the roads
del Parmigiano Reggiano

DAIRIES AND TERRITORY
province of
Reggio Emilia
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 Reggio Emilia
The towns in the province of Reggio Emilia where the dairies that make Parmigiano-Reggiano and sell the cheese retail can be found
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
Great stories are made by facts and names. This is also true for the story of Parmigiano-Reggiano, which recurs everyday thanks to actions, which have remained unchanged throughout time, and inside dairies, each of which has a name, a story, a tradition linking it to a local community and to a territory. This guide gives us the opportunity to let people know each of the names belonging to and creating the story and the topicality of our product, to let them know better what stands behind a common denomination, to lead them on a journey, first ideally and then physically, for those who wish to do so, across the plains, hills and mountains of the province of Reggio Emilia, characterized by an extraordinary presence of artisan firms that give life to the King of cheeses.

So “buon viaggio” to those of you who want to walk around the places of a great tradition and to get to know its interpreters better.

Graziano Salsi
President of the Reggio Emilia section of the Consortium of Parmigiano-Reggiano cheese
I believe it rarely happens that a product is so deep-rooted in its territory as to write its economic history and to partly determine also its geography.

Parmigiano-Reggiano, in fact, is not only an excellence envied worldwide, it is also a product that has accompanied the development of our rural world and of the way of running a business in the Reggio Emilia territory - let’s think about the social dairies - and a part of our history and tradition.

This guide is a tool to help both people of Reggio Emilia, who are not always fully aware of it, and visitors understand the link between the King of cheeses and its land of production, a journey among the diaries which becomes an instrument to learn about the territory and to enhance it.

The province of Reggio Emilia is a land of tastes and this guide allows consumers to learn where the jewel of our wine and food production is made and sold, leading them at the same time to the pleasant discovery of the territory stretching from the Apennines to the so called Bassa (the lower plain).

The capillary diffusion of dairies on the territory of the province, which attests how indissolubly Parmigiano-Reggiano is connected to the lands where it is made, accompanies tourists and consumers on a fascinating journey among the history and the peculiarities of the province of Reggio Emilia.

Therefore this is not just a list of makers, but also an invite to discover places of our land hidden under the common denominator of the quality of Parmigiano-Reggiano.

**Enrico Bini**

President of Reggio Emilia Chamber of Commerce

Parmigiano-Reggiano: a product that made the history of our lands
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 into four areas.

The schematic map at the beginning of each chapter allows to locate the dairies that make Parmigiano-Reggiano and sell the cheese retail and 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.

Information on the main events and happenings has also been included: gastronomy, recurrences and celebrations, folk feasts and traditions, cultural events; as far as the quality of the gastronomy of Reggio Emilia is concerned, also the restaurants adhering to Confesercenti (Federation of business and tourism operators) and GustaRe (the Consortium for the enhancement of local restaurants and typical products) are indicated.

At the end of the volume there is the compendium of the dairies in the province of Reggio Emilia 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
A CONNECTION WHICH CANNOT BE DISREGARDED

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 SECRET OF SUCH AN EXCELLENCE

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.

FROM ITS ORIGIN TO THE PRESENT DAY

Parmigiano-Reggiano is one with the territory it derives from. It is the result of a unique and extraordinary journey through nine centuries of history which involves still today the same places and the same technique, to offer an inimitable taste which moves the mind and the heart.

NINE CENTURIES OF NOBILITY

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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.

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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, through natural aging makes Parmigiano-Reggiano easy to digest and develops a complexity of extraordinary aromas and tastes.

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.

**Nutritional Information**

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**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.

**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.

**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.

Fats undergo similar transformations and they too become more easily absorbable. It is this molecular variety that determines the richness of aromas and smiles which make Parmigiano-Reggiano unique and inimitable. Such complexity is reached absolutely naturally, with no addition of additives that could alter or modify the raw material: milk.

By undergoing biological maturing processes, Parmigiano-Reggiano reaches its peak of fragrance and of typical organoleptic properties in the maturing period ranging from 24 to 36 months. Beyond this period, the protein breakdown processes can make the texture more and more granular, almost chalky and highly soluble; the smells tend to fade and fats maturation can make the cheese almost sharp.
Guide for buyers

THE SAFEGUARDING CONSORTIUM

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).

IT IS ITS NATURALNESS THAT CHARACTERIZES PARMIGIANO-REGGIANO FROM OTHER HARD CHEESES

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.

TYROSINE CRYSTALS, VALUABLE SIGNS OF A GOOD MATURING

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.

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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:

**BRANDS AND MARKS**

**THE BRANDS OF ORIGIN** (IMPRINTED 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).

Once the experts from the Consortium have examined the wheels and the PDO authority has released its certification, the Consortium impresses the mark of selection indelibly on the wheels.

In fact, the Consortium has the Parmigiano-Reggiano PDO marks, and the Consortium is responsible for classifying the cheese wheels according to the different categories during the selection for PDO compliance and for controlling that the marks are used correctly.

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.

**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 appreciated, citrus fruits and hints of dried 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 dry 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.

**Cutting and preserving**

**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 Reggio Emilia 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:
tel, 0522.506160  fax 0522.015152
email: sezionere@parmigiano-reggiano.it

For the production provinces of Bologna, Modena, Mantua and Parma visit the website: www.parmigiano-reggiano.it
Giuliano Razzoli was born in Castelnovo Monti in 1984 and was brought up in Razzolo, a hamlet of Villa Minozzo, in the Reggio Emilia Apennines. He is a downhill skier specialized in slalom skiing, of which he became Olympic champion in 2010.

My greetings to all the makers... Keep on making it this good!

It is an important part of my diet: it gives me energy and strength, there is no healthier a food!

I eat lots of it and always bring it with me: sometimes people frown at me because I put too much on my pasta, I eat Parmigiano with pasta... you could say I eat Parmigiano with pasta rather than the other way round.

And I am attached to it, because it is made right where I live, and there is a special bond between us...

This is why I would like to send my greetings to all the makers: keep on making it this good!

Giuliano Razzoli

Giuliano Razzoli
was born in Castelnovo Monti in 1984 and was brought up in Razzolo, a hamlet of Villa Minozzo, in the Reggio Emilia Apennines. He is a downhill skier specialized in slalom skiing, of which he became Olympic champion in 2010.
the territory of the province of Reggio Emilia where Parmigiano-Reggiano is made
the river lands and the small capitals of the plain

a place shaped by enlightened seigniories and recounted by artists who spoke from their hearts
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The Great River waterway gives us the possibility to discover all the secrets guarded along the twenty kilometre riverside of Reggio Emilia by boat. An ideal itinerary could start from Boretto, where there is the equipped Regional River Touristic Port and the Po, Inland Navigation and Water Management Museum: a suggestive industrial archaeological site that documents the history of river navigation in Emilia-Romagna, shipbuilding, land reclamations and water management. Boretto’s maritime vocation can also be gathered from the winged lion on top of the column in Piazza San Marco. The winged lion is the symbol of the Serene City of Venice, which donated it to Boretto in 1958 in remembrance of their ancient commercial relationships: Venice, in fact, used to have an important base here for its trade with the inland of the Po valley. Visitors can live all the atmosphere of Guareschi’s Little World going on to Brescello, the ancient Brixellum romana, today known as home of Don Camillo and Peppone, the two main characters of the famous film series by Guareschi. The “Don Camillo and Peppone Museum” and “the Brescello and Guareschi, territory and cinema museum” are dedicated to the famous film saga. There are many different and interesting navigation itineraries from Reggio Emilia towards the territories of Parma and Mantua, following the slow rhythm of the river which reveals itself to seafarers.

La Bassa, the lower plain, is the river land: a pike on top of the bell tower of Luzzara, which used to be called Lucciaia in Lombard times, shows the wind’s direction. Water is life, and the fertile plain was inhabited already in the Bronze Age, as the findings brought to light by the local peasants’ unceasing work have recounted. Then came the splendour of the Renaissance courts, when the towns along the Po became capitals of culture, civilization and art. But here in the Bassa, among the fields and the daines of an industrious and fair plain, history was made also by the sacrifice of people who gave their lives for progress and freedom and whose memory is still alive and interweaves with the nature of a place which is in constantly changing.

Boating along the Po

The river lands and the small capitals of the plain

A place shaped by enlightened seignories and recounted by artists who spoke from their hearts

Cesare Zavattini and the Naïve Art National Museum

Luzzara’s Museum is a privileged place where visitors can learn more about the artistic movement that in these lands has produced many appreciated artists, also thanks to the critical stimulus and the intellectual imagination of the writer and screenwriter from Luzzara Cesare Zavattini. Versatile personality and assistant to great directors like Vittorio de Sica, some of the most beautiful film-scripts of Italian cinema are his: Shoeshine, Bicycle thieves, Miracle in Milan and Umberto D. are only some of his masterpieces. In 1968 he founded a museum unique of its kind dedicated to naïf art, a form of artistic expression that spontaneously develops in artists’ hearts without academic preparation. Also defined primitive art, it represents the artist’s inner imagination with great immediacy in a coloured and oneric pictorial dimension which goes straight to the heart. In the archive of the Museum there are pictorial works, sculptures and books. The collection is formed by photographs by different authors, a conspicuous number of books donated by Cesare Zavattini between the fifties and the eighties and a wide collection of works that document the rich Italian naïf art. The Foundation manages the former Augustinian convent, which houses the Naïve Art National Museum and also photographic and contemporary art exhibitions, and the Zavattini Cultural Centre (Luzzara Civic Library).

INFORMATION

Reggio E. > Castelnuovo > Brescello/Boretto
Brescello tourist office
tel. 0522.482564 ufficioturismo@comune.brescello.re.it
Don Camillo and Peppone Museum
Tourist information APT - Tourism Promotion Agency Pro-loco Brescello via De Amicis, 2 (Lato Piazza Mingori) tel. 0522.962158
Brescello and Guareschi, territory and cinema museum via Cavallotti, 24 tel. 0522/482564
Boating along the Po:
www.stradivariboat.it tel. 333 3616208
www.infrastrutturefluviali.it tel. 335.5335139

INFORMATION

Reggio E. > Luzzara
“Cesare Zavattini” Naïve Art National Museum
Former Augustinian Convent
via Villa Superiore, 32 tel. 0522.977612
www.fondazioneunpaese.org

INFORMATION

Reggio E. > Luzzara
“Cesare Zavattini” Naïve Art National Museum
Former Augustinian Convent
via Villa Superiore, 32 tel. 0522.977612
www.fondazioneunpaese.org
Antonio Ligabue

Ligabue was born on 18th December 1899 in Zurich. His existential odyssey, which profoundly influenced his work, is well known. After the death of his mother and after a difficult childhood spent in rehabilitation institutions, when he was only eighteen he was sent to an asylum. Expelled from Switzerland due to his turbulent life, Antonio Ligabue arrived at Guatieri, the homeland of Bonfiglio Laccabue, the man his mother had married in 1901, in August 1919. The impact with the new environment was immediately sad and painful: he lived as a solitary tramp, drawing and creating clay sculptures.

The first paintings of Ligabue - who had shown a great interest for natural science museums and animals in general both in Switzerland and in Reggio Emilia - date back to the end of the twenties, when he started to earn appreciation, remaining a different and strange character, but gifted with a unique artistic talent, capable of transforming nightmares into enchanted visions vibrant with colours. Ligabue’s hard and troubled life, marked by hostility, misunderstandings and several admissions to the psychiatric institution San Lazzaro in Reggio Emilia and the beggars home in Guatieri, was entirely dedicated to painting and sculpture, until his death, notwithstanding the continuous mockery and non-recognition. Since the first exhibition dedicated to Ligabue in Gonzaga (Mantua) in 1956, several other exhibitions, starting from the one in Guatieri on the tenth anniversary of his death occurred in 1965, have presented the works of this artist with an extraordinary and human expressiveness, gaining a greater and greater interest by the public.

INFORMATION
Reggio E. > Guatieri
Antonio Ligabue documentary museum and study centre
Palazzo Bentivoglio, p.zza Bentivoglio tel. 0522 221869
www.comune.guatieri.re.it

Along the Po: bicycles, river shore & reclaimed nature

It was the fertile plain lands along the course of the Po that drew the attention of the brave commander Ferrante Gonzaga, serving the Emperor of Spain Charles V in 1539 the leader settled in these lands with the aim of making them a property fit for his family, and so he did: famous architects and artists worked to make Guastalla one of the most important fortified towns in northern Italy, a proud and noble sentinel by the riverside. And today, walking along the streets of Guastalla, it is still possible to see the pentagonal perimeter of the city walls built in Gonzaga times as a military fortification and as a defence against the Po floods. The Ducal Palace houses the City Museum with its historical testimonies. It is situated in the medieval heart of Guastalla, in piazza Mazzini, together with Saint Peter’s Cathedral and the bronze statue of Ferrante Gonzaga, which dates back to the late sixteenth century. From here visitors can walk along via Garibaldi, following its curvilinear course from which one can infer that once here there used to be the river’s containment dike. The arcades and the houses of Gonzaga times run as far as the Maldotti library, an important example of an eighteenth century scholar’s library, founded by abbot Maldotti, it was enriched with the archive of the Gonzagas and has over one hundred thousand volumes, including medieval manuscripts, innumerable and other valuable treasures.

INFORMATION
Reggio E. > Guastalla > Guastalla
www.boscoprofondo.it
further video information and paper guides of the routes along the Po and its small riverside capitals.
www.tuttinbici.org
cycle ecologist association that organises initiatives, guided visits and activities for children and adults.

Guastalla, the small capital upon the Great River

Lido Po, just outside the built-up area of Guastalla, is an oasis by the riverside from which meadow paths that run along Crostolina, a green area along a dead arm of the torrent Crostolo, can be undertaken. The Po flood plain of Guastalla is furrowed by more or less marked land depressions that attest the presence of ancient river courses. In the deepest spots there are still humid areas of particular naturalistic interest, but the whole system of the so called “paleo-riverbeds” represents a valuable natural habitat, made particularly rich by the continuous changes of course at the confluence of the torrent Crostolo into the Po. The system of the Old Crostolo and the Crostolina is gradually recovering its ancient splendour: humid areas have been recreated by lowering the paleo-river beds and those tree and shrub species which were extinct have been bedded again. The tracks bounded by willow and Hawthorn bushes can be followed on foot, by bicycle or on horseback and connect the various most interesting spots in the area, also allowing to reach the flood plain of the nearby towns of Luzzara and Guatieri without having to go along busy roads.

INFORMATION
Reggio E. > Guastalla > Lido Po
www.boscoprofondo.it

A bittersweet tradition: Rice cake > The recipe

Considered by the people of Reggio Emilia a traditional local cake, it is of country and highly nutritional origin. Rice tradition was strongly rooted in the Po valley and it is believed that this recipe was circulated in the territory of Reggio Emilia thanks to the rice weeder, the young girls from peasant families who, at the beginning of the 1900s, left their homes and went to the plantations in the area of Vercelli to do the very hard seasonal work of rice-weeding. In addition to the poor wage they received also some rice, which was actually the main part of the “pay”. The harsh working conditions in the paddy fields are masterfully represented in the neorealist film of 1949 “Bitter rice”, with Silvana Mangano and Vittorio Gassman.

Ingredients: 150 g rice, 1 litre fresh full cream milk, 150 g sugar, 1 pinch of salt, 3 eggs, 3-4 tablespoons anise-te, the grated rind of 1 lemon.

Boil the milk with a pinch of salt, add the rice and leave it to cook. Add the sugar, the grated rind of the lemon and the liqueur. When the mixture has cooled down, add the egg yolks (one at a time and only after the previous one is completely amalgamated) and then the egg whites. Put in a buttered and floured baking dish and leave to rest for two hours. Cook in the oven at 180 C° for about 45 mins, sprinkle with sugar and the liqueur.
**Novellara, small city of art**

Between the fourteenth and the eighteenth centuries Novellara became an independent fief of a collateral branch of the powerful Gonzagas of Mantua. It was the centre of a small state. The Renaissance structure can still be seen in its urban fabric and particularly in piazza Maggiore, surrounded by low arcades closed by coffered ceilings, and in the suburb to the west of the imposing fortress. The fortress of Novellara was built by Guido Gonzaga in 1570. The treasures of Reggio Emilia > The Golden Crackling

The public can find the best of typical wine and food tradition and a lot of collective events in the twenty-one municipalities of the province of Reggio Emilia. Meats, balsamic vinegars, wines, liqueurs, typical dishes (first and second courses and sweets), Parmigiano-Reggiano, watermelon, wine-processing, traditional jobs, sausages, pumpkin, pastries, crackling, mushrooms and truffles... visitors to the twenty fairs scheduled to further strengthen knowledge of the best the territory of Reggio Emilia has to offer are spoilt for choice. In the territory of Campagnola Emilia, in December, Il Cicciolo d’oro (the Golden Crackling) brings the local tradition of pork processing back to life, offering citizens, onlookers and norcini, i.e. pork butchers, a cheerful day with the realization of the biggest super-crackling in the world to be rated in the Guinness Book of Records and the prize-giving of the best norcino. Of course there are also gastronomic stands and stalls selling pork by-products, music shows and demonstrations of the ancient art of pig slaughtering in the Po valley. About eighty expert pork butchers challenge each other to make the best cracklings. Just as tasty as they are high in calories, these pork crpis are made by boiling the pork’s fat, separated from the rind and cut into dices, for a long time. Once the lard is eliminated, cracklings are drained and left to dry. In peasant tradition this represented an energetic and cheap meal, often

The terramore civilization is one of the most significant in prehistoric Europe. It developed in the Po valley between 1650 and 1150 B.C. Terramare were fortified villages with a quadrangular plan, bounded by earthworks and ditches, several hectares wide and situated near waterways, preferably on natural hillocks. The communities which used to inhabit the terramare were founded on agriculture and breeding; trade guaranteed the supply of raw materials, like bronze, for example. Thousands of years later, around the end of the nineteenth century, the farmers in the area started to excavate some hillocks to obtain organic and fertile soil, the so called terra marna, to improve the composition of the ground, which was too clayey. While they were digging the soil, ceramic fragments, bronze and horn objects, animal bones were brought to light and experts attributed the remains to very ancient villages: this was the beginning of Italian prehistoric archaeology. The terramara of Santa Rosa was composed by two villages inhabited since the year 1500 B.C. They covered a total surface of seven hectares. The excavation campaigns have brought to light very important testimonies and findings, classified in the Terramara Museum.

**Santa Rosa, the biggest terramara in Europe**

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**Nocino > The recipe**

**Ingredients:**
- 1 litre alcohol
- 1/2 kg unripe nuts
- 800g sugar
- 2 cloves
- 1 cm stick cinnamon.

Wash and cut the unripe nuts into four. The nuts should be soft enough to be pierced through with a pin (according to tradition they should be picked from old plants on Saint John’s Day).

Infuse the nuts in a glass jar with a large opening, covering them with the sugar and leaving them to macerate in the sun for no longer than 4 days, then add the alcohol and the other ingredients.

Expose to the sun and stir every day. Continue the maceration like this for two months, then strain and bottle. Nocino must be dense, of a strong brown colour, clear, with intense and persistent nut aroma and scent.
A place of memory: the Cervi Museum

The Cervi Museum is a place of memory dedicated to the Alcide Cervi family and their seven sons who fought in the Resistance against Nazi-Fascism. The museum houses the Alcide Cervi Foundation and the Cervi Museum - via Fratelli Cervi, 9 tel. 0522.678356 www.fratelliervi.it museo@fratelliervi.it

Information

Reggio E. > Sant’Ilario d’Enza > Gattatico
Cervi Museum - via Fratelli Cervi, 9 tel. 0522.678356
www.fratelliervi.it museo@fratelliervi.it

Corte Valle Re and its springs

Although the traces of the ancient natural environment typical of the plain are disappearing, some can still be seen in the Corte Valle Re spring natural reserve. Agriculture has been the source of life since the remotest times and it has developed hand in hand with the progressive reclamation of the marshy areas characterizing the environment of this plain by means of the Roman legions and the Benedictine monks. The small Corte Valle Re reserve stands close to a rural courtyard and is linked to the personality of the famous agronomist Filippo Re, a professor and rector of the University of Bologna at the beginning of the nineteenth century. Here it is possible to admire one of the last examples of the plain springs of Emilia-Romagna, a hydrogeological phenomenon typical of the Po valley that manifests itself on the borderline between the middle and the lower plain, in a landscape characterized by clear sheets of spring water and long canals surrounded by thick beds of reeds, keeper of a rich biodiversity heritage.

At the present time access to the reserve is allowed only with a guide and during spring time. There are two itineraries that can be visited on foot and thanks to which visitors can admire the variety of small lakes and canals, besides the flora and fauna that characterize them.

Information

Reggio E. > Campegine
Environmental Education Centre
tel. 0522.679907 ces@comune.campegine.re.it

The Road of Wines and Tastes of Reggio Emilia Courts

It is an imaginary itinerary among the centres of the plain of Reggio Emilia that tickles the palate and stimulates the brain and senses. In a journey through the most true expressions of the Emilian soul that characterizes these lands, visitors can find the refined atmosphere of the Renaissance courts along the porticoed streets and in the splendour of the frescoes by Leio Orsi and Correggio. But the courts are also an expression of the peasant production system, to which the many good products visitors can taste and buy along the Road are ascribed: besides Parmigiano-Reggiano, undisputable emperor of the gastronomic culture of Reggio Emilia, traditional balsamic vinegar of Reggio Emilia distinguishes itself for the sweet preciousness of what is a real nectar obtained by leaving the must to age for a very long period in a set of different sized vessels made of different types of wood, with annual decantings and periodical top ups. The natural sparkliness of the wines of Reggio Emilia PDO is a feather in the cap of the local hard-working and creative people. New attention is being paid to Fogarina, the first grape variety to sprout and the last one to be harvested. The production of this particular grape variety, celebrated by a folk song, reached its peak in the thirties and forties and was then abandoned. Today it is being rediscovered and is becoming the protagonist of new and unusual wine productions, like straw wines and rosé wines.

Information

The list of makers is available at www.stradavinicortireggiane.it

Every trick is allowed: the Castelnovo di Sotto Carnival

Castelnov, with its trousers pulled up under his armpits, his big peasants’ shoes and a cap pulled down to his ears, is the undisputed king of the Castelnovo di Sotto Carnival. But as the ancient saying goes: the bigger the shoes, the brighter the brain (scarp grosse e cervella fina). This amusing character, in fact, is supported by the peasant common sense and the solidarity of the hands-on culture gained in centuries of work in the fields and in the artisan workshops. On the Sundays of the carnival he parades together with the magnificent papier-mâché floats created with art and care by the brilliant float makers of the different “stables” of Castelnova, according to the ancient tradition. The Castelnova di Sotto Carnival is among the most famous events in the province of Reggio Emilia and originates from peasant culture. The celebrations and the parades have been organized for over one hundred and twenty years and represent a festive occasion to have fun breaking the mould, to express that instinctive and rebellious side we all have… and of course to enjoy tons of fried doughs (gnocco fritto), sausages and lambrusco!

Information

Reggio E. > Castelnovo Sotto www.alcastlein.it

The lower plain

the many sufferings experienced by the population and became a place of great symbolic value, the emblem of management of their land and stocks.

Gelindo, Antenore, Aldo, Ferdinando, Agostino, Ovidio, children, the seven brothers shot by the fascists in Casa Cervi Reggio E. > Castelnovo Sotto www.alcastlein.it

INFORMATION

instinctive and rebellious side we all have… and of course to enjoy tons of fried doughs (gnocco fritto), sausages and lambrusco!

events in the province of Reggio Emilia and originates from peasant culture. The celebrations and the parades have been organized together with the magnificent papier-mâché floats created with art and care in the fields and in the artisan workshops. On the Sundays of the carnival he parades together with the magnificent papier-mâché floats created with art and care by the brilliant float makers of the different “stables” of Castelnova, according to the ancient tradition. The Castelnova di Sotto Carnival is among the most famous events in the province of Reggio Emilia and originates from peasant culture. The celebrations and the parades have been organized for over one hundred and twenty years and represent a festive occasion to have fun breaking the mould, to express that instinctive and rebellious side we all have… and of course to enjoy tons of fried doughs (gnocco fritto), sausages and lambrusco!
The Princes’ palace

Splendid residence of the Renaissance court of the Da Correggio family, it was built in 1507 by Frances of Brandenburg, the widow of Count Borso da Correggio. In 1616 Count Siro elevated his State to the status of Imperial Principality. The harmonious and refined architecture of the palace is the expression of the Ferrarese artistic influence on the Correggio Court; in the middle of the beautiful façade made with pink terracotta bricks there is the fascinating portal, one of the most significant of the Renaissance period, with richly decorated jambs and architrave in bass-relief and surmounted by an elegant little balcony. On the main floor there are the rooms of the Correggio Civic Museum with the many artworks linked to the town and the territory: archaeological findings and artworks from the town and the territory are exhibited, among which the canvases by Andrea Mantegna and two paintings ascribed to Correggio (Head of Christ and Pietà), besides a double-sided drawing by the same artist. The works belong to clearly defined historical and cultural precincts: the ancient County, later Principality, of Correggio.

Informati0n

Reggio E. > Correggio
The Correggio Museum - Palazzo dei Principi, piazza Cavour, 7
Tel. 0522.691806 museo@comune.correggio.re.it

Correggio and Correggio

Antonio Allegri, known as Correggio, from the name of his hometown, was born in the second half of the fifteenth century, presumably in 1489. The documents and testimonies on his life are so few that many of the events passed on are sort of covered in an aura of legend. He was a famous painter of the Italian Renaissance. He trained in Mantua, at Mantegna’s workshop, he then moved to Milan with Leonardo da Vinci. Very active in the Po valley area, he was the author of marvellous masterpieces like the dome of Parma Cathedral. He became the protagonist of the sixteenth century painting thanks to the deeming of a unique and personal style, steeped in the Renaissance ideals of brightness and grace. His works are characterized by a sweet expressiveness of the characters and by a skilful use of light, the key element that gives depths to the paintings and creates, with refined light and shade effects, a new and original plasticity, insonmuch that Correggio is considered the precursor of illusionistic painting. He was deeply attached to his home town, which kept some of his works until the seventeenth century: in Saint Francis’ Church there were the Madonna with Saint Francis (now in Dresden) commissioned to the artist in 1514 and the Rest on the Flight to Egypt with Saint Francis (now in Florence, Uffizi Gallery) which dates back to 1520, but both the paintings were stolen in 1638 by Duke Francesco I d’Este. The works by Correggio are exhibited in the most important museums and collections worldwide. Two oil paintings can be admired at the Civic Museum: the Head of Christ, which dates back to 1518, and Pietà, of 1516-17. The house where the great painter was born today houses an avant-garde documentation and study centre, the Correggio Art Home, where all the information about the famous artist of the Renaissance can be found.

Information

Reggio E. > Correggio
Correggio Art Home, via Borgovecchio, 39
Tel. 0522.732072 0522.732558 info@correggioarthome.it www.correggioarthome.it

San Martino in Rio: the Este Fortress

Mentioned for the first time in 1050 and registered among the assets granted to Bonifacio Canossa by the Castle of Reggio, the castle was besieged and destroyed several times, but it was always quickly rebuilt with towers, walls and ditches filled with water. Under the rule of the Este family, from the fifteenth to the seventeenth century, the fortress lost the appearance of a military stronghold and became an exclusive residence. Currently the castle houses the Town’s library, in the beautiful decorated rooms where there once used to be the main apartments. On the ground floor there is the Agriculture and Rural World Museum, where a rich collection of objects and documents on the life and agriculture in the countryside of Reggio Emilia is exhibited. The exhibiting sections deal with ancient jobs like the cooper, the blacksmith and the tailor, the processing of hemp and sorghum, the typical elements and spaces of the rural house and the ancestral relationship between man and his environment.

Scarpazoin > The recipe

This gastronomic preparation of medieval origins is a pie whose pastry contains a filling made with herbs from the garden: the ingredients are the poor ones, typical of the peasant culture of the plain. The recipe for this dish has remained practically unchanged throughout the centuries.

Ingredients: 1.5 kg spinach or chards, 1 bunch of onions with fresh and green stalks, chopped parsley, 60g prosciutto fat or bacon, 4 tablespoons oil, 50g butter, 2 garlic cloves, 4 or 5 handfuls Parmigiano-Reggiano, salt and pepper as required. For the pastry: 200g flour, 1 knob of lard, 2 tablespoons oil, salt and pepper as required, warm water as required.

Melt the prosciutto fat, add the crushed garlic and the onions chopped with their stalks. Add the oil and butter and, once the onions are lightly fried, add the spinach, previously boiled and drained. Season with salt and pepper. When the mixture has cooled down, remove the garlic, add the parsley and the Parmigiano-Reggiano. Make the dough, leave it to rest for half an hour, divide it into two parts. Roll out the first part, put it in an oiled baking tin and add the filling. Roll out the second one, thinner than the first one, flour it and cover the filling. Pierce the erbazzone, put it in the oven at 200° for about half an hour; a few minutes before finishing cooking grease with some lard. Pull back into the oven and finish cooking.

Information

Reggio E. > San Martino in Rio
Agriculture and Rural World Museum
corso Umberto I, tel. 0522.69726
museo@comune.sanmartinoinrio.re.it
events & happenings

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

Spring

Novellara, March, Tuttinbici, a program of cycle excursions - Spring cycle ride
Luzzara, April, Artenatura, an event with shows, flowers, wine and food stalls
Guastalla, May, la Gnoccota, fried dough festival with historical reenactments, and il Banchetto del Duca (the Duke’s banquet), an historical event with food and wine stalls (every other year)
Poviglio, end of April, Spring festival
Guastalla, May, Ecofesta, an eco-festival with sports events, gastronomic stalls etc., and Saint James’ feast day

Summer

Boretto, June, the Po festival
Luzzara, June, un Po di Musica, music events, food stands and nature along the Po
Brescello, June, Brixellum Romanorum historical reenactment, Short film festival “Mondo Piccolo Cinematografico”
Novellara, June, Novellara Blues Festival
Luzzara, July, Watermelon festival
Boretto, July, Fish festival - Birrmania, beer festival - Econotte, all-night arts festival
Boretto, July, Mundus, a musical festival with square concerts
Campegine, July, Il Porco Rock, a pork festival with music events

Autumn

Guastalla, September, Piante e Animali Perduti, a trade fair with flowers, vegetables, seeds, farm animals, etc.
Gualtieri, September, Lambrusco festival
Poviglio, September, Grape festival
Novellara, September, Nubilari Celtic Festival
Regggiolo, end of September, Pumpkin festival

Winter

Regggiolo, November, Autumn festival
Brescello, November, All Saints’ fair
Poviglio, November, Chestnut festival
Brescello, February, the Brescello and Lentigione Carnival
Novellara, February, NomadIncontro, a Nomadi fans’ gathering
Castelnuovo Sotto, February, Carnival

information & tourists reception

UIT - Tourist Information Office of the towns of the Bassa Reggiana (the lower plain)
Boretto Brescello Guastalla Gualtieri Luzzara Novellara Poviglio Regggiolo
Via Gonzaga 37/a, Guastalla tel. 0522.219812 fax 0522.219708
uit@comune.guastalla.re.it www.terredifiume.it

UIT - Tourist Information Office Correggio
C.so Cavour 7 - Palazzo Principi tel. 0522.631770 fax 0522.641105
turismo@comune.correggio.re.it

The restaurants

Consortium GustaRe

(the Consortium for the enhancement of local restaurants and typical products)

Sant’Ilario d’Enza

PRATER Via Roma 39, Sant’Ilario d’Enza, tel. 0522.672375, info@praterfood.it

Fiepet - Confesercenti

Boretto

MOTONAVE RISTORANTE STRADIVARI
Porto Fluviale di Boretto - Lido Po, Boretto
 tel. 333.3616208

Gualtieri

ALBERGO RISTORANTE LIGABUE
Piazza IV Novembre 6, Gualtieri
 tel. 0522.1860600

Correggio

RISTORANTINO DEL BORGO
Via Mandrio 26/C, Correggio
 tel. 0522.699837

Boretto

TRATTORIA TRE SPADE
Via Roma 3/A, Correggio
 tel. 0522.641500

Cadelbosco di Sopra

OSTERIA DONCHY
Via Colombo 130/C, Zurco di Cadelbosco di Sopra
 tel. 0522.917099

LOCANDA IL FAVO
Via Gramsci 10, Villa Agrine di Cadelbosco di Sopra
 tel. 0522.911480

Rio Saliceto

OSTERIA SUL NAVIGLIO
Via Capri 22, Osteriola di Rio Saliceto
 tel. 0522. 649297

Cadelbosco di Sotto

HOTEL RISTORANTE GEMMI
Via Malagò 2, Cadélosco di Sotto
 tel. 0522.911349
Latteria Sociale di Pieve Rossa

The dairy was founded in 1927 with about fifty partners. In 1998 it was restructured in occasion of the merger with the dairy “2 Strade”. Today there are six partners, all owners, a retail shop and the dairy processes 43,000 q of milk a year.

Via Provinciale Nord, 17 - 42011 Bagnolo in Piano (Re)  
tel. 0522.951517

open every day 8.30 - 12.30 16 - 19
closed Wednesday afternoon and Sunday

products on sale besides Parmigiano-Reggiano

cured meats, local wines, balsamic vinegar, dairy products

geographic coordinates
44° 46' 50'' N 10° 40' 36'' E

Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 7,400
Cauldrons in the processing room (n°) 15
Active since 1927

Latteria Sociale Bagnolo in Piano

Old typical dairy restructured according to the tradition of Parmigiano-Reggiano.

Via G. da Bagnolo, 24 - 42011 Bagnolo in Piano (Re)  
tel. 0522.952138  fax 0522.958704

open every day 8.30 - 12.30 16 - 19
closed Tuesday - Thursday afternoon

products on sale besides Parmigiano-Reggiano

wine, vinegar, processed cheeses, butter

geographic coordinates
44° 45' 47'' N 10° 40' 36'' E

Cattle conferring milk (n°) 10
Annual prod. of cheese wheels (n°) 14,500
Cauldrons in the processing room (n°) 22
Active since 1903

Azienda Agricola Dall’Aglio

The dairy was born in 2004 from the family run farm. It uses the milk from the cows bred on its products (complete production chain).

Via Rino Setti, 24 - 42043 Gattatico (Re)  
tel. and fax 0522.678449

open every day 10 - 12.30 16.30 - 19
closed Sunday

products on sale besides Parmigiano-Reggiano

cured meats, meat

geographic coordinates
44° 48' 31'' N 10° 27' 00'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 4,650
Cauldrons in the processing room (n°) 8
Active since 2004

Rossi Fratelli

Our family has been groomed for the production and selling of Parmigiano-Reggiano by three generations of master dairymen since 1907. A chain that covers all stages from milk production to cheese maturing, to offer customers a high quality product.

Via Mandrio, 18 - 42010 Rio Saliceto (Re)  
tel. 0522.699700 fax 0522.631654

open every day 8 - 13 15.30 - 17.30
closed Monday morning

products on sale besides Parmigiano-Reggiano

cured meats, meat

geographic coordinates
44° 48' 18'' N 10° 48' 50'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 6,000
Cauldrons in the processing room (n°) 10
Active since 1907
254

**Latteria Sociale Case Cocconi**

Via Fornace, 4/A - 42040 Campegine (Re)
tel. and fax 0522.677490

- open every day 8.30 - 12.30 16 - 19.30
- closed public holidays
- products on sale besides Parmigiano-Reggiano butter, ricotta cheese, cured meats, other cheeses, wine, balsamic vinegar

**Geographic coordinates**

44° 47’ 21” N 10° 31’ 23” E

- Cattle conferring milk (n°) 7
- Annual prod. of cheese wheels (n°) 9.100
- Cauldrons in the processing room (n°) 19
- Active since 1941

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255

**Società Agricola Codeluppi Bruno**

Via Amendola, 88 - 42040 Campegine (Re)
tel. and fax 0522.677756

- open every day 8.30 - 12.30 15.30 - 19.30
- closed Sunday
- products on sale besides Parmigiano-Reggiano butter, ricotta cheese, cured meats, wine, balsamic vinegar

**Geographic coordinates**

44° 47’ 13” N 10° 32’ 21” E

- Cattle conferring milk (n°) 1
- Annual prod. of cheese wheels (n°) 5,110
- Cauldrons in the processing room (n°) 7
- Active since 1995

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256

**Latteria Sociale Lora**

Via XXV Aprile, 24 - 42040 Campegine (Re)
tel. 0522.677529

- open every day 8.30 - 12.30 15.30 - 19.00
- closed Thursday afternoon and Sunday
- products on sale besides Parmigiano-Reggiano butter, ricotta cheese, cured meats, wine, balsamic vinegar

**Geographic coordinates**

44° 47’ 24” N 10° 32’ 57” E

- Cattle conferring milk (n°) 15
- Annual prod. of cheese wheels (n°) 12,980
- Cauldrons in the processing room (n°) 20
- Active since 1941

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245

**Caseificio Sociale Castellazzo**

Via Don Mazzolari, 12 - 42012 Campagnola Emilia (Re)
tel. 0522.652862 fax 0522.652910

- open every day 8.30 - 12.30 15.30 - 19.30
- closed Sunday
- products on sale besides Parmigiano-Reggiano cured meats, balsamic vinegar, wine, honey

**Geographic coordinates**

44° 50’ 18’’ N 10° 46’ 25’’ E

- Cattle conferring milk (n°) 13
- Annual prod. of cheese wheels (n°) 12,000
- Cauldrons in the processing room (n°) 18
- Active since 1947

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**Società Agricola Lora**

The dairy was completely restructured in 1995 with the rebuilding of the milk room and the salting room in 1997. In 2005 the new cheese storehouse was built. It plans on building a new salting by immersions plant. The dairy currently processes about 70,000 q of milk.
257

Cascificio Agricolo del Milanello

Via Milanello, 1 - 42040 Campegine (Re)
tel. and fax 0522.672215

open every day 8.30 - 14 16 - 19.30
closed Sunday (possible opening by telephone appointment)
products on sale besides Parmigiano-Reggiano
typical local products

The dairy is situated near the A1 Campegine - Terre di Canossa motorway exit. Guided visits illustrating the history of the dairy and of Parmigiano-Reggiano are possible.

info@257.it
www.257.it

products can be purchased also on-line the dairy sells also abroad

gеographic coordinates
44° 46’ 40’’ N 10° 28’ 59’’ E

Cattle conferring milk (n°) 16
Annual prod. of cheese wheels (n°) 22.000
Cauldrons in the processing room (n°) 33
Active since 1937

319

Fattoria Marchesini

Via Filli Gennaroli, 37 - 42043 Gattatico (Re)
tel. and fax 0522.678330

open every day, Sunday included
products on sale besides Parmigiano-Reggiano
typical products of Reggio Emilia and traditional products

A family run dairy that processes the milk of its own production. The dairy has a maturing storehouse and an adjoining swine farm.

fattoriamarchesini@tiscali.it

gеographic coordinates
44° 47’ 53’’ N 10° 28’ 54’’ E

Cattle conferring milk (n°) 2
Annual prod. of cheese wheels (n°) 1.500
Cauldrons in the processing room (n°) 4
Active since 1947

340

Latteria Sociale Lago Razzi

Via Razza Lago, 2 - 42040 Campegine (Re)
tel. and fax 0522.679307

open every day 8.30 - 12.30 15.30 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, cured meats, wine, vinegar, other food products

The milk and the salting rooms were restructured in 1997. The dairy has ISO 9001 accreditation. It is situated 300m from the A1 Campegine - Terre di Canossa motorway exit.

info@latterianuovamandrio.it
www.latterianuovamandrio.it

products can be purchased also on-line the dairy sells also abroad

gеographic coordinates
44° 47’ 54’’ N 10° 30’ 03’’ E

Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 6.300
Cauldrons in the processing room (n°) 17
Active since 1946

437

Latteria Sociale Nuova Mandrio

Via Mandrio, 48 - 42015 Correggio (Re)
tel. and fax 0522.699497

open Monday to Saturday 9 - 13 15.30 - 19.30
Sunday 9 - 12
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano
cured meats, lambrusco, vinegar, different cheeses, other products

The dairy dates back to 1948. It is an agricultural cooperative founded by partners who confer the milk. It makes, matures and sells its products retail.

info@latterianuovamandrio.it
www.latterianuovamandrio.it

products can be purchased also on-line the dairy sells also abroad

gеographic coordinates
44° 47’ 51’’ N 10° 48’ 29’’ E

Cattle conferring milk (n°) 15
Annual prod. of cheese wheels (n°) 13.000
Cauldrons in the processing room (n°) 25
Active since 1947
Latteria Sociale La Famigliare

Via San Prospero, 17 - San Prospero, 42015 Correggio (Re) tel. and fax 0522.699449

open every day 9.30 - 12.30 15.30 - 19.30

closed Sunday and public holidays

products on sale besides Parmigiano-Reggiano butter, ricotta cheese, yoghurt, panna cotta, caciotta, processed cheese, wine, balsamic vinegar

other retail outlets
Via Zappiano, 7 - Carpi (Mo) tel. 059.699449
Via Guastalla, 32 - Carpi (Mo) tel. 059.651044
Piazza della Pace, 13 - Campogalliano (Mo) tel. 059.528263

geographic coordinates
44° 45' 52" N 10° 45' 28" E

Cattle conferring milk (n°) 15
Annual prod. of cheese wheels (n°) 7,800
Cauldrons in the processing room (n°) 17
Active since 1955

Latteria Sociale San Girolamo

Via Peroggio, 8 - S. Girolamo, 42016 Guastalla (Re) tel. and fax 0522.820173

open every day 8.30 - 12.30 15.30 - 17.30
closed Sunday and public holidays

products on sale besides Parmigiano-Reggiano cured meats, wine, balsamic vinegar, rice, oil

other retail outlets
Via Porta Murata, 54 - Guastalla (Re)

geographic coordinates
44° 54' 59" N 10° 43' 29" E

Cattle conferring milk (n°) 21
Annual prod. of cheese wheels (n°) 10,500
Cauldrons in the processing room (n°) 16
Active since 1966

Magazzini Emiliani Stagionatura Formaggi

Via Motta, 15 - 42042 Fabbrico (Re) tel. and fax 0522.665725 tel. 0376.531003 fax 0376.534536

open every day 8.30 - 12.30 16 - 19.30
closed Thursday

closed Sunday

products on sale besides Parmigiano-Reggiano cured meats, honey, lambrusco

geographic coordinates
44° 52' 57" N 10° 49' 30" E

Cattle conferring milk (n°) 21
Annual prod. of cheese wheels (n°) 10,500
Cauldrons in the processing room (n°) 16
Active since 1995

Fratelli Manfredini

Via Bosa, 26 - 42045 Luzzara (Re) tel. 0522.977465 fax 0522.978165

open every day 8 - 12.30
closed Sunday

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

geographic coordinates
44° 57' 00" N 10° 41' 34" E

Cattle conferring milk (n°) 7
Annual prod. of cheese wheels (n°) 2,000
Cauldrons in the processing room (n°) 8
Active since 1876
The dairy was founded in 1964 by a group of partners from Casoni willing to form a cooperative. Since 1998 the dairy is certified UNI EN ISO 9001:2000 for the production, maturing and selling of Parmigiano-Reggiano cheese. A strict regulation controls all the productive chain, from the forage to the cheese wheel, and allows the product to mature up to 40 months keeping high quality levels.

The dairy sells also abroad

geographic coordinates
44° 56' 54'' N 10° 44' 16'' E

Cattle conferring milk (n°) 8
Annual prod. of cheese wheels (n°) 3,200
Cauldrons in the processing room (n°) 9
Active since 1964

The dairy was founded in 1904. It initially made only a few hundred cheese wheels a year. Throughout the decades it has undergone renovations and enlargements and today it is a modern dairy that produces the considerable amount of 34,000 cheese wheels, always according to the tradition of Parmigiano-Reggiano.

geographic coordinates
44° 49' 17'' N 10° 41' 54'' E

Cattle conferring milk (n°) 17
Annual prod. of cheese wheels (n°) 34,000
Cauldrons in the processing room (n°) 50
Active since 1904

The dairy was born in 1941, when the 13 founding members used to confer 3,300 q of milk for an annual production of 561 cheese wheels. Since then “La Grande” has incorporated 6 other local dairies and has increased its production to 16,000 cheese wheels. In 2008 the big retail shop was inaugurated: at the entrance customers walk through a giant Parmigiano-Reggiano wheel.

info@latterialagrande.it
www.latterialagrande.it
products can be purchased also on-line

geographic coordinates
44° 48' 31'' N 10° 32' 40'' E

Cattle conferring milk (n°) 25
Annual prod. of cheese wheels (n°) 16,000
Cauldrons in the processing room (n°) 25
Active since 1941
Latteria Sociale San Bartolomeo

Via Parma, 208/1 - 42028 Poviglio (Re)
tel. and fax 0522.680501

open every day 8.30 - 12.30 15.30 - 19.30
closed Sunday

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese

The dairy was founded in 1941. It is situated in the territory of Reggio Emilia close to the province of Parma. It has always been a reference point for the milk producers of the Bassa (lower plain) of Reggio Emilia, between the Po and the Enza. It currently processes 57,000 q of milk conferred by its partners.

geographic coordinates
44° 50' 33'' N  10° 28' 43'' E

Cattle conferring milk (n°) 14
Annual prod. of cheese wheels (n°) 9,000
Cauldrons in the processing room (n°) 15
Active since 1941

Guided visit to the dairy are possible, also for groups. Bookings should be made by telephone.

Latteria Sociale Barchessone

Via Berna, 6 - 42046 Reggio (Re)
tel. and fax 0522.975138 cell. 339.2651498

Opening soon: telephone contact is preferable

products on sale besides Parmigiano-Reggiano
cured meats, wine, balsamic vinegar, typical products of Reggio Emilia

geographic coordinates
44° 55' 12'' N  10° 46' 27'' E

Cattle conferring milk (n°) 14
Annual prod. of cheese wheels (n°) 15,000
Cauldrons in the processing room (n°) 26
Active since 1955
The Romolo Valli theatre in Reggio Emilia from the town, to the hills surrounding Reggio Emilia, a land of scientists and poets where tasty traditions are passed on.
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Since the very first beginning of the Italian Risorgimento Reggio Emilia distinguished itself for an involvement and participation which made the town the protagonist in many subsequent historic situations, from the working class struggles between the nineteenth and the twentieth centuries and the Resistance, to the political fights in the post war period. And it was thanks to this same disposition to civil involvement that Reggio went down in history: on 7th January 1797, in what today is la Sala del Tricolore (the tricolour room), the National flag was proclaimed. It was no longer a dynastic and military sign, but the symbol of a nation and freedom.

On the French model, the green, white and red tricolour become the flag of the new born Cispadane Republic, which unites the cities of Reggio Emilia, Modena, Bologna and Ferrara, freed by then from the Austrian domination, under Napoleonic protection.

Today the Sala del Tricolore houses the Town Council, while in the adjoining rooms there is the Museo del Tricolore (the Tricolour museum), which collects relics and documents of this fundamental moment for Italy, since it is exactly with the birth of the Tricolour that Italy's modern history begun in Reggio Emilia. While walking around the historical centre visitors can discover the multiform identity of a town of Roman and medieval origins, recognizable in the Palazzo del Capitano del Popolo (the Palace of the Captain of the People), a typical example of the civil building characterizing the Emilian towns in the thirteenth - fourteenth century. The sixteenth century Saint Prosper Church, with the frescoes by Camillo Procaccini and Bernardino Campi, overlooks the Piazza Cèca (the Small Square), one of the most beautiful squares loved by the people of Reggio Emilia.

The Basilica of Madonna della Ghiara is in corso Garibaldi, whose curvature follows what once used to be the course of the river Crostolo: it is a marvelous baroque monument of the beginning of the seventeenth century and it contains works by the best Emilian artists of the time, in addition to a canvas by Guercino. The cathedral overlooking piazza Prampolini, the so called Great Square, is of Romanesque style. On the same square there are also the Baptistery, the Palazzo del Monte, the Crostolo fountain and the Town Hall.

The museums are of particular interest, for the absolutely unmissable collections kept in the Parmigiani Gallery and for the original collection of the great scientist Lazzaro Spallanzani. Not far from the centre, along the via Aemilia going towards Modena, visitors can see the Mauriziano, the villa which belonged to the maternal family of Ludovico Ariosto and which played...
The Pilgrims’ Hospice

The first structure built by the Benedictines probably dates back to the twelfth century and was aimed at putting up, feeding and taking care of the pilgrims travelling to Rome. The hospice, one of the most important ones between the Secchia and the Enza, is situated in a spot that was strategic at the time, next to the ford of the Secchia along the Vía Aemilia and along the road network of the Radici pass, which, running parallel to the river, crossed the Apennines towards Lucca and Rome. The edifice was destroyed in the sixteenth century and rebuilt by the noble family of Sacrati. Its structure is characterized by a large central yard with a cross arcade supported by columns. The refectory, the infirmary and the pilgrims’ dormitory open onto the yard. In the Church many parts of the original frescoes by the Ferrarese school can be found. Today the monumental complex houses important cultural associations: La Corte Ospitale, a centre for theatrical production, promotion, research and documentation; il Parco Fluviale del Fiume Secchia, founded for the management and requalification of the territory affected by the nearby detection basins of the river Secchia, with the river museum and the aquarium; Linea di Confluenza, a cultural project for the photographic study of the territory.

Secchia river park

The detection basins were built in the eighties to control the floods of the Secchia. An oriented nature reserve of about 200 ha, which includes water area and islets, agricultural lands, sand and gravel pits, besides a several kilometre long stretch of the river, was created inside a large area of ecological rebalancing.

Several walking and cycling itineraries make it possible to explore the richness of this protected area in its different aspects connected with the passing of the seasons and the relationship between Man and Nature, discovering the secrets of the river and of the detection basins.

The reserve is a small paradise for many animal species, especially birds, and plants. There is an itinerary dedicated to the discovery of the detection basins, the landscape, man and nature that starts from the Environmental Education Centre “Airo-ne” (Casa Corradini), near Fontana di Rubiera. Once walked up the artificial bank, it is possible to observe a large part of the protected area and of the adjoining lands.

The heronries built on the trees by the islets within the basins can be seen from the observation spot; in winter they give hospitality to cormorants and grey herons, while in spring herons and night herons nest there. The informative boards help visitors to recognize the avifauna. Once they have walked up the bank, past the dairy on the Isola farm and round the whole area of the detention basin, visitors come to the spillway. The landscape is still characterized by the alternation of large basins interrupted by hillocks, some of which with no vegetation, others covered with shrubs. The riparian area delimiting the part of the bed where the river Secchia flows is clearly visible.

At the first structure, the spillway, visitors have to walk down from the bank, along the stretch of land covered in length by the structure and up again. This is where they start to understand the hydraulic functioning of the detention basin, the devise built...
to control the river floods and protect the territories downstream of the built-up areas of Rubiera, Modena, Campogalliano and the lower Modenese plain against the risk of inundation. The itinerary runs along the river bank as far as the junction leading to the main structure; from there it is possible to reach the opposite bank and go straight back to the starting point, otherwise it is possible to continue along the bank, following the perimeter of the basins.

**INFORMATION**
Reggio E. > Rubiera
The Consortium for the management of Secchia river park
tel. 0522.627902 www.parcosecchia.it

![The fortress of Scandiano, the house of scientists and poets](image)

The fortress of Scandiano, built in the fourteenth century, became the elegant residence of the Boiardo family during the Renaissance period: several architectural styles coexist in the castle, evidence of the different historical ages, artistic currents and of the interventions made by the different owners: Medieval, Renaissance, Baroque and Modern. The Boiardo commissioned several series of frescoes to the Modenese painter Nicolò dell’Abate between 1540 and 1543. The decoration in the Camerino dell’Eneide and the Sala del Convito o del Paradiso, rooms situated on the main floor, date back to this period. But unfortunately in 1772 the decorations in the Camerino dell’Eneide were removed and transferred to Modena by command of Duke Francesco III d’Este. Recent resturation interventions have brought to light other fragments of precious frescoes that were believed lost, setting important recovery works of the paintings going. The fortress is a monument of great artistic and historical value because, besides being the house where the poet Matteo Maria Boiardo was born in 1441, this is where the poet Francesco Petrarca, the reformer Giovanni Calvino and Pope Paul III stayed. In its basement in the eighteenth century there used to be the labs of the great scientist Lazzaro Spallanzani, a very bright mind and the author of fundamental discoveries in the biology and natural science fields.

**INFORMATION**
Reggio E. > Scandiano
Cultural Office in Scandiano 0522.764257 cultura@comune.scandiano.re.it

![A cultural park in the footsteps of Ludovico Ariosto and Matteo Maria Boiardo](image)

The park links the most significant places that inspired the lives and the works of Ludovico Ariosto and Matteo Maria Boiardo in a cultural and emotional itinerary. Ariosto and Boiardo were both of Reggio Emilia origins and were among the most important poets of the Italian Renaissance, great bards of the chivalric epic and the authors of l’Orlando Furioso (The Frenzy of Orlando) and l’Orlando Innamorato (Orlando in love) respectively. The itinerary dedicated to the two poets covers the territories of Reggio Emilia, Scandiano, Canossa and Albinea, with the aim of enhancing the presence of the genius loci, the spirit of a land where the traces of that fantastic element that inspired the works by Ariosto and Boiardo are still preserved in the language and in the landscape. Starting from Reggio Emilia, where there is Ariosto’s maternal family and the ancient Cittadella, the citadel where Matteo Maria Boiardo was appointed governor of Reggio Emilia by the Este dukes, the itinerary continues to San Maurizio and towards Modena: this is where there is the fifteenth century villa where Ariosto stayed for a long period. Continuing towards the hills, the route reaches Scandiano, in whose fortress Boiardo was born, and goes up the hills of Ventoso, where there is Villa Torricella, Boiardo’s summer resort. Carrying on along the via Pedemontana the itinerary arrives at Montericco. This is where we find the church of Holy Mary of the Olive Grove (Santa Maria dell’Uliveto), where Ariosto was bestowed parish benefits. Not far, in Monte Jacono (today Monteaitico) there is the property that belonged to Ariosto’s maternal family. The young poet loved to go back there often, as a guest of his cousins. The route ends in Canossa, where Ariosto was appointed Commander of the fortress in 1502.

**INFORMATION**
Reggio E. > Scandiano
Brochure of PAB - Ludovico Ariosto and Matteo Maria Boiardo’s cultural park promoted by the Province of Reggio Emilia and the Landscape Biennial Foundation (Fondazione Biennale del Paesaggio)
www.biennaledelpaesaggio.it

The existence of an exceptionally good vinegar, a real balm loved by noblemen and dukes, was attested already in the ancient medieval poem Vita Mathildis, composed by friar Donizone in the twelfth century. This precursor of today’s balsamic vinegar was made even inside the walls of Canossa castle, and just a few years later the makers formed leagues to protect and guard the secret of its precious preparation. Years have passed but the ageing and safeguard method has remained practically unchanged. Cooked grape must, exclusively from the province of Reggio Emilia, is left to age for at least twelve years, following precise traditio-
events & happenings
typical tastes, music, street markets, carnivals, theatre, traditions and celebrations...

Spring
Cavriago, March, Fat Ox festival
Reggio Emilia, May - June, Fotografia Europea, a European photographic exhibition
Reggio Emilia, May, Re di Fiori (King of Flowers), a tradefair dedicated to flowers and vegetables

Summer
Rubiera, June, June fair
Reggio Emilia, September, Giareda’s feast, an event dedicated to Mary’s nativity
Castellarano, September, Grape festival and Tressano’s festival
Casalgrande, June, Antique evening market
Cavriago, June, "Augusto Daolio" Music Award
Scandiano, June, the National Choir festival

Autumn
Casalgrande, Agriculture and Autumn Tradition Festival

Winter
Rubiera, December, Gnocco, Salame e Fantasio, a festival with gastronomic stands and tastings, entertainment, etc.
Castellarano, December, Christmas in Castellarano
Rubiera, February, Saint Blaise’s feast day
Reggio Emilia, November, Feast of Saint Prosper, the Patron Saint
Reggio Emilia, December, the International Marathon

Fiepet - Confesercenti
Reggio Emilia
OSTERIA IL NICCHIO
via Paolo Davoli 5, Reggio Emilia
tel. 0522 454252

RISTORANTE LA BRACE
via Teggi 29, Codemondo, Reggio Emilia
tel. 0522.308800

RISTORANTE ADRIANO - VILLA PRAMPOLINI
via E. Villa 1, Reggio Emilia
tel. 0522.515184

RISTORANTE PALATO DUCALE
via Calvi di Giorno 8, Manesalle, Reggio Emilia
tel. 0522.921179

The restaurants
Consortium GustaRe
(the Consortium for the enhancement of local restaurants and typical products)

Reggio Emilia
ENOTECA RISTORANTE IL POZZO
viale Allegri 7, Reggio Emilia
tel. 0522.451300

TRATTORIA DELLA GHARA
vicolo Folletto 1/c, Reggio Emilia
tel. 0522.435755

7 CUCINA
via delle Canzoni 3, Reggio Emilia
tel. 0522.442324, 7cucina@7cucina.it

A MANGiare
viale Monte Grappa 3/A, Reggio Emilia
tel. 0522.433600, donati42@interfree.it

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information & tourists reception

IAT Tourist Information Office of Reggio Emilia
via Farini 1/A, tel. 0522.451152 fax 0522 436739
iat@municipio.re.it www.municipio.re.it/turismo

Tourist Information Office of Scandiano
corso Vallisneri 6 tel. 0522.764206 - 0522.764208
uit@comune.scandiano.re.it www.terradelboiardo.it
Consorzio Vacche Rosse
Via F. III Rosselli, 41/2 - 42123 Reggio Emilia
tel. 0522.294655 fax 0522.326402
dairy retailers - RP
open every day 9 - 13 15 - 19
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano butter, ricotta cheese, stracchino, yoghurt, panna cotta, ragù (meat sauce) and meat pâté from the cow breed “Vacche Rosse”
other retail outlets Via G. B. Vico, 160 - Reggio Emilia
geographic coordinates
44° 41' 21" N  10° 36' 14" E
Cattle conferring milk (n°) 15
Annual prod. of cheese wheels (n°) 4,800
Cauldrons in the processing room (n°) 8
Active since 1991

Latteria Sociale Villa Curta in San Maurizio
Via Montagnani, 19 San Maurizio - 42100 Reggio Emilia
tel. 0522.551819 fax 0522.393285
dairy retailers - RP
open every day 7 - 19
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano yoghurt, caciotta, cheese spread, cured meats, wine
other retail outlets Via G. B. Vico, 60 - Villa Cella, 42040 Reggio Emilia
geographic coordinates
44° 41' 42" N  10° 33' 02" E
Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 8,000
Cauldrons in the processing room (n°) 17
Active since 1922

Caseificio Santa Caterina
Via G. B. Vico, 60 - Villa Cella, 42040 Reggio Emilia
tel. 0522.941393
dairy retailers - RP
open every day 7 - 19
products on sale besides Parmigiano-Reggiano cured meats, wine, gastronomic specialities
other retail outlets Via G. B. Vico, 60 - Villa Cella, 42040 Reggio Emilia
geographic coordinates
44° 43' 35" N  10° 33' 02" E
Cattle conferring milk (n°) 4
Annual prod. of cheese wheels (n°) 2,200
Cauldrons in the processing room (n°) 5
Active since 1970

Agricola La Razza
Via Monte Rampino, 6 - 42100 Reggio Emilia
tel. 0522.569531 fax 0522.360698
dairy retailers - RP
open every day 8.30 - 13 15.30 - 19.30
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano cured meats, wine, vinegar, pasta, honey, jam
other retail outlets Via Monte Rampino, 6 - 42100 Reggio Emilia
geographic coordinates
44° 39' 02" N  10° 36' 34" E
Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 2,400
Cauldrons in the processing room (n°) 5
Active since 1992

The dairy was founded in 1991 in collaboration with provincial government and bodies, with the aim to enhance Parmigiano-Reggiano “Vacche Rosse”; the initiative has been highly appreciated, considering the success it is meeting.

info@consorziovacccherosse.com
www.consorziovacccherosse.com
www.cvparr.com
products can be purchased also on-line
the dairy sells also abroad

The dairy was founded as a cooperative by means of small partners at the beginning of the past century. It has made Parmigiano-Reggiano ever since. It was privatised in the seventies. Besides making the cheese, the dairy also sells Parmigiano-Reggiano and other food products in the retail shop.
gardona@alice.it
the dairy sells also abroad

The dairy is in a farm with an agritourism.
<table>
<thead>
<tr>
<th>Dairy</th>
<th>Address</th>
<th>Tel. and Fax</th>
<th>Opening Hours</th>
<th>Products</th>
<th>Geographic Coordinates</th>
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</thead>
<tbody>
<tr>
<td><strong>Latteria Sociale Roncadella</strong></td>
<td>Via Forlanini, 2 - Roncadella, 42122 Reggio Emilia</td>
<td>0522.340250</td>
<td>open every day 9 - 12, 16 - 19</td>
<td>products on sale besides Parmigiano-Reggiano butter</td>
<td>44° 39' 28'' N 10° 42' 02'' E</td>
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<td><strong>Latteria Sociale Due Madonne</strong></td>
<td>Via Lincoln, 3 - 42124 Reggio Emilia</td>
<td>0522.512151</td>
<td>open every day 8 - 12.30, 15 - 17.30</td>
<td>products on sale besides Parmigiano-Reggiano butter, ricotta cheese, Emilian cured meats, Parm ham, balsamic vinegar, Emilian wines, lambrusco, soft and fresh processed cheese, mixed goat’s and sheep’s milk cheeses</td>
<td>44° 43' 32'' N 10° 38' 21'' E</td>
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<tr>
<td><strong>Latteria Cooperativa La Nuova di Villa Massenzatico</strong></td>
<td>Via Beethoven, 131/A - 42100 Villa Massenzatico (Re)</td>
<td>0522.950551</td>
<td>open every day 8 - 19</td>
<td>products on sale besides Parmigiano-Reggiano butter, ricotta cheese</td>
<td>44° 39' 16'' N 10° 40' 27'' E</td>
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<tr>
<td><strong>Caseificio di Gavasseto</strong></td>
<td>Via Sagacio Muti, 2 - Gavasseto, 42122 Reggio Emilia</td>
<td>0522.344420</td>
<td>open every day 10 - 13, 16 - 19.30</td>
<td>products on sale besides Parmigiano-Reggiano butter, ricotta cheese</td>
<td>44° 44' 33'' N 10° 41' 39'' E</td>
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<td><strong>Latteria Cooperativa Due Madonne</strong></td>
<td>Caseificio di Gavasseto</td>
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</table>
Latteria Sociale Giardina
Via per Casalgrande, 9 - Arceto, 42010 Scandiano (Re)
tel. 0522.989307
open every day 8.30 - 12.30   15.30 - 19.30
Since 1939 the dairy has been a reference on the territory for the production of Parmigiano-Reggiano.

geographic coordinates
44° 36' 46'' N    10° 43' 58'' E
Cattle conferring milk (n°)  
Annual prod. of cheese wheels (n°)  
Cauldrons in the processing room (n°)  
Active since  

SAE
Via XXV Aprile, 50 - Salvaterra, 42010 Casalgrande (Re)
tel. 0522.840096   tel. and fax  0522.841429
open every day 8.30 - 13    15 - 20  
closed Sunday
products on sale besides Parmigiano-Reggiano
fresh caciotta, wine, balsamic vinegar, grappa, different cured meats, jam, pickles and vegetables marinated in oil, yoghurt

geographic coordinates
44° 36' 55'' N    10° 46' 43'' E
Cattle conferring milk (n°)  
Annual prod. of cheese wheels (n°)  
Cauldrons in the processing room (n°)  
Active since  

Latteria Sociale Molinazza
Via Canale, 54 - 42013 Casalgrande (Re)
tel. 0522.840114
open every day 8 - 12   15 - 19
closed Sunday and public holidays
(open the last Sunday of every month 8 - 12.30)
products on sale besides Parmigiano-Reggiano
wines of Reggio Emilia, sauces, jam, local cured meats, vinegar

geographic coordinates
44° 35' 11'' N    10° 44' 41'' E
Cattle conferring milk (n°)  
Annual prod. of cheese wheels (n°)  
Cauldrons in the processing room (n°)  
Active since  

Società Agricola Barba Piergiorgio & f.lli
Via F. Azzari, 13 - Cella, 42100 Reggio Emilia
tel. and fax  0522.941372
open every day 8 - 12   15 - 19
products on sale besides Parmigiano-Reggiano
fresh caciotta, wine, balsamic vinegar, grappa, different cured meats, jam, pickles and vegetables marinated in oil, yoghurt

geographic coordinates
44° 45' 39'' N    10° 32' 42'' E
Cattle conferring milk (n°)  
Annual prod. of cheese wheels (n°)  
Cauldrons in the processing room (n°)  
Active since  

The dairy has been running since 1970. The milk processed comes from the only cowshed of the company, which is taken care of by the owners and their families. The cows are fed exclusively on the forage produced by the company itself.
**Latteria Alto Brolo**
Via Brolo Sopr., 13 - 42019 Scandiano (Re)
tel. and fax 0522.982115
open every day 9.30 - 13 16 - 20
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano
dairy products in general, oil, vinegar, jam, honey

**Latteria Cooperativa La Nuova**
Via Bagnoli, 13 - Villa Bagno, 42040 Reggio Emilia
tel. 0522.343198
open every day 8.30 - 12.30 15.30 - 19.30
closed public holidays
products on sale besides Parmigiano-Reggiano
wines of Reggio Emilia, balsamic vinegar,
local cured meats, jam, sauces, honey

**Latteria Sociale Centro Rubbianino**
Via Freddi, 398 - Ghiardello, 42123 Reggio Emilia
tel. and fax 0522.371475
open every day 8 - 12 16 - 19
closed Sunday and public holiday afternoons
products on sale besides Parmigiano-Reggiano
butter

**Caseificio San Simone**
Via F. Garcia Lorca, 18 - Marmirolo, 42100 Reggio Emilia
tel. and fax 0522.340129
open every day 8 - 13 15 - 19.30
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano
salami, lambrusco, balsamic vinegar, typical products

---

**Latteria Alto Brolo**
The dairy, built in 1962 by 30/40 small farmers, is situated on the hills around Scandiano. Today there are 6 partners, who continue the tradition of managing their farms with respect for the raw material from which Parmigiano-Reggiano is made: natural, now like then.

**Latteria Cooperativa La Nuova**
The dairy has been collecting and transforming milk since 1948, with respect for a tradition, which is very much appreciated by consumers.

**Latteria Sociale Centro Rubbianino**
This is a family run dairy, whose activity has been handed down from generation to generation since 1902. It is a small reality and the owners take care of the aspects from production to selling.

**Caseificio San Simone**
This dairy has been collecting and transforming milk since 1948, with respect for a tradition, which is very much appreciated by consumers.
**703**

**Latteria Sociale La Rinascente San Bartolomeo**

Via Freddi, 77/1 - San Bartolomeo, 42100 Reggio Emilia
tel. and fax 0522.371486

*open every day 9 - 12.30  16 - 19.30*

*closed Sunday afternoons and public holidays*

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**The dairy was founded in 1967. Originally situated in the centre of the village, it was later moved to the outskirts. The processed milk originates from organic agriculture and autochthonous breed of Reggio Emilia.**

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**779**

**Latteria Sociale Centro**

Via Miselli, 4 - Sesso 42124 Reggio Emilia
tel. and fax 0522.531233

*open every day 8.30 - 12.45  15.30 - 19*

*closed Sunday*

*products on sale besides Parmigiano-Reggiano cured meats, wine, oil, balsamic vinegar, fresh pasta, honey, jam, tosone, butter, vegetables marinated in oil, ricotta cheese*

*other retail outlets*

Mosè, via D. Alighieri, 53 - Cadelbosco Sopra (Re)
tel. and fax 0522.917811 - opening hours 8.30 - 12.45  15.30 - 19

*closed Thursday afternoon and Sunday*

---

**740**

**Latteria Sociale Via Emilia Bagno**

Via Ospedaletto, 4 - Villa Bagno, 42040 Reggio Emilia
tel. 0522.343164  fax 0522.342225

*open every day 8.30 - 12.30  15 - 19*

*closed Sunday and public holidays*

*products on sale besides Parmigiano-Reggiano cured meats, typical wines, butter, ricotta cheese*

---

**Caseificio Sociale Fogliano Giarola Sabbione**

Via Fermi, 59 - Fogliano, 42030 Reggio Emilia
tel. 0522.520098

*open every day 8.30 - 13  16 - 19.30*

*closed Sunday afternoons and public holidays*

*products on sale besides Parmigiano-Reggiano cured meats of Reggio Emilia, sauces, jam, wine of Reggio Emilia*

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**780**

**Latteria Sociale Centro**

“Latteria Sociale Centro” in Sesso was founded over 80 years ago. It is the only one left in the village and it makes about 20 cheese wheels a day, thanks to the excellent quality of its products and to its capacity to keep up with times and new technologies, although always rigorously in compliance with the production specification.

*info@latteriasocialecentro.it*

*www.latteriasocialecentro.it*

*products can be purchased also on-line*

---

**780**

**Latteria Sociale Centro**

Via Miselli, 4 - Sesso 42124 Reggio Emilia
tel. and fax 0522.531233

*open every day 8.30 - 12.45  15.30 - 19*

*closed Sunday*

*products on sale besides Parmigiano-Reggiano cured meats, wine, oil, balsamic vinegar, fresh pasta, honey, jam, tosone, butter, vegetables marinated in oil, ricotta cheese*

*other retail outlets*

Mosè, via D. Alighieri, 53 - Cadelbosco Sopra (Re)
tel. and fax 0522.917811 - opening hours 8.30 - 12.45  15.30 - 19

*closed Thursday afternoon and Sunday*
**Latteria Sociale Piazza di Villa Sabbione**

Via Cantù, 28 - Sabbione, 42100 Reggio Emilia
tel. 0522.344169 fax 0522.1751149

- open every day 8.30 - 13 16 - 18
- closed Sunday and public holidays

products on sale besides Parmigiano-Reggiano
Parmigiano-Reggiano Vacche Rosse

geographic coordinates
44° 38' 22'' N    10° 42' 07'' E

Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 5,774
Cauldrons in the processing room (n°) 9
Active since 1954

---

**Nuova Latteria Fontana**

Via Fontana, 12 - 42048 Rubiera (Re)
tel. 0522.627552 fax 0522.621075

- open every day 8.30 - 12.30 15.30 - 19
- closed Monday afternoon and public holidays

products on sale besides Parmigiano-Reggiano
butter, fresh ricotta cheese, panna cotta, fresh pasta, yoghurt, caciotta, sheep’s milk cheese, cured meats, balsamic vinegar

other retail outlets
via Panaria Bassa, 69 - Solara di Bomporto (Mo)
tel. and fax 059.814034

giorgio.catellani@acta-servizi.it

geographic coordinates
44° 39' 58'' N    10° 47' 37'' E

Cattle conferring milk (n°) 14
Annual prod. of cheese wheels (n°) 19,000
Cauldrons in the processing room (n°) 33
Active since 1945

---

**Latteria Agricoltori Roncocesi**

Via Carlo Marx, 24 - Roncocesi, 42124 Reggio Emilia
tel. and fax 0522.919902

- open every day 8.30 - 13 15.30 - 17.30
- closed Sunday and public holidays

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, cured meats, liqueurs, balsamic vinegar, honey, coffee, wine, other cheeses, gifts, food hampers

geographic coordinates
44° 44' 05'' N    10° 34' 39'' E

Cattle conferring milk (n°) 12
Annual prod. of cheese wheels (n°) 8,456
Cauldrons in the processing room (n°) 16
Active since 1960

---

**Il Boiardo - Matilde di Canossa**

Via delle Scuole, 5 - Pratissolo, 42019 Scandiano (Re)
tel. and fax 0522.767145

- open every day 8 - 13 15.30 - 19.30
- closed Sunday afternoon

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, wine, cured meats, fresh pasta, hard pasta, vegetables marinated in oil, other cheeses, chocolate

other retail outlets
via Panaria Bassa, 69 - Solara di Bomporto (Mo)
tel. and fax 059.814034

caseificioboiardo@gmail.com
www.caseificioboiardo.it

geographic coordinates
44° 39' 58'' N    10° 47' 37'' E

Cattle conferring milk (n°) 24
Annual prod. of cheese wheels (n°) 22,400
Cauldrons in the processing room (n°) 36
Active since 1920
hills, valleys and castles under the Great Countess

in an exciting setting, the castles and fortresses recount stories of emperors and popes, fights and forgiveness, wise and brave women.
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Hills, valleys and castles under the Great Countess

In an exciting setting, the castles and fortresses recount stories of emperors and popes, fights and forgiveness, wise and brave women.

The fortified system of Matilda’s castles was the pulsating heart of the extremely vast fief that belonged to Matilda, a modern, wise and powerful woman: even the emperor knelt at the feet of the Great Countess. Although Matilda’s castles have suffered the ravages of time and enemies, her memory is still in the hearts of the locals. In the lands of Canossa the story of people is recounted, besides that of countesses and emperors. The churches and villages with their stones smoothed by time, the ancient tastes and unchanged traditions make the hills of Canossa a place to discover.

Matilda’s Castle in Montecchio

The castle that dominates the historic centre of Montecchio is one of the most interesting architectures of Matilda in the province: built in a strategic position in the Enza valley, it served as a sentry of the transit along the river through the lands that were the fief of Countess Matilda.

The original structure dates back to the eleventh century, but it is known that on the same spot there were much more ancient settlements: in the basement about thirty interments dating back to the period between the eighth and tenth centuries, preceding the building of the castle, which attest the existence of a pre-Matilda settlement, were brought to light. This is where the ancient medieval prison used to be. The prison furnishings, as well as the graffiti and bass-reliefs made by the convicts, are still intact. Two imposing towers with Ghibelline battlements stand out against the squared mass of the fortress.

Of particular interest are the guards’ walkway and the keep, where a marvelous gothic fresco of the fourteenth century, a Foucault pendulum, the complex mechanism of an eighteenth century clock and the belfry can be seen.

A monument to Parmigiano-Reggiano in Bibbiano

Three and a half metres by thirty-two tons of weight: these are the measurements of the wedge of Parmigiano-Reggiano making the best of itself on the roundabout of the provincial road SP28 in Barco di Bibbiano.

There is no point in watering at the mouth at the sight of such a rich goodness, nor biting into it, because this work by the sculptor Michelangelo Galliani from Montecchio Emilia is made of Carrara marble. The sculptor explained that he chose Carrara marble because, once fragmented, its texture is very similar to that of Parmigiano-Reggiano. The green meadow it stands on is the symbol of the centuries old meadows of Bibbiano, which have always been the source of nourishment for the cows whose milk is used to make Parmigiano-Reggiano. Lying next to the wedge there is the peculiar almond-shaped knife, in the right proportions: it is three metres long. In the background there is a wall with the characteristic jalousies formed by staggered rows of bricks, typical of the ancient polygonal dairies where the wheels of Parmigiano-Reggiano used to be made in the old age. A work of great impact to celebrate the connection between the territory and Parmigiano-Reggiano, an excellence of which Bibbiano proudly considers itself the gravel.

The ancient dairy and a spell that is repeated: il Maggio Aiolese

In the hamlet of Villa Aiola there is an ancient dairy dating back to the eighteenth century where they used to make Parmigiano-Reggiano on a wood fire: a real jewel. Every year in occasion of the Primo Maggio Aiolese, a festival celebrated on the first of May in Villa Aiola, the dairy comes back to life: the big faggots burn leaping vigorously, and, just like centuries ago, the flames heat the milk in the deep copper cauldron: like alchemists, the dairymen move around the cauldron with skillful and careful actions. They add the rennet when the milk is at the right temperature, adjust the flame and break the curd with the spino, the peculiar curb knife. The atmosphere in the hexagonal dairy has an old fashioned charm, with the light filtering through the jalousies of staggered bricks, from which also the smoke is dispersed. And the spell is about to be cast: the dairy men lift the big curd mass with a clean linen cloth, divide it and put it into the wooden cheese-moulds, ready for salting and maturing.

INFORMATION
Reggio E. > Caviro > Montecchio E. > Villa Aiola
The Enza valley Parmigiano-Reggiano and peasant civilization Museum'
via Copellini 13, Villa Aiola di Montecchio Emilia (RE)
tel. 0522.871271

Matilda’s Castle in Montecchio

INFORMATION
Reggio E. > Caviro > Montecchio E.
tel. 0522.861811
www.castellodimontecchioemilia.it
The toponym Quattro Castella (four castles) leaves no doubt on how many fortalices used to keep watch on the heart of Matilda’s fief from the top of their respective hills, aligned with one another. Today the only castle that has survived the ravages of the enemy and time is the one in Bianello. Its structure, made even more compact by the scarp wall, has a polygon floorplan from which the tower stands out. According to tradition, Matilda was particularly fond of this castle. This is where she normally lived and where she gave hospitality to the repentant Emperor Henry IV before the meeting of Canossa in 1077. And within the walls of Bianello she was proclaimed Imperial representative in Italy by Henry V. This event is celebrated every year in spring, during the famous Matilda’s historical procession of Quattro Castella that engages hundreds of people in costume and attracts thousands of spectators. The castle and its surroundings come alive with costume parties, parades, games and medieval music.

**The LIPU Oasis**

The LIPU Oasis in Bianello, a marvellous example of environment of the lower Emilian Apennines with woods, small meadows, Scrubs and cultivated lands is situated at the foot of the small and characteristic village of Monticelli. In the woods the oaks are mingled with hornbeams and maples in a rich undergrowth. The combination of the different environments creates optimal life conditions for birds and there are over 130 species in the oasis, sedentary, wintering and migrant birds. Among the birds of prey, besides the most common buzzard and kestrel, the sparrowhawk, the symbol of the oasis, stands out for its beauty of the territory, experiencing feelings of community and sharing that rise among the members of the community and sharing that rise among the members of the

**Exploring nature between Viano and Vezzano**

Matilda’s park in Montalto and the Eco park in Vezzano are two places different from each other but both oriented to the re-discovery of nature and biodiversity. In the heart of the territory of Montalto, among ancient villages and archaeological excavations, Matilda’s park is livened up by an adrenaline “Adventure route” and by the presence of Segoletta lake; visitors can paddle by canoe on its quiet waters or slide over it in mid air secured to a steel cable on a breathtaking route. Immersed in the park’s green woods and meadows visitor can engage in many other activities like archery, visits to the didactic farm or walks along the banks of the lake trying to spot the many animals that inhabit the park. While the Eco Park stretches from the top of Mount Grafagna to the torrent Crostolo and is enriched by mixed black pine woods and the typical hill oak woods, alternated with meadows and clearings. The variety of ecosystems makes it possible for numerous flora and fauna species to live together. Among the activities carried out at weekends there are excursions and guided visits, meetings, creative labs and eco-tour li-

**With the pilgrims from Montalto to San Pellegrino in Alpe**

Montalto Sports Club, in Vezzano sul Crostolo, has revived the ancient tradition of the pilgrimage to Montalto in San Pellegrino in Alpe. According to the legend, San Pellegrino has been a holy place since the son of the King of Scotland, moved by religious fervour, left his homeland and after much wandering settled on the Apennine ridge in the place that was given his name: this is where the sanctuary and the hospice that offered hospitality to wayfarers were built. San Pellegrino in Alpe has been considered worthy of worship and a destination for pilgrims travelling on foot from many different places of the Apennines, particularly from Montalto, for centuries. For this reason Montalto Sports Club has decided to rediscover the tradition of the ancient pilgrimage re-creating the path leading to the sanctuary, both for pilgrims moved by religious intentions and for those who wish to truly immerse themselves in nature, at the same time discovering the many historical-artistic beauties of the territory, experiencing feelings of community and sharing that rise among the members of the group. The pilgrimage, which takes place in the summer months, lasts four days and foresees three overnight stays in expressly set up structures. The itinerary winds through many suggestive locations between the provinces of Reggio Emilia and Modena.

**INFORMATION**

Reggio E. > Vezzano
Matilda’s park in Montalto via Lolli, 45
tel 0522.858432 www.parcomatildico.com

Vezzano Eco park: from Reggio Emilia, take the SS 63 to Passo del Cerreto. After 16 Km, past the built-up areas of Puianello and Vezzano, there is the park. www.eco-parco.it

**INFORMATION**

Reggio E. > Quattro Castella > Bianello
Tourism Office tel. 0522.249211/249225/249230
www.comune.quattro-castella.re.it
turismo@comune.quattro-castella.re.it

**INFORMATION**

Reggio E. > Quattro Castella > Bianello
Zona Borgo Monticelli – via Risorgimento, 17
tel. 0522.887904
oasi.bianello@lipu.it
www.comune.quattro-castella.re.it

**INFORMATION**

Reggio E. > Vezzano
Matilda’s park in Montalto via Lolli, 45
tel 0522.858432 www.parcomatildico.com

Giuseppe Sassi 3405897892 stones1983@libero.it
Simone Sassi 3333601573

www.parcomatildico.com

www.eco-parco.it

www.comune.quattro-castella.re.it

www.comune.quattro-castella.re.it

www.comune.quattro-castella.re.it
Viano, the Truffle Town
Tuber Magnatum Pico and Tuber Melanosporum Vittadinii, also known as white truffle and black truffle. In addition to more renowned towns like Alba, Acqualagna, Norcia, Savigno, also the small town of Viano has had the right, besides the territorial and environmental characteristics, to bear the title of Truffle Town since 2006. Viano proudly promotes and safeguards this precious natural product that grows only in particular geographical areas, all with valuable environmental peculiarities. In Viano every year in November the traditional Truffle Festival, where everything revolves around this precious fruit of the land, has been taking place for seventeen years. Together with the tempting proposals of the local restaurants, also side initiatives like la Borsa del Tartufo (a truffle market) and thematic meetings are organised. But among the most amusing initiatives of the festival there is a truffle dog competition. The dogs don’t necessarily have to be purebred: even a well-bred mutt can reveal itself to be an exceptional searcher. INFORMATION www.comune.viano.re.it

Rossena and Rossenella, Canossa, Matilda’s Castles

The unmistakable outlines of the castles, ancient churches and historical villages that have kept the echo of the exploits of Matilda of Canossa alive to this day stand out against the gentle hills that separate the plain from the Apennines. This is where the political and military heart of her very vast fief used to pulsate. Matilda, who was an alley of the Pope, showed a strong aptitude for command and at the same time she supported the reformation of the Church towards a renewed spiritual purity. She was a key figure in the European politics of the time, the protagonist of a time of intrigues, bloody conflicts and disputes about the exercise of power between the Papacy and the Empire. It was her who mediated so that Emperor Henry IV, who had been excommunicated by Pope Gregory VII and had gone to Canossa to beg forgiveness, was pardoned. There was a might complex of fortifications to protect the very vast fief the Great Countess governed. Today all that is left of the great Canossa castle are only a few suggesti-

Campotrera’s Ophiolites

The castles and watchtowers of Rossena, Rossenella and Canossa were strategically built on the top of rocky cliffs which emerged from the surrounding hills. The Cliff of Campotrera oriented nature reserve protects a rare geological outcrop of ophiolitic type and the particular natural habitat that has established itself there. The cliff stands out from the surrounding territory because its magmatic rock is more resistant to the erosions that in the centuries have washed away the clays, causing this part of the oceanic crust, which formed about 170 million years ago, to outcrop. Unlike other Emilian ophiolitic outthrusts, characterized by dark green serpentinites, the rocks that emerge in Campotera are basalts. Their particular chemical composition is the reason for the toponym Rossena due to the red colour conferred to the rock by iron and magnesium minerals.

The Hills of Scandiano and Canossa: tasty hill routes

Up and down the gentle hills that in the heart of Emilia mark the border between the plain and the Apennines, to the discovery of the typical products of a place rich in leading wine and food traditions. Besides Parmigiano-Reggiano, which has been playing at home here already for many centuries, other wonders like the traditional balsamic vinegar of Reggio Emilia, the Lambrusco of Reggio Emilia PDO, the excellent cured meats and the Nocino, elixir of very ancient origin obtained from the nuts picked on Saint John’s day, reveal themselves to the palate of the curious traveller.

INFORMATION
Reggio E. > Montecavolo > Canossa
Tourist Information Office of Canossa
tel. 0522.872223 333.4893730 and 349.6722413
iat.terrematildiche@libero.it
www.castellodicanossa.it

INFORMATION
Reggio E. > Montecavolo > Canossa
tel. 0522.248413
riservacampotrera@comune.canossa.re.it
Surrounding Casina: villages and castles

Casina is an Apennine junction between the Enza and the Secchia valleys, immersed in a gentle and green landscape of luxuriant woods and ravine valleys in the heart of Matilda’s lands. In the name of the Great Countess, its surroundings are studded with suggestive villages, churches, castles and ancient tower houses. Sarzano castle with its imposing Torrazzo (big tower) rises on top of a hill. It belongs to a complex that also includes the village with the former Saint Bartholomew’s church and its parsonage, a sharecropping house and a barn, today used as accommodation facilities. The castle was originally enclosed by three circles of walls and used to be one of the main mainstays of Matilda’s defensive system, in the centre of the second line of fortifications together with Canossa, Rossena, Paullo, Carpineti and Baiso: the castles of Baiso, Carpinete, Leguigno, Rossena and Canossa can be clearly seen from the keep and it was this visual connection among the castles that guaranteed the coordination of Matilda’s strategic system. Today Sarzano is the setting of literary meetings, contemporary art exhibitions, events on current issues, in addition to meetings and exhibitions dedicated to the local memory. In the hamlets of Monchio de’ Ferreri, Giandeto, Bergogno and Vercallo visitors can admire the fortified tower houses, a connection with seasonality and ancient traditions, willing to be discovered in an unusual and amusing way.

INFORMATION
For the list of partners contact: Consortium of the Road of Wines and Tastes via Guaderzi 34, Reggio E. tel. 0522.272320 www.stradaviniesapori.re.it

Baiso and the Castle, the Lord of the ravines

Due to the clayey and friable land surrounding Baiso, the built-up areas had to be placed on the most rocky and solid crags in the valley and often edifices had to be rebuilt in a different position from the original one. And it is the ravines that mark, with their presence, wide patches of the hilly landscape of the middle Tresinaro valley. These geological formations are the result of the erosion that has washed away the vegetation revealing spectacular clayey ridges. The ditches cut in the earth by the water quickly grow wider, lengthening and retreating, multiplying, branching out and creating an almost lunar landscape. The vegetation that grows on these particular geological underlying layers has adapted itself to extreme conditions, considering the scarcity of water and the abundance of salts in the ground.

Two different types of ravines can be admired in the Tresinaro valley. In the Viano area there are mainly ravines made of layers of multicoloured days, where the colours are determined by the presence of mineral salts, while in Baiso the ravines have a homogeneous greyish colour and there are more outcrops of scattered stones. In a dominating position over the village and the landscape of ravines surrounding it, there is a well-preserved fortification of medieval origin, which was already important in Canossa times. The castle belonged to the feudatories Da Baiso and Fogliani. It includes a vast yard bounded by two sets of curtain walls from which the crenellated keep stands out. Today it is private property.

INFORMATION
Reggio E. > Baiso

Castellarano: an evocative village

This suggestive village is situated on a sandstone hill overlooking the river Secchia, in a strategic position where in the past it used to be necessary to guard the catchments for the water supply of Reggio Emilia. Its historic centre is very well preserved, the streets are still paved with river stones and the medieval structure can be perceived. The entrance of the circle of walls is marked by the Rocchetta, the fortress, with its bridge and moat. From the entrance visitors can go on to Piazza D’Armi, the ancient square, and walking along the walls they can admire the old case a corte, courtyard houses: going up to the highest part of the ancient built-up area they reach the Bell Tower, which still marks the time thanks to a weight driven mechanism dating back to the seventeenth century, and the crenellated fortress, la Rocca, with the tower, both built in stone.

INFORMATION
Reggio E. > Scandiano > Castellarano

INFORMATION
Castellodisarzano.it www.casadeltibet.it
Flying over Carpineti

There are hot-air balloons soaring over Carpineti all year round. Carried by the wind and supported by a bubble of heated air, visitors go on very exciting excursions, enjoying the spectacular natural environments, Matilda’s imposing castles, the woods and clearings where animals pasture undisturbed from above. A safe flight with respect for nature, across the quiet blue of the sky, pushed along according to the direction of the wind. Around Saint Valentine’s Day Mongolfiere Innamorate (Hot-air Balloons in Love) takes place: a big international meeting of hot-air balloons, an unusual festival, unique of its kind, to celebrate Saint Valentine. It’s an opportunity to explore the world of flying and of hot-air balloons, letting the wind carry you over breathtaking views.

Information
Reggio E. > Scandiano > Baiso
Tel. 0522.719518
www.comunicazioneinvolo.it
www.comune.carpineti.re.it

Carpineti’s castle

Matilda’s castle in Carpineti dominates the Secchia and the Tresinaro valleys from the top of Mount Antognano. The most ancient structure dates back to the tenth century, but it was with Matilda of Canossa that the fortalice of Carpineti reached its maximum splendour, both as the strategic mainstay of Matilda’s defensive system and as the centre of Christianity during the Investiture Controversy between the Papacy and the Empire. This is where the meeting of Carpineti took place in 1092. On that occasion the Countess and the her clergymen alleys discussed the peace proposals of Henry IV, deciding in the end to continue their fight against the Emperor, later defeated and humiliated in the nearby town of Canossa. What remains of the castle today are the walls and the main bodies, besides the adjacent Romanesque Church of Saint Andrew. Not far from the castle, in a suggestive tableland immersed in peace and greenery, there are the remains of another ancient church probably of Byzantine origin and dedicated to Saint Vitale.

Hiking with Matilda and Lazzaro Spallanzani

Two great personalities of the past, closely linked to the territory of the hills of Reggio Emilia, accompany hikers along the two paths “Sentiero Matilde” and “Sentiero Lazzaro Spallanzani”. The Matilda path leads excursionists from the cliff of Canossa to San Pellegrino in Alpe, a natural balcony overlooking the Garfagnana, in seven stages, five of which in the territory of Reggio Emilia, through the places that were the scene of the vicissitudes of Matilda of Canossa, in an impressive natural landscape with castles, ancient churches and sandstone villages. It is entirely provided with indications and informative boards and along the whole path and in the main spots there are rest areas with overall instructive panels. Lazzaro Spallanzani was the famous scientist from Scandiano who promoted the importance of direct experimentation of natural phenomena. The path dedicated to him and bearing his name starts from his hometown, Scandiano, and reaches San Pellegrino in Alpe in seven stages, crossing the same hills and mountains where, in the eighteenth century, the great scientist used to carry out his field studies and researches on the natural emergencies of the territory of Reggio Emilia. Both the paths can be travelled on foot, on horseback or by mountain bike.

Information
www.provincia.re.it
> territory and nature > parks and landscape > the paths
www.parcoappennino.it
www.ideanatura.net

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Information
Reggio E. > Scandiano > Baiso
Tel. 0522.719518
www.comunicazioneinvolo.it
www.comune.carpineti.re.it

Two great personalities of the past, closely linked to the territory of the hills of Reggio Emilia, accompany hikers along the two paths “Sentiero Matilde” and “Sentiero Lazzaro Spallanzani”. The Matilda path leads excursionists from the cliff of Canossa to San Pellegrino in Alpe, a natural balcony overlooking the Garfagnana, in seven stages, five of which in the territory of Reggio Emilia, through the places that were the scene of the vicissitudes of Matilda of Canossa, in an impressive natural landscape with castles, ancient churches and sandstone villages. It is entirely provided with indications and informative boards and along the whole path and in the main spots there are rest areas with overall instructive panels. Lazzaro Spallanzani was the famous scientist from Scandiano who promoted the importance of direct experimentation of natural phenomena. The path dedicated to him and bearing his name starts from his hometown, Scandiano, and reaches San Pellegrino in Alpe in seven stages, crossing the same hills and mountains where, in the eighteenth century, the great scientist used to carry out his field studies and researches on the natural emergencies of the territory of Reggio Emilia. Both the paths can be travelled on foot, on horseback or by mountain bike.

Information
www.provincia.re.it
> territory and nature > parks and landscape > the paths
www.parcoappennino.it
www.ideanatura.net
events & happenings

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

**Spring**
Vezzano, April, Gardens in bloom
Quattro Castella, end of May, Matilda’s procession
Castellarano, May, Tasty paths, hiking among nature and wine and food specialities
Montecchio, beginning of May, Saint John’s feast dayand il Maggio Airolese, a festival celebrated on the first of May in Villa Aiola

**Summer**
Canossa, mid June, Tortellini on Saint John’s Day
Casina, mid June, Bread festival in Bergogno
Casina, July and August, Wednesday of Wonders, an event with games, a funfair, music, dancing, shopping, etc.
Canossa, beginning of September, Historical Reenactment in Canossa
Montecchio, July, Montecchio Unplugged, street music festival
San Polo d’Enza, June - September, Summer in San Polo d’Enza

**Autumn**
Montecchio, October, Saint Simon’s fair
Canossa, October, Chestnut and Hazelnut festival
Castellarano, September, Historical Procession in occasion of the Grape Festival
VeZZano, October, Saint Martin’s fair

**Winter**
Montecchio Emilia, December, Christmas Markets
Viano, November, Matilda’s truffle festival
Castellarano, December, Christmas in Castellarano

information & tourists reception

IAT - Tourist Information office of the lands of Canossa
Località Canossa, Ciano d’Enza
tel e fax 0522.872225
iat.terrematildiche@libero.it www.matildedicanossa.it

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The restaurants

Consortium GustaRe
(the Consortium for the enhancement of local restaurants and typical products)

**Scandiano**

OSTERIA IN SCANDIANO
piazza M.F. Boiardo 9, Scandiano
tel. 0522.857079 osteriainscandiano@libero.it

RISTORANTE ROSTARIA AL CASTELLO
via Pagliani 2, Arceto di Scandiano
tel. 0522.989157, ristorantealcastello@libero.it

RISTORANTE BOSCO
via Bosco 133, Arceto di Scandiano
tel. 0522.857242, ristorantebosco@libero.it

**Casalgrande**

RISTORANTE LA RUOTA
via R. Livatino 8, Casalgrande
tel. 0522.848266 info@ristorantelaruota.it

**Cavriago**

ATELIER GASTRONOMICO PICCI
via XX Settembre 4, Cavriago
tel. 0522.371801, marcopicci@iol.it

**VeZZano sul Crostolo**

OSTERIA LA BETTOLA NEL PODERE ELISA
via Caduti della Bettola 119, località La Vecchia di Vezzano
tel. 0522/200014 info@podereelisa.com

**Quattro Castella**

CA’ MATILDE
via della Potta 14, Rubbiani di Quattro Castella
tel. 0522.889560, info@camatilde.it

**Montecchio**

LA GRATTUGIA
via Montegrappa 30, Villa Aiola di Montecchio
tel. 0522/871520

**Winter**

Montecchio Emilia, December, Christmas Markets
Viano, November, Matilda’s truffle festival
Castellarano, December, Christmas in Castellarano

Fiepet - Confesercenti

Quattro Castella

OSTERIA PIZZERIA DEL PALAZZO DUCALE
via Marconi 3, Quattro Castella
tel. 0522.887021/887135

Vezzano sul Crostolo

DA BONNY
Via Caduti Della Bettola 48/a, Vezzano sul Crostolo
tel. 0522.600765

Viano

RISTORANTE ALBERGO IL VULCANETTO
DEL QUERCIOLE
via Salone 3, Regnano, Viano
tel. 0522.858134

TRATTORIA DEL CACCIATORE
via Ca’ Bertacchi 1/A, Regnano, Viano
tel. 0522.858144
**Cascificio di Marola**

Via La Svolta, 10 - Marola 42033 Carpineti (Re)  
tel. 0522.813191 fax 0522.719684  
open every day 8 - 12.30 15.30 - 19.30  
products on sale besides Parmigiano-Reggiano  
butter, ricotta cheese, tosello (a by-product of Parmigiano-Reggiano), Parmigiano creams, stracchino, caciotta, other cheeses  
info@caseificiodimarola.com  
www.caseificiodimarola.com  
products can be purchased also on-line  
the dairy sells also abroad  
geographic coordinates  
44° 28' 22” N  10° 29’ 16” E  
Cattle conferring milk (n°) 8  
Annual prod. of cheese wheels (n°) 3,500  
Cauldrons in the processing room (n°) 5  
Active since 1956  

**Latteria Sociale Fontaneto**

Via Lenin, 4 - 42020 San Polo d’Enza (Re)  
tel. 0522.873293  
open every day 8.30 - 12.30 15.30 - 19.30  
closed Monday afternoon  
products on sale besides Parmigiano-Reggiano  
butter, ricotta cheese, caciotta, vinegar, jam, wine,  
typical products  
other retail outlets  
Baroni Marco, via Lenin, 4 - San Polo d’Enza (Re)  
rerallyteam@hotmail.it  
geographic coordinates  
44° 36’ 59” N  10° 24’ 57” E  
Cattle conferring milk (n°) 5  
Cauldrons in the processing room (n°) 5  
Active since 1955  

**Ferrarini**

Ferrarini spa is one of the few makers capable of completely controlling the whole productive chain: from the forage and breeding to cheese making in its two dairies, according to certified quality systems.  
latteria.puianello@ferrarini.it  
www.ferrarini.it  
www.ferrarinishop.it  
products can be purchased also on-line  
the dairy sells also abroad  
geographic coordinates  
44° 37’ 44” N  10° 33’ 28” E  
Cattle conferring milk (n°) 3  
Annual prod. of cheese wheels (n°) 22,300  
Cauldrons in the processing room (n°) 32  
Active since 1997  

**Latteria Sociale Ca’ Talami**

Via Ca’ Talami, 25 - Ca’ Talami 42031 Baiso (Re)  
tel. and fax 0522.843941  
open every day 8.30 - 12.30 16.30 - 19.30  
closed Wednesday  
products on sale besides Parmigiano-Reggiano  
butter, sheep’s milk cheese, caciotta  
rerallyteam@hotmail.it  
geographic coordinates  
44° 28’ 59” N  10° 37’ 00” E  
Annual prod. of cheese wheels (n°) 4,100  
Cauldrons in the processing room (n°) 13  
Active since 1955  

The dairy is a reference point for Parmigiano-Reggiano in the Enza valley, in the heart of Matilda’s lands.

The dairy was founded in 1947 in a rented structure in the village of Ca’ Talami. In 1959 a new building was built on the dairy’s own land, new partners joined in and other small dairies from the different villages around Baiso were incorporated.

The dairy is a reference point for Parmigiano-Reggiano in the Apennines of Reggio Emilia. This historic leadership represents a value of professionalism and experience, which today is pursued by three young men specialized in dairy chemistry.
Latteria Sociale San Pietro
Via Malpasso, 1 - 42033 Carpineti (Re)
tel. 0522.893108/893514  fax 0522.893621
open every day 10 - 12.30
closed Monday Wednesday Friday
products on sale besides Parmigiano-Reggiano butter, ricotta cheese
latteria.sanpietro@virgilio.it
geographic coordinates
44° 27' 20'' N  10° 35' 21'' E
Cattle conferring milk (n°) 65
Annual prod. of cheese wheels (n°) 17.191
Cauldrons in the processing room (n°) 34
Active since 1970

Antica Fattoria Caseificio Scalabrini
Via San Michele, 1 - 42021 Bibbiano (Re)
tel. 0522.882344  fax 0522.240101
open every day 8 - 12.30  14.30 - 19
closed Sunday and public holidays
products on sale besides Parmigiano-Reggiano butter, ricotta cheese, wine, organic pasta and flour of our own production, preserves, compotes, honey
azagrscalabrini@tin.it
the dairy sells also abroad
geographic coordinates
44° 40' 04'' N  10° 30' 48'' E
Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 5.700
Cauldrons in the processing room (n°) 9
Active since 1991

Latteria Centri Ghiardo
Via Monte Santo, 18 - 42021 Bibbiano (Re)
tel. and fax 0522.882437
open every day 10 - 13  16 - 19
closed Sunday afternoon
geographic coordinates
44° 39' 49'' N  10° 29' 59'' E
Cattle conferring milk (n°) 22
Annual prod. of cheese wheels (n°) 25.000
Cauldrons in the processing room (n°) 36
Active since 1966

Latteria Sociale Moderna
Via Secchi, 77 - 42021 Bibbiano (Re)
tel. 0522.882436
open every day 8.30 - 12.30  16.30 - 19
closed Sunday
products on sale besides Parmigiano-Reggiano cured meats, wine, soft cheeses
the dairy sells also abroad
geographic coordinates
44° 40' 53'' N  10° 27' 17'' E
Cattle conferring milk (n°) 10
Annual prod. of cheese wheels (n°) 10.500
Cauldrons in the processing room (n°) 16
Active since 1960

Scalabrini boasts 60 years of activity in the agricultural sector, at first as a contributor, then as a dairy owner, preserving tradition and taking care of the entire productive chain, from the cultivation with an organic method (cert. ICEA) and the breeding of Frisona cows to production, maturing and selling of the famous cheese.
**Latteria Sociale San Giorgio**

Via Cortogno Centro, 20 - 42034 Casina (Re)

tel. and fax 0522.607100

*retail outlet in front of the dairy*

The dairy was founded in 1947 by about twenty small farmers. Back then it used to make one or two cheese wheels a day.

Cattle conferring milk (n°) 9
Annual prod. of cheese wheels (n°) 5,800
Cauldrons in the processing room (n°) 8
Active since 1947

**Casearia Fratelli Dotti Terre di Canossa**

Via Spallanzani, 89 - Barco 42021 Bibbiano (Re)

tel. 0522.875025 fax 0522.246050

*products can be purchased also on-line*

Situated in an ancient complex typical of the nineteenth century, the original structure took its name from San Rocco and the cooperative dairy was formed by over 30 farmers. In the eighties the dairy was restructured and merged with the cooperative S. Lucia di Montecchio. In the nineties the Dotti family, passionate cheese makers for generations, took over the buildings and the activity.

Cattle conferring milk (n°) 5
Annual prod. of cheese wheels (n°) 8,000
Cauldrons in the processing room (n°) 11
Active since 1953

**Latteria Sociale Paverazzi**

Via Plave, 6 - 42021 Bibbiano (Re)

tel. 0522.871150 fax 0522.871614

*products on sale besides Parmigiano-Reggiano butter, ricotta cheese*

Situated in the cradle of the production territory, the dairy has a long history of tradition which it still pursues with the same dedication for the production of an excellent quality cheese.

Cattle conferring milk (n°) 9
Annual prod. of cheese wheels (n°) 14,900
Cauldrons in the processing room (n°) 20
Active since 1921

**Latteria Sociale di Migliara**

Via Rovetto - Migliara 42034 Casina (Re)

tel. and fax 0522.609303

*products on sale besides Parmigiano-Reggiano cured meats, wine, vinegar, honey, flour*

Situated in the cradle of the production territory, the dairy has a long history of tradition which it still pursues with the same dedication for the production of an excellent quality cheese.

Cattle conferring milk (n°) 8
Annual prod. of cheese wheels (n°) 7,300
Cauldrons in the processing room (n°) 12
Active since 1952
The dairy was founded in 1946 and was turned into a small cooperative in 2010. It currently processes about 14,000 q of milk. The retail shop has been recently inaugurated and offers typical products of the area.

**Latteria Sociale Caffarello**

Via Radici in Piano, 9 - Tressano 42014 Castellarano (Re)
tel. and fax 0536.850222

open every day 8.30 - 13 15.30 - 19.30
closed Sunday

products on sale besides Parmigiano-Reggiano
sheep’s milk cheese, ricotta cheese, caciotta, meat, cured meats, wine, panna cotta, beef and pork, vegetables marinated in oil

geographic coordinates
44° 31' 49'' N 10° 44' 53'' E

- Cattle conferring milk (n°) 4
- Annual prod. of cheese wheels (n°) 2,500
- Cauldrons in the processing room (n°) 5
- Active since 1946

**Latteria Valle**

Via Cantonazzo, 1 - 42025 Cavriago (Re)
tel. and fax 0522.575213

open every day 9 - 12.30 15 - 19.30
closed Sunday and public holidays afternoon

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese

capieste@virgilio.it

geographic coordinates
44° 41' 51'' N 10° 32' 43'' E

- Cattle conferring milk (n°) 10
- Annual prod. of cheese wheels (n°) 4,700
- Cauldrons in the processing room (n°) 14
- Active since 1970

In 1970 twenty-two breeders founded the dairy Valle a few kilometres from Bibbiano, the cradle of Parmigiano-Reggiano, to make and sell Parmigiano-Reggiano, to make and sell Parmigiano-Reggiano, the fruit of their work. Now like then, by feeding our cows on the forage obtained from our century-old meadows, we make a cheese that has an unequalled taste.

The dairy is situated in the hilly area, in a strategic position for tourism: it is very close to Matilda’s castles, Petrarch’s small temple and the Enza valley. It promotes the enhancement of mountain products.

**Latteria Sociale Cigarello**

Via San Martino, 5 - 42033 Carpineti (Re)
tel. and fax 0522.816560

open every day 8.30 - 12.30 16 - 19
closed Thursday and Sunday afternoon

products on sale besides Parmigiano-Reggiano
cured meats, caciotta, pickles, wine

geographic coordinates
44° 28' 03'' N 10° 30' 52'' E

- Cattle conferring milk (n°) 6
- Annual prod. of cheese wheels (n°) 4,200
- Cauldrons in the processing room (n°) 13
- Active since 1932

**Latteria Sociale Selvapiana**

Loc. Selvapiana, 72 - 42026 Canossa (Re)
tel. 0522.878512 fax 0522.242680

open every day 8.30 - 13 14.30 - 19
closed Monday afternoon

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, cured meats, jam, pasta, wine,
traditional balsamic vinegar of Reggio Emilia

the dairy sells also abroad

geographic coordinates
44° 33' 51'' N 10° 24' 49'' E

- Cattle conferring milk (n°) 6
- Annual prod. of cheese wheels (n°) 2,144
- Cauldrons in the processing room (n°) 12
- Active since 1930

In 1970 twenty-two breeders founded the dairy Valle a few kilometres from Bibbiano, the cradle of Parmigiano-Reggiano, to make and sell Parmigiano-Reggiano, the fruit of their work. Now like then, by feeding our cows on the forage obtained from our century-old meadows, we make a cheese that has an unequalled taste.

The dairy is situated in the hilly area, in a strategic position for tourism: it is very close to Matilda’s castles, Petrarch’s small temple and the Enza valley. It promotes the enhancement of mountain products.

The dairy was founded in 1946 and was turned into a small cooperative in 2010. It currently processes about 14,000 q of milk. The retail shop has been recently inaugurated and offers typical products of the area.
Antica Latteria Pieve
Via Pieve, 2 - 42020 San Polo d’Enza (Re)
tel. and fax 0522.873435
open every day 8 - 13 16 - 20
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano,
cheeses, cured meats, wine, vinegar, different types of flour
latteriapieve@virgilio.it
the dairy sells also abroad
geographic coordinates
44° 38' 20” N  10° 25' 27” E

Latteria Cornocchio
Via Calerno, 27 - 42027 Montecchio E. (Re)
tel. and fax 0522.871138
open every day 9 - 12.30 16 - 18.30
closed Saturday afternoon, Sunday and public holidays
products on sale besides Parmigiano-Reggiano,
butter, ricotta cheese
geographic coordinates
44° 42’ 59” N  10° 27' 59” E

Il Boiardo - Matilde di Canossa
Via delle Scuole, 5 - Pratissolo, 42019 Scandiano (Re)
tel. and fax 0522.767145
open every day 8 - 13 15.30 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano,
butter, ricotta cheese, wine, cured meats, fresh pasta, hard pasta,
vegetables marinated in oil, other cheeses, chocolate

Caseificio Il Boiardo - Matilde di Canossa
Via delle Scuole, 5 - Pratissolo, 42019 Scandiano (Re)
tel. and fax 0522.767145
open every day 8 - 13 15.30 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano,
butter, ricotta cheese, wine, cured meats, fresh pasta, hard pasta,
vegetables marinated in oil, other cheeses, chocolate

Latteria Sociale Nuova
Via Vittorio Veneto, 4 - 42021 Bibbiano (Re)
tel. and fax 0522.882448
open every day 8 - 13 15 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano,
butter, ricotta cheese, wine, cured meats, fresh pasta, hard pasta,
vegetables marinated in oil, other cheeses, chocolate

Latteria Sociale Nuova
Via Vittorio Veneto, 4 - 42021 Bibbiano (Re)
tel. and fax 0522.882448
open every day 8 - 13 15 - 19.30
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano,
butter, ricotta cheese, wine, cured meats, fresh pasta, hard pasta,
vegetables marinated in oil, other cheeses, chocolate

Other retail outlets
via Fili Cervi, 13 - Montecavolo di Quattro Castella (Re)
caseificioboiardo@gmail.com
www.caseificioboiardo.it
geographic coordinates
44° 39’ 22” N  10° 28’ 01” E

Cattle conferring milk (n°) 8
Annual prod. of cheese wheels (n°) 1.800
Cauldrons in the processing room (n°) 6

Cattle conferring milk (n°) 11
Annual prod. of cheese wheels (n°) 6.409
Cauldrons in the processing room (n°) 14
Active since 1964

Cattle conferring milk (n°) 24
Annual prod. of cheese wheels (n°) 22.400
Cauldrons in the processing room (n°) 36
Active since 1972

*“Latteria Sociale Nuova” was founded in 1962 from the merger of two dairies. The partners have been working with the same method to make a genuine cheese using only milk, rennet and salt for almost 50 years.

mara@stranivilla.it
geographic coordinates
44° 37’ 58” N  10° 32’ 06” E

Cattle conferring milk (n°) 5
Annual prod. of cheese wheels (n°) 3.700
Cauldrons in the processing room (n°) 12
Active since 1962
Società Agricola Villa Aiola

Strada Aiola, 17 - 42027 Montecchio E., (Re)
tel. and fax 0522.871101

open every day 9 - 12.30 15.30 - 19
closed Sunday and public holidays

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese

geographic coordinates
44° 42' 34'' N    10° 28' 28'' E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 5.450
Cauldrons in the processing room (n°) 12
Active since 2006

Latteria Sociale La Campola

Via Roma Nord, 49/A - 42030 Vezzano sul Crostolo (Re)
tel. and fax 0522.606303

open every day 9.30 - 13 15.30 - 19.30
closed Sunday afternoon and public holidays

products on sale besides Parmigiano-Reggiano
caciotta, sheep’s milk cheese, wine, butter, ricotta cheese

geographic coordinates
44° 36' 21'' N    10° 32' 57'' E

Cattle conferring milk (n°) 10
Annual prod. of cheese wheels (n°) 3.500
Cauldrons in the processing room (n°) 8
Active since 1920

Latteria Sociale Tabiano

Via Le Piane, 1 - 42030 Viano (Re)
tel. and fax 0522.988239

open every day 9 - 13 15.45 - 19.45
closed Sunday afternoon and public holidays

products on sale besides Parmigiano-Reggiano
cured meats, products from the territory

geographic coordinates
44° 33' 15'' N    10° 36' 28'' E

Cattle conferring milk (n°) 14
Annual prod. of cheese wheels (n°) 7.300
Cauldrons in the processing room (n°) 12
Active since 1954

Latteria San Giovanni di Querciola

Via M.R. Bertolini, 11/A - S. Giovanni di Querciola, 42030 Viano (Re)
tel. and fax 0522.847106

open every day 8 - 12.30 16 - 19

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, caciotta, cheese cream,
different foodstuff

geographic coordinates
44° 31' 26'' N    10° 33' 24'' E

Cattle conferring milk (n°) 6
Annual prod. of cheese wheels (n°) 5.988
Cauldrons in the processing room (n°) 11
Active since 1987

The dairy was founded in 1954. It initially had 67 partners and made 2 cheese wheels a day. Today the daily production is of 24 wheels.

Around 1920 over 100 farmers founded the farming company called “La Campola”, from the name of the torrent flanking the dairy. The dairy is situated on the first hills of the Apennines of Reggio Emilia, along the state road SS63 leading to Castelnovo Monti and to Tuscany.

The dairy has been running since 1954. It is situated in the hilly area and it can be easily reached in 20 minutes from Reggio Emilia. It boasts a good production, made exclusively with the milk from the area.

The dairy sells also abroad
Rock climbing on the face of Pietra di Bismantova

from Bismantova to the ridge

nature, taste, history and geological wonders:
welcome to the Apennines
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From Bismantova to the ridge

Nature, taste, history and geological wonders: welcome to the Apennines

There is nothing like going up towards the top of Pietra di Bismantova on a clear day to appreciate the three hundred and sixty degree view of the surrounding landscape: the streaked green hills, the highest peaks of the National Park, the lakes and welcoming hollows. There are countless opportunities to exercise in the open air, in summer and in winter. Trekking, walks on snowshoes towards the refuges, rock climbing, horse riding or cycling in the green woods. And of course also the celebrations and traditional festivals that are enriched with the tastes and the natural products of the mountains of Reggio Emilia.

The Tuscan-Emilian Apennine National park

Last of the Italian parks, it was founded in 2001 to safeguard an area of about 27,000 ha that includes the parts of the Apennine ridge of the provinces of Lucca, Massa Carrara, Parma and Reggio Emilia situated among the valleys of the rivers Dolo, Asta, Secchia, Enza, Cedra, Bratica and Parma on the Emilian side and the valleys of the rivers Taverne and Rosaro on the Tuscan one. The complexity and richness of the park’s territory reflects an extraordinary biodiversity in which natural settings of forests, ridge grasslands and agricultural ecosystems preserved by man’s residual activity strongly characterize the park’s landscape: the protected natural habitats favour the development of a rich fauna that includes, in the wildest spots, golden eagles and wolves, besides other big mammals like deer, boars and roe deers and many alpine birds and amphibians. Also the flora is particularly rich, with an incredible botanical variety which includes endemic species and glacial reptiles: due to the richness of the species, some reliefs are considered real natural botanical gardens. The strategies adopted to enhance the park’s environments are based on the safeguard of biodiversity, promotion of sustainable development and offer of quality services at competitive prices, besides excellent facilities for sports activities and relaxation, suitable for holidays up to 2,000 metres.

The park’s visitor centres are information and reception points situated in already existing structures, mainly restaurants, hotels or agritourism farms. These structures guarantee hospitality (board and lodging) all year round, sale of typical products from all the territory of the park, consultation and sale of books, guides, maps, leaflets and offer information, accompaniment and hire of sports equipment services for tourists. Also schools find spaces and material for formative and research activities, to introduce youngsters to the knowledge and experience of the territory.

In Bismantova: geology, nature and sports

Pietra di Bismantova is a calcareous sandstone plateau of considerable size. It originated from the marine floors of the Miocene period and its upright mass decidedly stands out against the surrounding hills for 300 metres.

The wonder this geological phenomenon excites in observers impressed even Dante Alighieri: the great poet climbed Pietra di Bismantova and drew inspiration from its shape to describe the Mountain of Purgatory. He even named it in the fourth canto of the Purgatorio. The extremely valuable naturalistic context of the Pietra (as its enthusiastic goers call it) makes it the ideal place for excursions and trekking. An easy track goes up to the summit plateau situated at an altitude of about 1,000 m from where an astonishing 360° view of the hills and the Apennines can be enjoyed; other tracks of varied difficulty make it possible to proceed around the Pietra and to discover its fascinating surroundings.

But Bismantova is well-known especially for its classic and sports climbing routes at every level of difficulty that go up its steep rock faces and have always attracted a great number of climbers. On nice days visitors easily find themselves looking up at the coloured dots that, halfway up the face, fiddle with ropes and karabiners challenging the laws of gravity, busy in a vertical dance that takes one’s breath away and enchants those who stay with their feet on the ground. There is a Benedictine monastery of the fourteenth century below the south-east face, while a refuge and guest quarters take care of refreshing and receiving those visiting the Pietra.

INFORMATION

Reggio E. > Castelnuovo Monti > Ramiseto
Succiso Visitor Centre
at Agritourism farm “Valle dei Cavalieri”
via Caduti XXV Novembre, 46 Ramiseto
tel. 0522.892346
info@valledeicavalieri.it www.valledeicavalieri.it

INFORMATION

Reggio E. > Castelnuovo Monti
www.guidelapietra.com
**Toano: the Romanesque church, the Ceccati tradition**

Saint Mary’s Church was first mentioned in a document of 907. Destroyed and rebuilt in the twelfth century, it is probably the most ancient church in the territory of Reggio Emilia. Immersed in the greenery of Mount Castello, the church was built on the ruins of an ancient castle. It is characterized by a simple hut façade, while the interior is divided into a nave and two aisles: the columns supporting the vaults have grey sandstone capitals which are different from each other and of exceptional value, decorated with sculptural elements typical of Ars Canusina, with intertwining vines, flowers, men, animals, monsters and biblical episodes. In the village of Stiano the historical and architectural elements linked to the tradition of the Ceccatis, an artistic family of wood and stone sculptors active in the area of the Apennines of Reggio Emilia between the seventeenth and the nineteenth centuries, can be found. This is where the medieval fort house where the family lived and had their workshop can be seen.

**INFO**
Reggio E. > Toano
The Church is open to the public on Sunday. For guided visits tel. 0522.805110
Council of Toano  www.comune.toano.re.it
The Ceccati Study Centre Via Corneto, 2  Corneto di Toano  www.corneto.it

**For adventure lovers: the drops of the Malpasso**

The gorge of the stream Malpasso, deeply hollowed out by the flowing of the torrent, offers a unique sight with its cascade gliding on the plates smoothed by water, creating fascinating plays of puddles and sheets of water immersed in greenery. Visitors venture into this small canyon, go down its steep faces and up to the top of Castel Pizigolo by means of the via ferrata, which makes it possible to proceed along exposed and slippery fields. It is a trail equipped with steel ropes, bridges suspended in mid air, étriers and footholds thanks to which climbers can move along the smoothest and steepest plates. The route starts from Castagnola, travels down the faces of the canyon along the drop of the Malpasso, crosses the torrent over suspended bridges and goes up to the summit of the peak that stands above the ancient Quara thermal baths where there once used to be an ancient fortalice. For safety reasons visitors can travel along this route only if they are equipped with helmets, harnesses and ferrata kits (ropes, karabiners and shock-absorbers) and possibly accompanied by expert guides.

**INFORMATION**
Reggio E. > Toano > Castagnola
info and map of the route available at www.comune.toano.re.it/turismo/balze_malpasso.htm
Report on the itinerary and photos at www.vieferrate.it/ferratamalpasso.htm

**Cerwood, the woods of emotions and the Water Gardens**

Cerwood, the biggest adventure park in Italy, is in Cervarezza, in the municipality of Busana. In the beautiful green area of Saint Lucy’s founts, among centuries old beeches, springs of water with a low mineral content and a scented undergrowth, there are 22 different routes for children and adults to enjoy themselves while crossing net tunnels and permanent and mobile footbridges, or walking along logs safely suspended in the air, and even going down a 100 m slope by means of a pulley. Besides the equipped routes, visitors can take nice walks in the woods or enjoy the peace of the picnic areas.

**INFORMATION**
Reggio E. > Busana > Collagna
Cerwood Adventure Park via delle Fonti, Cervarezza Terme - Busana  www.cerwood.it
tel. 348.406300 - 347.279710 - 348.4097494
The Water Gardens via Porali 1/A Collagna tel. 0522.897110  www.igiardinidellacqua.com
The Brigands of Cerreto

The very ancient settlement of Cerreto Alpi rises along the road to the homonymous pass and goes down to Lunigiana. As the reports of functionaries of the Este duchy dating back to the sixteenth and the seventeenth century attest, this corner of the Apennines was a refuge for bandits and brigands, who were often outlaws due to necessity rather than to their nature, considering the harshness of the mountain environment that affected the people’s life and the easiness with which the preconceived power could dispose of personal freedoms and outlaw a political enemy or an awkward character.

The small village of Cerreto was situated in a strategic position, exactly on the road network that led wayfarers and merchants to Tuscany. The stories of Monci-golo, the bandit Scardazza and other fearful characters who used to extort money from merchants imposing their own law started resounding in the seventeenth century. There were bloody fights in which the ducal power tried to oppose the gangs of outlaws, but the hangings and threats did not manage to defeat the phenomenon of banditry completely.

The activities today’s Brigands of Cerreto engage with are completely different: they have given new life to the village thanks to the recovery of local traditions and the discovery of a unique natural environment made of lakes, bogs, mountains and flourishing woods.

The hollow of Ventasso, in summer and in winter

Calamone lake is one of the most suggestive lakes in the Apennines of Reggio Emilia, dominated by the mass of Mount Ventasso and surrounded by flourishing beech woods, where some centuries-old specimens can be found. It is a lake with glacial origin and the great scientist from Reggio Emilia Lazza-ro Spallanzani had to dredge its bed with a probe to demonstrate that the local legend according to which the lake had no floor was groundless. Thanks to the experimental scientific method, Spallanzani proved that the lake was 10 metres deep.

Some smaller lakes nearby have been almost completely transformed into bogs due to the invasion of aquatic plants. The peaks that frame the lake are perfect for more or less challenging trekking, going up the clearings in the middle of the woods to the high altitu-de grasslands and the rocky ridges, a watershed with Tuscany from which on clear days the gaze stretches to the sea.

The suggestive environment of the lake is ideal to be in contact with nature also thanks to its accommodation facilities and restaurants nearby. In winter, instead, in view of the presence of ski tows well integrated with the naturalistic context, it is possible to ski.

INFORMATION
Reggio E. > Ramiseto > Cecciola
via della Piana, 3/5/7 - Cecciola di Ramiseto
tel. 0522.771122 www.terradellevall.it

INFORMATION
Reggio E. > Ramiseto > Ventasso Laghi
www.ventassolaghi.it

Stones and places out of time

Some of the most beautiful villages of the Apennines of Reggio Emilia can be discovered in the surroundings of Ramiseto. Places where time seems to have stopped. Cecciola, Montedello, Miscoso, Succiso: along the narrow streets, stone houses follow one another together with characteristic elements such as portals, arcades and arched underpasses.

Al ready the fief of the noble Lombard Vallisneri family in the fourteenth century, the small village of Cecciola has been the object of an accurate architectural recovery. Walking along the pa-st streets small treasures, like lunettes and beams carved with symbols of good omen or the ancient metato, the dryhouse, for drying chestnuts, can be discovered; on the roads going out of the built-up area the maestà, wayside shrines sculpted in marble, testimony of the ancient popular devotion also diffused in the nearby Lunigiana, can be found.

The village has come back to life thanks to the interesting initiatives of community tourism.
The ancient tradition of il Maggio

An original form of art and a popular theatre representation that has also educated elements, il Maggio drammatico is a typical tradition of the Apennines of Emilia and Garfagnana. It follows the ancient chivalry atmosphere put on stage with music and songs in verse form. The setting is particular, the scenery is essential and the performances are held in the open air in the glades of the woods, in farmyards or in meadows.

The themes represented are those of a tragic drama but with a happy ending and the events often revolve around war exploits that may be inspired by poems of chivalry, legends, tales or stories of original invention but also by more recent historical facts. This is a tradition of great cultural value that survives thanks to the Maggiarini, the singers of the Maggio, and the companies that get them together.

At high altitude towards the 2,000 m of the ridge

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events & happenings

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

Spring
Castelnovo Monti, Easter, Scusìn festival
Castelnovo Monti, May, May fair

Summer
Villa Minozzo, June, July, and August, Performances of il Maggio
Castelnovo Monti, July, Cittaslow Festival
Viano, end of July, Saint Anne’s feast day
Carpineti, mid July, Scarpazzone in Forma, a gastronomic event with street markets, music, etc.
Toano, July, Festival of the Choirs of the Apennines of Reggio Emilia
Busana, beginning of July, Ventasso Eco-marathon
Ramiseto, September, Cantamaggio in Cecciola, an ancient singing event

Autumn
Viano, mid November, Truffle festival
Carpineti, October, Taste Marathon
Collagna, beginning of November, Wild Boar and Chestnut festival

Winter
Carpineti, February, Hot-air Balloons in Love

The restaurants

Fiepet - Confesercenti

Busana
RISTORANTE CANOVI
Loc. Nismozza 26, Busana
tel: 0522.891337

information & tourists reception

IAT - Tourist Information Office of Castelnovo Monti
via Roma 79/e, Castelnovo ne’ Monti, tel. 0522.810430 fax 0522.812313
iat@appenninoreggiano.it www.appenninoreggiano.it

UIT Tourist Information Office the Cork Museum in Cervarezza Terme
piazza 1° Maggio, Cervarezza Terme - Busana
tel. 0522.890655 fax 0522.890749
museodelsughero@unionecomuni.re.it www.unionecomuni.re.it
Latteria Sociale Madonna della Pietra di Bismantova

Via Vigna, 1 - 42035 Castelnuovo Monti (Re)
tel. 0522.717000  fax 0522.619719
open Monday to Saturday  8.30 - 13   15.30 - 19
Sunday (Summer, Christmas and Easter) 9 - 13   15.30 - 19
products on sale besides Parmigiano-Reggiano
cheeses, cured meats, pasta, wine, vinegar, dressings,
preserves, bakery products
other retail outlets
Via F. Menozzi, 29 Puianello di Quattro Castella (Re)

The dairy belongs to the Ferrarini spa group, one of the few high capacity makers to have complete control of the entire productive chain: from forage and breeding to cheese making in its two dairies, according to certified quality systems.

latteria.puianello@ferrarini.it
www.ferrarini.it
www.ferrarinishop.it

Products can be purchased also on-line the dairy sells also abroad

geographic coordinates
44° 26' 15'' N   10° 27' 00'' E

Cattle conferring milk (n°) 5
Annual prod. of cheese wheels (n°) 13,000
Cauldrons in the processing room (n°) 32
Active since 2005

Latteria Sociale di Carnaia

Frazione Carnaia - 42035 Castelnuovo Monti (Re)
tel. and fax 0522.812396
open every day 7.30 - 12.30 16 - 19
products on sale besides Parmigiano-Reggiano
butter, fresh ricotta cheese everyday, Parmigiano cream
the dairy sells also abroad

gеographic coordinates
44° 24' 49'' N   10° 24' 07'' E

Cattle conferring milk (n°) 11
Annual prod. of cheese wheels (n°) 5,000
Cauldrons in the processing room (n°) 7
Active since 1955

Latteria Sociale Garfagnolo

Via Garfagnolo, 6 - 42035 Castelnuovo Monti (Re)
tel. and fax 0522.812906
open every day  8.15 - 12.45   15.15 - 19.30
products on sale besides Parmigiano-Reggiano
cheeses, cured meats with traceability, butter, fresh ricotta cheese

info@latteriagarfagnolo.it
www.latteriagarfagnolo.it

geographic coordinates
44° 25' 01'' N   10° 21' 47'' E

Cattle conferring milk (n°) 30
Annual prod. of cheese wheels (n°) 9,850
Cauldrons in the processing room (n°) 19
Active since 1950

Latteria Sociale Casale di Bismantova

Via Casale, 10 - 42035 Castelnuovo Monti (Re)
tel. and fax 0522.812069
open every day 9 - 12.30 16 - 19
closed Sunday afternoon
products on sale besides Parmigiano-Reggiano
butter, ricotta cheese and yoghurt of their own make; other foodstuff

info@latteriaCasalediBismantova
www.latteriaCasalediBismantova

geographic coordinates
44° 25' 09'' N   10° 25' 42'' E

Cattle conferring milk (n°) 10
Annual prod. of cheese wheels (n°) 6,000
Cauldrons in the processing room (n°) 10
Active since 1950
**Latteria Sociale Cagnola**

Via Casino, 99 - 42035 Castelnovo Monti (Re)  
tel. 0522.613321

*open every day 8.30 - 12.30 15.30 - 19.30*
*products on sale besides Parmigiano-Reggiano butter, ricotta cheese, processed cheese*

*geographic coordinates*  
44° 27' 40'' N    10° 23' 16'' E

Cattle conferring milk (n°) 38  
Annual prod. of cheese wheels (n°) 15,500  
Cauldrons in the processing room (n°) 26  
Active since 1940

**Latteria Sociale del Fornacione**

Via Fornacione, 3 - Felina, 42035 Castelnovo Monti (Re)  
tel. 0522.814401 fax 0522.814610

*open every day 8.30 - 12.30 15.30 - 19*
*closed Sunday and public holidays afternoon*
*products on sale besides Parmigiano-Reggiano balsamic vinegar, cured meats*

*geographic coordinates*  
44° 27' 00'' N    10° 28' 06'' E

Cattle conferring milk (n°) 37  
Annual prod. of cheese wheels (n°) 22,000  
Cauldrons in the processing room (n°) 35  
Active since 1933

**Latteria Sociale Collina**

Via G. Reverberi, 3/B - Massa, 42010 Toano (Re)  
tel. and fax 0522.805522

*open every day 8 - 12.30 16 - 19.30*
*closed Monday and Sunday afternoon*
*products on sale besides Parmigiano-Reggiano jam and other typical products*

*geographic coordinates*  
44° 22' 37'' N    10° 35' 06'' E

Cattle conferring milk (n°) 13  
Annual prod. of cheese wheels (n°) 6,000  
Cauldrons in the processing room (n°) 10  
Active since 1955

**Caseificio Sociale Minozzo di Villa Minozzo**

C.so Don Fontana, 10/A - 42030 Minozzo di Villa Minozzo (Re)  
tel. and fax 0522.801101

*open every day 9.30 - 12.30 16.30 - 19*
*closed public holidays*
*products on sale besides Parmigiano-Reggiano butter, ricotta cheese*

*geographic coordinates*  
44° 21' 41'' N    10° 26' 10'' E

Cattle conferring milk (n°) 20  
Annual prod. of cheese wheels (n°) 12,700  
Cauldrons in the processing room (n°) 18  
Active since 1955
Latteria Sociale Quara
Via Crocetta, 1 - Quara, 42010 Toano (Re)
tel. 0522.808402 fax 0522.808546
open every day 8.30 - 12.30 16 - 19
closed Thursday and Sunday afternoon

www.parmigiano-quara.it
geographic coordinates
44° 21' 50'' N    10° 30' 38'' E

- Cattle conferring milk (n°) 33
- Annual prod. of cheese wheels (n°) 11,000
- Cauldrons in the processing room (n°) 17
- Active since 1955

The dairy was founded in 1929 with about a hundred partners, all local milk producers. In 1976 it incorporated the neighbouring dairy of Corneto. The current structure was inaugurated in 1982 and modernized in 2004. Situated at the foot of the Tuscan-Emilian Apennine National park in the Secchia Upper valley, the dairy collects the milk from farms that are still run according to traditional methods.

The dairy makes an excellent Parmigiano-Reggiano, which is attested also by the awarding of prizes such as the gold medal at the Cheese Olympics in Germany and the “Premio Buonitalia” for the Best Export Cheese.

Latteria Sociale Cavola
Via Argentina, 1 - Cavola, 42010 Toano (Re)
tel. and fax 0522.806113
open every day 8.30 - 13 15.30 - 19.30
closed Christmas, Easter, 15th August

products on sale besides Parmigiano-Reggiano
cured meats, fresh park, wine, sheep’s and goat’s milk cheeses, fresh ricotta cheese, pasta

other retail outlets
Via del Mulino Vecchio, 1 - Colombaia di Carpineti (Re)

www.993.it
geographic coordinates
44° 24' 34'' N    10° 32' 23'' E

- Cattle conferring milk (n°) 25
- Annual prod. of cheese wheels (n°) 14,000
- Cauldrons in the processing room (n°) 21
- Active since 1929

The dairy is situated in the Tuscan-Emilian Apennine National park. Thanks to the natural environment, it makes an excellent Parmigiano-Reggiano, which is attested also by the awarding of prizes such as the gold medal at the Cheese Olympics in Germany and the “Premio Buonitalia” for the Best Export Cheese.

Caseificio Sociale del Parco
Via Val Lonza, 4/A - 42030 Ramiseto (Re)
tel. and fax 0522.817134
open every day 9 - 13 15 - 17
closed Monday

products on sale besides Parmigiano-Reggiano
butter, ricotta cheese, other cheeses, cured meats, wine, liqueurs, typical products

other retail outlets
Via del Mulino Vecchio, 1 - Colombaia di Carpineti (Re)

info@caseificiodelparco.it
www.caseificiodelparco.it
geographic coordinates
44° 25' 56'' N    10° 17' 37'' E

- Cattle conferring milk (n°) 22
- Annual prod. of cheese wheels (n°) 9,000
- Cauldrons in the processing room (n°) 18
- Active since 2005
Dairy wholesalers

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Società Agricola Giaroli Ello e figli
Via Cantù, 7 - 42122 Reggio Emilia
tel. and fax 0522.340586

geographic coordinates
44° 39’ 05’’ N
10° 42’ 48’’ E

Cattle conferring milk (n°) 11
Annual prod. of cheese wheels (n°) 11,000
Cauldrons in the processing room (n°) 16
Active since 1990

The farm was founded at the beginning of the 1900s by the great grandfathers, while the dairy was established on the farm in 1990. Family-run.

Latteria Sociale Don Camillo
Via Gisa, 27/5, Borgosopra, 42041 Brescello (Re)

geographic coordinates
44° 55’ 18’’ N
10° 30’ 03’’ E

Cattle conferring milk (n°) 2
Annual prod. of cheese wheels (n°) 4,000
Cauldrons in the processing room (n°) 7
Active since 1969

Founded in 1969 with 69 partners, the dairy today has only one partner.

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Caseificio Sociale San Maurizio
Via L. Pasteur, 20 - 42100 Reggio Emilia
tel. and fax 0522.552476

geographic coordinates
44° 40’ 46’’ N
10° 41’ 12’’ E

Cattle conferring milk (n°) 4
Annual prod. of cheese wheels (n°) 2,850
Cauldrons in the processing room (n°) 16
Active since 1925

The dairy was founded in 1925. It currently transforms about 15,000 q of milk.

Casearia Fanticini
Via A. Frank, 73/A - Sabbione, 42100 Reggio Emilia
tel. and fax 0522.594074 - Cantarelli 0376.719096 Asola
Cantarelli 0376.720990

geographic coordinates
44° 37’ 53’’ N
10° 40’ 59’’ E

Piero Fanticini started making cheese in Sabbione in 1908. The current structure was originally born to make 10 cheese wheels a day. Its production capacity has been enlarged to 40 wheels a day. The dairy’s registration number 243 has been renowned and sought-after by regular customers in Italy and abroad for over 50 years.

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Latteria Sociale Casale di Sopra
Via Rolando da Corniano, 19 - 42021 Bibbiano (Re)
tel. 0522.792746

geographic coordinates
44° 39’ 48’’ N
10° 26’ 49’’ E

Cattle conferring milk (n°) 3
Annual prod. of cheese wheels (n°) 2,222
Cauldrons in the processing room (n°) 9
Active since 1958

Azienda Agricola Ballini Massimo
Via Girondola, 38 - 42025 Cavriago (Re)
tel. 348.9110939 fax 030.2591181

geographic coordinates
44° 41’ 23’’ N
10° 31’ 17’’ E

Cattle conferring milk (n°) 1
Annual prod. of cheese wheels (n°) 6,000
Cauldrons in the processing room (n°) 11
Active since 2003
Montemilia
Via Brenta, 3 - Calerno 42049 Sant’Ilario d’Enza (Re)
tel. 0522.657091 fax 0522.650878

Latteria Sociale
La Nuova 2000
Via Quercioni, 8 - 42025 Cavriago (Re)
tel. and fax 0522.575368

Latteria Sociale
Maro
Via Vologno, 3 - 42035 Castelnovo Monti (Re)
tel. 0522.613155

Caseificio
Colline di Canossa
Via Monchio delle Olle - Trinità di Canossa, Ciano d’Enza (Re)
tel. 0522.901101 fax 0522.479625

Società Agricola
Bi-Agricola
Via Val d’Enza, 2 - 42040 Campegine (Re)
tel. and fax 0522.871241

Caseificio Sociale
Gruppo Tirelli
Via Pelosa, 18 - San Rocco, 42016 Guastalla (Re)
tel. and fax 0522.831136

- The dairy was founded in 1941 and it currently transforms about 40,000 q of milk conferred by the partners.

A reference point for the “king of cheeses” in the production district.

- The story of the dairy began in the fifties with the making of mountain Parmigiano-Reggiano with unique characteristics, thanks to the breed of the cows (Frisona and Bruna alpina) and the pastures at high altitudes, where the cool and rainy weather guaranteed a varied and flourishing flora to feed the cows.

- A reference point for the “king of cheeses” in the production district.
The dairy merged with “Latteria Serraglio” in the middle of 2007. The building was constructed 35 years ago.

The dairy was founded in 1933 after several mergers. It is still active and hopefully it will continue to make cheese for a long time.

This historic dairy of the lower plain of Reggio Emilia was founded in the mid fifties by getting over 40 small makers together. It has been capable of adapting to the evolution of the agricultural economy of Reggio Emilia and of the complex world revolving around the “King of Cheeses” without losing its connection with tradition.

The dairy was built in the seventies after a smaller one was closed down. Since the eighties the number of conferring partners has decreased from 20 to 4 and the dairy has been working at 25% of its possibilities. The building was privatized about 6 years ago.

Thanks to its experience of almost a hundred years in selecting the best “caselli”, i.e. the dairies, making Parmigiano-Reggiano, in 2002 the Colla family started to directly make this cheese characterized by ancient tastes with great passion, combining tradition and innovation. Today its registration number, 700, is expression of an exemplary quality.

“Casearia Gentile”, a prestigious dairy with a very high quality production that makes a soft, white and very tasty cheese, was born from the union and experience of three men, who have always lived in the world of Parmigiano-Reggiano.

the dairy sells also abroad
The dairy company, which was already active in 1834, is managed with passion by its owners.

Originally born as a privately run dairy, it was transformed into a cooperative in 1940.

The dairy has an adjoining family-run farm. It controls the entire productive chain, from the forage produced in the farm to the transformation of milk into the “king of cheeses”.

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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.
senza pensieri

obbligazioni a capitale garantito
interesse senza rischi

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www.bancareggiana.it

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Magazzini in Suzzara (Mantova) e Cercagnano (Parma)
Tel. 0376 531590 – Fax 0376 536965
e-mail: mgmt mantova@in.it
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 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
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