and in concentrated form tends to crystallize. This amino acid is released amongst others during the protein breakdown processes carried out by enzymes. Therefore the presence of tyrosine crystals is no doubt an empirical sign - which can be verified from everyone’s experience - of a good maturing of Parmigiano-Reggiano.

**Tyrosine Crystals, Valuable Signs of a Good Maturing**

Parmigiano-Reggiano is a hard cheese, but with peculiar features which make it different and unique compared with other hard cheeses. Such features are basically due to the milking cows’ diet and are the result of precise choices made by the producers belonging to the Consortium. In fact, in the second post war period - when agriculture was undergoing profound production changes - producers decided to set some rules to preserve the traditional aspects of milk and cheese making connected with Parmigiano-Reggiano.

Since the very first Feeding Regulation for cows in 1957 it was decided to feed milking cows on local forages, conserved according to the traditional method of desiccation (i.e. haymaking), and to forbid the use of fermented forages, such as maize silages. Therefore Parmigiano-Reggiano is made using a milk that has its own microbiological balance and no recourse to additives is necessary. That is why we speak about the naturalness of Parmigiano-Reggiano. In fact, its microbiologic base, typical of the area of origin, is constituted by the lactic bacteria that are naturally present in milk and their development and activity must be favoured during dairy transformation. This is the reason why Parmigiano-Reggiano is real synthesis between nature and skill.

**It is its Naturalness that Characterizes Parmigiano-Reggiano from Other Hard Cheeses**

**THE SAFEGUARDING CONSORTIUM**

**To Preserve Typicalness**

The Consortium brings together all the dairies which make Parmigiano-Reggiano. It is officially in charge of putting the identifying marks on the cheese wheels certified by a third Control Authority, in compliance with the specification of PDO (Protected Designation of Origin). It is in charge also of making sure that the marks are used correctly and of protecting the cheese against imitations. Furthermore, the Consortium aims at spreading and promoting knowledge and consumption of Parmigiano-Reggiano and at perfecting and improving its quality in order to preserve its peculiar features.

**Parmigiano-Reggiano PDO**

**Parmigiano-Reggiano is a protected designation of origin cheese**

This means that, for its peculiarities and for its connection with its place of origin, it is guaranteed by a set of EU regulations aiming at safeguarding both consumers and cheese makers.

Parmigiano-Reggiano is a totally natural cheese, famous worldwide as the “King of cheeses” because of its making method and of its nutritional and organoleptic properties. Its making is regulated by strict production standards, registered with the EU competent bodies.

For this reason the mark Parmigiano-Reggiano can be branded exclusively on a cheese that:

- has been made and processed exclusively in the area of origin
- has been made according to old traditional artisan methods, defined by strict regulations (Product specification, European Regulation EEC 2081/92 and recognition of Commission Regulation EC 1107/96 replaced by Regulation EC 510/06), which establish precise making methods (Production Standard), a controlled diet for the milking cows (Feeding regulation for dairy cows) and rules for qualitative selection and marking of the cheese wheels (Marking regulation).
BRANDS AND MARKS

Since Parmigiano-Reggiano is a Protected Designation of Origin product (PDO), only the cheese wheels that have been made according to the Production specification can be actually called Parmigiano-Reggiano and can have the identifying marks and brands impressed on them. These marks and brands, which identify and characterize the cheese as a PDO product, are distinguished in marks of origin and marks of selection.

THE MARKS OF ORIGIN, which are impressed when the cheese is first made, are:

THE BRANDBS OF ORIGIN (IMPRESSED WITH A BRANDING BAND)
all around the lateral surface of the wheel with:
• the dotted writing PARMIGIANO-REGGIANO
• the writings DOP (PDO) and CONSORZIO TUTELA (THE SAFEGUARDING CONSORTIUM)
• the dairy’s registration number
• the month and year of production

THE CASEIN PLATE
applied on the cheese wheel with:
• the writing CFPR (Consorzio Formaggio Parmigiano-Reggiano)
• the identifying alphanumeric code of each single wheel
• the Datamatrix label for optical reading

THE MARK OF SELECTION
After a maturing period of about 12 months all the wheels produced undergo a selection (expertization).

The selection identifies three categories of cheese:

The first category: Parmigiano Reggiano, that is the cheese with a hard texture and the features complying with the specification (first grade-zero-one), suitable to undergo the long maturing to be appreciated both in direct consumption as table cheese and in gastronomic preparations as grated cheese. On the wheels the marks of origin (the dotted writing and the casein plate) are impressed and the oval mark is fire-branded.

The second category: Parmigiano Reggiano Mezzano, (medium grade), that is the cheese that has some defects of slight or medium entity in its texture and/ or in the rind, which however do not alter the typical organoleptic properties of the product. Direct consumption as table cheese is suggested. The wheels are still impressed with the oval fire-branded mark of selection “Parmigiano-Reggiano”, however, to distinguish them from the first selection ones, parallel lines are indelibly cut in the lateral surface of the wheels.

The third category: defined “reject”, that is the cheese that, having considerable defects, does not meet the “Parmigiano-Reggiano” specification requirements. These wheels are downgraded by removing the marks of origin by milling the rind (some millimetres of rind are removed). So this cheese has no reference to PDO.

A FURTHER SELECTION: THE MARKS “EXTRA” AND “EXPORT”
Upon voluntary request of the owner of a wheel that has already qualified as Parmigiano-Reggiano and that has been maturing for at least 18 months, the Consortium carries out a further expertization.

On the wheels that are “selected” the mark EXTRA or EXPORT is impressed, offering both dealers and consumers a further indication of the quality of the cheese. These marks can be reproduced also on the packaging containing the cheese.

THE MARKS ON PRE-PACKED PARMIGIANO-REGGIANO

WHEEL AND WEDGE
The wheel and wedge with the writing PARMIGIANO-REGGIANO on a black background is the selling trademark and the compulsory identification and recognition reference of pre-packed Parmigiano-Reggiano.

MEZZANO
The pre-packed portions from the medium grade “Mezzano” wheels can be distinguished by the trademark which, besides the logo with the wheel and the wedge, has also the writing “MEZZANO” on a green strip.

EXTRA and EXPORT
For the pre-packed portions of cheese from the wheels that have qualified as EXTRA or EXPORT, below the logo with the wheel and the wedge there is a gold colour strip with the writings extra or export.
THE STAMPS

THREE SEASONINGS, THREE VARIATIONS OF TASTES, AROMAS AND SMELLS
The long period of maturing imparts Parmigiano-Reggiano extraordinary features which differ according to the length of the maturing period itself. For this reason a system of coloured stamps was introduced to assist consumers in the choice of the product.

Starting from 2007, for transparency and information for consumers, three coloured stamps have been introduced to identify the different maturing periods of Parmigiano-Reggiano.

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The red stamp: for the cheese with over 18 month maturing
Rather distinct milk base, with vegetable notes such as grass, boiled vegetables and, sometimes, flowers and fruit.
Matching: ideal served in slivers in salads or diced for aperitifs, preferably paired with dry white wines and matched with fresh fruit such as pears and green apples.

The silver stamp: for the cheese with over 22 month maturing
The aromas are more intense, notes of melted butter and fresh fruit can be detected. The cheese reaches a balance of sweet and sharp, and it is perfectly soluble, friable and granular.
Matching: perfect with well structured red wines. Excellent served in "petals" in fruit salads dressed with traditional balsamic vinegar of Modena or Reggio Emilia. Ideal matched with any dried fruit, superb with plums and figs.

The gold stamp: for the cheese with over 30 month maturing (extra-strong)
This cheese, the richest in nutritional value, is drier, more friable and granular. The taste is stronger and the aromas are more complex. The notes of spices and dried fruit are predominant.
Matching: with both full-bodied, well structured red wines and white passiti or white meditation wines. Matching with honey is recommended, pairing with traditional balsamic vinegar of Modena or Reggio Emilia is perfect.

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Cutting and preserving

HOW TO CUT PARMIGIANO-REGGIANO

THE ALMOND SHAPED KNIFE
To cut Parmigiano-Reggiano you must use the peculiar tool. It is the typical knife with a short and sharp blade with the shape of an almond. So the cheese wheel is not actually cut but opened, to keep the texture and natural granulosity intact.

HOW TO OPEN THE CHEESE WHEEL
Using the tip of the almond shaped knife a line is traced dividing the wheel in half, along the diameter of both the two flat faces and continuing along the lateral surfaces. Along this line the rind is inserted with the knife penetrating here and there for a few centimeters: at the two extremities of the diameter of one of the faces, halfway down the lateral surface, two almond shaped knives are plunged in vigorously. In this way, with the knives working as wedges, the strength used allows the wheel of Parmigiano-Reggiano to be opened in two perfect halves. This procedure requires experience and attention because the wheel opens perfectly in half only if the internal structure of the cheese has been able to oppose the same resistance on both the halves. Also the following cuts, such as portioning, must be carried out according to this same method.

So, one half is then divided into two identical parts, which are then divided in two other identical parts. In this way the pieces of Parmigiano-Reggiano obtained from the wheel have the same proportions of texture and rind.

HOW TO PRESERVE PARMIGIANO-REGGIANO

Because of its structure and its low content of water, Parmigiano-Reggiano is one of the best long life cheeses. And its long life is actually the peculiar feature which has contributed to its reputation throughout the centuries.

HOW TO PRESERVE VACUUM PACKED PARMIGIANO-REGGIANO
Vacuum packed Parmigiano-Reggiano can be kept in the fridge at a temperature between 4 and 8 degrees centigrade. It is important to make sure that the packaging is sealed and intact, and that the cheese is not exposed to air. The cold chain must be maintained so that the organoleptic properties of the cheese are not altered.

HOW TO PRESERVE PARMIGIANO-REGGIANO FRESHLY CUT OR ONCE THE VACUUM PACK HAS BEEN OPENED
When you buy a piece of freshly cut Parmigiano-Reggiano or once you have opened the vacuum pack, the cheese must be kept in the fridge at a temperature between 4 and 8 degrees centigrade, taking care of replacing the original pack with appropriate containers. Parmigiano-Reggiano preserves intact its organoleptic properties if it is stored:
• at the right level of humidity (the cheese tends to dry in a ventilated fridge)
• separately from other food (the fatty part of the cheese tends to absorb the smells in the fridge)

Therefore the use of glass or plastic containers is recommended.

Another practical solution is to wrap Parmigiano-Reggiano in canvas bags for alimentary use. In this way the cheese can be stored a long time, always remembering to check from time to time that maintaining conditions are not altered. The cheese should never be frozen.
A postage stamp dedicated to Parmigiano-Reggiano

Undisputed symbol of the Italian excellence and of the national agriculture and food sector appreciated worldwide. This is the reason why Poste Italiane (the Italian Postal Service) dedicated one of the four new postage stamps of the series “Made in Italy” to Parmigiano-Reggiano. The other three stamps are dedicated to other three PDO cheeses: Gorgonzola cheese, Buffalo mozzarella from Campania and Ragusano cheese.

On 25th March 2011 the Philatelic office of Poste Italiane in Reggio Emilia (the issuing town) and some philatelic offices in Parma issued the stamps. In addition, they released a postcard and a philatelic card dedicated to Parmigiano-Reggiano and the presentation brochure with the text written by the Consortium of Parmigiano-Reggiano. Furthermore Poste Italiane dedicated a special philatelic cancellation to the stamp and the postcards.

The issuing of the stamp, that will be forever in the history of philately, is a prestigious way to promote Parmigiano-Reggiano, unanimously considered one of the most popular Italian products in the world and amongst the most representative of “Made in Italy”. The issuing of this special postage stamp is also a significant celebration of the one hundred and fiftieth anniversary of Italian unification, enhancing the uniqueness and the value of the national high quality products.

Visits to the dairies of Parmigiano-Reggiano

You have to see to know

The Consortium of Parmigiano-Reggiano offers the opportunity to make guided visits to the dairies in the province of Modena to see the cheese makers at work, repeating the antique actions of milk processing.

Visitors will be led to the discovery of a true “living myth”, from its birth, which happens only once a day, to the long and slow maturing in the maturing store rooms.

Guided visits are free and held from Monday to Friday
Visits start by 8.30 am and take about two hours
Visitors are always accompanied by a representative of the Consortium

For further information you can contact:
telephone 059.208630  fax 059.208635
e-mail: sezionemo@parmigiano-reggiano.it

For the production provinces of Bologna, Mantua, Parma and Reggio Emilia, visit the website: www.parmigiano-reggiano.it
Classical music and Parmigiano-Reggiano cheese. The matching could seem rather daring at first sight. But it is actually the strong contrast between the refinement and elegance of an “event” like a concert and the sobriety and plainness of a place like a processing room among copper vats or of a maturing store room among shelves of Parmigiano-Reggiano wheels that surprises and arouses the interest of the audience.

The fundamental elements of the project are to promote culture and to discover places rich in the typical values of our land, just like the dairies in Emilia. To move among the musical harmonies and the wheels of Parmigiano-Reggiano is like retracing through music an ideal journey, a voyage that starts in the remote grazings on the Apennines and reaches the country dairies in the lower valley, enveloped in the torrid Summer heat.

Speaking about heat: can you imagine anything better than spending an hour sitting in the coolness of a maturing store room during the torrid summer evenings, immersed in harmonies of sounds and scents?

Sometimes entering a concert hall or a theatre can feel like an insurmountable obstacle probably due to a kind of reverential awe these places generate. When classical music is brought outside of the traditional context and proposed in a new form, the inevitable barriers that usually arise between the artist and the listener tend to fall.

The project foresees a series of classical music concerts inside the dairies of the territory of origin of Parmigiano-Reggiano. Finally let’s not forget about the buffets: a journey of tastes that will lead to the discovery of many treasures which will enhance the gastronomic peculiarities of the four provinces of Parma, Reggio Emilia, Modena and Mantova. Culatello, mortadella, balsamic vinegars, erbazzone (a spinach pie), prosciutto, lambrusco and of course Parmigiano-Reggiano will be the main theme of the events.
The other PDO and PGI excellences of the territory in the province of Modena

TRADITIONAL BALSAMIC VINEGAR OF MODENA PDO
SAFEGUARDING CONSORTIUM OF TRADITIONAL BALSAMIC VINEGAR OF MODENA
Via Virgilio, 55 - Modena  tel +39 059.208604  www.balsamicotradizionale.it

PROSCIUTTO OF MODENA PDO
CONSORTIUM OF PROSCIUTTO OF MODENA
Viale Corassoni, 72 - Modena  tel +39 059.343464  www.consortioprossciuttomodena.it

LAMBRUSCO WINES OF MODENA PDO
SAFEGUARDING CONSORTIUM OF LAMBRUSCO OF MODENA
Via Virgilio, 55 - Modena  tel +39 059.208610  www.lambrusco.net
CONSORTIUM FOR THE HISTORIC MARK OF MODENENSE LAMBRUSCO
Via Virgilio, 55 - Modena  tel +39 059.208610  www.lambrusco.net

COTECCHINO AND ZAMPONE OF MODENA PGI
CONSORTIUM ZAMPONE OF MODENA AND COTECCHINO OF MODENA
c/o ASSICA Strada 4, Pal. Q8, Milanofiori Rozzano (Mi) tel. 02.8925901
assica@assica.it  romanazzi@modenaigp.it

EMILIA ROMAGNA PEAR PGI
CONSORTIUM FOR THE SAFEGUARD AND PROMOTION OF EMILIA ROMAGNA PEAR PGI
PROMOTING BODY: CENTRO SERVIZI ORTOFRUTTICOLI
Via Bologna, 534  Chiesuol del Foss (Fe) tel. 0532.904511   www.csoservizi.com

SOUR BLACK CHERRIES OF MODENA PGI
CONSORTIUM OF PRODUCERS OF SOUR BLACK CHERRIES OF MODENA
c/o Chamber of Commerce of Modena  www.amarenebruschedimodena.it

BALSAMIC VINEGAR OF MODENA PGI
CONSORTIUM BALSAMIC VINEGAR OF MODENA
Via Virgilio, 55 - Modena  tel 059.208621  www.consorziobalsamico.it
CONSORTIUM OF PRODUCERS OF BALSAMIC VINEGAR OF MODENA
Piazza Matteotti, 52 Modena  tel 059.23790521  www.consorziofiliera.it

Traditions and tastes of Modena

Tradizione e sapori di Modena (Traditions and tastes of Modena) is the collective mark of the Chamber of Commerce for those products that, although characterized by great typicality, at the moment do not benefit from protections such as PDO and PGI, and that are made according to precise product specifications, with a set of controls aiming at making sure that these specifications are strictly observed.

The use of the mark Tradizione e sapori di Modena is granted to firms according to regulations which foresee for each product observance of a precise specification defining the area of production, the chemical-physical and organoleptic features, the growing, production or harvesting methods, the preservation, packaging and labelling procedures, besides controls on the compliance of the product assigned to a body meeting the requirements of the UNI EN 45011 rules and designated by the Chamber of Commerce. Therefore the products bearing the mark “Tradizione e sapori di Modena” really are a guarantee of tradition.

On the website www.tradizionesaporimodena.it detailed charts on the products bearing the mark Tradizione e sapori di Modena can be found, together with the list of producers, dedicated events, news and wine and food itineraries.

The products are:

- AMARETTI (MACAROONS) OF MODENA
- TARTUFO (TRUFFLE) OF THE DOLO AND DRAGONE VALLEYS
- CRESCENTINA (FLATBREAD) OF MODENA ALSO KNOWN AS “TIGELLA”
- MARRONE (MARRON) OF FRIGNANO
- CHESTNUT HONEY, MIXED FLOWERS HONEY OF THE MODENENSE APENNINES AND VALLEY
- BIERRY OF THE MODENENSE APENNINES
- ARTISAN CROCCANTE (ALMOND BRITTLE) OF FRIGNANO
- NOCINO (WALNUT LIQUEUR) OF MODENA
- SALAMI OF SAN FELICE
- POTATO OF MONTSE
- SFOGLIATA (HOME MADE PUFF PASTRY WITH PARMIGIANO-REGGIANO) OF FINALE EMILIA
- GNOCCHI FRIITO (FRIED DOUGH) OF MODENA

Tradizioni e sapori di Modena (Traditions and tastes of Modena) also lists the other PDO and PGI excellences of the territory in the province of Modena.

The list includes:

- TRADITIONAL BALSAMIC VINEGAR OF MODENA PDO
- AMARETTI (MACAROONS) OF MODENA
- CRESCENTINA (FLATBREAD) OF MODENA
- TARTUFO (TRUFFLE) OF THE DOLO AND DRAGONE VALLEYS
- MARRONE (MARRON) OF FRIGNANO
- CHESTNUT HONEY, MIXED FLOWERS HONEY OF THE MODENENSE APENNINES AND VALLEY
- BILBERRY OF THE MODENENSE APENNINES
- ARTISAN CROCCANTE (ALMOND BRITTLE) OF FRIGNANO
- NOCINO (WALNUT LIQUEUR) OF MODENA
- SALAMI OF SAN FELICE
- POTATO OF MONTSE
- SFOGLIATA (HOME MADE PUFF PASTRY WITH PARMIGIANO-REGGIANO) OF FINALE EMILIA
- GNOCCHI FRIITO (FRIED DOUGH) OF MODENA

...and many more...
the territory of the province of Modena

where Parmigiano-Reggiano is made
I believe in cow milking, in raw milk and in a long maturing: Parmigiano-Reggiano is part of my DNA, I was brought up on Parmigiano-Reggiano and now I am bringing up my children on it...
I try to understand what makes this cheese so intense, how it transforms its elements, there is an evolution in its soul, in its seasoning… I reinterpret Parmigiano-Reggiano, the main ingredient of Italian cuisine… it transforms everything, it is a live ingredient to be used with great care…
Our dream is to turn a rind of Parmigiano-Reggiano into a soft air, something that evanesces when you just touch it.
(VIII Congress Lomejordelagastronomia - November 2006 - San Sebastián, the Basque Country, Spain)
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LEGEND

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From the haze of the valleys to the door of the Abbey

The lower plain of Modena among nature and millenary historical testimonies

The lands of the lower plain receive visitors heartily. The welcome is in the scent of the summer fruits, in the pink shades of the rows of blooming trees in spring. In the illuminated architectures of the large Renaissance squares and of the elegant country residences. In the muffled embrace of the fog, the mist that during the cold season raises from the water of the lower valleys and mantles the outlines with a dreamlike quality. The fog that lifts to reveal the warm and beating hearts of antique villages, where it is still possible to read about the gestures of kings, saints and prophets on the churches’ portals. Where the geometry of the country roads neatly intertwines into a green mosaic of fields and ancient hedges. It is nice to lose yourself in these places to discover a new taste, a new shade, unusual routes.

The town of Campogalliano

The Scales Museum (il Museo della Bilancia), unique in Italy, is directly linked with the productions, posters and original prints illustrating panels, photographic reproductions, documentary heritage consisting of posters, catalogues, original prints and photographic reproductions of period materials. The “history of precision” in man’s history is told through photographic reproductions of period materials. The Scales Museum, Via Garibaldi 34/a, Campogalliano INFORMATION

The lower plain

Campogalliano
Carpi
Concordia sulla Secchia
Nonantola
Navi
San Prosperino
San Prospera sulla Secchia
Soliera

The natural park of the river Secchia

The detention basins were built in the eighties to keep the floods of the river Secchia under control. Within a wide area of ecological rebalancing an oriented natural reserve of 200 hectares was created. The reserve includes water areas and islets, agricultural territories and sand and gravel caves, besides a stretch of the river which is several kilometers long. There are numerous routes that can be covered on foot or by bicycle and that allow to observe the richness of this protected area in all its different aspects connected with the changing of the seasons and with the relationship between man and nature, discovering the secrets held by the river and the detention basins. The reserve is a small paradise for many animal species, especially birds, and plants: in this context there are also the Curiel lakes of Campogalliano. The lakes, immersed in the green, are originated by large gravel caves filled with spring water. Several sports can be practiced there, including rowing and horse riding.

The town of Carpi

The Museums of Palazzo Pio

Thanks to a major renovation process, the Pio Palace today houses important museums dedicated to arts, history and learning. On the main floor the collections of the Palace Museum can be found. They are organized following a route that enhances the fifteenth-sixteenth century rooms in harmony with the pieces exhibited: valuable works of the Renaissance age, the xylographic heritage including the Seven Prints by Ugo from Carpi (the first to practice xylography using three blocks of wood) and the Picture-gallery with all its paintings and drawings from the sixteenth to the twenty-first century. The City Museum, instead, houses the artistic and handicrafts works of the old civic museum, founded in 1898, which besides works of art, collected any form of expression of man’s activity and intelligence through the centuries in Carpi. The Children’s Castle is a large space dedicated to the younger visitors. It houses the toy library, the library of the Magic Hawk and the Light Theatre: the Children’s Castle offers a rich plan of activities for children aged 0-16 years for them to discover and play. The Museum Monument to Political and Racial Deportees is dedicated to the memory of Holocaust victims. It houses an exhibition of great emotional impact featuring also works by great artists such as Picasso, Liéger and Guttuso to commemorate the victims of Deportation: together with the Concentration Camp of Fossoli, it is of great importance to preserve and recover the historical memory.

INFORMATION
Modena > Carpi
Palazzo dei Pio, Piazza dei Martiri, 68 - Carpi
tel. 059.649955 www.carpidiem.it

Piazza Martiri

In the heart of Carpi, the large Piazza dei Martiri fully represents the ideal Renaissance environmental planning: with its 15,000sqm it is one of the largest squares in Italy. On its eastern side its harmonious structure is dominated by the Pio Palace, a medieval castle whose testimonies go back to the year one thousand, which reached its splendour between the fifteenth and the sixteenth century, when the humanist Prince Alberto III Pio made it into one of the most sumptuous royal residences of Po valley Renaissance: the façade, restored as in the Roman designs by Baldassarre Peruzzi, a student of Raphael, is defined by the suggestive towers and fortresses one after the other. Opposite the Palace there are the fifty-two arches of the Portico Lungo (the long arcade), of late medieval origin, and the Portico del Grano (the corn arcade), which dates back to the sixteenth century and was the “Gabella del Grano”, where the corn toll used to be paid. The two long sides of the square lead prospectively to the solemn baroque façade of the Cathedral dedicated to Our Lady of Assumption.

The area of the lakes is ideal also to go for walks or rest peacefully surrounded by nature.

INFORMATION
Modena > Campogalliano
Management consortium of “Parco Fluviale del Secchia”
tel. 0522.627902 www.parcosecchia.it
“La Francesa” Oasis

The twenty hectares encompassed within the Oasis represent a considerable heritage of biodiversity: the environment is constituted by woods, hedges and several humid areas where a rich variety of animals and plants can be found. In particular avifauna finds here its privileged refuge and, thanks to the observation shed hidden in the green, it is possible to study its life and liveliness. Among the activities offered by the Oasis there is also the sensory route for visitors to smell the flowers or the leaves, touch the barks, the herbs, the soil and other natural elements, perceive the aromas of wild fruits and the essences of spontaneous herbs, concentrate on the birds’ singing, observe and contemplate shapes and colours of the natural environment, interpret sound and feel emotions which could not be experienced otherwise.

The town of Concordia sulla Secchia

The antique floating mills in Concordia

In Concordia there is the nice “Passeggiata dei mulini”, a mills walk that runs along the riverbank between the bridge Ponte sulla Secchia and the steps of Largo La Couronne. Around the middle of the Sixteenth century in this stretch of the river there were eleven floating mills, built on request of the Pico family Lords of Mirandola, who earned considerable profit from the milling activity. These mills were typical of long rivers (as in The mill of the Po, the famous novel by Riccardo Bacchelli). They had big flat-bottomed rafts which, anchored against the current, exploited the force of water to make grinds or other productive mechanisms work.

The structures of the mills were usually made of oak wood, an essence with good resistance to humidity, and were periodically waterproofed with tar. Each mill could actually be formed also by more rafts. The torrential regime of the river Secchia required the building of locks along its course to better exploit the flow of water: this generated discord among the owners of the mills, the farmers and the boatmen that used the waters to irrigate and navigate and saw the flow of the river decrease, since it was deviated to favour the activity of the mills.

Along the mills walk there are signs with further information on this very interesting aspect of life in the past, while in the Town Hall it is still possible to see a scale model of the mill anchored in the ancient Port of Concordia.

The naturalistic “Valdisole” Oasis

The agricultural landscape surrounding Concordia is enriched by the presence of a naturalistic area of twenty five hectares where man has helped nature to re-establish its balance. Valdisole Oasis derives from the recovery of some lands once sites of extractive activities and whose hollows were naturally filled with the water of the aquifers beneath: lakes, canals, ponds and marshy areas form a place in the nature where different protected species of birds nest, such as the rare ferruginous duck, a species threatened with extinction that has found in the oasis its ideal habitat. The humid environments were typical of this area even before they were used for mining activities: in fact in the area there used to be several “macereti”, retting grounds where the stalks of hemp were left to macerate in water so they could then be easily separated from their bark.

Hemp cultivation was rather widespread in the Emilian territory before the introduction of synthetic fibres and the fibre that was obtained from processing the stalks was resistant and versatile. Less precious than linen and cotton because of its roughness, hemp was used to make cloths, ropes, strings, sacks and paper.
The town of Nonantola

Saint Sylvester Abbey

The Benedictine Abbey of Nonantola is a unique example of Romanesque architecture for its beauty and solemnity. It was founded in 752 by Abbot Anselm upon request of the Lombard king Aistulf and rebuilt in the eleventh century after an earthquake. Its brick mass, solid, imposing and stern is enriched with important decorative elements such as the portal with its sculptures, ascribed to followers of Wiligelmo or to the master himself, and the lions supporting the prothyrum. Among the decorative elements in the inside, the crypt is particularly suggestive: that is where the relics of Abbot Anselm are kept within the sixty-four small columns decorated with ancient capitals that create delicate light effects. The Abbey once housed also a Benedictine monastery and, in particular around the year one thousand, it was very important internationally: in fact it managed vast estates in the north and in the centre of Italy. In the museum and in the archives of the Abbey significant historical testimonies connected with the history of the Abbey can be found, besides the valuable paintings from the Emilian school, like a “Saint Charles Borromeo” by Ludovico Carracci, the religious ornaments and the reliquaries which constitute the Abbey’s treasure, there are also six thousand extremely valuable parchments. The most famous diplomas are the ones of Charles the Great and of Frederick I Barbarossa, in addition to the documents of many Emperors and Popes and the chartae of Matilda of Canossa and of her ancestors. Moreover here is where the charta of Gottescalco is kept, the document with which in 1058, against the will of preserving their culture and identity. Nowadays collective landed property is still periodically distributed among the parties entitled (the descendants of the ancient families connected with the lands), in compliance with antiques rules which have remained almost unchanged. Within the territory of Partecipanza there is the ecological re-balancing park of Torrazzuolo, about seventy hectares which include a humid area, reafforestations and meadows. Numerous species of water birds live in the humid area, such as wild ducks, purple herons, grey herons, grebes, kingfishers and many others. The remaining woodland was obtained by replanting autochthonous tree species in the area where there once was the historic Woods of Partecipanza: English oaks, maples, ash trees, poplars and other plants which have been bedded since 1985 form the most extensive woodland in all the plain around Modena.

INFORMATION
Modena > Nonantola
The Abbey is open for visits from 7.00 to 21.00
The Benedictine Nonantolan and Diocesan Museum of Sacred Art
Tuesday-Saturday 9.00 - 12.30 15.00 - 18.30  Sunday 15.00 - 18.00
www.abbazia-nonantola.net
www.comune.nonantola.mo.it
tel. 059.549025

The Oasis of Torrazzuolo and the Partecipanza agraria

Partecipanza is an ancient and particular form of collective ownership of agricultural land: rich in historical and social implications, it is based on a form of solidarity which connects certain social groups with a precise territory, grounded on the spirit and on the will of preserving their culture and identity. Nowadays collective landed property is still periodically distributed among the parties entitled (the descendants of the ancient families connected with the lands), in compliance with antiques rules which have remained almost unchanged. Within the territory of Partecipanza there is the ecological re-balancing park of Torrazzuolo, about seventy hectares which include a humid area, reafforestations and meadows. Numerous species of water birds live in the humid area, such as wild ducks, purple herons, grey herons, grebes, kingfishers and many others. The remaining woodland was obtained by replanting autochthonous tree species in the area where there once was the historic Woods of Partecipanza: English oaks, maples, ash trees, poplars and other plants which have been bedded since 1985 form the most extensive woodland in all the plain around Modena.

INFORMATION
Modena > Nonantola > loc. Ponte Sant’Anselmo
Nonantola Town Hall, Environment Office tel. 059.549020
LIPU - Italian League for Bird Protection, Modena section via Sghedoni 24, tel. 059.222161
www.comune.modena.it/associazioni/lipu
The town of Novi

The Choir of the Rice Weeders (il Coro delle Mondine)

The rice weeder women were employed in the seasonal job of weeding and transplanting rice in the valleys beyond the river Po. These women were young women who left their houses and stayed together in barns, sacrificing themselves to confront the needs of their families who were waiting for them at home. They used to work eight hours a day bent over in the burning sun, their legs in the water and their hands muddy, surrounded by insects. To beguile the pain, the exertion and homesickness the rice weeder women used to sing: the paddy fields resounded with the songs of the women, which were useful to keep the work pace but mainly to relieve the pain of such hard work.

The weeding season lasted forty days: the young women left their houses and stayed together in barns, sacrificing themselves to confront the needs of their families who were waiting for them at home. They used to work eight hours a day bent over in the burning sun, their legs in the water and their hands muddy, surrounded by insects. To beguile the pain, the exertion and homesickness the rice weeder women used to sing: the paddy fields resounded with the songs of the women, which were useful to keep the work pace but mainly to relieve the pain of such hard work.

These songs were real life lessons that helped to spread the awareness of the feminine conditions and of the social problems of workers. Rice weeding lasted until the sixties when agriculture underwent an industrialization process and chemical weed killers replaced the hands of women, but the cultural heritage of the epic of the paddy fields, an important human and social experience, was not lost. The Choir of the Rice Weeder of Novi was born in the middle of the seventies: it was originally formed by a group of friends who shared the experience of working in the rice paddies, then also their daughters and nieces joined in. In thirty years the Choir has held concerts all around the world and has contributed to music projects going from rock to electronic music. Furthermore it was the protagonist of a documentary film and it also sang for the President of the Italian Republic. Today with their website “Mondine 2.0 - from mother to daughter” the history of the rice weeder women becomes a multimedia and interactive reality projected in the future.

INFORMATION
www.mondinedennovi.it
Lyrics, photographs, history and tours dates

Hedges and rows of ancient trees (piantate)

The system of Coccapana, Canalazzo and Resega hedges is a protected area where non invasive agriculture has allowed the development of the ecosystem typical of the environment of the Po valley in the sixteenth-seventeenth century. These spontaneous hedges extend for over 6 km and are what is left of the woods that until about the sixteenth century stretched between Novi and Rolo: they are important because within the area they enclose species of plants which are more and more rare in the region around Modena can be found, such as the dog rose, the elderberry, the black poplar and the white willow.

Another important testimony of the valley’s agricultural landscape in the sixteenth-seventeenth centuries was “la piantata”: elm trees, maples or poplars were arranged in rows and used as supports for the vines. Several were the advantages of this “marriage of plants”;

besides the advantage of developing different cultivations at the same time, piantato regulated the humidity in the soil and guaranteed the vines the best growing conditions, and it also provided green leaves to feed the cattle.

It is said that piantato is no longer widespread due to a parasite that infected the elm trees, but actually it was replaced by modern vineyards with poles supports to favour the use of mechanical techniques.

INFORMATION
Modena > Carpi > Novi di Modena
BiciGuida n. 3 (a guide with cycling routes), the Province of Modena, itinerary number 30, The countryside around Novi

The town of San Possidonio

Fer pcaria (pig slaughtering feast)

Pcaria was the time when the pig was slaughtered: every house in the country had its own “chiuso”, the space in the stable where the pig was raised and fattened up, since in the past swine were an essential resource in country life. The substantial meat of the pig helped to get through the harshest winters because it provided the energy necessary for the work in the fields and could be used for many and versatile preparations which made it possible to preserve the meat also for long periods. Pcaria took place in winter: December or January were the best months for this very significant moment in peasant life and economy.

It was a real feast, the celebration of a particularly heartfelt custom, and all the inhabitants of the house were involved in the preparation of the supplies of different sausages for all the year: sausages, bacon, cured neck of pork (coppa), large boiled pork sausages (cotechino) and trotters stuffed with seasoned mincemeat (zampone)... Of course hams were the most valuable part and there were always steamy cauldrons of crackling, small bits of meat fried lightly in boiling lard then accurately drained, used to make a pie and eaten like tasty titbits.

Small and succulent: the apple campanina

Once upon a time, in the lower lands around Modena and Mantua, there was a small apple with a green thin skin, whose colour turned red if the apple was exposed to the sunlight. This small apple with an aromatic and fragrant flesh was picked between September and October: it was considered a winter apple because it could stand harsh weather and it could be stored for very long periods without alteration. Quite the opposite, the cold of the typical winters of the lower plain imparted further aroma and an unmistakable taste to the apple.

However in the postwar period cultivation of this small delicious fruit was almost completely abandoned: the market demanded sweeter, bigger and more beautiful apples, in other words, apples that were more favourable from an economic point of view.

Today the many virtues of this ancient fruit are being rediscovered: its antioxidant properties are four times higher than the other apples and its cultivation requires limited use of pesticides, because of the apple’s high resistance to parasites. Therefore cultivation of “campanina” is winning back its deserved space in the farmlands of the Lower plain.

INFORMATION www.melacampanina.com

INFORMATION
www.mondinedennovi.it
Lyrics, photographs, history and tours dates

INFORMATION
www.melacampanina.com
The ecosystem of the former caves

The area of the former kilns of Budrighello used to be dedicated to the extraction of building materials, because of the thick layer of clay deposited by the waters of the river Secchia in the course of time.

The activity was seasonal. In spring and in summer first quality bricks were made, in addition to roof tiles and floor tiles: the work was hard and wearing and it was mainly carried out manually.

In 1974 the kiln ended its production and with time the caves progressively filled with aquifer water, giving life to a rich ecosystem where flora and fauna prevailed, favouring the development of a rich and well balanced aquatic ecosystem.

This is where an area of ecological redevelopment of 9 hectares was founded, it is composed of three lakes, a large park of autochthonous species and 6km of paths: while walking or cycling among the beds of reeds and the robust branches of willow trees, poplars and elms it is possible to watch wild ducks, coots, moorhens, egrets, grey herons, grebes, pond turtles, warblers… all looking for a quiet refuge.

This is an oasis where it is possible to rest immersed in the green, not only for the fauna that lives here, but for all lovers of nature.

The town of San Prospero sulla Secchia

The bicycle is the ideal means to go exploring the most beautiful and characteristic antique buildings of the Lower plain around Modena, rediscovering their relationship with the environment and the important testimonies of the past centuries. In the countryside enclosed within San Prospero, San Pietro in Elda and Stagga the different types of buildings that have characterized these settlements are well represented.

The traditional country villa was the residence far from the village or from the city that also met the needs of agricultural activity, like “la Torriana”, a particular building of the sixteenth century. The “casini delle delizie” instead, were the exclusive residences dedicated mainly to leisure, where parties, banquets and hunting were held: they became popular in the area around Modena particularly from the sixteenth century.

Casino Barbieri and the eighteenth century Casino Zanfroggni are architectural examples. The “casa α corte” (the house with a courtyard) instead, was a big farm and it included several houses and buildings, such as stables, barns, granaries, pigsties, ovens, cellars and various sheds. These buildings could be attached (closed courtyard) or detached (open courtyard).

Corte Bocchi di Staggia (first half of the fifteenth century) is among the most antique examples of a closed yard; other interesting complexes are the eighteenth century Corte Verdeta and the nineteenth century Corte Tusini. The “torre a colombaia” was a slender multi-floor building on top of which there were pigeonries. Pigeons were bred to be eaten but also trained to deliver messages.

The better preserved example belongs to Casa Tusini in via Olmo, while the most antique dates back to the fourteenth century and is attached to Casino Torre.

Don’t let the peasant know...

The territory of Saint Prospero and its fractions is the core of the area where the pear of Modena is produced: in fact this is where this cultivation has found a particularly favourable adaptation in terms of weather conditions and soil characteristics, thanks to which a product with such inimitable features can be obtained.

In fact the favourable adaptation of the cultivars to the environment translates into the unique organoleptic features of these fruits, protected by a product specification. Such features are the result of moderately loose loams, of quantitatively limited production, of temperature ranges which are already significant in the third decade of August; it is the territory that enhances the features of the fruit.

Abbot Fetèl, Kaiser, Conference, William, Comice, Santa María: the perfect matching is always Parmigiano-Reggiano cheese.

The historical villas in San Prospero

It is the architectural structure that most characterizes the fabric of Soliera. It was built upon request of the ducal family of Este around the thirteenth century for defensive reasons. Following works changed its original features, which remain imposing and majestic: of the original building two towers of the fifteenth century and the coats of arms of the Campori family on the entrance vault remain. In the centuries the castle was transformed from a bare fortress into a luxury residence, it was enlarged and further fortified in the fifteenth and sixteenth centuries by different lords who lived there; because of its proximity to

Campori Castle

The bike is the ideal means to go exploring the most beautiful and characteristic antique buildings of the Lower plain around Modena, rediscovering their relationship with the environment and the important testimonies of the past centuries. In the countryside enclosed within San Prospero, San Pietro in Elda and Stagga the different types of buildings that have characterized these settlements are well represented.

The traditional country villa was the residence far from the village or from the city that also met the needs of agricultural activity, like “la Torriana”, a particular building of the sixteenth century. The “casini delle delizie” instead, were the exclusive residences dedicated mainly to leisure, where parties, banquets and hunting were held: they became popular in the area around Modena particularly from the sixteenth century.

Casino Barbieri and the eighteenth century Casino Zanfroggni are architectural examples. The “casa α corte” (the house with a courtyard) instead, was a big farm and it included several houses and buildings, such as stables, barns, granaries, pigsties, ovens, cellars and various sheds. These buildings could be attached (closed courtyard) or detached (open courtyard). Corte Bocchi di Staggia (first half of the fifteenth century) is among the most antique examples of a closed yard; other interesting complexes are the eighteenth century Corte Verdeta and the nineteenth century Corte Tusini. The “torre a colombaia” was a slender multi-floor building on top of which there were pigeonries. Pigeons were bred to be eaten but also trained to deliver messages.

The better preserved example belongs to Casa Tusini in via Olmo, while the most antique dates back to the fourteenth century and is attached to Casino Torre.

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Modena to the south and to Carpi to the north-west, it was a desirable target for both the Este family and the Pio, lords of Carpi: in fact it was disputed by the two families for a long time. In 1635 Soliera became a marquise and was granted to Pietro Campori, member of a noble family originally from the region of Garfagnana; from that moment the castle became the residence of the marquises Campori.

Today the castle belongs to the Local Administration and houses the library “Biblioteca Campori di Soliera”.

**INFORMATION**

Modena > Soliera
www.comune.soliera.mo.it

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**Soliera by bicycle**

The landscape of the plain offers the possibility to travel along the minor road network and away from the main arteries of traffic, enjoying the typical views of the cultivated lands, a mosaic of fields and orchards.

Some routes are equipped and destined to pedestrians and bicycles, like the stretch of the Nature Route along the river Secchia (a continuation of the route leading to Sassuolo across the plain) that follows the riverbank to the east of the small town. In the surroundings it is possible to cycle also along other indicated itineraries that stretch through the territory of Soliera: the Lama route, in the north-west part of the territory, that stretches from the hamlet of Limidi as far as the water lifting plant “Pratazzola”.

The itinerary offers two possible routes: a shorter one, which is about 10 Km, and a longer one, which is about 19 Km and uses mainly country roads and stretches of unpaved roads (i.e. vie Nasi Interno, Viazza, Papotti).

While the Secchia itinerary runs in the eastern area of the territory as far as the boundary with Modena to the south (via Morello Confini and Passo dell’Uccellino) and near the boundary with Carpi to the north (via Grillenzona and via Foschiera). Also this itinerary has two routes: one of 11 Km and the longer one of 16 Km, with the opportunity to use the lane on the Secchia riverbank as an alternative to the roads (via Serrasina and via Canale).

**INFORMATION**

Modena > Soliera
Modena by bicycle, biciguida n. 3
published by the Province of Modena
events & happenings

typical tastes, music, street markets, carnivals, theatre, traditions and celebrations…

**Spring**
Concordia, 25th April, Concordia in flower: the Feast of Flowers and Freedom
Nonantola, end of April, Nonantola Film Festival
Carpì, May, Balsamic Carpi, International Festival of Different Abilities, the Patron Saint’s Feast day
Soliera, mid May, Popularissima della Balorda (a cycling fun race where participants use any sort of bicycles and wear masks and costumes)
Novi, 13th June, the feast of Saint Anthony, the Patron Saint

**Summer**
Soliera, June, Artivive Festival (a Live Arts festival)
Novi, the second Sunday in July, the July Fair
Campogalliano, the last Sunday in July, the July Fair
San Possidonio, the last week in August, the August Fair and the Feast of the Crucifix

**Autumn**
Campogalliano, September/October, I Giorni della Bilancia
Concordia, the end of September, Street artists National Gathering
Nonantola, the end of September, Sóghi, saba e savor
(Ca feast dedicated to the typical tastes and cultural traditions of Nonantola)
Carpì, October, the Marathon of Italy
Novi, the second Sunday in October, the October Fair
Soliera, mid October, Scent of Cooked Must
(a feast dedicated to wine and food traditions, particularly to cooked must and balsamic vinegar)
Carpì, October, Tipici e Festival del Racconto (a festival dedicated to fiction)
San Prospero, the end of November, Viva San Prospero (a feast dedicated to typical tastes)
Nonantola, mid November, Scent of Chocolate

**Winter**
Carpì, December, Christmas in Carpi
San Possidonio, December, the Live Crib

The restaurants affiliated to “Modena a Tavola”

**Campogalliano**
LAGHI di Campogalliano - closed in winter
Monday Tuesday Wednesday in Summer Wednesday
Via Albone 27, Campogalliano tel. 059.526988
ristlaghi@iol.it

**Carpì**
L’INCONTRO - closed on Sunday and on Monday at lunchtime
Via delle Magliaie 2/4, Carpi, tel. 059.693136
www.lincontroristorante.it ristorantelincontro@libero.it

**Finale Emilia**
OSTERIA LA FEFA - closed on Tuesday
Via Trento Trieste 9/c, Finale Emilia, tel. 0535.780202
www.osterialafefa.it info@osterialafefa.it

**Nonantola**
GREEN VILLAGE - closed on Sunday evenings and on Monday
Via Maestra 4, Bagazzano (Nonantola), tel. 059.549388
www.greenvillagerist.it greenvillagerist@libero.it

**Trattoria del CAMPAZZO** - closed on Tuesday
Via Farini 82, Campazzo (Nonantola), tel. 059.547552
www.trattoriadelcampazzo.it ceolo2@tin.it

**Soliera**
OSTERIA BOHEMIA - closed on Sunday and Monday evenings
Via Canale 497, Sozzigalli di Soliera, tel. 059.563041
www.osteriabohemia.it info@osteriabohemia.it

information & tourists reception

IAT “Terre d’Argine” of the Union of the towns of Carpi, Campogalliano, Novi di Modena, Soliera
Via Berengario 2, Carpi tel. 059.649255, iat@carpidiem.it

Concordia sulla Secchia: Piazza Repubblica 19, tel. 0535 412911, info@comune.concordia.mo.it

San Possidonio: Piazza Andreoli 1, tel. 0535.417911, comune.sanpossidonio.mo.it

San Prospero sulla Secchia: Via Pace 2, tel. 059.711, urp@comune.sanprospero.mo.it

Nonantola: Tourist office, Via Marconi 11, tel. 059.896 555, pit@comune.nonantola.mo.it
1017

Punto Latte

The dairy was founded during the eighties; in 2000 it underwent a restructuring in compliance with CE regulation and a new storehouse for 5,000 cheese wheels, with wooden roofing and a salting immersion plant entirely in steel, was added.

Via per Novi, 46 - San Giovanni
41033 Concordia sulla Secchia (Mo)
tel. and fax 0535.40321

open every day 8.30 - 12.30 15.30 - 19.30
closed Sunday and Monday morning

products on sale besides Parmigiano-Reggiano
pork and beef from our herds, local cured meats, selection of typical products

puntolatte@alice.it
geographic coordinates
44° 53’ 53,2'' N 10° 57’ 51,1'' E

Cattle conferring milk (n°) 3
Annual prod. of cheese wheels (n°) 2.150
Cauldrons in the processing room (n°) 10
Active since 2003

Azienda Agricola Serafini Giovanni e Duilio

Via Pioppi, 26 - Campazzo 41015 Nonantola (Mo)
tel. and fax 059.549372

open every day 8 - 12 13.30 - 19
closed Sunday

products on sale besides Parmigiano-Reggiano
various cheeses, ricotta cheese, wine, balsamic vinegar, flour, pasta, jams, cured meats

other retail outlets
Via 2 Giugno, 7/A - 41015 Nonantola (Mo)
on Tuesday morning at the market in Crevalcore (Bo)

serafini@yahoo.it
geographic coordinates
44° 53’ 8,9’’ N 10° 59’ 26,3’’ E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 1.300
Cauldrons in the processing room (n°) 3
Active since 1979


1019

Casificio Sociale La Cappelletta

Via Matteotti, 80 - 41039 San Possidonio (Mo)
tel. and fax 0535.39084

open Saturday only 8.30 - 12.30 16.30 - 19.30

products on sale besides Parmigiano-Reggiano
butter

caseificiolacappelle@libero.it
geographic coordinates
44° 53’ 8,9’’ N 10° 59’ 26,3’’ E

Cattle conferring milk (n°) 33
Annual prod. of cheese wheels (n°) 27.930
Cauldrons in the processing room (n°) 40
Active since 1929

Latteria di Campogalliano

The dairy was founded as “Casificio di via Reggio”. In 1972 it underwent a radical transformation: the old structure facing via Martino was abandoned, while new structures were built further in. Since then, a series of modernizations took place which increased the productive capacity from the 10 cauldrons of 1972 to the 45 cauldrons of the present day, making it possible to process up to 50 t of milk per day.

Via Reggio, 1 - 41011 Campogalliano (Mo)
tel. and fax 059.526517

open every day 8 - 12 16 - 20
closed public holidays

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, caciotta, pecorino, yoghurt, melted cheeses, panna cotta

geographic coordinates
44° 41’ 52” N 10° 49’ 7” E

Cattle conferring milk (n°) 30
Annual prod. of cheese wheels (n°) 25.000
Cauldrons in the processing room (n°) 41
Active since 1967
2515

**Società agricola Verdeta**

Via Verdetta, 14 - 41030 San Prospero (Mo)
tel. 059.908006  fax 059.908032
open every day 8 - 12.30  15.30 - 19.30
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano
ricotta cheese, butter, cured meats, rice, honey, wine

verdetami@libero.it

gerographic coordinates
44° 46’ 52” N  11° 2’ 47” E

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<td>1.200</td>
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<tr>
<td>Cauldrons in the processing room (n°)</td>
<td>6</td>
</tr>
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<td>Active since</td>
<td>1940</td>
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2608

**Caseificio Oratorio San Giorgio**

Via delle Nazioni Unite, 16 int. 1 - 41012 Carpi (Mo)
tel. 059.664029  fax 059.668133
open from Monday to Saturday 7.30 - 19.30  Sunday 8 - 13
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano
mezzano (medium grade Parmigiano-Reggiano), ricotta cheese, caciotta,
golosetto (four cheese spread), yoghurt, panna cotta, mascarpone, tosone (a by-product of Parmigiano-Reggiano), butter, fresh pasta, various cured meats

other retail outlets
Galleria Alimentare Porta Modena
Piazzale Ramazzini, 50 - 41012 Carpi (Mo)
Monday 7 - 13 from Tuesday to Saturday 7 - 13 16.30 - 19.30

caseificioorsan@libero.it
www.casificioorsan.it
the dairy sells also abroad

gerographic coordinates
44° 45’ 55” N  10° 50’ 54” E

<table>
<thead>
<tr>
<th>Cattle conferring milk (n°)</th>
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<td>5.000</td>
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<td>9</td>
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<tr>
<td>Active since</td>
<td>1933</td>
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</table>

2577

**Caseificio Sociale San Paolo**

Via per Vallalta, 2 - 41033 Concordia sulla Secchia (Mo)
tel. 0535.40534  fax 0535.412245
open every day 9 - 12.30 16 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano
ricotta cheese, tosello (a by-product of Parmigiano-Reggiano), caciotta, panna cotta, various other products

caseficiosansanpaolo@virgilio.it

gerographic coordinates
44° 55’ 31,2” N  10° 59’ 56,1” E

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<td>11.000</td>
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<td>Cauldrons in the processing room (n°)</td>
<td>18</td>
</tr>
<tr>
<td>Active since</td>
<td>1940</td>
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</tbody>
</table>

2666

**Caseificio Morello di Mezzo**

Via Morello di Mezzo, 679 - 41019 Soliera (Mo)
tel. and fax  059.567591
open working days 8 - 13 15 - 19.30
public holidays 9 - 11
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese

Campanagio@libero.it
the dairy sells also abroad

gerographic coordinates
44° 43’ 15,1” N  10° 55’ 57,4” E

<table>
<thead>
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<th>Cattle conferring milk (n°)</th>
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<td>5.000</td>
</tr>
<tr>
<td>Cauldrons in the processing room (n°)</td>
<td>10</td>
</tr>
<tr>
<td>Active since</td>
<td>1973</td>
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Cascificio Razionale Novese

Via Provinciale Mantova, 73 - 41016 Novi di Modena (Mo)
tel. 059.670094   fax 059.6788154

open every day 8.30 - 12.30   15.30 - 19
closed Sunday

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, yoghurt, mozzarella, caciotta, pecorino,
goat’s milk cheeses, balsamic vinegar, lambrusco wine, honey

caseificio novese@libero.it

geographic coordinates
44° 54’ 36” N    10° 54’ 39” E

Cattle conferring milk (n°) 51
Annual prod. of cheese wheels (n°) 50.600
Cauldrons in the processing room (n°) 64
Active since 1953
Valerio Massimo Manfredi
Castelfranco Emilia

An archaeologist and a writer. He has taught in several universities in Italy and abroad, such as the Bocconi University in Milan and the Paris-Sorbonne University. He currently teaches "History of the territory and of the ancient city" at the Faculty of Preservation of the Cultural Heritage, Bologna University, in Ravenna. He has published numerous articles, essays and historical novels translated all over the world, he has also written stories and screenplays for the cinema and television and hosted television programmes. Films for the cinema and television were made out of some of his books.

In 2003 he was awarded the prize Coltellino d’Oro by the Consortium of Parmigiano-Reggiano cheese.

I am very attached to Parmigiano-Reggiano, not only because it is a product of my land...
My grandfather had a cattle shed, he was the President of a dairy in Piumazzo that made Parmigiano-Reggiano.
I still remember when my brother Fabrizio and I used to take the milk to the dairy using a cart that my father had built and that was pulled by a beautiful Alsatian that all the children in the neighborhood envied us”

(as stated during the 32nd Feast of Modenese Dairies on 24th June 2003)

The Upper Plain
Castelfranco Emilia
Castelnuovo Rangone
Castelvetro
Formigine
Maranello
Modena
Sassuolo
Spilamberto
Vignola

among the via Aemilia and the hills
the arts, the tastes and the talent
in a land that has always been generous
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Through the via Aemilia And the hills

The arts, the tastes and the talent in a land that has always been generous

The town of Castelfranco Emilia

Saint Mary of the Assumption Church

It is the oldest church in Castelfranco. It was built around the thirteenth century and then restored through the centuries. The building, which in 1704 had only one nave, underwent several extensions and in the end of the nineteenth century three naves were built and a porch facing the via Aemilia was removed.

Above the high altar there is the beautiful “Assumption of Mary”, painted in 1627 by the celebrated Guido Reni. The painting is famous and emblematic of Guido Reni’s art: the representation of the Assumption recalls an inspired and ancestral sacredness and it is so beautiful that in 1797 Napoleon tried to take the painting to France. The people from Castelfranco, who were aware of his plans, replaced the original with a copy, thus foiling the theft of the valuable painting. The statues on both sides of the high altar representing Abraham and David were created by the sculptor from Bologna Filippo Scandellari, active during the eighteenth century.

Among the masterpieces contained in the church there are paintings by Bolognese masters like “Saint Barbara” by Giuseppe Varotti, “the Guardian Angel” by Francesco Gessi, a student of Reni and “Mary and the saints” by Prospero Fontana.

The building, which in 1704 had only one nave, underwent several extensions and in the end of the nineteenth century three naves were built and a porch facing the via Aemilia was removed.

The plain raising gently from the via Aemilia to the first hills has a fascinating story to tell, where the different shades that make this land so unique mingle. The story of the millenary Romanesque traces and of the aristocratic courts of the Este and of the Pico families, whose artistic heritage is an evidence of authentic greatness. The story of the rivers furrowing the plain, keepers of precious ecosystems. But also the story of the creative talent of passionate people, of antique traditions that give life to unique gastronomic excellences.

A journey through art, tastes, culture and nature in the upper Modena plain.

Villa Sorra

The estate Villa Sorra extends for over forty hectares and includes the park, the historical garden and the eighteenth century villa, which is a significant example of Emilian late Baroque. The garden, restored in the first half of the nineteenth century, is one of the most beautiful “romantic” gardens in the Emilian territory. Besides being a refuge for plant species of great interest, it is really spectacular with its fake ruins, refined waterworks and other particular elements which expressed the taste of the nobility of the time for the romantic atmosphere according to the fashion of the English garden: artificial grottos, a false fisherman’s hut and even the humble room of a hermit which hides inside a refined tea room. While the park offers wide lawns and elegant rows of poplars that harmoniously frame the villa: today, just like in the eighteenth century, these green areas are ideal for a rest or for activities in the open air, what a few centuries ago used to be called “the necessary comforts for a holiday”.

The guided tours to discover the secrets of this magic place and the rich programme of Sunday initiatives that animate the park of the villa in summer must be mentioned. Finally, there is a cycle/pedestrian route connecting Castelfranco with Villa Sorra passing through Panzano.
The town of Castelnuovo Rangone

The Terramare of Montale

During the Bronze Age, when Akhenaton and Tutankhamen reigned over Egypt and Mycenaean ships sailed the Mediterranean sea, Europe was inhabited by communities that, though they didn't know writing, developed an advanced socioeconomic system: among these, the Terramare civilization which established itself in the Po valley about 3,500 years ago. The archaeological park of Montale is one of the few "open air archaeological museums" in Italy where visitors can discover hands-on the life of the peoples living in this area 3,500 years ago. This is possible thanks to an experimental archaeology, in other words the life-size replica of a part of the villa-

e. It is possible to observe the moat, the earthwork surmounted by a palisade, the large door which allows access to the living area with houses and productive plants connected with the handicraft activities which characterized the Terramare people. And again inside the houses the furniture, the furnishings, the looms, the utensils, the weapons, the garments, all faithfully reproduced. There are illustrated boards to guide visitors along a route that tells the story of the site since its first plant. The archaeological area is covered and sheltered by a structure recreating the outline of the original hill: inside it is possible to see the tracings of the stratigraphy and of a stratum particularly rich in remains of the wooden piles that constituted one of the dwellings, offering the extraordinary opportunity to tell the centuries-old history of the village from the ground.

The parks in Castelnuovo and the geography of emotions

The public parks in Castelnuovo Rangone are rather original and attest a particular care for the emotional and affective dimension of public spaces: by visiting them visitors accept an invite on a journey also through their own interior spaces. Opened in 1985 John Lennon park is dedicated to the former Beatles musician and pacifist, figure capable of speaking about the ideals of peace and the value of imagination to millions of people: in the park there is also a life-size replica of a part of the villa-

e. In the village, surrounded by the ruins of the strong walls, stand towers and belfries, like the Prison tower (Torre delle Prigioni) and the Clock tower (Torre dell’Orologio) in piazza Roma, what remains of the castle that in the fourteenth century used to dominate the village. In the same square there is also the beautiful town hall, which dates back to the eighteenth century and was restored at the beginning of the twentieth century so the façade harmonized with the rest of the surroundings: the particular paving of this space is made of terracotta and in the middle there is a "regulation" draughtboard made of marble and stone, used for live drafts tournaments. In the fifteenth century Castelvetro was the fief of the Rangoni family, allies of the Este family; to this day in Rangoni palace it is still possible to observe the beautiful frescoed halls with the wooden ceilings and the decorations with vaults, leaves, arms, flowers, masks, birds and dolphins; the shell, heraldic emblem of the Rangoni family, can be seen everywhere. In one of these halls once stayed the great man of letters Torquato Tasso: during his escape to Mantua he arrived at Castelvetro as a guest of the Rangoni family to prepare his own defense against a false accusation of slander in peace. According to tradition, the poet wrote a canto of Jerusalem Delivered exactly in Castelvetro.

The town of Castelvetro di Modena

Il borgo medievale di Castelvetro

The village of Castelvetro lies on the first hills around Modena, in a green and suggestive setting. It has ancient origins and it has preserved its medieval feature throughout the centuries. In the village, surrounded by the ruins of the strong walls, stand towers and belfries, like the Prison tower (Torre delle Prigioni) and the Clock tower (Torre dell’Orologio) in piazza Roma, what remains of the castle that in the fourteenth century used to dominate the village. In the same square there is also the beautiful town hall, which dates back to the eighteenth century and was restored at the beginning of the twentieth century so the façade harmonized with the rest of the surroundings: the particular paving of this space is made of terracotta and in the middle there is a "regulation" draughtboard made of marble and stone, used for live drafts tournaments. In the fifteenth century Castelvetro was the fief of the Rangoni family, allies of the Este family; to this day in Rangoni palace it is still possible to observe the beautiful frescoed halls with the wooden ceilings and the decorations with vaults, leaves, arms, flowers, masks, birds and dolphins; the shell, heraldic emblem of the Rangoni family, can be seen everywhere. In one of these halls once stayed the great man of letters Torquato Tasso: during his escape to Mantua he arrived at Castelvetro as a guest of the Rangoni family to prepare his own defense against a false accusation of slander in peace. According to tradition, the poet wrote a canto of Jerusalem Delivered exactly in Castelvetro.

Information

Modena > Castelnuovo Rangone
Castelnuovo Rangone Town Hall tel. 059.534811
www.comune.castelnuovo-rangone.mo.it

Modena > San Vito > Castelvetro
www.comune.castelvetro-di-modena.mo.it
Cycling in the lands of Grasparossa

The territory of Castelvetro di Modena, halfway between the plain and the Apennines, is rich in vineyards that characterize the production of “Grasparossa”, the Lambrusco DOC wine typical of the territory. People who love cycling can find many ideas to cycle through the hills, surrounded by beautiful landscapes. The six itineraries of the Castelvetro Bike circuit—wind along torrents, on ridges, immersed in a landscape rich in antique constructions and historical buildings, essences of plants typical of the hill area—often interrupted by magnificent gullies with scrubs and characteristic brooms. These itineraries vary in length and difficulty and cover the territory, from the valley of the Guerro as far as the Apennines, is rich in vineyards.

Red and sparkling

Together with Lambrusco of Modena, Lambrusco of Sorbara and Salamino of Santa Croce, Lambrusco Grasparossa of Castelvetro represents the typicality of Modenese oenology. It is made from the grape variety Grasparossa, so called because in Autumn, not only the leaves, but also the stalk and the pedicels of the bunch of grapes turn red. Among the Lambrusco PDO wines, Grasparossa has a fuller and more intense body and it matches perfectly with well seasoned and tasty pasta dishes, like traditional maccheroni al pettine with ragù (meat sauce) or tagliatelle with mushrooms, besides roast meat, boiled meat and zampone (pig’s trotter stuffed with minced meat): the agreeable acidity of Lambrusco matches well with the typical Modena cuisine, which is rather rich, pleasantly balancing the meal. Grasparossa has a ruby red colour with purplish tints, while its aroma is intense, fruity and sturdy; its taste is savoury and flowery with delicate bitterish notes.

The town of Formigine

Formigine Castle

It is a medieval building with a very interesting history. It was built in 1201 by the Council of Modena to guard the boundaries with the lands of Reggio Emilia: its walls surrounded a small built-up area, a real fortified village that was inhabited until the end of the fourteenth century. The Pio, former Lords of Carpi, turned the castle into their residence and under their rule the building assumed the present physiognomy. Surrounded by a quadrilateral perimeter of walls with angular towers and by a moat that is at least three metres deep, access was defended by the most powerful tower, the stronghold, which is the present Clock tower. The castle was then handed over to the Este family and was subsequently given to the marquis Calcagnini, a ducal functionary. The object of an imposing and accurate archaeological recovery and renovation project, the fortress (la Rocca) has become a place where visitors can discover and study local affairs from the Middle Ages to the present day, the custodian of the historical identity of the people of Formigine.

Villa Gandini and its English park

It is known also as villa della Resistenza or villa Agazzotti, from the name of the park in which it stands and from the name of the family it belonged to around the middle of the past century respectively. The villa was built in the eighteenth century but it was extended and restructured in neoclassical style by the architect Francesco Vandelli around 1840. It was Count Luigi Alberto Gandini, owner of the villa and keen on botany and gardening, who defined the present extension of the historical garden in the eighteen seventies. The irregular flower beds near the villa were planted according to the fashion of the English garden so that the architecture harmonized with the surrounding park. The lake on the east side and the tennis court, now transformed into a skating rink, date back to the second post war period. Subsequently Daria Bertolani Marchetti, distinguished botanist from Formigine, arranged a part of the park in “coppes” according to the taste for the English garden. The beautiful park stretches for over 10 hectares with valuable trees essences like the centuries-old English oak, the magnificent beech and two remarkable specimens of ginkgo biloba. Today the villa and the annexes house the city library, the Spazio giovani (a leisure centre for young people aged 14-32) and the toy library.
The town of Maranello

Ferrari: the red myth

Maranello is known all over the world and its reputation is indissolubly connected with the myth of Ferrari. Since 1943 the most prestigious car manufacturer in the world, emblem of a refined creative mind and of the passion for work typical of this territory, has its head office in Maranello and has deeply characterized its urban and social fabric. From an architectural point of view, for instance, in the town it is possible to see the futurist structures of Ferrari’s plants and the Wind tunnel, created by great architects of the Prancing Horse stable: Renzo Piano, Massimiliano Fuksas and Yoshin Ogata.

Ferrari Gallery, via Dino Ferrari 43, Maranello tel. 0536.0472043 www.galleria.ferrari.com open every day from 9:30 to 18:00

The ecological corridor of the Tiepido

The naturalistic route of the torrent Tiepido runs for eight kilometres along the river bed and was created with an environmental recovery intervention. It is, in fact, a real “ecological corridor” completely usable on foot or by bicycle, allowing a total immersion in nature around Maranello, in direct contact with the fauna and the flora typical of the area. Among the plants the orchid and the white willow, the poplar, the wild cherry tree, the hawthorn, the rosa canina and the broom stand out. A watchful observer can also catch sight of the colourful kingfisher and the cuckoo, the grey heron, the owl, the robin and the great tit; while among the mammals, the riverside is populated by squirrels and hedgehogs, foxes, badgers, boars and roe deers.

INFORMATION
Modena > Formigine > Maranello
Modena Town Hall, tel. 0536.240000 www.maranello.it

Villa Rangoni Machiavelli and the Sculpture park

The park of Villa Rangoni Machiavelli extends over 10 hectares and in the park there are thirty-four important contemporary sculptures. Rangoni Machiavelli park is a special place, rich in suggestions: a space where nature and culture, contemporary art and environment integrate, to the extent that several sculptures were actually conceived to be placed in precise spots in the park.

Among the remarkable contemporary sculptures visitors can admire while walking in the park there are La fontana degli sposi by Pietro Cascella, La porta e il Sole by Gio’ Pomodoro and Le vie dell’acqua by Yoshin Ogata.

INFORMATION
via Sant’Antonio 11 - 13 a Pozza di Maranello tel. 0536.240.010 www.maranello.it

The villas

There are about eighty historical villas scattered on the territory of Formigine and their architectural and decorative variety covers a wide chronological span.

They are country houses immersed in nature, often used for the amusement and the good life of the city’s upper middle class and nobility: real country delights where the lords could dedicate themselves to the pleasures of leisure. But above all, in this fertile area, the villas were also the place from where the agricultural properties and estates the families’ wealth and social position were based on could be managed.

There is a cycle-lane of about 30 km in the countryside around Formigine, giving cyclists the opportunity to discover these wonders hidden in the greenery thanks to the useful informative map of Formigine town hall.

INFORMATION
Formigine Council tel. 0536.416244 www.comune.formigine.mo.it

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INFORMATION
Formigine Council tel. 0536.416244 www.comune.formigine.mo.it
The town of Modena

Modena and the casket of the historic centre

Visitors discover the beauty and the charm of Modena historic centre by following their own pace through the elegant wings of a city on a human scale, extraordinarily rich in art and culture. The historic and urban heart of the city is Piazza Grande, overlooked by the wonderful complex of the Cathedral, one of the highest examples of Romanesque art and UNESCO human heritage site since 1997. Building of the cathedral begun in 1099 thanks to two great figures: the architect Lanfranco and the sculptor Wiligelmo, artificers of a unique masterpiece of a very high level which had great influence over all the European Romanesque art. The magnificent sculptural decorations illustrate biblical episodes, prophets and saints and are actually a bible: anybody, even illiterate, could receive religious education through the eloquent language of the bas-reliefs and of the sculptures. The majestic white marble mass of the cathedral crosses the town, the porches of the elegant exclusive residences with their eighteenth-nineteenth century lines follow one another harmoniously, while the side streets offer suggestive digressions: for instance the discovery of medieval and renaissance traces in the buildings along corso Duomo or the quiet atmosphere in piazza della Pomposa, in a urban fabric that is still medieval. Some streets in the centre curl following a curved layout, which is the natural consequence of the original urban planning characterized by the waterways that once used to intertwine in the open in the heart of the city and that still “flow” in the street toponymy: corso Canalegrande, Canalachiaro, via Canalina.

In 1598 Modena became the capital of the Este dukedom and for three centuries the greatness of the Este family reflected distinctly in the town’s artistic and cultural heritage. The Ducal Palace in piazza Roma is a wonderful and majestic example of Emilia baroque: the bell tower, known as Ghirlandina, is next to the bell tower, known as Ghirlandina, because of the elegant pattern of small columns and balustrades encircling the top of the 86m tall cusp. Next to the cathedral there are the Cathedral Museums, which house valuable sculpture and architectural works, decorated slabs, codices and important works of art linked to the cathedral’s thousand-year history. Along the via Aemilia, an artery of Roman origin that crosses the town, the porches of the elegant exclusive residences with their eighteenth-nineteenth century lines follow one another harmoniously, while the side streets offer suggestive digressions: for instance the discovery of medieval and renaissance traces in the buildings along corso Duomo or the quiet atmosphere in piazza della Pomposa, in a urban fabric that is still medieval. Some streets in the centre curl following a curved layout, which is the natural consequence of the original urban planning characterized by the waterways that once used to intertwine in the open in the heart of the city and that still “flow” in the street toponymy: corso Canalegrande, Canalachiaro, via Canalina.

The Museum Palace (Palazzo dei Musei) houses the town’s main cultural institutions, among which the library and the Este gallery, with the numerous and valuable works of art from the ducal collections. In the same palace there are also the Civic Archaeological Ethnological museum, where the most antique evidence of human presence in the territory of Modena is kept, besides rich anthropological and ethnological collections from several parts of the world and the Civic Art Museum, that documents the town’s illustrious art history with the heterogeneous and magnificent collections of paintings, religious ornaments, textiles and ceramics. While the Civic Gallery houses contemporary art and photography exhibitions, besides the Sticker Museum (Museo della Figurina).

These are only some of the many ideas and varied suggestions Modena offers to its visitors: there are many opportunities of discovery and visitors cannot help but be fascinated by the cultural, artistic and gastronomic excellences that Modena cherishes like jewels.

I N F O R M A T I O N

https://turismo.comune.modena.it
www.duomodimodena.it
Civic Museums:
Este Gallery, Civic Archaeological Ethnological Museum, Este Lapidary Museum, Este Library, Roman Lapidary of the Civic Museums, Civic Art Museum, Giuseppe Graziosi Gipsothèque, Civic Museum of Risorsimenta, v.le Vittorio Veneto 5, tel. 059.2033100, museo.arte@comune.modena.it www.museimodenesi.it
www.galleriapensiero.beniculturali.it
Cathedral Museum and Lapidary Museum Via Lanfranco 6, tel. and fax 059.4349969
Ducal Palace, piazza Roma, guided tour upon reservation (I.A.T.)
Civic Gallery and Sticker Museum, Palazzo Santa Margherita, corso Canalgrande 103, tel. 059.2032911

BUILDING OF THE CATHEDRAL

The building of the cathedral began in 1099 thanks to two great figures: the architect Lanfranco and the sculptor Wiligelmo, artificers of a unique masterpiece of a very high level which had great influence over all the European Romanesque art. The magnificent sculptural decorations illustrate biblical episodes, prophets and saints and are actually a bible: anybody, even illiterate, could receive religious education through the eloquent language of the bas-reliefs and of the sculptures. The majestic white marble mass of the cathedral is next to the bell tower, known as Ghirlandina, because of the elegant pattern of small columns and balustrades encircling the top of the 86m tall cusp. Next to the cathedral there are the Cathedral Museums, which house valuable sculpture and architectural works, decorated slabs, codices and important works of art linked to the cathedral’s thousand-year history.
The town of Sassuolo

The Ducal Palace and the splendour of Baroque

The Ducal Palace of Sassuolo was the holiday resort of Duke Francesco I d’Este and represents a real gem of baroque culture in Northern Italy. The marvelous palace is the result of the transformation, from 1634, of a medieval castle that already from the year one thousand was the residence of the Lords Della Rosa and of the Pio family, before definitively passing to the Este family in 1599. The palace was transformed into a luxury holiday resort according to a refined baroque architectural plan by the architect Bartolomeo Avanzini and enriched by the intervention of the architect Gaspare Vigarani. In accordance with the taste of the time, the huge park was embellished with elaborate fountains and panoramic viewpoints, while the inside of the palace is a real sumptuous triumph of precious stuccos, frescoes and sophisticated perspective effects, expression of the best Trompe-l’oeil tradition of the time. A majestic and spectacular staircase of honour leads to the main floor (piano nobile): the twenty-eight rooms reserved for the members of the ruling family were characterized by opulence, richly decorated with frescoes with mythological themes and celebratory of the House of Este and their patronage. The artificer was the French painter Jean Boulanger, Guido Reni’s student. Thanks to the latest restorations it was possible to find remains of the large castle. In particular, on the ground floor, the Chancellery room, with the paintings by Domenico Carnevali and the Giants’ apartments and their wooden panelled ceilings with emblems of the Este family and the sixteenth century paintings with escutcheons. The palace was finely restored and is now an exhibition centre dedicated to artistic events.

The Salse of Nirano

The natural reserve of the Salse of Nirano is situated in the ravines of Fiorano Modenese, in a beautiful green valley. The peculiarity of the reserve lies in the presence of the Salse, curious geological events similar to small volcanoes. The Salse are bubbling emissions of salty mudds and cold muddy waters which settle forming characteristic small conical volcanoes of different heights. Gases and bituminous substances bubble from the small volcanoes, originating characteristic grey flows that give the surroundings a strange lunar appearance, while in the relaxing quietness of the place the weak rumbles generated by the bubbles of freed gas can be perceived.

This phenomenon is due to the presence in the subsoil of mainly gaseous hydrocarbon (methane) deposits and to a smaller presence of liquid hydrocarbon deposits, deriving from the anaerobic decomposition of organic remains of animal origin: the thrust of the gas brings to the surface fossil marine water that dissolves the clay sediments in the subsoil originating salty mudds. The vegetation close to the small cones is an example of adaptation to extreme conditions: the high salinity of the clayey soil determines the presence of halophilous plant species, that love salt. The reserve of Nirano is the most impressive phenomenon in Italy: since ancient times historians and scholars have enhanced the interest for this land with observations, often rather imaginative. For centuries the Salse in the area between Nirano and Sassuolo were used for different purposes: from the liquid hydrocarbon deposits (which later proved rather modest) a mineral oil was used for lighting and, after a refining process, even for medicinal use was extracted. The muds were used also for mud baths with dermaological and cosmetic purpose: however, more recent studies detected the presence of gas like radon, therefore these uses were abandoned. While the muds of the Salse are still used in the veterinary sector; they are applied to horses’ joints to reduce articular inflammations.

The town of Spilamberto

Modenese Black Gold

Traditional balsamic vinegar of Modena is one of the most appreciated specialities of the region, the fruit of the particular pedoclimatic conditions of the area combined with the antique traditional art of the production process. Cooked must, obtained from autochthonous grapes, is left to mature for a very long period of time in different size wooden vessels, made of several essences like oak, chestnut, mulberry and cherry. Natural maturing, slow acidification and progressive concentration given by skilful decanting confer the nectar its marvellous fragrance, well balanced between bitter and sweet, and the peculiar syrupiness. The acetoia (the room where vinegar is made) is placed in the attic because of the importance of temperature range in the maturing process. Attics are usually well ventilated and subject to considerable sudden changes in temperature: the humid cold weather in

The thermal baths of Salvarola

The soothing atmosphere of the thermal baths of Salvarola are one of the most appreciated places in the region. The salty bromo iodic and sulphurous Salvarola waters, which gush out of the depths of the earth were known ever since Roman times and are used for their beneficial properties. The Spa offers mud balneotherapy, recommended for several pathologies, known ever since Roman times and are used for their beneficial properties. The Spa offers mud balneotherapy, recommended for several pathologies; however, more recent studies detected the presence of gas like radon, therefore these uses were abandoned. While the muds of the Salse are still used in the veterinary sector; they are applied to horses’ joints to reduce articular inflammations.

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The town of Vignola

The Fortress of Vignola
The imposing building of the Fortress is the symbol of the city of Vignola. Built on a cañonicous steep cliff above the river, according to tradition it was founded around the eighth century by the Lombard Arnulf, abbot of Nonantola, to protect the lands of the Abbey from the near Byzantine exarchate.

Around the fifteenth century Vignola belonged to the Este family from Ferrara who donated it to the noble Contrari family, from that moment on the castle experienced its greatest artistic enhancement.

In that period, in fact, its function was changed and the fortress was transformed from a defensive fortress into a luxury residence, rich in frescoes and decorations, in tune with the magnificence of the Ferrarese court the rich family Contrari belonged to.

The five floors of the castle are rich in series of frescoes and sumptuous halls; in particular, the chapel with its frescoes is one of highest examples of “international” gothic art in the Po Valley. The castle offers suggestive views: it is possible to walk along the ancient guard’s walkways connecting the beautiful crenellated towers from which the view on the Panaro valley can be admired.

INFORMATION
Modena > Spilamberto > Vignola
Piazza dei Contrari 4, Vignola (Mo) tel. 059.775246
www.fondazionedivignola.it

Walking among the blooming cherry trees
In this period walking in the open air immersed in the white clouds of blooming cherry trees is particularly suggestive, maybe following the itinerary that climbs for 4 km towards Marano sul Panaro. Starting from the swimming pools, visitors follow the route Percorso Sole (the Vignola stretch of the Natural route of Panaro) that runs along the riverbank, along its rocky meanders. After a couple of kilometres they reach, on the right, the road connecting Vignola to Marano and carrying on they arrive at the ancient Sanctuary Madonna della Pieve, which has a Romanesque plant: from there they can take a gravel path that climbs gently among centuries-old oaks and a copse in which there is a LIPU observation centre, until they reach the village of Campiglio.

The territory of Vignola is famous for the production of excellent and plentiful cherries that ripen from mid May: shortly before, between March and April, the cherry trees surrounding Vignola offer the marvellous sight of blooming.

INFORMATION
Modena > Spilamberto > Vignola
Vignola Town Hall tel. 059.775530

Nature along the Panaro
Designed for pedestrians and cyclists, the route runs for about 34 km along the left bank of the river Panaro, from Modena east to Casona di Marano.

Starting from Modena the route follows the traces of the old meanders formed by the river, places where the detritus basin favoured the formation of a humid area of particular environmental and naturalistic interest. Between San Cesario and Spilamberto the riverbed, heavily eroded, facilitated the discovery of numerous sites of archaeological interest; in Spilamberto the medieval complex of the stronghold (Torriano) houses the permanent Archaeological exhibition of the river Panaro.

The itinerary carries on passing the centre of Vignola with its castle and continuing to Marano sul Panaro along the pre-existent route called Percorso Sole; the most peculiar feature here is represented by the terraces formed by the river through subsequent stages of erosion and the embankments and the structures built in different periods to hold back the waters can be seen. In the historic centre of Marano, inside an ancient building restored by the Council, there is the Ecology and Natural History Museum, which houses showcases, informative boards, aquariums, aquarariums and dioramas faithfully reproducing the most important natural environments of the province and a rich library.

Continuing beyond the fluvial park of Marano, which is the result of the recovery of a degraded flood plain area, visitors enter the hilly area to Casona, where the route Percorso Belvedere and the Sassi di Roccamalatino regional park begin.

INFORMATION
Modena > Spilamberto
Spilamberto Town Hall, tel. 059.78254 - 059.782317

The upper plain

In accordance with Modenese tradition, the sets of vessels used to age vinegar were so precious that they could be brought as a dowry by future brides, besides being a family tradition to be handed down from generation to generation and to be treasured.

The Museum of Traditional Balsamic Vinegar in Spilamberto, housed in the neoclassical civic villa Fabriani, is dedicated to the history and to the centuri-es-old production processes of the Modenese black gold and offers tastings of a product that is considered cultural heritage.

INFORMATION
Modena > Spilamberto
Civic villa Fabriani, via Roncati 28, Spilamberto tel. 059.782654 - 059.782317
open from Tuesday to Sunday 9.30 - 13.00, 15.00 - 19.00
www.museodelbalsamicotradizionale.org
events & happenings

typical tastes, music, street markets, carnivals, theatre, traditions and celebrations...

Spring
Castelfranco, March, Motori & Sapori (Motors & Tastes)
Formigine, March, Formigine for Peace
Modena and its province, mid April, Museums to taste (the initiative aims at promoting museums as the ideal context to meet people and share experiences. Gastronomic tastings are foreseen)
Sassuolo, 23rd April, the feast of Saint George, the Patron Saint
Vignola, March/April, Blooming cherry tree festival (with exhibitions, conferences, street markets, flea market, poetry contest, etc.)

Modena and its province, April/May
Modena Terra di Motori - Motorvalley
Castelnuovo end of May, the May Fair
Castelfranco, Spring/Summer, Sunday in Villa Sorra park

Summer
Castelvetro, every two years at the beginning of June, Mercurdo: the Market of the absurd (an open-air market where selected traders and artisans show their most creative works)
Maranello, June, June in Maranello (a festival with music, concerts, exhibitions, shows, street market, etc.)
Modena, mid June, Este evenings (cultural events to recall the splendours of the Este family)
Spilamberto, mid June, Saint John's fair

Vignola, end of June, Jazz in't (a jazz music festival)
Modena, mid July, International Festival of Military bands
Modena, Sassuolo and Carpi, end of September, Festival Filosofia (a festival dedicated to Philosophy)
Castelfranco, the second week in September, Saint Nicholas’ feast day and Tortellino festival
Castelvetro, September, Dama Vivente (a live draughts tournament) and Lambrusco festival
Formigine, September, Tour of the villas in occasion of the European days of Heritage

Autumn
Castelnuovo R. and the Lands of Castles, end of September, Poesiafestival (a festival dedicated to poetry)
Spilamberto, the first weekend in October, Vetrine, motor e balsamici sapori (a weekend dedicated to motors and grape must cooking)
Sassuolo, October, October Fairs

Winter
Castelnuovo, the second week in December, Superzampone (an event dedicated to the celebration of the biggest zampone in the world)
Castelnuovo, February/March, CioccoladefestivalDoc (a festival dedicated to short films, art films)
Modena, 31/01, Saint Geminianus, the Patron saint

The restaurants affiliated to “Modena a Tavola”

Modena centro
AL BOSCHETTO da LORIS - closed on Wednesday Via Ducale 218, tel. 059.251759 alboschetto@hotmail.it
ANITA MOKA - closed on Saturday at lunchtime Via Emilia Est 1496, tel. 059.284008 www.antamoka.com info@antamoka.it
ANTICO NAVIGLIO - closed on Sunday Corso Vittorio Emanuele 52, tel. 059.217721 www.osterianterazza.it info@osterianterazza.it
BIANCA - closed on Saturday at lunchtime and Sunday Via Spaccini 24, tel. 059.311524 giusepped@trottinabianna.19.it
BALUARDO Ristorante - closed on Sunday evenings and Monday Piazza Tien An Men 5, tel. 059.222332 www.baluardodellacittadella.it ristorante@baluardodellacittadella.it
CAFFE’ CONCERTO - always open Piazza Grande 26, tel. 059.222332 www.caffecentrismoconcerto.com info@caffecentrismoconcerto.com
CUCINA DEL MUSEO - closed on Sunday evenings and Monday Via A. Sosio 7, tel. 059.217429 www.cucinadelmuseo.it alberto@cuicinadelmuseo.it
DA DANILO - closed on Saturday Via Celotto 31, tel. 059.225498
DA ENZO - closed on Sunday evenings and Monday Via Celotto 17, tel. 059.225177 ristorantedantezol@yahoomail.com
HOSTARIA del MARE - closed on Sunday and Monday at lunchtime Via Castelmaraldo 29, tel. 059.238561 hostaria del mare@alice.it info@pastazanini.it
HOSTERIA GIUSTI - closed on Sunday evenings Via Fanini 75, tel. 059.222533 info@hosteriagiusti.it
L’ERBA DEL RE - closed on Sunday and on Monday at lunchtime Via Castelmaraldo 45, tel. 059.218188 www.lerbadelre.it ristorante@lerbadelre.it
OSTERIA FRANCESCA - closed on Sunday at lunchtime and Sunday, Via Stella 22, tel. 059.210118 www.osteriaperfrancesca.it mb-francesca@libero.it
OSTERIA TOSCANA - closed on Sunday and Monday Via Gallucci 21, tel. 059.211312 www.osteriabianca.19.it info@osteriabianca.it
STALLO DEL POMODORO - closed on Saturday Lgo Hanser 63, tel. 059.241664 massimiliano@stallopomodoro.it www.stallopomodoro.it
STRADA FACENDO - closed on Saturday at lunchtime and Sunday, Via Emilia Ovest 622, tel. 059.334478 ristoranteadradenci@alice.it www.ristoranteadradenci.it
TAVERNA DEI SERVI - closed on Tuesday Via dei Servi 37, tel. 059.217134 www.tavernadeservi.it tavernadeservi@tiscali.it
Trattoria IL GIARDINETTO - closed on Saturday at lunchtime and Sunday, P.le Boschetti 1, tel. 059.234448 ristoranteilgiardinetto@gmail.com

Dintorni di Modena
EUROPA’ 92 - closed on Monday and Tuesday at lunchtime Stradello Nova 8, tel. 059.466067 www.ristoranteeuropa92.it info@europa92.it
LA PIOLA - closed on Monday and Tuesday Strada Cave di Rame 248, tel. 059.848052 info@lapiola.it
LA QUERRIA DI ROSA - closed on Sunday evenings and Wednesday, Via Scartazzi 22, tel. 059.280736 www.ristorantelaquerria@alice.it laquerria@libero.it
VINCI - closed on Sunday evenings and Monday Via Emilia Est 1526, tel. 059.280313 www.vincioristorante.it vincioristorante@tin.it
DA TINO - closed on Monday Via Vineggiola 1526, San Donnino, tel. 059.469422 www.ristorantedatino.com ristorantedatino@libero.it
BAIA DEL RE - closed on Sunday Via Rocca 1684, S. Donnino di Modena, tel. 059.469135 www.hotellaria.it roberta.belletti@hotellaria.it

Castelfranco
LA LUMIRA - closed on Sunday and evenings and on Monday 3.Carlo Martini, Castelfranco Emilia, tel. 059.926550 www.ristorantelaumira.com carlosojanini@al.it
OSTERIA DELLA CAVAZZONA - closed on Sunday, Monday and Tuesday Castelfranco Emilia tel. 059.932504 ostriaaeccazzone@alice.it

Sassuolo
LA PAGGERIA - closed on Sunday evenings Via Rocca 160, Sassuolo, tel. 0536.805190 www.ristorantelapaggeria.com info@ristorantelapaggeria.com

Savignano sul Panaro
IL FORMICONE - closed on Tuesday Via G. Tavoni 463, Savignano s.p., tel. 059.771506 www.formicone.it info@formicone.it

Spilamberto
Antica Trattoria LA BUSA - closed on Monday Via Medicene 2284, San Vito, tel. 059.468019 www.trattorialabusa.it info@trattorialabusa.it
Antica Trattoria PONTE GUERRO - closed on Sunday evenings Via Medicene 6454-6468, Spilamberto, tel. 059.798909 www.ponteguerro.it info@ponteguerro.it

Vignola
LAGHETTO DEI CILIEGI - closed on Sunday evenings Via Medicene 2359, Vignola, tel. 059.771591 www.laghettodelciliegi.com laghettodelciliegi@libero.it

information & tourism reception

IAT R - TOURIST OFFICE Modena, Piazza Grande 14, tel. 059.2032660 fax 059.2032659 iatmodena@comune.modena.mo.it

MODENATUR Via Scudari 8, Modena, tel. 059.220022 fax 059.2032688 www.modenatur.it

IAT - TOURIST OFFICE “Terre di Castelli” of the Union of the towns of Spilamberto, Vignola, Castelnuovo Rangone, Castelvetro di Modena, Savignano: via Roncati 28, Villa Comunale Fabrini, Spilamberto tel. 059.781270 fax 059.781286 info@turismoterredicastelli.it

Castelfranco Emilia: Piazza della Vittoria 8, tel. 059.959216 fax 059.922166, urp@comune.castelfranco-emilia.mo.it

IAT - TOURIST OFFICE of the towns of Sassuolo, Fiorano Modenese, Formigine Piazzale Avanzini, Paggeria Nuova, Sassuolo tel. 0536 1844853 fax 0536 805527, iat@comune.sassuolo.mo.it

IAT - TOURIST OFFICE “Motor Valley” of the town of Maranello, Via Dino Ferrari n.43, Maranello, inside Ferrari Museum, tel. and fax 0536 073036, iat@maranello.it
Bianca Modenese
Via Belvedere di Sotto, 2 - San Vito 41057 Spilamberto (Mo)
tel. and fax 059.798712
open every day 8.30 - 12.30 16 - 19.30
closed Sunday
products on sale besides Parmigiano-Reggiano
cured meats, beef, pork

info@biancamodenese.it
www.biancamodenese.it
products can be purchased also on-line
the dairy sells also abroad

geographic coordinates
44° 32' 52'' N 10° 58' 19'' E

Antica Latteria Ducale
Società Agricola Montorsi
Via Pomposiana, 95 - Cittanova 41123 Modena (Mo)
tel. and fax 059.848512
open every day 8.30 - 12.30 15.30 - 19.30
closed Sunday and public holiday afternoon
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, caciotta, typical cured meats, lambrusco wines, balsamic vinegar, jam, biological pasta, extra virgin olive oil, eggs

info@anticalatteriaducale.it
www.anticalatteriaducale.it
products can be purchased also on-line
the dairy sells also abroad

geographic coordinates
44° 38' 26'' N 11° 6' 43'' E

Industria Casearia
Pelloni
Via Emilia Est, 194 - 41013 Castelfranco Emilia (Mo)
tel. 059.932016  fax 059.932343
open every day 9 - 13 16 - 19.30
closed Sunday and Monday morning
products on sale besides Parmigiano-Reggiano
cured meats, wine, balsamic vinegar, oil

info@pelloniparmigiano.it
www.pelloniparmigiano.it
products can be purchased also on-line
the dairy sells also abroad

gеographic coordinates
44° 34' 26'' N 11° 6' 43'' E

Azienda Agricola Moscattini
Via Viazza di Sopra, 48 - 41043 Formigine (Mo)
tel. and fax 059.553638
open every day 7 - 12 15 - 19
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, soft cheeses, Parma ham, cured meats, wine, vinegar, fresh beef and pork, honey, jam

info@moscattini.it
www.moscattini.it
products can be purchased also on-line
the dairy sells also abroad

gеographic coordinates
44° 32' 47'' N 10° 52' 8'' E
Caseificio Sant’Eusebio
Fava Santino e Figli

Via Spilamberto, 40 - 41014 Castelvetro (Mo)
tel. and fax 059.702739

open every day 8 - 12.30 15.30 - 19.30
closed Sunday afternoon

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, caciotta, Parmigiano-taste cream, mazzarello cheese, stracchino (a soft cheese)

other retail outlets
Via Belvedere, 14 - 41014 Castelvetro (Mo)

geographic coordinates
44° 31' 58,2'' N 10° 59' 10,2'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 1.800
Cauldrons in the processing room (n°) 3
Active since 1999

1176

Privately-run dairy for over 10 years.

Caseificio Sociale
San Pietro

Frazione Montegibbio - 41040 Sassuolo (Mo)
tel. and fax 0536.872807

open from Tuesday to Saturday 8.30 - 12.30 15 - 19
Sunday 9 - 13
closed Monday

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, cream, wide variety of pecorino, yoghurt, “Capricci del Bosco” products, “Delizie del Borgo” products, honey, vinegar, “Fratelli Suffredini” products

other retail outlets

geographic coordinates
44° 29' 45,6'' N 10° 47' 24'' E

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 8.000
Cauldrons in the processing room (n°) 12
Active since 1963

1306

Active since 1963, in the nineties the dairy incorporated part of the milk suppliers of the dairy Sarsa, reaching an annual processing of 33,000 q of milk.
In 2010 there was a further merger with the dairy Vallurbana: all its members were taken on and the processing raised to 50,000 q of milk per year.

caseificiomontegibbio@yahoo.it
the dairy sells also abroad

geographic coordinates
44° 35' 45,6'' N 10° 53' 19,9'' E

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 8.000
Cauldrons in the processing room (n°) 12
Active since 1977

1321

The sale point opened in December 1993 consolidating sales to over 30% of the cheese made.
Notwithstanding the physiological fall of dairies, it continued to produce the same quantity of milk. The dairy merged with the following dairies: Santa Vittoria di Marzaglia, San Martino di Corlo, Baggiovara and Serenella di Magreta.

Società Agricola Cooperativa Nuova Martignana

Strada Martiniana, 281 - Baggiovara 41126 Modena
tel. 059.510217 fax 059.514273

open every day
summer opening hours 8.30 - 12.30 15.30 - 19
winter opening hours 8.30 - 12.30 16 - 19.30
closed Wednesday afternoon

products on sale besides Parmigiano-Reggiano
cured meats, balsamic vinegar, yoghurt, butter

geographic coordinates
44° 35' 45,6'' N 10° 53' 19,9'' E

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 8.000
Cauldrons in the processing room (n°) 13
Active since 1963

1321

The cooperative dairy has considerably expanded over the last ten years following three mergers by incorporation and it is now one of the top three dairies in the province of Modena in size. At present it produces in two plants and covers all the Modenese plain and part of Reggio Emilia.

The dairy sells also abroad

geographic coordinates
44° 35' 45,6'' N 10° 53' 19,9'' E

Cattle conferring milk (n°) 30
Annual prod. of cheese wheels (n°) 36,000
Cauldrons in the processing room (n°) 63
Active since 1968

1240

The dairy sells also abroad

geographic coordinates
44° 41' 0,2'' N 10° 52' 54,5'' E

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 8.000
Cauldrons in the processing room (n°) 12
Active since 1963

1321

The sale point opened in December 1993 consolidating sales to over 30% of the cheese made.
Notwithstanding the physiological fall of dairies, it continued to produce the same quantity of milk. The dairy merged with the following dairies: Santa Vittoria di Marzaglia, San Martino di Corlo, Baggiovara and Serenella di Magreta.

Società Agricola Cooperativa Nuova Martignana

Strada Martiniana, 281 - Baggiovara 41126 Modena
tel. 059.510217 fax 059.514273

open every day
summer opening hours 8.30 - 12.30 15.30 - 19
winter opening hours 8.30 - 12.30 16 - 19.30
closed Wednesday afternoon

products on sale besides Parmigiano-Reggiano
cured meats, balsamic vinegar, yoghurt, butter

geographic coordinates
44° 35' 45,6'' N 10° 53' 19,9'' E

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 8.000
Cauldrons in the processing room (n°) 13
Active since 1977

1321
San Silvestro
Via Sinistra Guerro, 95/A - 41014 Castelvetro (Mo)
tel. 059.790301  fax 059.7570211

Cattle conferring milk (n°) 15
Annual prod. of cheese wheels (n°) 9,100
Cauldrons in the processing room (n°) 15
Active since 1976

It has been the reference point for the dairies in the territory of Castelvetro di Modena since 1976.

products on sale besides Parmigiano-Reggiano butter, ricotta cheese

geographic coordinates
44° 28’ 58,8’’ N    10° 56’ 0’’ E

Cooperativa Casearia Valtiepido
Via Montanara, 5 - Torre Maina - 41050 Maranello (Mo)
tel. 0536.940041  fax 0536.948549

Cattle conferring milk (n°) 14
Annual prod. of cheese wheels (n°) 5,000
Cauldrons in the processing room (n°) 12
Active since 1970

The dairy cooperative “Val Tiepido” was founded in 1974 from the merger of four dairies active in the zootechnical field (breeding of Frisona milk cows and fattening swine for cured pork meat factories). Originally it grouped together the 26 founder members, collecting adhesions also from the neighbouring areas.

products on sale besides Parmigiano-Reggiano butter, ricotta cheese, caciotta, wine, vinegar, meat, pecorina, tigella (flatbread)

geographic coordinates
44° 30’ 40,2’’ N    10° 53’ 20’’ E

San Bartolomeo
Via S. Antonio, 24 - 41043 Formigine (Mo)
tel. 059.570756  fax 059.558641

Cattle conferring milk (n°) 4
Annual prod. of cheese wheels (n°) 3,900
Cauldrons in the processing room (n°) 8
Active since 1966

Founded on 5th March 1966, the dairy cooperative extends over a surface of 24,000 sqm and is currently the only dairy cooperative left in the territory of Formigine. It processes 22,000 g of milk into what is called “the King of cheeses”

products on sale besides Parmigiano-Reggiano yoghurt, ricotta cheese, different types of caciotta, cheese spread, tosone (a by-product of Parmigiano-Reggiano), fresh milk, cured meats, wine, vinegar

geographic coordinates
44° 34’ 14,5’’ N    10° 51’ 39’’ E

San Michele
Via Tabaretto, 4 - Montale 41050 Castelnuovo Rangone (Mo)
tel. and fax 059.530075

Cattle conferring milk (n°) 3
Annual prod. of cheese wheels (n°) 2,000
Cauldrons in the processing room (n°) 6
Active since 1967

products on sale besides Parmigiano-Reggiano butter, ricotta cheese, different types of caciotta, cured meats, balsamic vinegar, jam, wine, typical products

geographic coordinates
44° 34’ 40,4’’ N    10° 53’ 49,4’’ E
Caseificio Nuova Superchia

Via San Michele, 67 - 41049 Sassuolo (Mo)
tel. and fax 0536.871011

Open every day 8 - 12.30 14 - 19
Closed Sunday

Products on sale besides Parmigiano-Reggiano
different types of caciotta, cured meats

Geographic coordinates
44° 31' 13,9'' N 10° 45' 49,5'' E

Cattle conferring milk (n°) 3
Annual prod. of cheese wheels (n°) 365
Cauldrons in the processing room (n°) 2
Active since 1911

Azienda Agricola Benedetti Bruno e Fratello

Via Bassa Paolucci, 50 - Casinalbo 41041 Formigine (Mo)
tel. and fax 059.550165

Open every day 8 - 13 15 - 19.30
Closed Sunday

Products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, wine

Geographic coordinates
44° 35' 14'' N 10° 52' 36'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 1,500
Cauldrons in the processing room (n°) 3
Active since 1977

Istituto di Istruzione Superiore Lazzaro Spallanzani

Via Solimei, 21/23 - 41013 Castelfranco Emilia (Mo)
tel. 059.926022  fax 059.923914

Open every day 8.30 - 13
Closed Sunday

Products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, different types of caciotta, fruit,
vegetables, jam, wine, vinegar

Other retail outlets
Via per Sassuolo, 2158 - Vignola (Mo) tel. 059.761968
Via Serre, 200 - Montombraro (Mo) tel. 059.989580

Geographic coordinates
44° 35' 24,1'' N 11° 3' 12,8'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 800
Cauldrons in the processing room (n°) 2
Active since 1960

Hombre

Via Corletto Sud, 320 - 41126 Modena
tel. 059.510660  fax 059.510733

Open every day 9 - 12.30 15 - 18.30
Closed Sunday and public holidays

Products on sale besides Parmigiano-Reggiano
dairy products, cured meats, jam, honey,
balsamic vinegar, wine

Geographic coordinates
44° 37' 11'' N 10° 50' 23'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 4 300
Cauldrons in the processing room (n°) 7
Active since 1985

The dairy processes only the milk
produced in its own cowshed.
It was originally founded with
a didactic purpose, to which the
productive aspect was later added.
The Institute offers the following
courses: vocational course -
services for agriculture and rural
development, vocational course -
services for wine and food,
technical course: agriculture and
agro-industry.
mois011007@istruzione.it
www.ipsaaspallanzani.it

Closed circuit biological farm with
its own lands and cattle.
Direct selling.
hombre@hombre.it
www.hombre.it
The dairy sells also abroad
**Società Agricola Ca’ Denina**

Via Santa Liberata, 1693 - 41057 Spilamberto (Mo)

tel. and fax 059.784867

open every day 9 - 12   14 - 18.30

closed Sunday

products on sale besides Parmigiano-Reggiano

wine, balsamic vinegar

geographic coordinates

44° 31' 23'' N    11° 0' 2'' E

Cattle conferring milk (n°) 1

Annual prod. of cheese wheels (n°) 1,800

Cauldrons in the processing room (n°) 3

Active since 1959

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**San Lucio**

Via Pratomavore, 2/A - 41058 Vignola (Mo)

tel. 059.774276   fax 059.7700100

open every day 8 - 12.30   15.30 - 19

closed Tuesday and Sunday afternoon

products on sale besides Parmigiano-Reggiano

ham, soft cheeses, butter, salami

geographic coordinates

44° 29' 1'' N    10° 58' 46'' E

Cattle conferring milk (n°) 14

Annual prod. of cheese wheels (n°) 5,500

Cauldrons in the processing room (n°) 8

Active since 1960

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**Cooperativa Casearia Castelnovese**

Via Cavidole, 6 - 41051 Castelnuovo Rangone (Mo)

tel. 059.535364   fax 059.537081

open every day 8 - 13   15 - 19

closed Sunday

products on sale besides Parmigiano-Reggiano

butter, ricotta cheese, tosone (a by-product of Parmigiano-Reggiano), caciotta cheese, yoghurt, Parmigiano-taste cream

geographic coordinates

44° 33' 6'' N    10° 57' 8'' E

Cattle conferring milk (n°) 25

Annual prod. of cheese wheels (n°) 18,000

Cauldrons in the processing room (n°) 25

Active since 1960

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**Società Agricola Ca’ Denina**

Since its foundation, the dairy has always belonged to the family Grazia, who to this day takes care of processing the milk from its own cowshed into Parmigiano-Reggiano cheese.

info@cadenina.it

www.cadenina.it

products can be purchased also on-line

the dairy sells also abroad
Luca Toni
Serramazzoni
Italian 2006 World Cup winning footballer

Coltellino d’Oro 2005 awarded by the Consortium of Parmigiano-Reggiano cheese

in front of 7 television crews, 5 radio crews and 12 of the most important newspapers, Toni admitted that, whenever he travels around the world, he “always has a wedge of Parmigiano-Reggiano cheese in his suitcase…”

(from “Luca Toni and Emilia ‘on show’ in Munich” - Il Resto del Carlino, 1st March 2008)

Frignano
Fanano
Lama Mocagno
Montecreto
Pavullo nel Frignano
Pievepelago
Polinago
Serramazzoni
Sestola

from the bilberry moors on Mount Libro Aperto to the Celtic huts
castles and falls, open-air activities: all the tastes of Frignano park
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From the bilberry moors on Mount Libro Aperto to the Celtic huts

Castles and falls, open air activities: all the tastes of Frignano park

Frignano
Fanano
Lama Mocogno
Montecresu
Pavullo nel Frignano
Pievepelago
Poligna
Serramazzoni
Sestola

The centuries-old art of stonecutters, familiarly called “picchiarini”, is celebrated every two years in Fanano in occasion of the Stone sculpture symposium. In the territory south of Fanano, in fact, there are considerable sandstone deposits from which pietra serena or “pietra di Fanano”, a particular kind of sandstone that has always been used in building, can be extracted: a sedimentary rock made of cemented sand that forms the structure of the Modenese Appennines. This stone, shaped by the experience of local stonecutters, was used from the first buildings in Roman times, to the monastic structures of the dark Ages, the numerous palaces of the richest families and every rural building, every boundary wall. The first edition of the Symposium was held in 1983. The event represents the natural continuation of a traditional and important activity: at present over 200 contemporary works of sculpture scattered in the streets, the gardens and the parks of Fanano can be admired. The Symposium, with its open-air museum, is an attraction for world-famous artists, critics and art lovers. The types of sandstone used to create the Fanano sculptures are mainly two: pietra serena (used until 1993 for bas-reliefs) and Fanano sandstone, extracted in blocks and used to make full relief sculptures. Visitors can freely choose their own itineraries inside the historic centre, and not only. In fact, the works of art can be admired also in the villages near Fanano: Lotta, Trentino, Ospitale, Serrazzozone, Fellicarolo, Trignano and Canevare, on a territory extending for over 90 SqKm.

The Stone sculpture symposium

The first edition of the Symposium was held in 1983. The event represents the natural continuation of a traditional and important activity: at present over 200 contemporary works of sculpture scattered in the streets, the gardens and the parks of Fanano can be admired. The Symposium, with its open-air museum, is an attraction for world-famous artists, critics and art lovers. The types of sandstone used to create the Fanano sculptures are mainly two: pietra serena (used until 1993 for bas-reliefs) and Fanano sandstone, extracted in blocks and used to make full relief sculptures. Visitors can freely choose their own itineraries inside the historic centre, and not only. In fact, the works of art can be admired also in the villages near Fanano: Lotta, Trentino, Ospitale, Serrazzozone, Fellicarolo, Trignano and Canevare, on a territory extending for over 90 SqKm.

Fanano, Fairbanks and Felix’s gold

The story of Felice Pedroni begun in 1858, when he was born in the village of Trignano, near Fanano. He was the youngest of six brothers and was destined to the hard life of the local peasants. After becoming an orphan, in 1881 Felice Pedroni, like many emigrants of the end of the century, left home in search of better prospects. He arrived first in France, then in the United States where he was infected by the gold fever: after moving to the inaccessible territories in Yukon and Alaska, travelling on the back of a donkey through snow storms, endless nights and extreme conditions, in 1902 he discovered a gold deposit in the torrent Pedro Creek, which to this day still gives the precious particles to gold prospectors. In the meantime Pedroni, who was a man of great will power and obstinacy, was renamed Felix Pedro and was granted a government concession for extraction, becoming the president of the mine in 1905. His life, however, continued until 1913, when he died of lung disease. The story of Felix Pedroni begins in 1858, when he was born in the village of Trignano, near Fanano. He was the youngest of six brothers and was destined to the hard life of the local peasants. After becoming an orphan, in 1881 Felice Pedroni, like many emigrants of the end of the century, left home in search of better prospects. He arrived first in France, then in the United States where he was infected by the gold fever: after moving to the inaccessible territories in Yukon and Alaska, travelling on the back of a donkey through snow storms, endless nights and extreme conditions, in 1902 he discovered a gold deposit in the torrent Pedro Creek, which to this day still gives the precious particles to gold prospectors. In the meantime Pedroni, who was a man of great will power and obstinacy, was renamed Felix Pedro and was granted a government concession for extraction, becoming the president of the mine in 1905. His life, however, continued until 1913, when he died of lung disease.

Summer in Frignano park

“Ricerca del Lupo” (Looking for the wolf) to “La vita in montagna nel secolo scorso” (Life in the mountains in the last century) and “Le capanne e la via Vandelli” (The huts and via Vandelli). These tracks stretch across the whole area and are mapped by GPS, so visitors don’t risk losing their course. Riding in greenery is a stimulating way to recover harmony: Frignano park offers many numbered and indicated routes, including roads, mule tracks and cart roads, woods, lakes, springs and suggestive villages. The Modenese mountains are crossed by the great horse riding circuit “Ippovia Appennino Emilia-Romagna”, which stretches for over a thousand kilometres through all the provinces of Emilia-Romagna. The equestrian centres on the Apennines offer a great variety of services: from short walks to longer and more challenging excursions, from one or more days
The town of Lama Mocogno

**Montecenere e Sassostorno**

Echoes of ancient medieval battles resound in Montecenere (literally Mount Ash), although the place is so beautiful that one needs to force his imagination. According to ancient popular belief, in fact, the original name of the settlement was Montebello (i.e. beautiful mountain), but when the fearful Frederick Barbarossa put the area to fire and sword only a pile of ashes was left. This is where today’s toponym comes from. The imposing watchtower dating back to about the thirteenth century is the strongest testimony of how troubled the Middle Ages were. With its thick walls, the tower used to be part of the defensive system of the castle of the Montecuccoli family, the powerful lords of Frignano. Today it has been restored and it belongs to the Museum System of the Province of Modena. Every year in July “La Torre in Festa”, a convivial event, with typical food, walks in nature, music and historical reenactments, is held.

While the toponym of Sassostorno (i.e. rock starling), ancient and peculiar settlement in front of the towering mass of Mount Cimone, derives from the starlings that used to nest in the crevices in the rocks. Unlike the other small Apennine villages, in fact, Sassostorno was not built around a specific nucleus: throughout the centuries the area has been often subject to devastating snowslides and big landslides which have destroyed the settlement, modified the landscape and shaped the inhabitants’ adaptability. Therefore the houses were rebuilt in the areas that guaranteed more safety, even if scattered in the valley. Today it is still possible to see the constellation of farmhouses in the surrounding green hills and the remains of ancient snowslides, big scattered boulders and emerging rocks. Torraccia, instead, is the name of the very old watchguard dating back to the eleventh century. Its blade-shaped soaring ruins, suggestively situated on an ophiolitic rock, can still be seen.

**Towards the ridge: from i Taburri to Mount Libro Aperto**

The itinerary goes through landscapes formed by ice, vast bilberry moors that turn bright red in Autumn, the grasslands at high altitudes where the alarm whistles of the marmots can often be heard, the enormous beech trees, often twisted into strange shapes by strikes of lightning and by the inclemency of the elements. This typical route offers the opportunity to discover a wild and particularly beautiful part of the Apennines: the path starts from the equipped area of i Taburri (1,230 metres), it continues on the right along the CAI paths 433 and 445. Soon after passing across the torrent Docione with the aid of a wooden footbridge, it turns left (path 433) and a steep climb in the beech woods begins. The climb skirts the roundish top of Mount Seruca, from where the panoramic stretch of the route begins, and continues to the aerial hedge of Mount Libro Aperto, the scenic ridge between Emilia and Tuscany. The route is recommended for people who have some experience in walking in the mountains.

**Via Vandelli: notes for a trekking excursion**

In the hamlet La Santona, few kilometres past Lama Mocogno going towards Pievepelago, visitors can walk along the ancient route of Via Vandelli: in fact, some of the best preserved stretches of this antique road still wind in the beech and fir woods. Following CAI trail 579 the original and well preserved sandstone paving and the dry-stone walls flanking the route can be discovered: the road narrows down and becomes a path, then it widens again to lead wayfarers to the ancient traces of the taverns that used to offer refreshment and accommodation to the pilgrims of the time. Considering how important Via Vandelli used to be in the past, this is a suggestive walk on a small stretch of that big road.

The road, which was completed in 1752 and stretches for about 160 kilometres, was planned by the mathematician and engineer Domenico Vandelli on request of Duke Francesco III d’Este to connect Modena with Massa and the Tyrrhenian sea with a road that could be travelled on also by horses and carriages. It was an important political, strategic and economic need, but there were quite a few problems to overcome: Vandelli had to plan the route keeping an acceptable slope and a smooth ride for the coaches in transit and making sure that the itinerary was outside the areas that guaranteed safety, even if scattered in the valley. Today it is still possible to see the constellation of farmhouses in the surrounding green hills and the remains of ancient snowslides, big scattered boulders and emerging rocks. Torraccia, instead, is the name of the very old watchguard dating back to the eleventh century. Its blade-shaped soaring ruins, suggestively situated on an ophiolitic rock, can still be seen.

**INFORMATION**

Modena > Vignola > Fanano > Fellicarolo > I Taburri
http://sentieriweb.regione.emilia-romagna.it

**INFORMATION**

Modena > Pavullo > Lama Mocogno > Montecenere > Sassostorno
http://sentieriweb.regione.emilia-romagna.it

**INFORMATION**

Modena > Vignola > Fanano > Fellicarolo > I Taburri
Map of the routes on the Upper Modenese Apennines
http://sentieriweb.regione.emilia-romagna.it

**INFORMATION**

Modena > Vignola > Fanano > Fellicarolo > I Taburri
Map of the routes on the Upper Modenese Apennines
CAI - the Italian Alpine Club, Modena section

**INFORMATION**

Modena > Pavullo > Lama Mocogno > Montecenere > Sassostorno
turismo@comune.lamamocogno.mo.it, tel. 0536.344390

**INFORMATION**

Modena > Vignola > Fanano > Fellicarolo > I Taburri
Map of the routes on the Upper Modenese Apennines
CAI - the Italian Alpine Club, Modena section

**INFORMATION**

Modena > Pavullo > Lama Mocogno > Montecenere > Sassostorno
http://sentieriweb.regione.emilia-romagna.it

**INFORMATION**

Modena > Vignola > Fanano > Fellicarolo > I Taburri
http://sentieriweb.regione.emilia-romagna.it
The town of Montecreto

**Acquaria, the village and its tastes**

The toponym Acquaria evokes crystalline flowing waters: it is said, in fact, that in Acquaria there were thermal springs. There should still be traces in a section of the aqueduct that takes water to the public fountain.

However in the area water used to flow impetuously also in the subsoil and the presence of these subterranean waters with time caused devastating landslides that constantly modified the morphology of the village. The village of Acquaria still has its ancient charm. Saint Andrew’s parish church is a must. It was rebuilt in 1622 after a landslide that also destroyed the ancient castle. Inside the Church there is a valuable Crucifix in polychrome wood by the Catalan school dating back to the twelfth-thirteenth century: it is the most antique example of wooden sculpture in the province of Modena, even more fascinating since its origin reminds one of ancient pilgrimages to the Iberian territory, to Santiago de Compostela.

Thanks to the recovery of the ancient building of the area converted into accommodation facilities, today Acquaria represents a pleasant combination of traditional hospitality, culture and cuisine: an absorbing experience which fully represents the original spirit of Frignano park.

**Skiing in the Cimone resort**

Montecreto belongs to the skiing resort of Mount Cimone together with Fanano, Riolunato, Sestola, Pievapelago, Fiumalbo and Lama Mocogno. The resort of Mount Cimone (2,165 m) is the biggest ski complex in the northern Apennines: 50 km of ski runs all connected, accessible with a single electronic ski pass and served with modern and fast ski lifts. Along the three mountain sides there are routes for everyone’s taste: long and wide runs, with challenging slopes and an altitude difference of over 600 metres for expert skiers; shorter and easier runs for those who love skiing in total tranquility. There are also some ratified and equipped runs exclusively for athletes to train. For snowboard lovers there is a snow park where national competitions are held. It is equipped with fixed structures for events like half pipes, fun boxes and big air. There are also areas for children with games and courses especially designed for baby skiers, while the offer of accommodation facilities in the whole resort is always characterized by high quality and warm hospitality.

**Relaxing in the shadow of the chestnut trees**

Chestnut park in Montecreto is a green area equipped with games and picnic tables in the shade of wonderful centuries-old chestnut trees, one of the most beautiful and suggestive green areas in the Apennines, ideal to spend an amusing and relaxing day out. Inside the park there is also a skating rink and an ancient metato (i.e. dryhouse), recently restored. The metato is the traditional two floor structure where they once used to dry chestnuts, lighting a fire on the lower ground to keep the chestnut stored on the upper floor warm in a gentle and constant way. Dryhouses are a real testimony of how fundamental the cultivation of chestnuts was for the people of the Apennines: chestnuts were, in fact, one of the main food resources of mountain life, they could be transformed into an endless number of different products (flour, bread, preserves, etc.). In recent years Chestnut park has been a meeting place for the project “Cimone in Famiglia”, a rich summer calendar of events and initiatives dedicated to children and adults.

**The town of Pavullo nel Frignano**

**Montecuccoli: the castle’s museums**

The imposing Montecuccoli castle rises about 4 km south of Pavullo, on a woody ridge. It is a typical medieval nucleus with the fortified castle and the houses built on the rocks at its feet. The structure is characterized by a high crenellated tower built on the highest part of the mountain, slightly separate from the rest of the buildings for defensive reasons, on which as many as three city walls converge. Between the eleventh and the thirteenth centuries the village was the centre of the political and administrative power of the area of Frignano and the residence of the Montecuccolis, a family of feudatories. The architecture is extremely essential and austere, however it is rich in significant elements like the ciselated portal and windows and the fireback of the splendid chimney breasts. Today the castle has been restored and it houses the Naturalistic Museum of Frignano “Ferruccio Minghelli”: the different exhibiting rooms are dedicated to the Earth Science, Zoology and Botany typical of the territory of Frignano, while the marvellous view of the woods and the valleys which can be admired from the windows further enriches the experience. The castle also holds two suggestively set up art collections dedicated to two artists from Pavullo: Gino Covili and Raffaele Biolchini.
Olina

The toponym Olina derives from the Latin word ousula, a breezy and lively open place: Olina, in fact, was a fertile place with a mild climate which had a key role in trans-Apennine transit in the sixteenth century as a flourishing meeting point for exchange and rural trade. In fact, the marvellous bridge over the Scoltenna, one of the most significant works of engineering in the whole Frignano park, dates back to 1522. The bridge has a single arch with a parabolic shape. It is surmounted by a two pitched roof aedicule with some seats for wayfarers. Besides the bridge, whose structure is light and strong at the same time, in Olina visitors can also admire the lovely parish Church of Saints Peter and Paul. Written evidence about the church, which is situated in the upper part of the medieval village, go back to the fifteenth century. The church houses a beautiful altar-piece with strong colours dating back to 1610: a “Madonna of the Rosary between Saint Peter and Saint Paul” by Magnanini from Fanano. In the small Church there is also an organ made by Domenico Traeri, a famous organ builder of the Este Duchy.

INFORMATION
Modena > Pavullo > Olina
www.comune.pavullo-nel-frignano.mo.it

Birdwatching and geology in Sassoguidano

Sassoguidano oriented nature reserve encompasses an area of about 280 hectares overlooking the Panaro river banks. The area of Sassoguidano has peculiar geomorphological features and numerous protected animal and plant species live there, among which spectacular birds of prey like the peregrine falcon, the buzzard, the kestrel and the sparrowhawk. These birds find their nidification habitat on Cinghio di Malvarone, an imposing calcareous complex made of calcarenitic rock: a kind of sedimentary rock composed of fragments of algae, molluscs and other fossil marine organisms. Cinghio di Malvarone divides the territory of the reserve in two parts: the upland of Sassoguidano to the north-east and the clay slopes that descend to the Panaro valley bottom to the south-west. Another interesting geomorphological aspect is the presence of a kind of superficial karstification that creates the typical hollows: the water in the soil slowly dissolves the calcium carbonate in the rocks leading to the formation of funnels, sinkholes and small dolines. And it is exactly on the bottom of one of these hollows that the waters originating Sassomassiccio pond, a small humid environment inhabited by amphibians like the great crested newt, the toad and the tree frog, collect.

The Visitors Centre proposes several interesting activities: open-air parties, environmental education, sports and animated readings.

INFORMATION
Modena > Pavullo > Sassoguidano
www.riservasassoguidano.it
tel. 0536.29974
riserva.sassoguidano@comune.pavullo-nel-frignano.mo.it

The town of Pievepelago

On Obizzo’s trail

for its valuable seventeenth century paintings and wooden furniture, while the guard at the entrance has been recently “recreated” with the weapons and the military garrison of the museum set up. In what used to be the castle’s prisons there is now the museum “On Obizzo’s trail”, a suggestive reconstruction of medieval finds, coats of arms, weapons and costumes, with a rich documentary section that recalls the crucial events that happened in Roccape- lago in 1393: by listening to the Contemporary chronicles narrated by Giovanni Sercambi visitors can go back over the stages of the conflict between the Republic of Lucca, allied with the Este family, and the rebel Obizzo da Montegarullo, who took refuge in Roccape lago.

INFORMATION
Modena > Pavullo > Lama Mocogno > Pievepelago
www.roccapelago.it
Via della Chiesa - 41020 Roccapelago
tel. 0536.72319 - 71278.71890

Raimondo Montecuccoli

He was born in Montecuccolo di Pavullo in 1609. He was of bright intelligence and since he was very young he devoted himself to studying; he was fascinated by a military career and enlisted in the Hapsburg army. Rank after rank, he went up the military hierarchy becoming field marshal, that is commander in chief. He was a victorious leader all the military campaigns in Europe from 1625 to 1675, from the Thirty Year’s War (1618-1648) onward. He is famous for stopping the advance of the Turkish army toward Vienna in 1664. The Modenese Count was also an extraordinary strategist, a leading politician and diplomat; in his treatises, mainly about military matters, the echo of his broad knowledge can be found. He was a very interesting character, admired also by Voltaire and Napoleon. Ugo Foscolo considered him the most important erudite Italian military leader of modern times.
The mysterious huts and the Fola bridge

The Celtic huts are particular stone buildings for agricultural or pastoral use which can be found only in the Pelago valley. They are characterized by a simple structure with a rectangular plan and made of stone. On the roof there are the so called “penne”: sandstone slabs that support the roof. In ancient times the roof used to be covered with rye straw, for its excellent insulating properties. It was because of the peculiar look conferred by the “penne” that scholars connected these buildings with the Irish and Breton ones made by the Celts, hypothesizing the presence of this ancient people in the area around the IV century BC. However there are no concordant hypotheses and the origin of these mysterious huts has not been clarified yet. Although wrapped in legend, there are no doubts, instead, about the origin of the Ponte della Fola (the Fairy tale bridge) over the torrent Scaldonana: a great example of a stone bridge with two arches, that is a humpback bridge. It was built in the late Middle Ages and it is the only example in the whole Emilia region of a stone bridge with two arches: it was built with such an expertise and skill that people used to say it was the work of the Devil. The bridge is clearly visible from the road to Pievepelago.

INFORMATION
Modena > Pavullo > Lama Mocogno > Pievepelago

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The town of Polinago

Gombola the Podestà and the donkeys

Now a very distinctive rural hostel, a place of hospitality and experimentation especially for children; in a green and peaceful environment visitors can go for walks, learn about the history and the typical products of the Apennines but above all they can discover a new friend: the donkey. The Asineria di Gombola is the “house” of the donkeys from Gombola: situated in an area of high landscape value, it is the ideal place to familiarize with the donkeys, to go for walks and to have a rest in the shade of the copse, while in the CorezZoo visitors can become acquainted with the other rural animals: these animals are used to the presence of humans so they let people, both adults and children, go closer and stroke them. There are a lot of activities to do in Gombola, open to everybody and always immersed in nature.

INFORMATION
Modena > Maranello > Serramazzoni > Gombola
Ass. Aria Aperta tel. 0536.49195 www.aria-aperta.it

Ponte Ercole the devil’s bridge

In the oak and chestnut woods at the boundary with the three towns of Polinago, Lama Mocogno and Pavullo there is one of the most interesting geological marvels in the Modenese Apennines: it is a large sandstone monolith which has taken the shape of a bridge due to the weather. It is 33 metres long and 3 metres high with an equally tall arch. Below the bridge there is a depression in the soil that becomes a small torrent when it rains. According to folk tradition there are many colourful legends about its origin.

The Devil in person, in fact, was going to give the bridge to a peasant who, tired of having to struggle to ford a water stream, in exchange for the bridge would have sold his soul to the him. But in the woods the Devil came upon a witches’ sabbat. When he saw the witches dancing in a clearing he was so fascinated that he forgot about the sunrise: he had to run away hurriedly, leaving the bridge where it is now.

Geologists found a little truth in the legend, since it was ascertained that the bridge had been moved here as a consequence of a natural cataclysm or of a strong telluric movement. The bridge can be reached from Brandola in a couple of hours on foot or from Lama Mocogno, the most direct route.

INFORMATION
Modena > Maranello > Serramazzoni > Polinago > Brandola http://sentieriweb.regione.emilia-romagna.it

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Lago Santo: trekking and mountaineering

Lago Santo (the Holy Lake) is set in the upper Tagliole valley at an altitude of 1,500 m. Its position is spectacular, with the face of Mount Giovo with a sheer drop to the west side of the lake, and strategic for visitors who wish to explore the beauty of this spot in the mountain. In fact, there are numerous paths that start from Lago Santo in the direction, for example, of Mount Giovo or, moving to a side valley, there are paths that reach the wilder lake Bacchio, a lake with glacial origin, and continue to the top of Mount Rondinaio from which it is possible to reach the route that goes back to the summit of Mount Giovo. A summer picnic on the shore of lake Baccio, a more challenging hike to the ridge or a winter alpine itinerary in the many canals of Mount Giovo please all mountain lovers, whatever their level of experience. Even ski touring, snowshoe hikes...

The winter traverse from the top of Mount Rondinaio to the top of Mount Giovo (only for experienced mountaineers) is particularly outstanding: a circular itinerary along the ridge between the two mountains which is in no way inferior to other higher alpine environments. Furthermore the area of Lago Santo is serviced by two refuges where it is possible to eat and sleep overnight.

INFORMATION
Modena > Pavullo > Lama Mocogno > Pievepelago
> Loc. Tagliole
www.appenninomodenese.net
The town of Serramazzoni

The places of the soul
waterfalls, ancient castles and sacred fortresses

The Parco dei Luoghi dell’Anima (Places of the Soul Park) is widespread on the territory and it symbolically connects several places, all significant in terms of faith, spirituality and inspiration; places that naturally offer visitors opportunities to stop, to reconcile with nature, with mankind and with themselves and to rediscover values and meanings which are sometimes forgotten and which can be found in the historical and artistic testimonies, in the ancient hagiographic and cultural traditions - that also live in the events, in the festivals and in the feasts that to this day are still celebrated during the year -, in the religious and monastic communities.

The Romanesque Church situated in Rocca Santa Maria, in the territory of Serramazzoni, is a place for inspiration and contemplation: perched on a steep rock, almost inaccessible and very suggestive, it has very remote origins dating back to even before the year one thousand. The interior of the church is majestic and solemn in its simplicity, embellished with the wonderful capitals, finely carved and decorated with leaves, intertwining plants and geometric patterns.

Another very fascinating place is the Bucamante waterfalls, hidden among the hornbeam and oak woods in the narrow valley between Monfesto castle and Mount Cornazzano.

Here is where the river Bucamante flows creating the suggestive drops in the river bed, which is mantled in white due to the calcareous residues present in the water. The evocative toponym is connected with the legend of the unfortunate romance of two young lovers, who used to meet at the waterfalls: their union, opposed by the young girl’s father, had a tragic ending right in the hole excavated by the water flowing and from that moment on the waterfalls were called the Lovers’ Hole (Buca degli Amanti).

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The peculiar natural environment of the sassi represents a very varied habitat for numerous plant and animal species: visitors are very likely to see the coccinia, the martagon or the loddon lily blooming, while during the summer sunsets the climbers scaling the faces of the sassi are accompanied by the furtive movements of the coluber, harmless reptiles that live in the rocky clefts of Varana.

Botanical gardens were set up near the village by the Naturalistic group “L’Ofiolite di Varana”, which organizes events and meetings at the discovery of the magic environment of the sassi.

The ophiolite
and the village of Varana sassi

The ancient village of Varana with its lovely and finely restored stone houses is built around a beautiful ophiolitic rock that overlooks the valley. The sassi, big rocks of a dark greenish colour similar to a reptile’s skin, are outcrops of volcanic rock, probably of submarine effusive origin. The hard and solid Ophiolites or serpentinites can be distinguished thanks to the phenomenon of selective erosion that makes them clearly emerge from inside clay deposits, which are less cohesive rocks and therefore more easily affected by the elements.

For this reason many ophiolitic outcrops were often chosen as sites for the building of fortresses, castles and fortifications: there also used to be an ancient stronghold on the sassi of Varana.

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Climbing on the faces of Varana

Climbing is an activity that allows close contact with nature, a very varied sport that, besides technical skills, also requires agility, sense of balance, mental strength and tactic. Probably not many know that Varana once was the practice wall where people from Modena already used to go climbing in the fifties.

For many years Varana’s practice wall was forgotten in favour of other climbing cliffs, however it has recently been reequipped: there are more than 40 climbing routes for every level of difficulty on the faces of the highest rock, some of them go through historic paths while others are totally new.

The routes have been cleared and secured with the use of new pitons and new chains.

INFORMATION
Modena > Sassuolo > Varana
The Naturalistic group L’Ofiolite di Varana tel. 059.570369

INFORMATION
Modena > Maranello > Serramazzoni > Monfesto
www.parcoluoghidellanima.it
to receive the publication info@parchidicultura.it

INFORMATION
Modena > Maranello > Serramazzoni
www.parchidicultura.it

INFORMATION
Modena > Sassuolo > Varana
www.equilibriumweb.it

INFORMATION
Modena > Sassuolo > Varana
“Falesie ritrovate: Varana, Valbona San Leonardo”
Marcello Lugli Giampaolo Simonini, Eccentrico Edizioni 2008
ASD Equilibrium, via Tincani Martelli 140, Portile, Modena tel. 059.460538 www.equilibriumweb.it
The town of Sestola

Sestola and its fortress

The village of Sestola is overlooked by the imposing mass of the castle, a fortified complex dating back to the eighth century, perched on a high rocky spur above the Scoltenna and the Leo valleys. During the Middle Ages the fortress had a strategic importance in the control of the territory of Frignano and for a long time it was contested between the people from Modena and the people from Bologna: in the sixteenth century the architecture of the fort was fortified to resist to artillery shots and to this day, notwithstanding the changes it has undergone through the years, it is still possible to see the star bastions that encircle the castle. Inside the walls it is possible to visit the beautiful oratory dedicated to Saint Nicolò, a small Romanesque masterpiece where some frescoes by Tommaso Ribechino from Lucca dating back to the fifteenth century were brought to light after being kept hidden for three hundred years in a cavity in a wall. Two particular museums are housed in Sestola castle: the Museum of mountain civilization and the Museum of mechanical musical instruments. The first museum collects more than 1,500 objects that used to be of everyday use in mountain life, while the second museum proposes the original Eduard Thoenes collection. A curious sound itinerary, from the seventeenth century to the present day, through the music of player pianos, barrel organs, musical boxes and automatons, that is machines playing without man's intervention: the music, in fact, is “written” on a mechanical support, like a punched cylinder, a perforated cardboard or a metallic disk. And also the precious cylinder pianos from Switzerland and Germany, automatic pianos and antique barrel organs.

Nymphs, science and thrills in the shade of Mount Cimone

The Lago della Ninfa (Lake Nymph) is on the slopes of Mount Cimone at the altitude of 1,500 m and is surrounded by woods: an excellent place where people can stop and bask in nature on the shore of the lake, looking for the slippery nymph with bright green eyes that was said to live there. Or maybe engage in one of those exciting adventures that the place offers to visitors. Those who love walking can follow the Sentiero dell’Atmosfera (the Atmosphere path): a route that starts from Pian Cavallaro and goes up to the top of Mount Cimone (with a difference in altitude of about 300 metres). Step by step, thanks to the information points scattered along the way, the route leads to the discovery of the secrets of the atmosphere and of the climate that changes. On the Cimone peak, in fact, there is the research station “O.Vittori”, one of the two observatories of CNR-ISAC measuring the health and the composition of the atmosphere. The other observatory is at more than 5,000 metres, by the Pyramid Laboratory-Observatory of the Ev-K²-CNR Committee at the foot of the Nepalese side of the Everest. Both adults and children looking for a stronger thrill can enjoy themselves on the equipped routes of the Adventure Park: tree climbing, climbing, sliding at full speed down Tyrolese ropes stretched between trees and Tibetan bridges hanging in mid air are only some of the many and amusing activities that are performed in safety under the watchful eye of the Alpine guides of Mount Cimone.

Information

Sestola and its fortress
Modena > Vignola > Fanano > Sestola
The Castle museums tel. 0536.62324 - 0536.62743

Nymphs, science and thrills in the shade of Mount Cimone
Modena > Vignola > Fanano > Sestola
The Lago della Ninfa tel. 0536.72134

Sestola IAT - Tourist information, tel. 0536.62324.
**events & happenings**

typical tastes, music, street markets, carnivals, theatre, traditions and celebrations...

**Spring**
Pievepelago, April, “Festa del Coccin Coccetto”, a traditional Easter festival with decorated boiled eggs Pavullo, beginning of April, Chocolate festival Pievepelago, end of May, “Infiorata del Corpus Domini”, the streets are covered with carpets of flowers in occasion of the Corpus Domini Pievepelago, mid May, “Rassegna Verdepieve”: a festival dedicated to local cultures

**Summer**
Sestola, mid June, “Notte Blu e Bike Festival”, an event with music, entertainment, street markets, mountain bike shows, etc.
Serramazzoni, from June to September, every Friday evening, Arts and crafts and market of biological products
Montecreto, beginning of July, Feast dedicated to “la Madonna del Trogolino” and the Donkey race
Fanano, end of July, Fruits of the mountain festival Pievepelago, end of July, Apeninne Cinema festival and the Mountain book fair, Streets of sound (International music festival)
Pavullo, the third weekend in July, Montefesto Medieval festival
Polinago, end of July, Brandola festival
Pievepelago, August, Historical reenactments and Medieval festival
Montecreto, August, Touring folk culture festival

**Pavullo, 13-15th August**, the Feast of the Assumption
**Pavullo, 24th August**, Saint Bartholomew’s feast day
**Pavullo, end of August**, Crescentina (a kind of flatbread) festival
**Fanano, end of August**, Bilberry festival
**Serramazzoni, end of August**, Borlengo (a kind of pancake) festival

**Autumn**
Fanano, end of September, Mushroom festival
Lama Mocogno, beginning of October, Parmigiano-Reggiano festival
Sestola, October, Chocolate and almond brittle festival
Fanano, mid October, Chestnut festival
Montecreto, end of October, Chestnut festival
Pievepelago, end of October, “Castagnamm!” Chestnut festival

**Winter**
Pievepelago, the first weekend in December, Christmas market
Polinago, 24th December, Christmas bag pipe music
Sestola, 24-25 December, Touring living nativity scene and Christmas day concert
Sant’Anna Pelago, 5th January, Epiphany masquerade

**The restaurants affiliated to “Modena a Tavola”**

**Montecreto**
CA’ CERFOGLI - closed on Monday and Wednesday
Via Montegrappa 6/8, Acquaria di Montecreto, tel. 0536.65052
www.albergocerfogli.it info@albergocerfogli.it

MARIA - closed on Monday
Via Montegrappa 26, Acquaria di Montecreto, tel. 0536.65007

**Serramazzoni**
LA NOCE - closed on Sunday
Via Giardini Nord 9764, Montagnana, tel. 0536.957174
www.lanoce.it info@lanoce.it

**Sestola**
SAN ROCCO - closed on Monday
C.so Umberto I 47, Sestola, tel. 0536.62382
www.hotelsanrocco.net info@hotelsanrocco.net

ZITA - closed on Tuesday and Wednesday
Piazza San Giorgio 11, Sestola (loc. Vesale), tel. 0536.64278
www.locandazita.com info@locandazita.com

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**information & tourists reception**

Cimone IAT - Tourist office, cities of Sestola, Fanano, Fiumalbo, Lama Mocogno, Montecreto, Pievepelago, Riulunato, Serramazzoni
Corso Umberto I° 3, Sestola, tel. 0536 62324, fax 0536 61621 - info@comune.sestola.moi.it

Frignano UIT - Tourist information office of Pavullo e Polinago:
Piazza Montecuccoli 1, Pavullo nel Frignano tel. 0536 29021- 0536 29964, fax 0536 29961
uit@comune.pavullo-nei-frignano.moi.it
Polinago: Corso Roma 71, tel. 0536 47000 fax 0536 47672
ufficio.segreteria-protocollo@comune.polinago.moi.it

www.appeninomodenese.net
Caseificio Sociale Del Panaro di Verica
Via Fondovalle Panaro, 20 - Verica 41020 Pavullo nel Frignano (Mo)
tel. and fax 0536.48267
open every day 8.30 - 12.30 15.30 - 19.30
closed Wednesday
products on sale besides Parmigiano-Reggiano, butter, ricotta cheese, caciotta

geographic coordinates
44° 20’ 2,8’’ N 10° 55’ 41,8’’ E

Cattle conferring milk (n°) 8
Annual prod. of cheese wheels (n°) 2.400
Cauldrons in the processing room (n°) 8
Active since 1952

Cooperativa Casearia del Frignano
Via Casa Baracca, 4 - 41026 Pavullo nel Frignano (Mo)
tel. 0536.51111 fax 0536.327014
open everyday 9 - 12.30 16 - 19
closed Wednesday
products on sale besides Parmigiano-Reggiano, butter, ricotta cheese, caciotta, cured meats, jam, wine

geographic coordinates
44° 21’ 43,3’’ N 10° 47’ 40,3’’ E

Cattle conferring milk (n°) 18
Annual prod. of cheese wheels (n°) 10.700
Cauldrons in the processing room (n°) 17
Active since 1990

Caseificio Poggio Castro
Via Giardini Nord, 32/1 - 41026 Pavullo nel Frignano (Mo)
tel. 0536.23963 fax 0536.324151
open every day 8.30 - 12.30 15.30 - 19
closed Monday
products on sale besides Parmigiano-Reggiano, fresh and mature cheeses, yoghurt, “cremino” (cheese spread), butter, ricotta cheese, various other products

geographic coordinates
44° 21’ 10,6’’ N 10° 50’ 27’’ E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 3.000
Cauldrons in the processing room (n°) 8
Active since 1996

Caseificio Sociale San Lucio Montardone
Via Giardini Nord, 7087 - Rocca Santa Maria
41028 Serramazzoni (Mo)
tel. and fax 0536.957038
open everyday 9.30 - 12.30 16 - 19.30
closed Monday
products on sale besides Parmigiano-Reggiano, wine, oil, fresh cheeses, cured meats, pasta, honey

geographic coordinates
44° 28’ 12’’ N 10° 48’ 32’’ E

Cattle conferring milk (n°) 8
Annual prod. of cheese wheels (n°) 5.200
Cauldrons in the processing room (n°) 7
Active since 1967

The dairy was the result of the unification of two dairies from Pavullo: “Lampo” (literally: Flash of lightning), founded in the winter of 1953 and so called because they were very quick in fulfilling their orders, and “Casa Venturelli”, founded as a privately run dairy by the Minelli family in 1930 and transformed into a cooperative immediately after the war.

The cooperative was founded by about forty partners around the end of the sixties. For many years now the social dairy has been a reference for the numerous small firms that breed cattle for the production of the milk to be used exclusively in the processing of Parmigiano-Reggiano. A retail outlet has been recently opened.

The dairy sells also abroad

products can be purchased also on-line

The social dairy was a reference for the numerous small firms that breed cattle for the production of the milk to be used exclusively in the processing of Parmigiano-Reggiano. A retail outlet has been recently opened.

The dairy sells also abroad

products can be purchased also on-line
**Caseificio Sociale Rio San Michele**

Via Giardini Sud, 327 - Camatta 41020 Pavullo nel Frignano (Mo)
tel. and fax 0536.41006

*open every day 8.30 - 12.30 15 - 19*
*closed Wednesday afternoon and Sunday*

*products on sale besides Parmigiano-Reggiano*
*butter, ricotta cheese, dairy products, cured meats, jam, vinegar, honey*

**Azienda Agricola Baruffi Ferruccio e Cesare**

Via Camurana, 14 - Benedello 41026 Pavullo nel Frignano (Mo)
tel. and fax 0536.21471

*open every day 8 - 18*

**Caseificio Sociale Pelloni**

Via San Dalmazio, 1113 - 41028 Serramazzoni (Mo)
tel. and fax 0536.953600

*open every day 8 - 12.30 15.30 - 19*
*closed Tuesday afternoon*

*products on sale besides Parmigiano-Reggiano*
*beef, cured meats, yoghurt, pickles, jam, oil, vinegar, balsamic vinegar, soft cheeses, cakes*

**Caseificio Sociale Santa Maria**

Via del Fiorentino, 2 - Cinghianello 41040 Polinago (Mo)
tel. and fax 0536.47387

*open every day 8 - 12 16 - 19*
*closed Monday and Thursday afternoon*

*products on sale besides Parmigiano-Reggiano*
*butter, ricotta cheese (of our own production), caciotta, sheep's milk cheeses, goat's milk cheeses, mixed cheeses, wild berries, jam, liqueurs, infusions*

---

**Caseificio Sociale Rio San Michele**

- **geographic coordinates**: 44° 18' 42,1'' N 10° 47' 30,7'' E
- **Cattle conferring milk (n°)**: 14
- **Annual prod. of cheese wheels (n°)**: 4.000
- **Cauldrons in the processing room (n°)**: 7
- **Active since**: 1952

**Azienda Agricola Baruffi Ferruccio e Cesare**

- **geographic coordinates**: 44° 21' 50,1'' N 10° 52' 33,1'' E
- **Cattle conferring milk (n°)**: 1
- **Annual prod. of cheese wheels (n°)**: 1.700
- **Cauldrons in the processing room (n°)**: 3
- **Active since**: 1920

**Caseificio Sociale Pelloni**

- **geographic coordinates**: 44° 24' 45,9'' N 10° 50' 57,6'' E
- **Cattle conferring milk (n°)**: 3
- **Annual prod. of cheese wheels (n°)**: 5.700
- **Cauldrons in the processing room (n°)**: 9
- **Active since**: 1964

**Caseificio Sociale Santa Maria**

- **geographic coordinates**: 44° 20' 57'' N 10° 44' 26'' E
- **Cattle conferring milk (n°)**: 16
- **Annual prod. of cheese wheels (n°)**: 5.840
- **Cauldrons in the processing room (n°)**: 8
- **Active since**: 1964
Latteria del Monte Cimone
Via Ca’ Frati, 200 - 41021 Fanano (Mo)
tel. and fax 0536.68031
open every day 8.30 - 12.30 15.30 - 19.30
products on sale besides Parmigiano-Reggiano yoghurt, soft cheeses, cured meats, jam, ice cream
other retail outlets
Via Circonvallazione, Sestola (Mo)
www.latteriamontecimone.com
products can be purchased also on-line all’indirizzo info@latteriamontecimone.it
the dairy sells also abroad
geographic coordinates
44° 12' 26'' N 10° 46' 23'' E
Cattle conferring milk (n°) 7
Annual prod. of cheese wheels (n°) 5.000
Cauldrons in the processing room (n°) 9
Active since 1950

Caseificio Sociale Santa Lucia
Via per Vesale, 141 - 41029 Sestola (Mo)
tel. and fax 0536.67161
open every day 9 - 12.30 15 - 19
closed Monday
open also on Monday in August and in December
products on sale besides Parmigiano-Reggiano butter, ricotta cheese, caciotta, sheep’s milk cheeses, cured meats and local products
wolf_andrea@libero.it
the dairy sells also abroad
geographic coordinates
44° 15' 36,4'' N 10° 49' 29'' E
Cattle conferring milk (n°) 5
Annual prod. of cheese wheels (n°) 2.190
Cauldrons in the processing room (n°) 5
Active since 2001

Caseificio Sociale San Pietro in Rio Torto
Via Giardini Sud, 2451 int.1 - Selva 41028 Serramazzoni (Mo)
tel. and fax 0536.954706
open every day 8.30 - 12.30 16 - 19.30
products on sale besides Parmigiano-Reggiano butter, caciotta, sheep’s milk cheese, processed cheeses, panna cotta, yoghurt, stracchino, cured meats, jam
rodi.valter@libero.it
the dairy sells also abroad
geographic coordinates
44° 24' 28,2'' N 10° 47' 52,1'' E
Cattle conferring milk (n°) 8
Annual prod. of cheese wheels (n°) 2.900
Cauldrons in the processing room (n°) 8
Active since 1960

Industria Casearia Pievepelago
Via Isola Lunga, 4 - 41027 Pievepelago (Mo)
tel. and fax 0536.71860
open every day 7 - 13 15 - 19
closed Monday
open also on Monday in August and in December
products on sale besides Parmigiano-Reggiano butter, ricotta cheese, honey, vinegar, jam
good_andrea@libero.it
the dairy sells also abroad
geographic coordinates
44° 11' 54'' N 10° 36' 36'' E
Cattle conferring milk (n°) 18
Annual prod. of cheese wheels (n°) 3.600
Cauldrons in the processing room (n°) 6
Active since 1953
Caseificio Sociale Santa Rita
Via Pompeano, 2290/1 - Pompeano 41028 Serramazzoni (Mo)
tel. 0536.950193/958191 fax 0536.950218

open every day 9.30 - 12.30 15.30 - 19
closed Monday and Thursday afternoon

products on sale besides Parmigiano-Reggiano
Organic Parmigiano-Reggiano, cured meats, pasta, rice, oil, honey, wine, jam, balsamic vinegar, all biological products

The dairy was founded in 1964 from the union of a group of farms situated on the Modenese Apennines. It obtained the organic certification in 1996 and in 2009 it reintroduced the ancient autochthonous breed “Bianca Modenese” (safeguarded by Slow Food). Visit our outlet, “La Corte del Re”; we are also an educational farm.

info@caseificio santanita.com
www.caseificio santanita.com
the dairy sells also abroad

geographic coordinates
44°23'28"N 10°46'15"E

Cattle conferring milk (n°) 9
Annual prod. of cheese wheels (n°) 4,000
Cauldrons in the processing room (n°) 6+6
Active since 1964

Caseificio Sociale San Giuseppe
Via Pangone, 11 - Pianorso 41023 Lama Mocogno (Mo)
tel. and fax 0536.47170

open every day 7.30 - 12.30 16 - 19.30
closed Wednesday afternoon and Sunday

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, dairy products, cured meats

geographic coordinates
44°20'15"N 10°41'23,8"E

Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 2,300
Cauldrons in the processing room (n°) 4
Active since 1955

Caseificio Sociale Roncoscaglia
Via Statale per Roncoscaglia, 78 - Roncoscaglia 41029 Sestola (Mo)
tel. 0536.62099 fax 0536.900213

open every day 7.30 - 12.30 15 - 19.30

closed Tuesday afternoon

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, dairy products, cured meats, jam

geographic coordinates
44°14'36"N 10°44'44"E

Cattle conferring milk (n°) 9
Annual prod. of cheese wheels (n°) 3,100
Cauldrons in the processing room (n°) 5
Active since 1954

Caseificio Sociale Sant’Antonio
Via Giardini Nord, 155 - Crocette 41026 Pavullo nel Frignano (Mo)
tel. and fax 0536.23200

open every day 9 - 12.30 16 - 19

closed Wednesday afternoon

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, dairy products, cured meats

geographic coordinates
44°22'8"N 10°50'6"E

Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 2,850
Cauldrons in the processing room (n°) 4
Active since 1956
Caseificio Sociale
Casello
Località Il Casello, 101/A - Acquaria 41020 Montecreto (Mo)
tel. 0536.65149  fax 0536.65088
open every day  9 - 12.30   16 - 19.30
closed Tuesday
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, yoghurt, sheep's milk cheese, goat's milk cheese, cured meats, Parmigiano-Reggiano cream, wine, liqueur, balsamic vinegar, dried mushrooms, preserved fruit and vegetables, bakery products, extra virgin olive oil

Caseificio Sociale
Beato Marco
Via per Palagano, 73 - 41023 Lama Mocogno (Mo)
tel. and fax 0536.44242
open every day  8.30 - 12.30   14.30 - 19.30
closed Monday afternoon
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, processed cheese, dairy products, cured meats
other retail outlets
Via Vaglio, 39 - 41023 Lama Mocogno (Mo)
tel. 0536.44356 open 8.30 - 12.30   14.30 - 19.30

geographic coordinates
44° 18' 34,5'' N    10° 45' 31'' E

Cattle conferring milk (n°) 16
Annual prod. of cheese wheels (n°) 9.200
Cauldrons in the processing room (n°) 17
Active since 1961

geographic coordinates
44° 17' 15'' N    10° 45' 11'' E

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 3.400
Cauldrons in the processing room (n°) 5
Active since 1962
There are a lot of good things in Frassinoro.
There are a lot of good things in Montefiorino.
There are a lot of good things in Palagano.
There are a lot of good things in Prignano.
There are also a lot of good people in all four of these territories.
Altogether they make an excellent Parmigiano-Reggiano: word of a mountaineer!
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The town of Frassinoro

Frassinoro Abbey and the Canossian tradition

In 1071 Beatrix of Lotharingia and her daughter, Countess Matilda of Canossa, founded a Benedictine abbey that had vast estates and exercised its dominion over the Dolo and Dragone valleys. The abbey was very different from the other churches in the Modenese mountain: built using Carrara marble and salvaged materials from Roman times, it represented the prestige and the power of the Canossian dynasty. The abbey was destroyed in the fifteenth century due to a landslide, the few remaining pieces were used to build the present church: the beautiful carved capitals were used as stoupes while there is still a masonry with marble and salvaged materials from Roman times, it represented the prestige and power of the Canossian tradition.

Besides the historical memory, these places keep also ancient traditions that are rediscovered always with great pleasure: like the precious truffle, speaking about the local gastronomic specialities, and the museums, the lively folk festivals and the suggestive historical reenactments, as far as the cultural aspects are concerned. The Dolo and Dragone valleys offer enthralling experiences which are difficult to forget.

The Matilda trail

The estates of Countess Matilda in the eleventh century included a very extended feud, which stretched from the upper Latium to Lake Garda. The old roads that connected Matilda’s lands in the territory of the Tusco-Emilian Apennines have been recovered: in the area around Modena, between Cagnano bridge (Frassinoro) and the San Pellegrino in Alpe pass, there are 25 km of paths which visitors can go along on foot or by mountain bike and which are the natural continuation of the Matilda itinerary coming from the lands of Reggio Emilia. The Modenese stretch is divided in three legs which go through ancient villages, beech woods and lakes.

Fontanaluccia: the dam is part of the history of the Dolo valley

In 1924 the Government decided to build a barrier across the Dolo river: the dam was part of a broader project and its function was to collect the waters necessary to produce the electric energy to power the big draining pumps that reclaimed the marshlands in the lower Emilian plain, la Bassa, at full stretch. Sixty metres high and over a hundred metres long, the dam to this day still confines the Dolo torrent in the stretch between the built-up areas of Fontanaluccia and Gazzano: the water flows from the basin for about twelve kilometres in the underground free surface tunnel that reaches Fornello electric power station in the territory of Montefiorino. The building of the dam was an event of vital importance for the valley and for the population in the mountains that, oppressed by the chronic lack of work and by hunger, often had no other choice but to sadly emigrate. It was a shot in the arm particularly for the inhabitants of the hamlet of Romanoro, who were almost eight hundred in those years. The dam was finished in only five years thanks to the active work of about one thousand five hundred people, most of whom used to work using only picks and shovels. To this day the memory of those years, the years of the “favorazione”, when everybody was given the chance to honestly redeem themselves with the hard work, is alive in the valley.

The Museum of the Partisan Republic in Montefiorino

In the medieval fortress of Montefiorino, a solid defensive bulwark that once belonged to the Lords of Montecuccolo, there is one of the most important museums dedicated to the Resistance in Italy. The fortress used to be the base of the Partisan Republic of Montefiorino, this is the reason why the place is deeply symbolic: it represents one of the very first and one of the bravest attempts, in the Italy of 1944 invaded by the German army, to permanently occupy a territory and to
Farneta, clean energy comes from water

The hydroelectric power station in Farneta was built thanks to the hard work of 1,500 workers between 1924 and 1928. It is still working and it is also an example of highly interesting industrial archaeology. By exploiting the power of the water collected in the basins in Fontanaluccia and Riccovolto, to which it is connected by means of a 9 kilometres long tunnel, the power station used to supply energy for the huge drainage works in the marshlands in the lower plain, thus creating a singular synergy between mountain and plain, exactly at the height of the century of electricity, the 1900s. Besides being functional to its purpose, the power plant in Farneta is also pleasant to look at: at the time, in fact, the design harmoniously combined aesthetic and functional criteria, as seen in the huge control panel room with the pink marble flooring and the coloured glass skylights. During the Second World War the plant was a strategic target: it escaped bombings thanks to a meadow they grew on its roof to camouflage it with the greenery in the surroundings. Today it is possible to visit the plant and to see the big turbines, the generators and the underground piping that used to take water to the power plant and to discharge it into the Dolo torrent: the clean water cycle where energy is (almost) a gift.

Information
Modena > Sassuolo > Cerredolo > Montefiorino
www.resistenzaumontefiorino.it
Open
September - June: Sunday 10.00-12.30 15.00-18.00
July - August: 10.00-12.30 15.00-18.30
Closed on Monday

Vitriola and the ancient Via Bibulca

CAI route 599, that today stretches for 30 km from the confluence of the torrents Dolo and Dragone as far as the Foce delle Radici and the San Pellegrino in Alpe passes, in far off times used to be part of the via Bibulca, the transapennine connection between Modena and Lucca. Its width allowed the transit of a pair of oxen pulling a cart side by side. The road layout, which is of ancient Roman origin, was travelled throughout all the Middle Ages. On the route there are several churches dating back to Matilda’s time that testify the political and religious importance of Frassinoro Abbey, founded in the eleventh century by Beatrice, the mother of Matilda of Canossa. Among them there is the Romanesque Saint Andrew’s church in the small village of Vitriola: the structure still has the original sides and façade and inside the church there is an archaic carved sandstone lunette, which can be dated back to the eleventh century. While the fortified houses, case-forti, are architectural structures of the thirteenth century: they guaranteed safety to the inhabitants of Vitriola, which, with its mild climate and relative prosperity, attracted raiders and wrongdoers.

Information
Modena > Sassuolo > Cerredolo > Montefiorino > Vitriola

The town of Palagano

Mount Santa Giulia park

The 28 hectares of greenery and woods around the peak of Mount Santa Giulia are dedicated to memory and contain the Parco della Resistenza. The park commemorates the dreadful massacres of civilians that took place in Monchio, Susano and Costrignano in 1944: the 14 sculptures arranged in a circle were made by...
Walking along the Dragone valley

Probably the name Dragone (i.e. Dragon) was suggested to its ancient inhabitants by the rumbling noise of the torrent and the legends of monstrous animals that lived in the adjoining woods. One of the most interesting places in the valley is the ophiolite of Boccassuolo, the biggest outcrop of these magmatic rocks in the entire Modenese Apennines. It is a site of considerable landscape and naturalistic value characterized by chestnut and oak woods, fresh springs, small cascades and ancient metai (dryhouses) for drying chestnuts built in the meadows on the edge of the woods. A perfect place to be explored on foot or by mountain bike. Another element making this environment even more fascinating is the presence of old copper, iron and gold mines. Due to their particular metamorphic process, in fact, the ophiolitic rocks of Boccassuolo used to have mineral deposits which were exploited since ancient times: Etrurians, Romans and then the Este family excavated looking for precious metals, even if they used to extract mainly small quantities of copper. There were twelve mines in all, with an extremely variable development: from a few metres of the shortest tunnels to the seven hundred metres of the deepest one. However some gold traces still remain in the toponym of Palagano, which, in fact, derives from the ancient palago, that is to say gold nugget.

The town of Prignano

Sassomorello

The small village of Sassomorello dominates the middle Rossena valley from the dark ophiolitic rock it is perched on. The rock is almost 70 metres high and it can be clearly seen from the road going down toward Gombola. The place was mentioned for the first time in 1197, when it swore allegiance to the town of Modena. In the surroundings, going down toward Gombola, visitors can admire the rural village called La Cà, a beautiful example of “corte aperta” settlement: a traditional rural building developing around a yard. In the centre of the settlement there is a sixteenth century tower. The tower has a pigeon loft with a sandstone stringcourse and a cross sculptured portal. Another particularly interesting building has an arched architrave standing on shelves and is situated next to a major house with a big round arch. There is also an old hayloft, whose roof is supported by valuable shaped shelves. The oratory dedicated to the Holy Family has a small quatrefoil window on the façade with a date of the beginning of the eighteenth century carved on it. Inside the church there is a remarkable stucco altar.

Cycling through prehistory at the Pescale cliff

The cycle track that runs along the Secchia river bank is thirty-five kilometres long and starting from Modena it goes through green areas and naturalistic oases inhabited by herons, coots and black-winged stilts. The track ends at the Pescale cliff, an imposing rocky spur that rises above the river Secchia at the confluence with the river Pescarolo. This is a particular place not only for the beautiful views it offers, but also for its historic importance: once there was a big prehistoric village of Neolithic age in the flat clearing on top of the cliff. The important findings discovered - bottoms of huts, fireplaces, tombs, handmade objects in stone and bone, earthenware and pottery - are now kept in the Modena Archaeological Civic Museum. These finds attest that the settlement, inhabited approximately from 4000 to 2000 BC, was composed of large wooden and clay circular huts. Visitors can have further information on the site thanks to the historical-archaeological informative boards that accompany them up to the cliff top to enjoy the view of the river opening in the plain.
events & happenings

typical tastes, music, street markets, carnivals, theatre, traditions and celebrations...

Spring

Montefiorino, **beginning of June**, Zona Libera: eventi resistenti, a festival dedicated to the Resistance with meetings, theatre shows, exhibitions, concerts, etc.

Frassinoro, **at Easter time**, Living Way of the Cross

Frassinoro, **mid May**, Spring festival

Summer

Palagano, **end of June**, Palagano Ciaccio (a kind of flatbread) festival

Prignano, June, Mountain gastronomy festival

Prignano, June/August, Summer in Prignano

Montefiorino, **end of July**, Summer black truffle festival

Frassinoro, July, Matilda’s week in the Abbey lands, a festival dedicated to Matilda with historical reenactments

Frassinoro, **August**, Frassinoro Arts Festival

Palagano, mid August, the Festival of the fools from Aravecchia

Frassinoro, Prignano, Montefiorino, July and August, Montagnafelice, a series of initiatives addressed to children and families with games, excursions etc. in the mountains

Autumn

Montefiorino, **the last weekend in October**, Modenese truffle festival

Prignano, October, Chestnut Festival

Prignano, **November**, Polentata di San Martino, polenta festival on Saint Martin’s day

Winter

Frassinoro, **on the fifth of January**, Epiphany masquerade

information & tourists reception

UIT - Tourist Information Office of Montefiorino, Frassinoro, Palagano, Prignano
Via Rocca 1, Montefiorino, tel. 0536 962727 fax 0536 965312
infoturismo@cmovest.mo.it;

Frassinoro: Via Miani 16, tel. 0536 971015 / 971003 fax 0536 971002, comune@frassinoro.net

Palagano: Via XXIII Dicembre 74, tel. 0536 970918 fax 0536 970901, info@comune.palagano.mo.it

Montefiorino: Via Rocca 1, tel. 0536 962711 fax 0536 965535, comune.montefiorino@provincia.modena.it

Prignano sulla Secchia: Via Allegretti 216, tel. 0536 892911 fax 0536 893227 segreteria@comune.pignano.mo.it

www.appenninomodenese.net
Cooperativa Casearia
San Lorenzo

Via Torre, 409 - 41048 Prignano sul Secchia (Mo)
tel. 0536.894681 fax 0536.892436
open every day 9 - 13
products on sale besides Parmigiano-Reggiano
sheep’s milk cheeses, caciotta, yoghurt, panna cotta, butter, ricotta cheese

Caseificio Sociale
Casola di Montefiorino

Strada Statale Montefiorino, 104
Casola 41040 Montefiorino (Mo)
tel. and fax  0536.972094
open every day 9 - 12.30  15.30 - 19.30
closed Thursday afternoon
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese

Cooperativa Casearia
Val del Dolo

Via Chiesa, 36 - Romanoro 41044 Frassinoro (Mo)
tel. and fax 0536.963062
open every day 9 - 12.30  16 - 18
closed Monday and Sunday afternoon
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, caciotta

Caseificio Cooperativo
di Monchio

Via San Vitale, 1/A - Monchio 41040 Palagano (Mo)
tel. and fax  0536.966123
open every day 8.30 - 12.30  16 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano
caciotta, butter, ricotta cheese
**Cascificio Sociale di Costrignano**

Via Panoramica, 40 - Costrignano 41040 Palagano (Mo)
tel. and fax 0536.965247

*open every day 9 - 12 16 - 19.30*

*products on sale besides Parmigiano-Reggiano*

*butter, ricotta cheese*

**geographic coordinates**

44° 21' 51,1'' N    10° 40' 2,8'' E

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**Cooperativa Casearia di Savoniero e Susano**

Via Querciola, 2 - Savoniero 41040 Palagano (Mo)
tel. and fax 0536.965201

*open every day 8 - 12.30 15.30 - 19*

*closed Monday afternoon*

*products on sale besides Parmigiano-Reggiano*

*butter, ricotta cheese, caciotta, panna cotta, tosone (a by-product of Parmigiano-Reggiano), mozzarella cheese, yoghurt, cheese spread*

**geographic coordinates**

44° 20' 39'' N    10° 39' 23'' E

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Maurizio Cheli
Zocca

The first Italian astronaut to assist as a "Mission specialist" the two pilots of the Space Shuttle Columbia on mission STS-75 on 22nd February 1996. Chief tester for Alenia Aeronautica.

Coltellino d'Oro 1996 awarded by the Consortium of Parmigiano-Reggiano cheese

...Cheli, in fact, was the first astronaut who chose Parmigiano-Reggiano as a food to take on board the Shuttle for his mission in orbit ...
(taken from "Parmigiano-Reggiano rewarded the astronaut" - Gazzetta di Modena 7th May 1996)

...Parmigiano-Reggiano was a credit to itself: I took it with me on board but it didn't last long, not because I did not have enough, but because they were all eating it...we even ate the rinds...since I am from this area, I absolutely wanted to bring something with me to remind me of the place and the land I come from.
(taken from a declaration in occasion of the 25th Modenese dairies festival on 27th April 1996)

Feelings at the wood's edge along the Via del Castagno among centuries-old villages and sandstone needles the landscape is a witness to the indissoluble link between man and nature

Upper Panaro valley
Guglia
Montese
Zocca

Maurizio Cheli
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Along the Via del Castagno among centuries-old villages and sandstone needles

The landscape is a witness to the indissoluble link between man and nature.

Upper Panaro valley

- Guiglia
- Montese
- Zocca

The territory of the valleys, softened by clouds of blooming cherry trees and by tawny chestnut woods in Autumn, is characterized by the flowing of the river Panaro. These are places where to this day centuries-old gastronomic traditions still accompany the passing of time in the shade of ancient villages, castles and shady churches surrounded by greenery.

This is where geological wonders create unique habitats for protected flower and animal species, offering visitors the opportunity of countless discoveries in a land where nature has always intertwined its life to that of man, a sign of harmonious coexistence.

The cultural, natural and ethnological value of the Upper Panaro valley is a heritage worthy of being explored, slowly tasted and preserved with care.

The town of Guiglia

Romanesque traces: the Church of Saint John the Baptist

The word pieve, which derives from the Latin piebs, people, was once used to indicate a rural church where baptism could be conferred, therefore a particularly important church. Trebbio Church is dedicated to Saint John the Baptist and rises in front of the mountains, against the gentle surrounding green meadow landscape.

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The cultural, natural and ethnological value of the Upper Panaro valley is a heritage worthy of being explored, slowly tasted and preserved with care.

Tigelle on show

Tigella, or crescentina for purists, is probably the food that better represents the Modenese Apennines. This speciality is an ancient round type of bread that used to be baked between two terracotta tiles with a diameter of 10-12 cm each, the actual tigelle, often decorated with the six-petal Rosa Comonica, an arcanic symbol of good omen. Tigelle (or rather crescentine...) can be enjoyed filled with cured meats, cheeses, or, according to tradition, with a pesto made with lard, bacon, garlic and rosemary and, of course, a nice sprinkle of Parmigiano-Reggiano.

A permanent exhibition dedicated to tigelle is held inside a fourteenth century tower house in the hamlet of Samone. An overview of the techniques and knowledge relating to this tasty gastronomic tradition, whose origins go way back in time, is presented in a beautifully frescoed hall.

INFORMATION Sassi di Roccamalatina Regional Park
Samone Visitor Centre, Via Castello 105, tel. 059.795721
www.parks.it/parco.sassi.roccamalatina

Sassi of Roccamalatina Regional Park

The Sassi of Roccamalatina are three imposing sandstone towers, up to 70 m high, that stand out against the gentle surrounding green meadow landscape.

These geoformations originated 90 million years ago in deep sea environments: in fact sandstone is a sedimentary rock composed of sand granules. Being more resistant to erosion, these sandstone needles have emerged from the surrounding geological substratum assuming a typical upright structure. Besides being particularly fascinating from a landscape point of view, the Sassi are surrounded by different ecosystems like woods, cultivated lands and water courses.

And it is this richness that forms a precious habitat for many flora and fauna species: Peregrine Falcons make their nests in the rocky faces and freshwater crayfish still swim in the clear torrents, while deer, badgers, foxes and hedgehogs live undisturbed in the surrounding woods.

There are many possibilities of exploring the park, as many as the paths that wind through the greenery, which can be travelled on foot, on horseback or by mountain bike, in a quiet and regenerating environment that can be enjoyed all year round.

The most adventurous visitors can go up to the peak of Sasso della Croce by means of a steep route equipped with pegs and metal ropes fixed into the rock.

The Park organises a rich programme of popular activities, among which exciting night safaris to the discovery of animals’ lives, events accompanied by typical dinners and overnight stays in the guest quarters within the park.

INFORMATION
Vignola > Guiglia > Parco Regionale dei Sassi di Roccamalatina
Visit Centre “Il Fontanazzo” in Pieve of Trebbio
Visit Centres in Rocca di Sopra (Borgo dei Sassi) and Samone.
tel: 059.795721 - parcosassi@database.it
www.parks.it/parco.sassi.roccamalatina
The town of Montese

Knowledge and tradition: the Fortress and the Museum

The fortress of Montese is of very ancient origin, presumably it dates back to the thirteenth century. Throughout the centuries its imposing structure and beautiful crenellated tower have witnessed fierce conflicts between rival families, fights between the people from Bologna and the people from Modena, collapses, periods of oblivion, renovations and new splendour. Today the Fortress houses the Montese Historical Museum, a true “territory museum” that goes back over the events and typical aspects of the life in these places: a complete and fascinating overview of the area, its history and resources from prehistoric times to the present day. In the museum milk processing and the making process of Parmigiano-Reggiano, the importance of wood in the local tradition and the specific use of the different arboreal essences are illustrated. The museum also houses an interesting section dedicated to the Second World War, the soldiers’ everyday life and the particular war events in the territory of Montese, with historical reconstruction of specific environments and the possibility to go on a guided visit of the war posts.

Mount Belvedere: hiking surrounded by History

Mount Belvedere, in the council of Montese, with its height of 1,200 m is the arrival point of a large and varied network of paths that can be travelled on foot, on horseback or by mountain bike. The Belvedere path starts from Casona di Marano and, flanking the right bank of the river Panaro, it offers an extraordinary view of the valley. It then enters Sassi di Roccamalta Regional Park, covering several spots of naturalistic and historical-cultural interest. The itinerary is set among cascades, water courses, old villages and ancient mule tracks. In its wholeness it is 48 km long, however it is possible to choose among its several branches according to one’s characteristics and wishes. The Memory Itinerary (paths 452 and 400/4) is noteworthy. It is a 5 km circular route that starts from Ronchidoso Church and retraces one of the most significant stretches of the Gothic Line, the front that divided the Italian peninsula into two parts and stretches for 320 km from Massa-Carrara to Pesaro. A defensive line that, in the winter of 1944/45, witnessed the Nazi-fascist forces contrast with the Allied Armies: besides man-made barriers like the trenches, bunkers and barbed-wire fences, of which traces can still be seen during the excursions, the defensive system took advantage of the morphological characteristics of the Apennines. A real journey in memory and history.

Coverarie mill and Mamino mill

The water mills are another significant testimony of the Montese tradition: there are as many as 37. Due to the difficulty in transporting foodstuffs and corn caused by the mountain conformation of the ground, every small settlement had its own hydraulic system for milling. Often those mills also provided for the most diverse needs: up to around 1930 lime, gunpowder and coal dust were also produced, besides grain flour and chestnut flour. Coverarie mill in La Fredda has two big and noteworthy wooden wheels; Mamino mill in San Martino still grinds chestnuts and barley. Its stone structure is of considerable historical-didactic interest. It was brought back to its original use and can be visited in summer and during the chestnut season.

The town of Zocca

The chestnut and Spanish chestnut civilization

Who knows the difference between Spanish chestnuts (marron) and chestnuts? The difference is clear and evident. The Spanish chestnut is sweeter and more aromatic and is bigger: a husk contains 2 or 3 fruits at the maximum. Its cultivation takes place naturally and the fruits are particularly rich in precious nutrients like mineral salts, starches and complex sugars, perfect for youngsters and sportspeople. In any case Spanish chestnuts and chestnuts are fruits of the sun and the land, a real goodness. All the lovers of this typical taste should visit the museum. The Chestnut Museum in Zocca, in the suggestive setting of the Ospitale di San Giacomo (Saint James’ Hospice), surrounded by centuries-old chestnut woods, offers the right recognition to a tree that has characterized the life, history and culture in this land. There are three rooms dedicated to the reconstruction of the chestnut wood’s habitat, its cultivation, the chestnut with its tools and the illustration of the flour making processes. Every year in summer, in the beautiful setting of the Hospice, several theme evenings are organised in the Chestnut Museum.
from those dedicated to nature, with conferences and slide projections, to those dedicated to gastronomy, with the preparation and tasting of the typical dishes of the territory like crescentine (a flatbread), tigelle and borlenghi (a kind of pancake). In the same Hospice, in fact, there is also the Borlengo Museum, with a didactic lab where its ancient art is taught. The borlengo is a very thin pastry made with flour and water, cooked on a very hot griddle and seasoned with cunza, a condiment made with chopped bacon, lard, garlic, rosemary and, of course, a sprinkle of Parmigiano-Reggiano.

**INFORMATION**

**Modena > Vignola > Zocca**  
Via S.Giacomo o via Fontanelle  
at Ospitale di S. Giacomo - Zocca  
tel. 059.985584/986524 (PromAppennino)  
http://museodelcastagno.promappennino.it

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### Ancient villages and natural curiosities

The surroundings of Zocca are studded with ancient villages and interesting natural elements: the ideal background for a trip by mountain bike or a regenerating walk in the open air.

In the suggestive village of Montalbano visitors can still breathe the atmosphere of former days going up and down the narrow streets, with the small eighteenth century church and the lovely parsonage with the seventeenth century belfry.

The small square is adorned with a sixteenth century arcade with delicate capitals, while a short distance further on there is the Assumption church, an example of eighteenth century architecture. The view is delightful and the gaze sweeps from the woods that go up Monte della Riva to the ridge of the Apennines with the peaks of Corno alle Scale and Mount Cimone. About 6.5 km separate Montalbano from the village of Montecorone, a very ancient settlement nestled on a ridge surrounded by a circle of green mountains. This village, with its evident medieval defensive structure, is one of the better preserved in the whole Tuscan-Emilian Apennines. Not far from Montecorone stands the Sasso di Sant’Andrea, a sandstone formation dating back to 25 million years ago and almost 150 m high. The sandstone, with the typical reggipoggio conformation (i.e. with an opposite inclination to the slope, so to support - reggere the slope - poggio), has been deeply moulded by the elements and has formed upright faces and impressive clefts. In this particular environment some rare plants for these areas grow, like the beech, the Hart’s-tongue Fern and the Lilium Martagon, while numerous birds of prey nest. Nearby there is also a spring of sulphurous waters.

**INFORMATION**

**Modena > Vignola > Zocca**  
www.turismo.montana-est.mo.it

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### events & happenings

typical tastes, music, street markets, carnivals, theatre, traditions and celebrations...

#### Spring

**Guiglia**, every weekend in May, Borlengo (a savoury pancake) festival  
**Guiglia**, end of May, Il Cantamaggio, a folk festival where groups of singers sing and play music all night long in exchange for local typical products  
**Guiglia**, Divine Mercy Sunday, Village festival

#### Summer

**Montese**, mid September, Potato and Parmigiano-Reggiano Festival  
**Zocca**, July, ZoccaGiovani literary prize, for young authors  
**Zocca**, end of July, mountain bike race “la Runeda”  
**Zocca**, August, Liberty Festival

#### Autumn

**Montese**, October, Chestnut festival  
**Zocca**, every Sunday in October, Chestnut festival

### information & tourists reception

UIT - Tourist Information Office of **Zocca**, **Guiglia**, **Montese**, **Marano s/P**  
Via M. Tesi, 1209, Zocca tel. 059.985584

**Guiglia**: Piazza Gramsci 1, tel. 059.709911, guiglia@comune.guiglia.mo.it

**Montese**: Tourist office, Via Panoramica 25, tel. 059.705711, biblioteca@comune.montese.mo.it
Cascificio Rosola di Zocca

Founded in 1966 for want of the local breeders, at the time it already had more than thirty partners. There are only seven left today. In 2003 there was the turning point: the dairy started processing the milk from the “Bianca Modenese” cow breed in a separate productive chain and it contextually started maturing all the Parmigiano-Reggiano made up to a period of 22 months. Short supply chain.

*info@caseificiorosola.it*

www.caseificiorosola.it

the dairy sells also abroad

geographic coordinates

44° 19’ 50” N 10° 59’ 2” E

<table>
<thead>
<tr>
<th>Cattle conferring milk (n°)</th>
<th>7</th>
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</tr>
<tr>
<td>Active since</td>
<td>1966</td>
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products on sale besides Parmigiano-Reggiano

Parmigiano-Reggiano from “Vacche Bianche” cow breed, ricotta cheese, butter, processed cheese, yoghurt, caciotta, panna cotta, cured meats from our own swine, beef from “Bianca Modenese” breed

open every day 9 - 12.30 16 - 19

closed Monday and Thursday afternoon

Società Cooperativa Agricola Lame

The dairy was founded in the year 1960 to collect the milk of the breeders from Castelluccio di Montese and part of Maserno. In 2009 it incorporated the nearby dairy “Salto Santa Maria”. It celebrated the fiftieth anniversary of its foundation in 2010 with the publication of a book about its story.

*info@caseificiodismano.com*

www.caseificiodismano.com

products can be purchased also on-line

geographic coordinates

44° 20’ 7” N 11° 0’ 40” E

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Cascificio Dismano

Cattle conferring milk (n°) 15

Annual prod. of cheese wheels (n°) 7,842

Cauldrons in the processing room (n°) 11

Active since 1960

geographic coordinates

44° 13’ 45” N 10° 55’ 30” E

Castrificio Sociale Benvenuto

Via Serravalle, 194 - 41052 Guiglia (Mo)
tel. and fax 059.792327

open every day 9 - 13 16 - 19.30

closed Thursday

products on sale besides Parmigiano-Reggiano

soft cheeses, sheep's milk cheese, ricotta cheese, processed cheese, butter

geographic coordinates

44° 25’ 28” N 10° 59’ 9” E

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The dairy sells also abroad

geographic coordinates

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<td>Cauldrons in the processing room (n°)</td>
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</tr>
<tr>
<td>Active since</td>
<td>1966</td>
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Società Agricola Cooperativa
Montalto - Montetortore

Via Lastrelle, 1401 - Montalto 41055 Montese (Mo)
tel. and fax 059.987374

open every day 9 - 12.30 16 - 19.30
closed Thursday

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, caciotta, yoghurt, honey, vinegar

graphic coordinates
44° 19' 0,9'' N 11° 0' 7,1'' E

Cattle conferring milk (n°) 5
Annual prod. of cheese wheels (n°) 3,000
Cauldrons in the processing room (n°) 5
Active since 1959
Dairy wholesalers

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1024  Cas. Soc. San Lucio  p.158
1029  Cas. Soc. La Guardia  p.158
1086  Cas. Soc. San Giovanni  p.159
1155  Cas. Soc. Santi Pietro e Paolo  p.159
1177  Soc. Agr. Sole  p.159
1308  Cas. Soc. San Luigi  p.160
1384  Nuova Coop. Cas. Spilambertese  p.160
1430  Soc. Agr. Ca’ Bocchi  p.160
1477  Cas. Soc. Nuovo Malandrone  p.161
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2659  Cas. Soc. San Pietro  p.162
2720  Albalat  p.162
2780  Coop. Cas. Castelvolese - Ca’ Vecchino  p.162
2861  Nuova Casearia di Verica  p.163
2905  Coop. Cas. Belvedere  p.163
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2971  Coop. Cas. Poggioli  p.164
2977  Cas. Soc. Iddiano  p.164
2979  Coop. Cas. Castelvolese - Valnirano  p.165
Caseificio Sociale Tre Torri
Via Verica, 4/6 - 41026 Pavullo nel Frignano (Mo) tel. and fax 0536.21133
graphic coordinates
44° 19' 53,5'' N
10° 50' 52,6'' E
Cattle conferring milk (n°) 12
Annual prod. of cheese wheels (n°) 7,950
Cauldrons in the processing room (n°) 12
Active since 1965

The dairy was founded for the makers of the hamlet of San Dalmazio. It has been a reference for the makers of the area for years. Its production has recently decreased, also as a consequence of the fact that many historical makers have closed down.

Caseificio Sociale San Giovanni
Via Pescarola, 544 - Varano 41028 Serramazzoni (Mo) tel. 0536.952807 fax 0536.951900
geographic coordinates
44° 26' 53,7'' N
10° 45' 28,7'' E
Cattle conferring milk (n°) 14
Annual prod. of cheese wheels (n°) 8,760
Cauldrons in the processing room (n°) 10
Active since 1967

Società Agricola Sole
Via Lavichielle, 3 - 41013 Castelfranco Emilia (Mo) tel. and fax 059.932115
geographic coordinates
44° 35' 8'' N
11° 7' 53'' E
Cattle conferring milk (n°) 3
Annual prod. of cheese wheels (n°) 5,100
Cauldrons in the processing room (n°) 8
Active since 2002
Caseificio Sociale
San Luigi
Via Ponte Samone, 1623 - Samone 41050 Guiglia (Mo)
tel. and fax 059.700100
dairy wholesalers

The dairy is situated 650 masl in the municipality of Guiglia. It was founded in 1968 by about ten conferring partners; it has merged with other two cooperatives and the number of partners has increased to about fifty. Today there are twenty partners which continue to make an excellent Parmigiano-Reggiano.

Cattle conferring milk (n°) 20
Annual prod. of cheese wheels (n°) 6,418
Cauldrons in the processing room (n°) 10
Active since 1968

Nuova Cooperativa Casearia
Spilambertese
Via Castelnuovo Rangone, 2925/A - 41057 Spilamberto (Mo)
tel. and fax 059.798759

dairy wholesalers

The dairy is situated in Malandrone di Pavullo. The first structure for the transformation of milk into Parmigiano-Reggiano surely dates back to before the twenties. Today the dairy’s peculiarity is the production of a cheese made using the milk obtained by cows fed traditionally, part of which is matured for periods that can reach up to 36/48/60/72/84 and more months.

Cattle conferring milk (n°) 22
Annual prod. of cheese wheels (n°) 16,421
Cauldrons in the processing room (n°) 20
Active since 1983

Società Agricola
Ca’ Bocchi
Via Ca’ dei Santi, 501 - Ospitaletto 41054 Marano sul Panaro (Mo)
tel. and fax 059.793325

The dairy belongs to a family-run business that controls the whole productive chain, from cow breeding to production, processing and the sale of Parmigiano-Reggiano.

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 2,500
Cauldrons in the processing room (n°) 4

Caseificio Sociale
Nuovo Malandrone
Via per Polinago, 35 - 41026 Pavullo nel Frignano (Mo)
tel. 0536.21002-22352 fax 0536.22352

dairy wholesalers

Cattle conferring milk (n°) 4
Annual prod. of cheese wheels (n°) 4,800
Cauldrons in the processing room (n°) 7
Active since circa 1920

On 1st January 2010, following a merger by incorporation, the dairy was acquired by the dairy “4 Madonne”.

Cattle conferring milk (n°) 13
Annual prod. of cheese wheels (n°) 15,000
Cauldrons in the processing room (n°) 32
Active since 1968
Via Spinzola, 36 - Benedello - 41026 Pavullo nel Frignano (Mo)
tel. and fax 0536.20145

Caseificio Sociale San Pietro

geographic coordinates
44° 22' 6,4'' N
10° 51' 42,3'' E

Cattle conferring milk (n°) 5
Annual prod. of cheese wheels (n°) 2.000
Cauldrons in the processing room (n°) 5
Active since 1973

La Frullina, 26 - Verica - 41026 Pavullo nel Frignano (Mo)
tel. and fax 0536.48124

Nuova Casearia di Verica

geographic coordinates
44° 19' 9'' N
10° 53' 7'' E

Cattle conferring milk (n°) 11
Annual prod. of cheese wheels (n°) 4.250
Cauldrons in the processing room (n°) 7
Active since 1974

Strada Munarola, 123 - Albareto - 41122 Modena
tel. 059.318397 fax 059.843196

Albalat

cas.albareto@virgilio.it

geographic coordinates
44° 41' 17'' N
10° 58' 43'' E

Cattle conferring milk (n°) 18
Annual prod. of cheese wheels (n°) 32.000
Cauldrons in the processing room (n°) 40
Active since 1965

Via Riva, 655 - Maserno - 41050 Montese (Mo)
tel. and fax 059.980038

Cooperativa Casearia Belvedere

geographic coordinates
44° 15' 26,4'' N
10° 55' 22,6'' E

Cattle conferring milk (n°) 9
Annual prod. of cheese wheels (n°) 5.948
Cauldrons in the processing room (n°) 9
Active since 1958

Via Chiesa, 41 - Marano sul Panaro (Mo)
tel. 059.535364 fax 059.537081

Coop. Casearia Castelnovese Caseificio Cà Vecchino

geographic coordinates
44° 26' 2'' N
10° 53' 21'' E

Retail outlet c/o
Coop. Cas. Castelnovese matr. 2973

Cattle conferring milk (n°) 23
Annual prod. of cheese wheels (n°) 10.000
Cauldrons in the processing room (n°) 22
Active since 1960

Via San Vincenzo, 7 - Castelfranco Emilia (Mo)
tel. and fax 059.939025

Bonlatte

geographic coordinates
44° 36' 26'' N
11° 5' 32'' E

Cattle conferring milk (n°) 2
Annual prod. of cheese wheels (n°) 22.500
Cauldrons in the processing room (n°) 26
Active since 2010

The dairy was originally a partner of “Granterre” from 1979. In 2007 its ownership was passed on to Granterre. At the time it had a storehouse for 111,000 cheese wheels and 40 cauldrons. In 2011 the new “Albalat” was founded. The new dairy has also a cowshed in Cortile and 17 active partners.

The dairy was founded by 14 partners in 1958. Since then it has collected the milk from the partners and transformed it into Parmigiano-Reggiano, combining these activities with those of breeding and selling swine.

Dairy 2912 was founded in 1955. The investments that have been made throughout the years include the reorganisation of the breeding and cheese making sector occurred in the Council of Castelfranco. The new ownership, formed by local farm entrepreneurs, has been running the dairy since 2010.
Caseificio Sociale Della Croce
Via Camurana, 3 - Benedello - 41026 Pavullo nel Frignano (Mo) tel. and fax 0536.22242

geographic coordinates
44° 21′ 50.1″ N
10° 52′ 33.1″ E

Cattle conferring milk (n°) 7
Annual prod. of cheese wheels (n°) 3,300
Cauldrons in the processing room (n°) 6
Active since 1961

Coop. Casearia Castelnovese Caseificio Valnirano
Via Nirano II Tronco, 2 - 41042 Fiorano Modenese (Mo) tel. 0536.843838

government coordinates
44° 30′ 4″ N
10° 48′ 55″ E

Retail outlet c/o
Coop. Cas. Castelnovese matr. 2973

Cattle conferring milk (n°) 25
Annual prod. of cheese wheels (n°) 14,000
Cauldrons in the processing room (n°) 34
Active since 1996

Cooperativa Casearia Poggioli
Via Montanara, 1550 - 41057 Spilamberto (Mo) tel. and fax 059.783155 - 059.535764

cavidole@libero.it
the dairy sells also abroad

government coordinates
44° 31′ 23.5″ N
10° 59′ 37.4″ E

Cattle conferring milk (n°) 4
Annual prod. of cheese wheels (n°) 13,000
Cauldrons in the processing room (n°) 21
Active since 1970

The dairy was restructured five years ago. Works have been continuing to double the production. The dairy offers conventional, certified organic Parmigiano-Reggiano with a traceable supply chain.

Caseificio Sociale Iddiano
Via per Verica, 70 - Iddiano 41026 Pavullo nel Frignano (Mo) tel. and fax 0536.48069 cell. 338.5099601

fabrizio.bertello@alice.it

government coordinates
44° 20′ 9″ N
10° 52′ 41″ E

Cattle conferring milk (n°) 3
Annual prod. of cheese wheels (n°) 6,400
Cauldrons in the processing room (n°) 9
Active since 1964
The Consortium of Parmigiano-Reggiano cheese does not take responsibility in relation to the information about the dairies, which was provided directly by the interested makers.

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Enrico Valenti and Francesca Zanetti (Eccentrico)
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obbligazioni a capitale garantito
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The first guide dedicated to the dairies making Parmigiano-Reggiano cheese in the province of Modena. Buying Parmigiano-Reggiano directly from the maker becomes the chance to discover the territory of Modena around the dairy, the real “cradle” of this gastronomic excellence, and to enjoy the tastiness of a traditional and natural product, learning about the unique characteristics of the places that have contributed in making it so special.

For updated information on the world of Parmigiano-Reggiano and the dairies making the cheese visit the website www.parmigiano-reggiano.it

A GPS guide of the dairies for the main satellite navigation systems can be downloaded from the website eccentrico.eu
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