

The sustainable lightness of time

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Fattoria Mongerrate
Museo della Liquirizia Palazzo Amarelli
Palazzo San Donato
Villa de Claricini
Ricette di Castel San Pietro e della Sabina
Villa Pratola

Sustainability



Sustainable down the centuries

Ancient palaces, impregnable castles, homes marked by histories of successive generations. Buildings constructed to resist the ravages of time. Works often of a gigantic nature, the result of human toil and the genius of those who dared defy the laws of physics and the conventions of their times, for leave us tangible images of splendour. Those who desired their construction did so for a myriad different reasons: ambition, rivalry, security, a desire to leave their mark upon the history of their own landscape. Those who possess these places today are bound by a shared aim: to preserve this heritage and perpetuate its history, opening the doors of these magnificent homes to a public wishing to sense the beauties of the past. Ancient homes yes, but also entirely modern in a post-pandemic vision in which their durability and resistance, the environmental impact and relationship with the surrounding communities, their ability to generate widespread benefits all assume especial importance. In a world seeking balance and “good economies”, wishing to replace consumption at any price with a more holistic approach to existence, these homes emerge as points of reference. They become the central focus of a painting, an escape into perspective towards a nature, softened by its relationship with humanity, that converges harmoniously with the merits of man’s ‘masterpiece’, in a context which - as we would say today - is ‘zero-mile’ in the materials used to construct the buildings, the wood and cloth of the décor, the colours employed in producing the frescoes, the stone of the sculptures depicting their founders. The guardian spirit capable of overcoming the impermanence of things and aim towards the eternal.



Once upon a time...

Once upon a time there was an old manor house, reduced to ruins and surrounded by a vineyard that yielded excellent grapes from which a farmer made a superb wine. The manor house was in such poor repair that the farmer, wanting to create a home for his betrothed daughter, wanted to demolish it. Better to knock it down and build an entirely new and comfortable house! It was the daughter herself, who had spent the summers of her youth there, playing and enjoying afternoon naps, who made him change his mind. They would keep and reinforce the ancient load-bearing walls, restore the fresco on the ceiling and bring the Palladian marble floors back to their original splendour. Lastly, whilst sorting the attic, who could have imagined that it held all of those precious historical documents, valuable coins and even musical instruments that had belonged to a great-great-grandfather and which the newly

married farmer's daughter carefully preserved and donated to a small museum. In the end, the restoration cost far more than any demolition and new-build would have, but even the farmer was convinced that his daughter had made a good choice. And they all lived happily ever after.

Today that manor house is at the heart of a village, a small and carefully restored centre visited by people from all over the world who think that Italy's uniqueness consists of such examples. The vineyard, carefully cultivated and managed, continues to provide excellent wine which is exported even to America. In the middle of the garden, where the farmer's daughter spent her idyllic afternoons, today there is a swimming pool which delights other children who speak other languages: English, French, German, even Russian and Chinese. And who know what the future holds or who else will visit the house in the centuries to come....because people and things change, but what is lovingly preserved is destined to remain, perhaps for ever.



At the centre of the village

ADSI (the Italian Association of Historic Houses) was founded in 1977 and united the owners of historical buildings throughout Italy, from the peaks of South Tyrol to the beaches of Sicily. Today there are approximately 4,500 members, owners of villas and palaces, castles and hamlets, delightful hotels, parks and gardens. There are also museums and art galleries, farmsteads and country houses, as well as abbeys, convents and chapels. The rediscovery of these places has been a long but constant process, accompanied by the determination of the owners and managers to restore and preserve them, offering what today is termed 'sustainable' tourism, light-years from the transient nature of mass tourism which takes more than it gives to an area. Let us try to understand why it is considered 'sustainable' since it came into being long before the term came into fashion and was born

from the heart rather than as the result of marketing.

Sustainability is based on three main concepts: environmental, social and economic. And historic homes are sustainable, as a form of tourism, on every level. In terms of the environment, because the recovery and use of existing buildings means a reduced exploitation of the earth. They host small groups, spread over the property; they encourage a harmonious relationship between man and nature. On the social level, they support the life of rural villages and promote a rebirth of areas based on agriculture and an age-old rapport with the land. On the economic level, historical homes become an attraction, directing and redistributing the resources of their visitors throughout the area, thus assisting also in a continuation of ancient crafts and local specialities. They are the centre of the village, a centre around which the economies of the small, ancient hamlets gravitate, proud of their 'jewels' and welcome to the world that wants to 'adopt' them.



Historic Italian country houses

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Villa Moroni (Lombardia)
Villa Negri Arnoldi alla Bianca (Umbria)
Villa Pace (Friuli - Venezia Giulia)
Villa Pratola (Liguria)
Villa Tiepolo Passi (Veneto)

<https://www.google.com/maps/d/u/0/edit?mid=1W4mKlOSIseATp-II61NnU3KKTqQlXFzw&usp=sharing>



Agriturismo L'unicorno (Lombardia)

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Brief history and description of the house:

We are located in Macesina, a small farming village near Bedizzole, in the province of Brescia, just a stone's throw from Desenzano del Garda immersed in the morainic hills of the Valtenesi area.
The holiday farm is housed in an ancient Palazzo dating back to 1654, which has recently undergone careful, conservative renovation returning it to its original splendour.

The house merges the charm of an exclusive ambience from a bygone time with the most recent technologies of biocompatible restoration and use of the most advanced renewable energy technologies.

A holiday in the tranquillity of the countryside set in the greenery of 3 hectares, amongst vineyards, olive trees and fruit trees, a healthy environment in which to enjoy a regenerating holiday in total relaxation.

Guests can choose from the following types of accommodation: Royal suites, Junior Suites, one suitable for the disabled, Superior loft rooms, Classic loft rooms Exclusive elegant ambiances to offer unique emotion.

The "Chiocciola" restaurant serves traditional dishes from the area, cooked with fresh and fragrant local products, just picked, and dressed with our extra virgin olive oil.

In the charming cellar among barrels where the wine rests to age you can taste the excellent wines we produce: from the red Gropello, to the rosé "La Dama in Rōsa", served with delicious cold cuts from Brescia and cheese from our three Alpine Valleys garnished with home made fruit compote, to finish with a glass of our finest single varietal Grappa of pure Gropello.

The large swimming pool with water purified by sea salt offers refreshment in the hottest summer hours in Garda Bresciano.

The vicinity to Lake Garda, to important cultural circuits and events: the historic Mille Miglia road race, the monumental citadel Vittoriale degli Italiani, the Arena of Verona, the Monastery of St. Giulia with its exhibitions, the small village of Valeggio on the Mincio River, the magnificent Sigurtà Park. For sports lovers just 5 minutes away, presents a prestigious 18+9 hole golf course.



Antica Torre Tornabuoni (Toscana)

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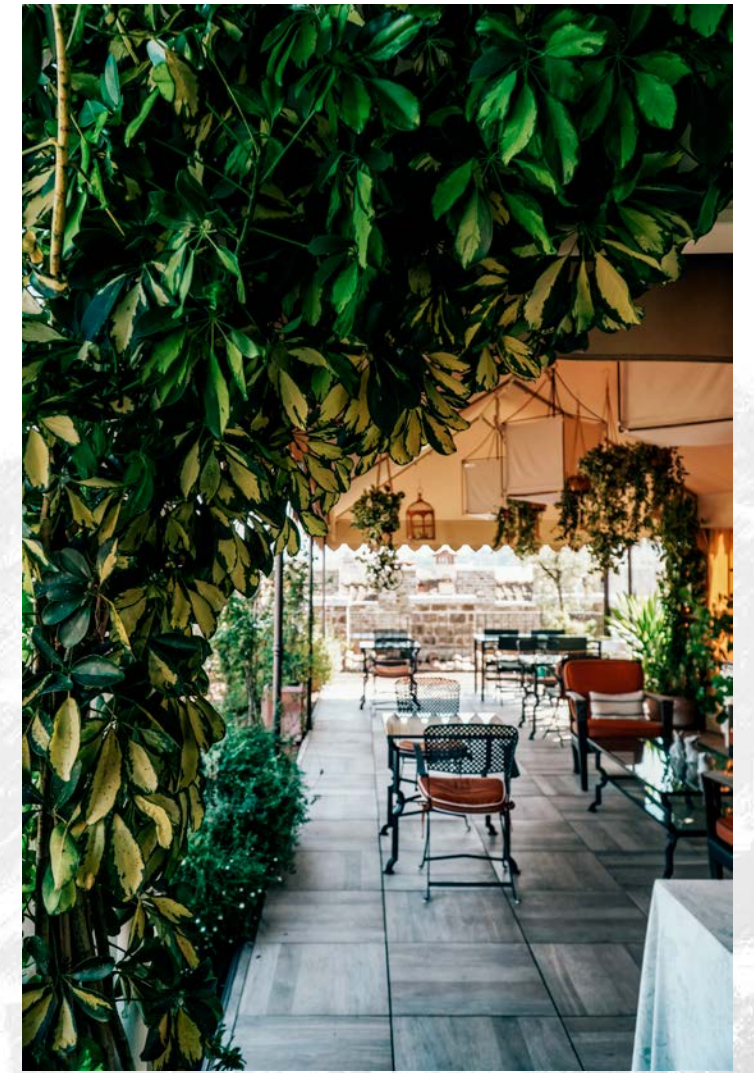
Description of the dwelling and eventual historical cuisine:

The Restaurant The Tower was inspired by one thing alone, Florence.

Nestling between 13th centuries battlements and surrounded only by the colours of this unparalleled city, is our restaurant, The Tower - during the colder months housed in our Winter Garden, and under the stars during warm summer evenings. We are in the heart of Florence, but the atmosphere is that of a place outside time where the distant music of streets and cicadas can be heard.

Our restaurant offers the best of locally-sourced ingredients, using only produce that can be acquired via a short supply-chain, with fish from the Gulf of Follonica, **Chianina** beef, saffron that is still harvested by hand, and from historic farms such as the **Palagiaccio**. The menu recounts a history but, even more, it speaks of the soul of Florence, in the most traditional recipes prepared by the capable hands of our chef, **Carlos Eduardo Curasma**.

In our tower, all of the food is zero-mile as we work with local producers such as Palagiaccio, La birra di San Gimignano, La Collina di Arturo for the jams, l'Antica Spezieria delle Monache Benedettine for the bitter orange marmalade, the bakeries :Ballerini for brioches and biscuits, and Michelangelo for the bread per il pane. Similarly our wines are from Tuscan farms such i Colognole, Diadema and Frescobaldi, to name just a few. We also proudly prepare our pies and tarts each day which fresh, biological products.



Azienda Agraria Duca Carlo Guarini (Puglia)

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Contacts: Tel.: + 39 329 6223916 - Email: info@dimoreducagarini.it
Web site: www.dimoreducagarini.it - www.ducacarloguarini.it



DUCA CARLO GUARINI
AZIENDA AGRARIA BIOLOGICA

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Brief history and description of the house:

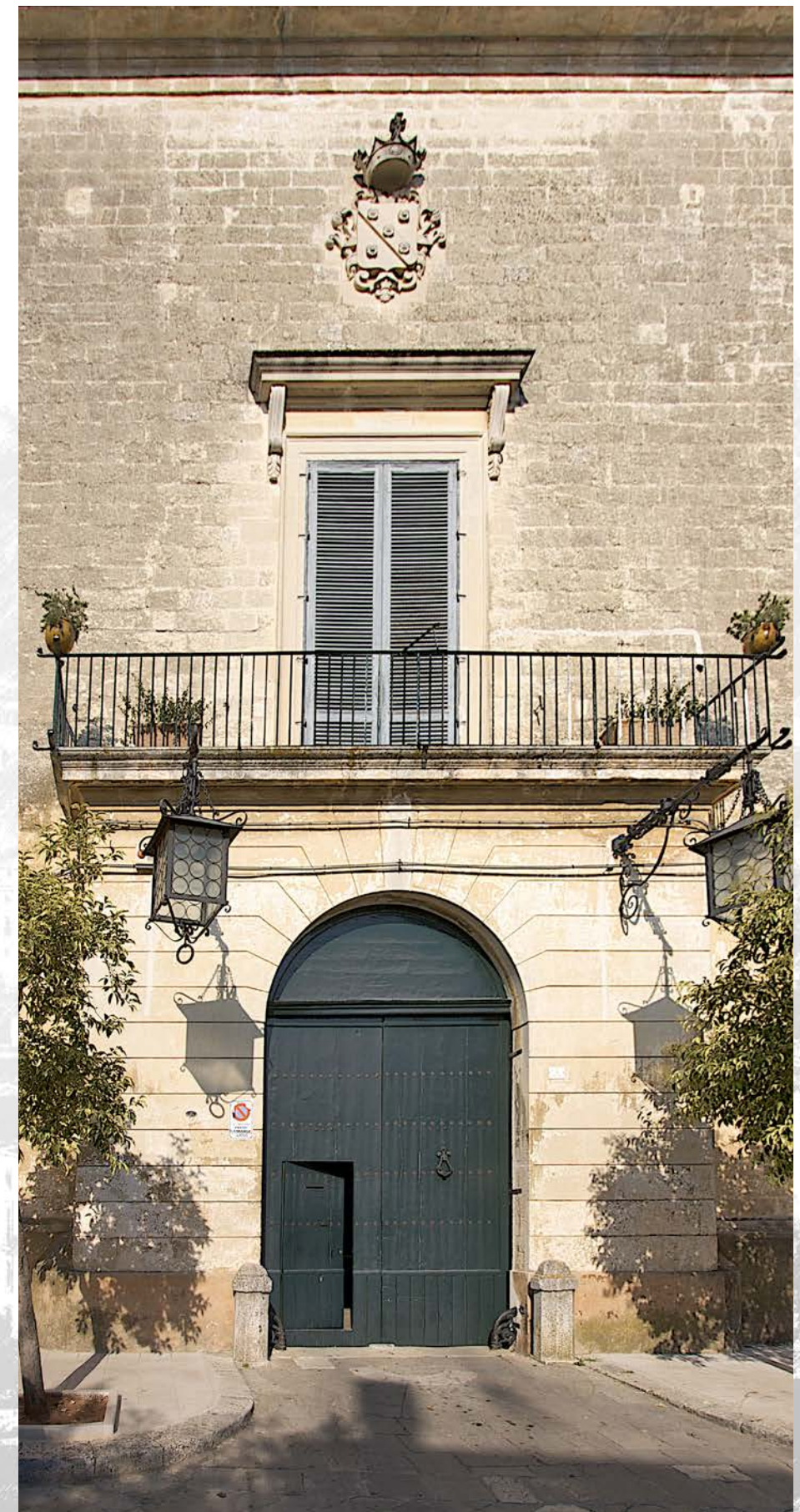
In the heart of Scorrano (Le), few steps away from the winery, it offers hospitality in an ancient palace spread over 400 square meters and overlooks a Nineteenth century garden designed by walkways and flower beds, with a swimming pool. The rooms are elegant, built with the traditional ceiling “a botte” or “a stella”, bed in wrought iron and old household furniture.

The large living room opens up on a citrus garden; the most ancient room of the palazzo, a 12th century salone with a big medieval chimney, is the perfect hide out for movie and music lovers. The dining room can hold up to 24 guests, while the kitchen is available to prepare delicious dishes or to hold cooking lessons. It is the perfect location for events and a fascinating movie and shooting setting.

Norman family arrived in Salento in 1065, the Guarinis have been winemakers for 25 generations.

Today they still own and cultivate over 700 hectares large mansions and masserias, where they produce excellent extra virgin olive oil, cereals, legumes, preserves “Le Masserie del Duca” and organic certified wines from native grapes of Salento: Negroamaro, Primitivo, Black Malvasia. A wide range of wines produced with expertise, always respecting the environment and the consumers: the rosè Campo di Mare and Malia Rosa, the red wines Nativo, Piutri and the white Taersia vinified from Negroamaro grapes, Malia from Black Malvasia, Vigne Vecchie and Boemondo from Primitivo, the Sauvignon blanc Murà. Piccolebolle is the first spumante wine obtained from Negroamaro grapes vinified in white and rosè and the 900 Line (Primitivo, Negroamaro, Malvasia) celebrates the 900 years as winemakers and remember the ancestor Accardo Guarini, who, in 1114 already, was cultivating his vineyards on the Piutri Estate.

The Palazzo Ducale Guarini can hold up to 12 guests. A few steps away there is the Winery, where it is possible to visit the places of wine, starting from the ancient barrique cellar built inside a subterranean olive mill from the sixteenth century and to book guided tours and tasting. You can buy the wines and all the products in the shop (via G. Sindaco 54, Scorrano, tel. +39 0836 460257, shop@ducacarloguarini.it). From June to September there is “Vini e Cucina”, the winery opens the kitchen to anyone who wants to have dinner on weekends, from Friday to Sunday (via Francesco Baracca 3, Scorrano, tel. +39 389 5753698).



Borgo Storico Seghetti Panichi (Marche)

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Contacts: +39 0736 812552
E-mail: borgo@seghettipanichi.it

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Brief history and description of the house:

Built as a fortress in the Middle Ages, **Borgo Storico Seghetti Panichi** is now a mansion that welcomes guests and travellers for events and family stays. In the late Middle Ages (1300 - 1400), the mansion was at the heart of a cluster of small houses which formed the stronghold. In the 1500s, three large north-south pass-through galleries were built to connect the smaller buildings and unify them into a single Castle. At the end of the 1600s, a facade in the shape of an inverted "T" was added to the Castle, which was transformed into a country residence. The estate includes five hectares of parkland, which was landscaped by the great German designer Ludwig Winter (1846-1912), between 1876 and 1890.

Brief description of the historic kitchen:

The historic kitchen, known by this name since the 1800s, is a large vaulted room, which was actually the crypt of the medieval castle. The restoration work carried out in 1979, in fact, exposed the original brick arches and, surprisingly, several tombs with human remains under the floor, probably belonging to the soldiers who manned the stronghold in the Middle Ages. Since perfectly restored and improved, the large kitchen is used today by the family to host cooking classes and wine tastings for groups of up to 40 people.



Castel Ivano (Trentino-Alto Adige)

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E-mail: info@castelivano.it - Web site: www.castelivano.it

CASTEL
IVANO

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Brief history and description of the house:

Fortress for defence since VI century, glamorous building and jurisdictional place within Valsugana (Trento). Moreover it has been holding for many years a great site in all over the strategic territories in Valsugana together with keeping on supporting and organizing important, different and great events in Trentino.

The civil and military building develops across an interesting structure with seeing-towers, ramparts, bastions, and main gates built in different ages. Inside, there is the residential neighborhood with courtyards and gardens. The main Tower appears in the centre, and it is a marvellous example of the Trentino middle age architecture as well as witness of the power of different domination that have had the Castle. Moreover, of great interest there are many rooms that host permanent art collections and archaeological finds that have been found inside the Castle; also to be noticed is the open gallery of Saints Benedictine (XV century), which offers a breath-taking view of the whole valley, the Music Hall, the Sculpture Hall and the terrible Prison.

The splendid rooms and the courtyards are frequently utilized for parties, dinners, weddings etc.

In the Castle there is a B&B with three double rooms.

Production of wine in the wine cellar “Terre del Lagorai” of the following wines:

Trentino DOC Pinot Nero

Trentino DOC Chardonnay

Vigneti delle Dolomiti IGT Solaris

TRENTODOC Karl Extrabrut 100% Chardonnay

TRENTODOC Franz Brut Rosé 100% Pinot Nero



Castello di Castagneto Carducci (Toscana)

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Contacts: +39 348 7972281 (Antonella Conca)
E-mail: info@castellodicastagneto.com

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Brief history and description of the castle:

The Castello della Gherardesca was built in the year 1000. A massive building, it stands out on top of the hill of Castagneto Carducci overlooking the Tyrrhenian Sea and enjoying wonderful sweeping views across one of the most enchanting landscapes of the Tuscan Maremma. The present building was erected at different times, by various members of the Gherardesca family, who are still its owners. The Upper Maremma, of which the town of Castagneto Carducci is an important part, is a very special place where the genuine flavours of the land and sea blend with the great wines of the area (Supertuscan) in fantastic combinations created by great chefs coming from the area, who have given a modern twist to the flavours and ingredients present in the area since Etruscan times. Worthy of mention is the extra virgin olive oil produced with the olives from the hillside orchards, which benefit from the sun, the sea air and a unique environment in Italy.

Brief description of the historic kitchen:

“Colombo al pentolo”, “cinghiale alla cacciatora”, “tagliatelle al cinghiale”, “baccalà alla livornese”, “campigliese”, “castagnaccio”, and other typical dishes, which form the backbone of the traditional cuisine of this area of Tuscany.



Castello di Chignolo Po (Lombardia)

Address: Via Stazione Chignolo Po - PV - Italia (Lombardia)

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E-mail: info@castellodichignolopo.it

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Brief history and description of the castle and kitchen:

The Castle features numerous associations with the culture of food and wine, from the “Corradino di Svevia” kitchen to the evocative wine cellars and the “orto dei semplici” herb garden. The kitchen takes its name from Corradino di Svevia, because the young emperor stopped and dined here on his journey through Italy to fight Charles of Anjou, before coming to a tragic end after being defeated at the Battle of Tagliacozzo, on 23 August 1268. The kitchen retains a typically old-age charm with its medieval appearance. The large fireplace, long solid walnut table and all the implements and kitchenware of the time that are preserved here contribute to creating an enchanting atmosphere.

The old wine cellars, with the old tools and furnishings, take us back to the wine production methods of bygone days. The huge wine press, one of the largest in Lombardy and still in good condition, the bottling room and the ageing barrels all satisfy the curiosity of the Castle’s visitors, who are instinctively prompted to compare the old and new wine-making techniques. The so-called “archive of bottles”, preserving the wine of past centuries, is suggestive of the great banquets of ancient times and the healthy - and heavy - drinking that took place there.

The workers would select and press the grapes transported here from Castel’s vineyards, located far and wide (in Lodi, Piacenza, even as far away as Genoa), monitoring the entire winemaking process from the grapes to the wine, with the merriness and cheer that has always been associated with this beverage, so we like to think. The garden, called “Orto dei semplici”, is located beyond the castle’s boundary wall, near the Bird Cages, which is where medicinal herbs, vegetables and fruit were grown in the Middle Ages by the Benedictine monks of the nearby Monastery of Santa Cristina, which now houses monks of the Cistercian order.



Castello di Lurano (Lombardia)

Address: Via Mazzini 13 - Lurano - Bergamo
Contacts: +393483651303 - Email: info@castellodilurano.it
Web site: www.castellodilurano.it

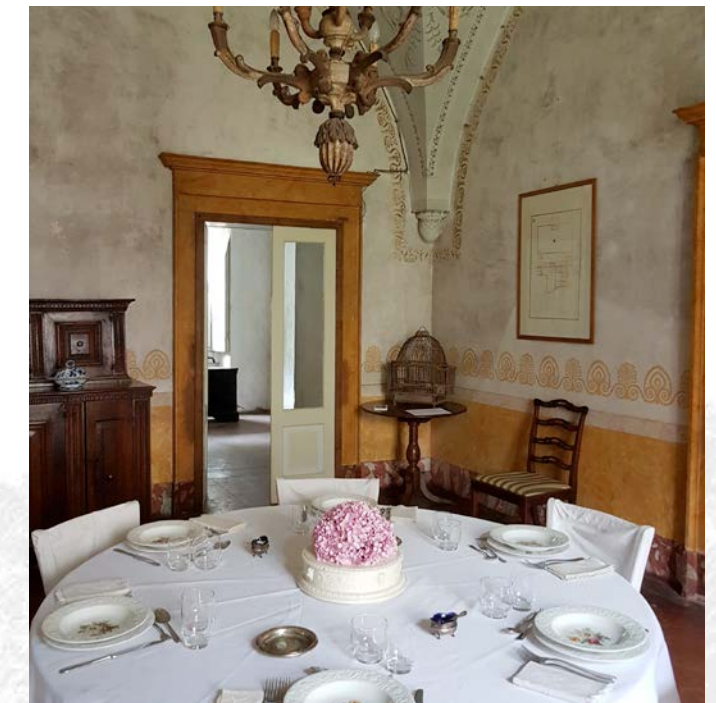
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Brief history and description of the house:

The Castle of Lurano has for centuries been the residence of the Counts Secco Suardo. It was once a fortified village erected to protect the “Fosso Bergamasco”, a canal built in the Middle Ages, which once marked the border between the Duchy of Milan and the Republic of Venice. Today, it has the appearance of a cluster of buildings arranged around the inner courtyard. The 17th century chapel contains several ancient gravestones, while the garden, transformed into a Botanical Garden in the 18th century, still retains several rare species of trees. It houses the Giovanni Secco Suardo Study and Research Centre on Restoration, with a library and the database of the National Historical Archives of Italian Restorers

Brief description of the historic kitchen:

This is a cavernous and rather dark room reached descending three steps from the so-called “Courtyard of the well”. The ceiling is divided into two cross-vault spans and the room is dominated by a large stone fireplace ornamented with lion paws and acanthus leaves, which are rather odd decorations for a kitchen. Eleven stone fireplaces called “*focarili*” point to its use as a kitchen with the capacity to serve about sixty people. On the right and left of the fireplace are two small chambers also cross-vaulted. Dating to the 14th-15th century, it probably belonged to the residential part of the castle and was transformed into the kitchen in the mid-16th century, when the Castle was enlarged and new more modern residential quarters were added.



Castello di Montegiove (Umbria)

Address: Via Beata Angelina 27 - 05010 Montegiove Montegabbione (TR) – Umbria
Contacts: Tel: +39 0763 837 473 - Email: info@castellomontegiove.com
Web site: www.castellomontegiove.com



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Brief history and description of the house:

Nestled in the peaceful hills of Umbria, among the most poetic of Italian landscapes, the castle of Montegiove has existed since the early 13th century and for the last four centuries it has been the property of the Marquises Misciattelli. Today, it is the centre of a wonderful estate covering nearly 1200 hectares of beautiful Umbrian countryside, including a busy farm, winery and an exclusive and luxurious country house. Thanks to a continuous, demanding but fascinating project of restoration and renovation pursued by the owners, this idyllic, rustic scene has changed little since its glorious beginning.

The Castello di Montegiove has a long wine-producing history, it is probably among the oldest vineries in Umbria and has over the past decades perfected its passion for wine making. Guided by a philosophy that combines both a modern and a traditional approach, a small and expert team of workers strives to ensure maximum quality, and meticulous attention is paid to every detail both in the vineyards and cellar. This love for the land and its products, has contributed to the creation of wines of outstanding excellence.

In 1968, the Marquis Paolo Misciattelli Mocenigo Soranzo writes: *"The cellars of the Castle of Montegiove are not a large-scale industrial plant, but those of a large farm where the owners for generations have adopted progressive farming practices and perfected their wines and vineyards"*.

Since taking over the reins of the castle and estate, Lorenzo Misciattelli Mocenigo Soranzo has aspired to cultivate the vineyards like his ancestors, which is the first step to creating the excellent wines the estate produces today. The most significant change introduced after taking over was to reduce the number of fields as compared to the 1970s, to allow the estate to concentrate on the production of grapes of high quality.

The vineyards include typical Umbrian and Tuscan varieties such as Sangiovese, Sagrantino (an indigenous Umbrian varietal), Canaiolo Nero, Montepulciano – locally known as Morellone – and Barbera. In addition to these, the vineyards also features international varieties such as Merlot and Cabernet Sauvignon.

Castello di Montegiove produces the following wines:

- Ro.Sa.To, Igt Umbria Rosato
- Gatto Gatto, Rosso Orvietano DOC
- Mi.Mo.So, Rosso Orvietano DOC
- Elicius, Rosso Orvietano DOC
- "T", Igt Umbria Rosso

Castello di Montegiove offers wine tastings with a guided tour of the castle and the wine cellar.

We can accommodate guests in the castle guest house, the old olive mill.

The Castle is a perfect and unique location for photo shooting, banqueting, ceremonies, weddings or any other special event.



Castello di Montoro (Umbria)

Address: Piazza Baronale, 1 – 05035 Montoro – Narni (TR) – Umbria
Contacts: Tel: +39 0744-735128-339-8923990
Web site: www.patrizimontoro.com



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Brief history and description of the house:

Ancient manor of the year 1000, restored according to innovative criteria. Immersed in the countryside and surrounded by some farmhouses. Very closed to the famous Spolete known for the “festival of the two worlds” and other interesting places like Narni, Amelia, Sangemini and also “The Black River Gorges”. Agricultural company specializing in wines, oils and other crops.

Different types of wines: Sangiovese, Merlot, Grechetto, Chardonnay.

Oil: extra virgin olive oil.

The Castle of Montoro is also available for accommodation activities.



Castello di Ozzano Monferrato (Piemonte e Valle d'Aosta)

Address: Presso Az. Agricola Visconti Cassinis Ravizza - siglabile Vicara
Via Cascina Madonna della Grazie, 5 - 15030 Rosignano Monferrato (AL) - PIEMONTE - Tel. +39 3356590405 +39 0142 488054
E-mail: vicara@vicara.it - Web site: www.vicara.it

VICARA
VITICOLTORI IN MONFERRATO

17

Brief history and description of the house:

A land designs the roads that cross it.
The Monferrato of great wines, praised by the Latin patrician “gentes” and by the English in the 18th century; the Monferrato of castles and of the “infernot”, ancient cellars dug out by hand into tuff; the Monferrato that is a UNESCO World Heritage site and has for two centuries focused on identity and modernisation in wine-making. This Monferrato has for decades been the cradle of Vicara, its vineyards, its designs.

Every Vicara bottle is the fruit of a union between its strong local roots and a “tailored” method which governs each phase of the production process, from Vineyard planting to aging, inspired by three fundamental, inseparable elements: tradition, innovation and people.

Tradition, born from a great respect for ancient growing and wine-making techniques, and from the optimisation of the native grapes – Barbera, Grignolino, Freisa – from which Vicara produces both its great classics for everyday enjoyment and wines of the highest prestige that win awards year after year.

Innovation, resulting in many years of experience in organic farming, in elegant blends of local and International grapes, as well as bold experiments in “crus” and aging.

And people. The people who work every day in the Vineyard and the cellar to make Vicara what it is. The same people who welcome you when you come to Rosignano to visit the cellars and “infernot” and to know more about our wines. The people who are happy to provide you with any information you may request via our website, instagram or facebook, which always feature the very latest news and events.

Vicara, we’ve always been here.

Our wines:

CASCINA ROCCA 33 – Barbera del Monferrato DOC
CANTICO DELLA CROSIA – Barbera del Monferrato Superiore DOCG
UCCELLETTA – Grignolino del Monferrato Casalese DOC
Grignolino del Monferrato Casalese DOC
SARNI’ – Monferrato Bianco DOC
NETTARE DEL PARADISO – Sweet wine
RUBELLO – Monferrato Rosso DOC
VOLPUBA – Barbera del Monferrato DOC
BARBERA – Barbera del Monferrato DOC
DOMINO – Spumante Brut Rosè
AIRALES – Monferrato Bianco DOC
CROSIETTA – Sparkling white wine



Castello di Pralormo (Piemonte e Valle d'Aosta)

18

Address: Via Umberto I, 26 - 10040 Pralormo (TO)
Contacts: 011 88 48 70 - 011 8140981 - 335.7258486 - Email: info@castellodipralormo.com
Web site: www.castellodipralormo.com

Brief history and description of the castle:

The Castle of Pralormo dates back to the 13th century and was then transformed into a country house in the following centuries, as the residence of the Be-raudo di Pralormo family, who were granted the fief in 1680 and who still own the estate. The Castle is surrounded by English-style parkland covering 25,000 square metres, landscaped in the 19th century to designs by Xavier Kurten (1768-1840), a German landscape architect, in which 100,000 tulips bloom every year in April.

Brief description of the historic kitchen and annexes:

The kitchen measures about 80 square metres, has a barrel vaulted ceiling, locally manufactured terracotta tiles, and is located on the 1st mezzanine floor above ground. It is divided into various dedicated areas:

a cooking area, with a large wood cooking stove equipped with a copper boiler for hot water. On the hob there are copper pots and an English pressure cooker dating from 1880;

a coffee area, with 3 types of coffee toaster (describe them well and explain how they work) and various grinders;

a meat preparation area, with a large oak tree stump for cutting and beating meat and game;

a pastry area, with scales, measuring cups, a small oven for caramelizing, an enamelled iron and porcelain chocolate maker, moulds for cakes and puddings, biscuits, plum-cakes; whips for whipping egg whites and cream by hand; a small portable oven; conical moulds for sorbets and ice cream;

a large icebox, made of wood and zinc, for storing the ice cut in winter in the two small lakes on the grounds, and stored in underground brick-lined ice pits;

a butter area, with all the utensils needed to make butter: milk skimmer, cream churns, butter moulds;

a set of tinned copper pots and pans (which also includes a large pan for making jam and tomato preserves and pans for stewing and cooking fish).



Castello di Roncade (Veneto)

Address: Via Roma, 141 - Roncade - Treviso
Contacts: 0422 708736
E-mail: info@castellodironcade.com

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Description of the dwelling and eventual historical cuisine:

The Castle of Roncade (1508) is a pre-Palladian villa surrounded by medieval walls and located in the centre of Roncade, in the countryside between Treviso and Venice..

The Ciani Bassetti family, after coming into possession of the property at the start the 20th century, renovated the buildings and replanted the vineyards. Today the property includes 110 hectare of vines, a modern cellar for wine production and the original barrel room for the ageing of the most prestigious wines.

Guided visits and tasting sessions are organised during which visitors can savour the Castle's wines and learn of the lengthy history linking this villa to the surrounding area.

It is possible to stay in the luxurious suites of the villa or in apartments located in the towers which offer a high standard of accommodation close to the most interesting tourist sites of the Veneto region.

The link between wine-making and hospitality began in 1988 with Vincenzo Ciani Bassetti's desire to offer enjoyable stays the possibility of pleasant stays to his numerous clients.

Staying at the Castle of Roncade the guests can immerse themselves in the true life of this Veneto villa.

The Villa is located in an area of particular importance for the production of the red radicchio of Treviso.



Castello di San Fabiano (Toscana)

Address: Via di San Martino, 1000/a - 53014 Monteroni d'Arbia (SI) – TOSCANA
Contacts: +39 0577 374682 - +39 3473811098
Web site: www.castellodisanfabiano.com



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Brief history and description of the castle:

Castello di San Fabiano is a family Castle owned by Counts Fiorentini, run as B&B, where guests are welcomed in a “once upon a time” atmosphere with modern comforts. The Castle is located in the heart of the “Crete Senesi”, the world famous hills south of Siena, and now Unesco world heritage site. Above all, San Fabiano is an excellent base for visiting Central Tuscany. The Castle is 13km south of Siena and 29km north of Montalcino, the village renowned for its most famous red wine: the Brunello. Around 1 hour drive you can reach Florence, San Gimignano, amazing Abbeys and Monasteries, medieval villages and renaissance towns, thermal baths, the Italian fashion design outlets and even the beaches of the Tyrrhenian Sea.

EXPERIENCES

We offer the following experiences:

- Cooking class with the owner's wife who will reveal the secret of her family recipes.
- Flower arranging lesson
- Castle tour guided by Count Andrea with final tasting on top of the tower.
- Itinerary suggestions for wine tasting at Chianti wine cellars, Brunello di Montalcino and Vino Nobile di Montepulciano.
- Visit to a local shepherd showing how she makes tuscan Pecorino cheese followed by a tasting of sheep products.
- Truffles' guided hunting
- Guided tours around Siena and surroundings
- Balloon ride
- Guided tours by bike
- Horse riding

BREAKFAST: is the highlight of our guests' day: it is served on the terrace facing the garden and includes home made bread, sweet and savory cakes, jams local organic products, cereals, yogurt, fruit juice, coffee, cappuccino, tea, fresh fruit and vegetable extracts on demand.

EVENTS: We have restyled our family Castle's indoor agricultural spaces transforming them in events halls respecting the old structures and history.

We host weddings, on exclusive basis, in our garden with the backup solution included and overnight stay at the Castle and in the farmhouses located in the property. In the nearby village, Monteroni d'Arbia, there are 3 hotels and other turistic venues located within 2 km from the Castle.

We produce pure Saffron that is extracted from Crocus flowers that we grow in our orchard. Furthermore we produce jams made with the fruits of the garden: Strawberry Grape jam, Lemon Jam, Watermelon with lavender Jam, Green Tomatoes Jam. Castello di San Fabiano is available for B&B hospitality, events, seminars, conferences, art exhibitions, shooting.



Castello di Torre in Pietra (Lazio)

Address: Piazza Torrimpiastra, 2 - 00050 Fiumicino (RM) – Lazio
Contacts: Tel: +39 3476460481 - Email: info@castelloditorreinpietra.it
Web site: www.castelloditorreinpietra.it



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Brief history and description of the castle:

Torre in Pietra Castle is an architectural complex of medieval origin, an evidence of centuries of history, of ancient and noble families, of famous artists: architects and painters. This enchanting 16th century hunting lodge, site of festivities and leisure, became in the 18th century the residence of the Falconieri family who invited the best known artists of the time. Frescoes by the painter Pier Leone Ghezzi and architectural contributions by Ferdinando Fuga in the palace and in the bright octagonal church make this place a unique scenario rich in history and works of art.

The uncontaminated landscape and a huge wood, surround Torre in Pietra Castle, the cultivated land of the property nearly reaches the coast.

The Castle and the property, has been acquired in 1930 by Senatore Luigi Albertini.

In this environment rich of beauty, privacy, and quiet the Castle's family property his descendents are involved since many years in organizing events and hospitality in the castle and gardens: weddings, ceremonies, lunches, parties, conferences, company meetings, exhibitions, cultural and botanical guided visits, tasting of products of our estate.

Torre in Pietra Castle is often set of important movies. We are keen in organizing the stay of our guests in the nearby hotels and the transfer from Rome, only 25 km away, and Fiumicino airport, 23 km away.

The Castle is easily reached by train, from Torre in Pietra train station.

The cultivated land property.

Senatore Luigi Albertini started a very important reclamation of the big estate property along with a surprisingly innovative agricultural company, strengthening also its winemaking activities by expanding the existing cellar and planting new vineyards.

Today his descendings, Antonelli and Majnoni, cultivate the land, vineyards and grain fields, following organic farming best practices and leading to products (wine, oil, honey) that genuinely reflect the roman territory.



Castello Frisari Azienda Agraria (Puglia)

Address: largo Frisari, 1 - Scorrano - Lecce (Puglia)
Contacts: +39 329 6223916
E-mail: gb.guarini@gmail.com (Giovann Battista Guarini)



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Brief history and description of the house:

Like many of the so-called “baronial” residences (the homes of the minor nobility) in the Terra d'Otranto area of Puglia, this too dates back to the Norman period and were built to protect and, indeed, also control the surrounding fief. Originally, the manor house was fortified, with outer walls, towers and a moat, then, in the 17th and 18th centuries, there being no longer any immediate military threats, they were altered and improved to serve as comfortable homes, with larger brighter rooms and decorations to reflect the tastes and styles of the period. After a succession of numerous feudal lords, in 1687, the manor house became the property of the Frisari family which, in 1718, was raised to ducal rank. Teresa Frisari, Duchess of Scorrano and Princess of Tarsia, the eldest of three sisters, was the last heir of this family and, in 1894, she married Don Carlo Guarini. Duke of Poggiardo, as a result of which it became the residence of the Guarini family who still live there today.

Brief description of the historic kitchen:

The kitchen was built and equipped for the preparation of a large number of dishes and for all types of preparations and, until the 1950s, it was the preserve and of the head cook who, decked in a big white cook's hat and white jacket, made some very memorable dishes. It is still working today and is sometimes used for special recipes that can be made unique by the added value of the warmth and aroma of firewood. The typical family recipe is the macaroni timbale. The house accommodates visitors overnight, with 12 beds in the guesthouse located on the ground floor on to the historical garden, which can be used all year round.



Castello Malabaila (Piemonte e Valle d'Aosta)

Address: Piazza Castello 1, 12043 Canale (CN) - PIEMONTE - Email: castello@malabaila.com - Web site: www.malabaila.com
AZIENDA AGRICOLA MALABAILA DI CANALE S.S.A.
Via Madonna dei cavalli 93, 12043 Canale (CN) - Tel: +39 0173 983 81 - Email: cantina@malabaila.com



Malabaila di Canale

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Brief history and description of the castle:

Early news about the activities and the wine production in our properties date back around 1270, and are based on some letters from the Prince of Piedmont in which our wines are required, found in the archives of the castle. In a document dated 1362, also found in the castle, it is instead certified the purchase by our family of the first soil suitable for yielding vineyard, the Castelletto, from which it takes the name our most important and representative wine, a 100% Roero Nebbiolo.

Our wine remains two years in the barrels and at least four years in the bottle, since we want an important and structured product. Long ago, the wine was made entirely at the castle, where the vinification was completed in the barrels. Afterwards, for convenience, the production has been moved to Pradvaj's farmstead (the Piedmontese word for 'tool'), an eighteenth-century farmhouse with a remarkable wine cellar, in which the grain was collected and reared livestock. It was here that, in 1985, starting from a very old vine, we began producing the Roero Arneis DOCG, one of our best wines. A white wine with a scent of flowers and fresh fruits, produced in a land famous for red wines, where – in the past – people merely put some white grape clusters at the beginning of the rows, to attract the birds, who preferred them for their sweet taste, and saving this way the red grapes.

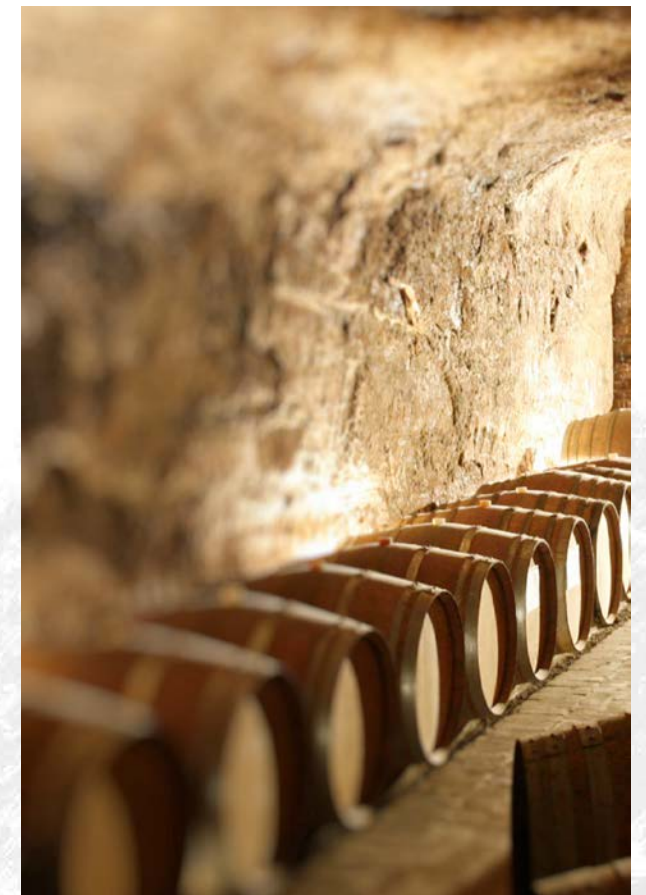
The cellar was completely renovated in 2004, following a cutting-edge project on those times. Not only for the purely technological aspect: the winemaking area was covered by a restored hill to naturally cool wines, with an extraordinary aesthetic effect that perfectly hides it. The whole structure is located in an ideal, strategic location, in the middle of the vineyards: a true added value because this facilitates the processing and the transportation of the grapes. Overall, there is a slant of our company to facilitate interventions more and more in tune with nature that leads to totally eliminate the use of herbicides, preferring the natural organic fertilizer.

As for the designation from Unesco, it is certainly a great opportunity offered to promote the excellence of our products. An opportunity to discover a wonderful and often little-known territory; since our people are shy and reserved people, which is why they have communication difficulties, despite here the quality of life is very high, the 'food & wine' culture remarkable and the cost of life lower than in many other Italian regions.

Products: VINO SPUMANTE DI QUALITA' - NEBBIOLO D'ALBA DOC SPUMANTE ROSE' - LANGHE DOC FAVORITA - ROERO ARNEIS DOCG "LE TRE" - ROERO ARNEIS DOCG "PRADVAJ" - LANGHE DOC ROSATO - BARBERA D'ALBA DOC "GIARDINO" - BARBERA D'ALBA DOC SUPERIORE "MEZZAVILLA" - LANGHE DOC NEBBIOLO - NEBBIOLO D'ALBA DOC "BRIC MERLI" - ROERO DOCG "BRIC VOLTA" - ROERO RISERVA DOCG "CASTELLETTO"

VINO ROSSO VARIETALE "CARDUNAJ" - MPF VARIETALE "BIRBET" - PASSITO "BALDRACCO"

The main activities that can be carried out in the Castle are: Guided tour with explanation of the Roero area and subsequent tasting of our wines in combination with a mixed cutting board of local products Organization of weddings and events in salons and in the park.



Castello Pinci (Lazio)

Address: Piazza Grande, 13 - Fraz. Castel San Pietro
Poggio Mirteto (RI) - Lazio
E-mail: ottaviapinci@gmail.com

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Brief history and description of the castle:

The building dates back to about the year 1000 and was transformed into a mansion in the Renaissance period. In the middle of the 15th century it belonged to Clarice Orsini (the wife of Lorenzo il Magnifico), and later passed to Cardinal Comense and Ciriaco Mattei, a great early 17th century art collector. In Feudal times, both the castle and the village were important strongholds protecting the nearby Imperial Abbey of Farfa. It has hosted many important historical figures over the centuries, among them the Blessed Idelfonso Schuster, Archbishop of Milan, who lived here for some time in the 20th century.

Brief description of the historic" kitchen:

The old castle kitchen, which still exists, occupied three vaulted rooms on the ground floor and there was also a kitchen on the top floor, which has been preserved. The family have collected Roman and Sabine recipes and a home catering service is available.



Castello Sonnino (Toscana)

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Address: Via Volterrana Nord n.6/A - 50025 Montespertoli (Firenze)
Contacts: +39 0571 609198 - +39 0571 657481 - +39 338 3772213 - Fax 0571 657027
E-mail: info@castellosonnino.it

Brief history and description of the castle:

Castello Sonnino was built over the centuries, from the end of the 13th century to the end of the 19th century. Erected as a stronghold on the border between Volterra and Florence, at the end of the 15th century it became the property of the Machiavelli family, who greatly enlarged the building. It then passed to the Galli family and, finally, in 1830, it became the property of the Sonnino family. Baron Sidney Sonnino, a late 19th century Italian statesman, restored the castle in the latter part of the 1800s, giving it its present neo-gothic appearance.

Brief description of the historic kitchen:

The large kitchen is located in the 19th century wing, built by the Sonnino family, and the wall of the monumental fireplace was the wall of the old chapel, which, together with the base of the tower, are the oldest parts of the original stronghold manned by a garrison guarding the border. The Castle is open to the public (prior reservation is required) and hosts a restaurant, which sells the produce grown on the estate, holds wine tastings, and offers light lunches, or, upon reservation, dinners and receptions for up to 70 people.



Fattoria di Volmiano (Toscana)

Address: via di Volmiano 28 - 50041 Calenzano - Firenze (Toscana)
Contacts: +39 0558317830 - Email: info@fattoriavolmiano.com
Web site: www.volmiano.com

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Brief history and description of the house:

Around the year 1000, there were already two watchtowers on the site of the farm, facing each other. The Volmiano Tower was enlarged by its owners, the Cerretani family, who commissioned the frescoes of an oratory attributed to the school of Ridolfo del Ghirlandaio. Cassandra Cerretani bequeathed the property to the Gondi, who enlarged the farm, also acquiring the Sorbetole Tower in the 19th century. This tower had been bought in 1502 by the Martelli family, who had enlarged it. In 1575, Camillo di Ridolfo Martelli took part in the Conspiracy against Cosimo de' Medici's son, as a result of which he was hanged and their properties seized by the Medici. At the time, Sorbetole was transformed into small oil mill in the Castle of Caffaggiolo. The property then passed, in the 17th century, to the Carmelite Friars of Castellina and then to the Gondi family. Later the property was acquired by the Salvadori - Citernesani family. The Fattoria di Volmiano estate covers an area of about 550 hectares, and its pride and joy is the production of organic extra virgin olive oil, cold pressed with millstones. The olive orchards are planted with over 20,000 olive trees of native varieties such as Leccino, Moraiolo and Frantoio, surrounded by deciduous woods from an altitude of 250 metres up to 1000 meters, on the slopes and up to one of the peaks of the only Florentine mountain.

Brief description of the historic kitchen:

This is a spacious farm kitchen with a large fireplace, antique furniture and a stone sink supplied by water from the Volmiano source. The house is open to the public upon reservation only, for tours with oil tasting and during the olive pressing season visitors may also visit the oil mills.



Fattoria Mongerrate dei Principi di Baucina (Sicilia)

Address: C/da Mongerrate nr. 1 - 90010 Isnello - Palermo - Sicilia
Contacts: 334 1208318 - Email: giulianabaucina@hotmail.it
Web site: www.fattoriamongerrate.eu

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Brief history and description of the house:

Fattoria Mongerrate is one of the oldest and most impressive farm estates and country houses in the area, located in the heart of the Madonie National Park, only 5 km from the town of Collesano and 5 km from Isnello. Built by the Prince of Baucina in 1890, it remains in the family to this day. The striking stone building was designed as a farmhouse and its huge wine cellar once produced a fine wine that was widely known and much appreciated for its exceptional aroma and flavour.

Brief description of the historic kitchen:

The kitchen was built in 1890, the same year as the fortified farm, and was used to prepare the meals of both the family and the servants, who used to eat in a large neighbouring room with a big fireplace covered with fine majolica tiles from Santo Stefano di Camastra. Today, this has become the living room and lounge of one of the two families who live on the property, and also houses the home catering business.

Family recipes:

the family has a large collection of recipes put together by Baroness Giuseppina Cammarata, a noblewoman born in 1889 at Palazzo Geraci near Palermo, who married Prince Biagio Licata di Baucina in 1920.

The historic home is open to the public throughout the year (only upon prior reservation, at least three days before arrival). It provides a home catering service, upon reservation, as well as cooking classes followed by a brunch for no more than ten people and, on weekends, lunches and dinners with traditional family menus also for a maximum of 10 people.



Giardino di Pojega e Villa Rizzardi (Veneto)

Address : Via Villa Rizzardi, 10 Loc. Pojega – 37024 Negrar (VR) – VENETO
Guerrieri Rizzardi Azienda Agricola - Strada Campazzi, 2 - 37011 Bardolino (VR)- VENETO - Tel: +39 0457210028 - Email: mail@guerrierizzardi.it
Web site: www.guerrieri-rizzardi.it www.villarizzardi.it www.pojega.it



GUERRIERI RIZZARDI

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Brief history and description of the house:

Villa Rizzardi is the perfect location for an unforgettable wedding. It can accommodate up to 250 seated guests and offers all the necessary services and facilities including parking, private kitchen and catering.

The Villa also has an adjacent outdoor area for open air functions. Other services offered are: banqueting, celebrations, exhibitions, meeting, conferences, gala dinners, fashion shows.

Pojega Gardens are open from April to October and guided tours for groups are available. Guerrieri Rizzardi wine shop is nearby.

25 km distance from Negrar, on Lake Garda, rises Borgo Bardolino, which is part of the family property and is a large hospitality structure that includes two restaurants, a pizzeria, a wine shop and a wine bar.

The offer is completed with the Rambaldi Apartments, elegant accommodations finely furnished located in the converted, historic building, with a swimming pool set in the greenery of the majestic park.

www.rambaldiapartments.com

Products:

Bardolino Classico dop, Chiaretto Classico dop

Valpolicella Classico dop e Amarone della Valpolicella Classico docg Soave Classico dop e Recioto di Soave docg olio e.v.o. Garda orientale dop Aceto di Amarone

Grappa di Amarone

Miele di acacia e millefiori Agrumino liquore



Le Torri di Bagnara (Umbria)

Address: Pieve San Quirico, strada della Bruna – loc. Solfagnano, 06134 Perugia (PG) - Umbria
Contact: Tel.: +39 075 5792001 - E-mail: info@letorridibagnara.it
Web site: www.letorridibagnara.it



Le Torri di Bagnara

LUXURY CASTLES COLLECTION

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Brief history and description of the house:

On a private 1,500-acre estate, nestled in the rolling green hills of Umbria – Italy's green heart - overlooking the beautiful Upper Tiber Valley, sits Le Torri di Bagnara – a collection of medieval castles that can be rented by travelers desiring the utmost in privacy, luxury and service. One of its five castles and a standing tower are offered as fully staffed luxury villas and another castle as an exclusive venue for weddings and special events.

Pieve San Quirico castle is the main house. This luxurious spacious villa features 7 bedrooms with ensuite bathrooms plus 2 guest bathrooms and sleeps up to 15 people. For a special event or large gathering, four additional apartments with 8 bedrooms are available in the 11th century nearby High Tower which can be added to the castle rental, hence increasing occupancy to up to 30 people.

Extra Virgin Olive Oil “OleumAuri”:

“OleumAuri” means Golden Oil - the perfect name that fits with our EVOO that is one of the highest quality, good, natural Extra Virgin Olive Oil of Umbria. It is naturally produced using only the best olives that are hand-picked from the olive trees from our farm that are “D.O.P Umbria” (Protected Denomination of Origin), of the “Trasimeno Hills” area. Our EVOO is extracted without using heat (a cold press) or chemical so it maintains the “K” vitamin that preserves from colon cancer risk and is made of the typical olive varieties grown in Umbria: Frantoio, Moraiolo, Leccino & Dolce Agogia. They give to our EVOO the typical golden color and a fruit sweet taste.

Art Label: OleumAuri 2019 label has been made by the renowned umbrian artist Giuliano Giuman. This “Art Label” has been created with a mixed media: the underside is an enhanced photography of the Bagnara Estate medieval high Tower and the above P.G.I. olive grove, while the upper part is a pastel drawing. The Artist has chosen the colors of the territory - ocher, green and violet - to capture the magic of Umbria.

One of the few villa rentals in Italy with a license (luxury Agriturismo) - only 10% of rentals - even the most expensive ones - have licenses in Italy, Pieve San Quirico castle offers unparalleled access to one of Italy's most beautiful places, while also offering a superior degree of service, security and safety to its guests.

The property is fully staffed for daily service, which includes breakfast and housekeeping, concierge and guest assistance, full gardening and pool cleaning services. A private chef and servers are available for all guests wishing to have meals prepared for them. A local expert is at guests' full disposal, from the moment of the booking until they return home, to design a tailor-made program of activities and excursions.



Marchesi Gondi – Tenuta Bossi (Toscana)

Address: Via dello Stracchino, 32 - 50065 Pontassieve (FI) - Toscana

Contact: Tel.: +39 0558317830

E-mail: tenutabossi@gondi.com - Web site: www.tenutabossi.com - www.gondi.com



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Brief history and description of the house:

The Marchesi Gondi – Bossi Estate, has been owned by the Gondi family since 1592, an ancient Florentine family known since the 13th century, the company has always been famous for its wine. According to tradition, the Gondi descend from the Conterterria dei Filippi, which Dante, in the Divine Comedy, places in the 16th canto of Paradise and counts among the oldest inhabitants of Florence. Braccio Filippi was invested in 787 with the position of Knight by Charlemagne. The Gondi coat of arms has an arm that holds a mace of arms, which overlooks the emblem, real, with two arms of Sant'Andrea's cross with under the scroll that bears the family motto “non sine labore”.

The Marchesi Gondi – Bossi Estate is located on the wooded hills north-east of Florence, in the heart of the “Chianti Rufina”, a wine area famous since the Etruscan era. The first historical evidences of the wines of today's Chianti Rufina date back to the early 15th century. In the 17th century, the Medici family identified a particular aptitude for the production of great wines in this area. For this reason this wine-growing area was included in the Call for wines published in 1716 by Cosimo III de' Medici. With its 315 hectares, 19 ha. to vineyards, 32 ha. to olive groves, woods and cereals. In the 19 ha. The vineyard produces Sangiovese grapes, Colorino from a native clone, which has been reproduced here for over 100 years, Merlot, Cabernet Sauvignon, Trebbiano Toscano, Chardonnay and Sauvignon bianco. These grapes, cultivated with respect for the environment and hand-picked, with particular care, are vinified in the ancient vaulted cellars that are located in the basement of the Villa.

The current owners are Marquis Bernardo Gondi, who runs the company, with his sister Donatella. Their philosophy is to continue the family tradition: making high quality products respecting the environment, maintaining the productive traditions of their ancestors, but combining a search for new techniques that facilitate work and an ever greater quality. Precisely for this reason the family has adopted the famous phrase of Galileo Galilei, “wine is a compound of Love and Light”, this means that to have a great wine you need a good grape that comes from the fruit of love and work of the people in the vineyard.

Cellar can be visited by appointment, direct sales, online sales, farm holidays and events.

The company produces wine and oil. As for the wines: Bianco dei Colli dell'etruria centrale DOC Sassobianco, Rosato Colli della Toscana centrale IGT Violana, Chianti Rufina DOCG San Giuliano, Chianti Rufina riserva DOCG Pian dei Sorbi, Chianti Rufina riserva DOCG Villa Bossi, Rosso dei Colli della Toscana centrale IGT Mazaferrata, Rosso dei Colli della Toscana centrale IGT Ser Amerigo, Rosso dei Colli della Toscana centrale IGT Fiammae, Vinsanto del Chianti Rufina DOC Cardinal de Retz. Finally, produce oil: Marquises Gondi and Laudemio

Agritourism (7 apartments with swimming pools, ranging from 2 to 12 beds for a total of 45) and Events both in the villa and in the agriturismo (Weddings, dinners, business meetings, meetings). Finally we organize visits with tasting by appointment.



Masseria Astapiana Villa Giusso (Campania)

Address: 80069 Vico Equense (NA) - Campania
Contact: 0039 3291150475
E-mail: info@astapiana.com - Web site: www.astapiana.com



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Description of the dwelling and eventual historical cuisine:

Ancient hermitage of the Camaldoli, now Astapiana Villa Giusso
The first description of the Camaldoli complex was provided by the engineer Castellani (24.6.1822): “facing the well stands the lodge (now Villa Giusso), a large building on a rectangular plan and two floors, the architecture being that of the 16th century.”
The ground floor of the building, used for farming activities, has two cisterns for collecting rain water, still in perfect working order (2021), 4 stalls for cattle, a barn, bread-oven, and press and mill for producing oil..
The construction has maintained its original architecture, the kitchen, especially, (now the guest dining-room) still has its original fittings and is quite unique. The splendid “riggiolo” tiles, with their brilliant colours, stand out even more in contrast with the white marble of the work surfaces.
On the rear wall there is the monumental oven-hood, with the fireplace beneath and its typical little ovens ensuring the magic of a warm and welcoming atmosphere. Villa Giusso offers welcoming accommodation both in the rooms of the lodge and in other buildings that were part of the original monastic complex. Guests from all over the world appreciate the peace and quiet of this ancient monastery and are fascinated by its atmosphere.
The large reception rooms on the ground floor had hold 150 guests and are well-suited for all kinds of events such as weddings, conferences, etc. Outside, where events can also be organised, there is a marvellous view over the Gulf of Naples and the Sorrento plain with, in the background, the ancient colonnaded walk of the Camaldolesi.
The villa is surrounded by a large park of holm-oaks and roughly 5 hectares of land where olives and other typical produce is grown, including Sorrento tomatoes, courgettes, etc., which the guests can taste at dinners served on the panoramic terrace.
Sono stati ospiti di villa Giusso numerosi premi Nobel: Nash, Crutzen, Watson etc, i loro apprezzamenti sono conservati nel libro degli ospiti.
In 2020 the villa was used as a location for the Oscar-winning film by Paolo Sorrentino “E’ stata la mano di Dio”.
Villa Giusso is located on one of the last spurs of the Lattari Mountains, known since antiquity for the quality and abundance of its pastures where cows graze on excellent fodder and their milk is used to make highly-appreciated dairy products. This activity continues today and the “provolone del Monaco” cheese has received the DOP denomination.
It is traditionally believed that this cheese was first made by one of the Camaldoli (today, Villa Giusso) monks. In fact, at that time, monks were the only people to know the techniques needed to produce mature cheeses.
The cultivation of olives is also widespread, and the oil produced from these, with its particularly delicate flavour, has also received the DOP labelling..



Masseria Mandrascate (Sicilia)

Address: Contrada Mandrascate - S.P. 4 Km 9,800 94100 ENNA (EN) - SICILIA
Contact: Tel: +39 337881084 arch. Giuseppe Prato
E-mail: info@masseriamandrascate.it - Web site: www.masseriamandrascate.it



32

Brief history and description of the house:

A typical example of the ancient Sicilian “Latifondo” (from the Latin meaning vast terrain/farm), is Fortified Farm dating back to the 17th Century, perfectly preserved in its entirety, with the traditional “bagghiu” surrounded habitations, stalls, granaries, and storehouses still working today as they were then.

The farm is perfectly conserved in its totality. There is a central courtyard (bagghiu) bordered by living quarters, stalls, hay storage, and storehouses, which are a testimony of the agricultural society which is still a vital part of Sicily.

It lies 15 kilometers (12 miles) from the precious mosaics of the Villa del Casale of Piazza Armerina, near the ancient sulphur mines of Floristella.

Interior spaces available:

- 1 conference room (180 pax.)
- 1 room for coffee break and lunches (180 pax.)

Production:

Sicilian extra virgin olive oil

Jams of citrus fruits and organic honey

Red / white wine not bottled

Sicilian durum wheat

The structure has 6 double rooms in B / B (16 beds in total)

We organize visits with tasting, wedding receptions and cultural events of various kinds.

The farm is: 110 km from Palermo;

80 Km. From Catania Fontanarossa Airport;

26 Km from Enna



Museo della Liquirizia “Giorgio Amarelli” (Calabria)

Address: ss 106 Contrada Amarelli – 87067 Rossano (CS) - Calabria
Contact: Tel.: +39 0983/511219 - Email: info@museodellaliquirizia.it
Web site: www.museodellaliquirizia.it



33

Description of the dwelling and eventual historical cuisine:

Palazzo Amarelli – Rossano Contrada Amarelli

The house has always belong to the Amarelli family, the founder of which, Ansoise, arrived in Calabria in around the year 1000. A solid and imposing patrician's home it was constructed with defence in mind, as clearly seen in the thick, sloping escarpment walls and embrasures. Additions during the 17th century made the exterior more refined, with the owners of the house depicted greeting guests on the flower-filled terraces. On the main floor there is a large reception room and the ground floor houses the Museum of Liquorice, inaugurated in 2001 and winner fo the Guggenheim Prize for Culture and Business. An Italia postage stamp was issued in 2004 showing the palace and museum.

The Amarelli has been producing liquorice since 1731.

The plant grows spontaneously along the Ionic coast of Calabria and has, since ancient times, represented an important economic resource closely tied to the land of the region.

The earth from which the long roots of liquorice have been removed, is used to cultivate a number of other plants, first and foremost clementines (today with the IGP denomination) and olives.

The woody residue from the cultivation of liquorice is used in sustainable industrial processes and to maintain soil humidity in periods of drought.

It was also used during the 1970's energy crises and the hot water used for its production helps to heat the farm during the winter months.

An interesting gastronomic route can be followed, starting from Castrovillare with the “La Locanda di Alia”, then travelling on to Civita, in the foothills of the Pollino range, with “Camastra”, where Albanian traditions can still be experienced and, from there, to Rossano with “Lula Paluza” son the sea, and “Le Macine”. Then south to Dattilo and the Michelin-starred “Caterina Ceraudo”, an unforgettable experience, and the wines of “Nicodemo Librandi” at Cirò.



Palazzo Casa Cipolla (Sicilia)

Address: Via Santa Maria dei Greci 1 - 9803 Taormina - Messina (Sicilia)
Contacts: 335 1042088
E-mail: Giuseppina_cipolla@libero.it

34

Brief history and description of the house:

Built in the late 1400s, the house is a rare example of Sicilian Renaissance and is listed as a heritage site of historic interest since 1912. In 1981 it was entirely refurbished by the owners. Located in the medieval heart of Taormina, next to the Cathedral, it was built by the noble de' Grugno family, who had come over from Catalonia in the 15th century and taken up residence in the city, soon becoming members of its military and civic elite. The house is a private residence and does not accommodate guests. The main building features Arabic and Catalan Gothic architectural elements, with several later Renaissance additions, which makes for a very interesting and unique style that has influenced the architecture of Taormina. The small mansion, on three floors, also features a beautiful inner garden overlooking the Duomo, with its severe stone façade softened by the marvellous lacelike tracery of the side portal. On the ground floor, Palazzo Cipolla houses the restaurant of a famous starred chef.

Brief description of the historic kitchen:

The kitchen is lighted by a large elegant mullioned window and dominated by a large hood. Its stone walls are decorated with stunning traditional Sicilian tiles.

Several family recipes

Gallinella alla arancia, granato, miele e altri aromi, Gatò ricco, Tacchinella al finocchietto, Tagliolini amari con misto verdure aromatiche, primizie e scaglie di ricotta di pecora, Gelatina dolce e piccante con testina di maialino nero dei Nebrodi, Falso magro.



Palazzo Castiglioni (Marche)

Address: Corso Garibaldi, 87 - 62011 Cingoli - Macerata - Marche
Contacts: 328 5937575 - Email: info@palazzocastiglioni.com
Web site: www.palazzocastiglioni.com

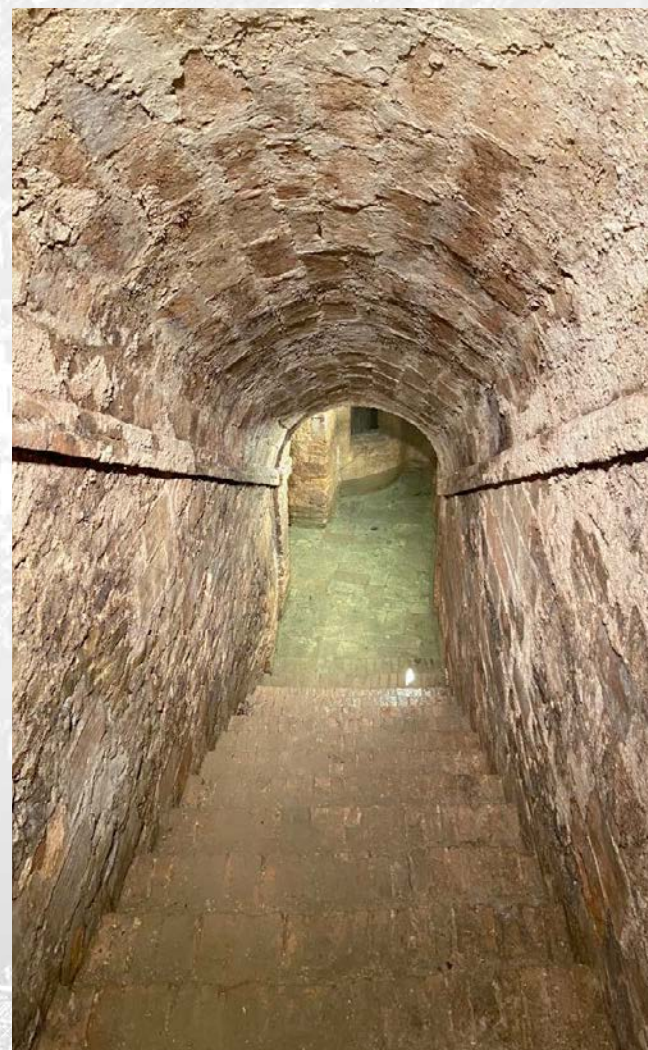
35

Brief history and description of the house:

Palazzo Castiglioni is on the main street of Cingoli, a historic town rich in artistic treasures and renowned for the view across the green hills of Marche to the Adriatic Sea. It is the birthplace of Pope Pius VIII, a member of the Castiglioni family, and part of the mansion has, in fact, been transformed into a museum with exhibits relating to the pope, including original furnishings, portraits, and other memorabilia. The lower floors, once housing the stables, service rooms, cellars and pantries, are now occupied by a wine restaurant, where guests can enjoy the typical dishes of the area and taste the local wines. The rooms retain their original appearance and have been decorated with the old tools and implements once used there.

Brief description of the historic kitchen:

The kitchen of the palace has been preserved unchanged. It was once mainly used for the “pista”, a local term for pork processing. The key feature of the kitchen, which was also the core of all the activities that took place there, is the large fireplace, with its original andirons, wafer irons, roasting spit and the cauldron attached to a chain. Nearby, the copper sink and charcoal burners, with all the kitchen implements, scales, sieves, graters, jugs and copper moulds and kitchenware hanging on the walls. This is still the setting for making handmade pasta, wafers with honey at Christmas, “cavallucci”, the typical dessert of the town, prepared according to the recipe of the cloistered nuns of Santa Sperandia, and polenta with friends. During the summer season local cooking classes are held to hand down our gastronomic culture. The grottos underneath the cellars once served as refrigerators, where snow was stored, pressed and covered with straw, throughout the summer. Near the grotto a source fed by wells supplied water for the palace, in bygone times before running water. Various events have been held in the mansion over the years, including “La cucina della memoria”, with a conference on the way culture and civilisation are expressed through cooking.



Palazzo de Gleria (Friuli-Venezia Giulia)

36

Address: Via Povolaro, 10 - Comeglians (UD)
Contacts: a.cavallaro.pd@gmail.com

Brief history and description of the house:

The house, a former nunnery of Poor Clares, has an exceptionally beautiful setting on the edge of the old town, at the top of a cliff which once rose directly from the sea. The complex, which features a church, convent and cloister, is rather irregular, built on various levels to adapt to the rocky terrain, and offers spectacular views from its wide arches. All that remains of the old church, which is now part of the house, are some beautiful mullioned windows, with twisted columns, and a wide stone arch covered with frescoes depicting stylised flowers and volutes.

The monastic complex dates back to 1620 and was built on the site of a mansion, Palazzo Folleri, which the nuns purchased in 1618, because their former convent in the La Pinta district, opened in 1603, was unsuitable for their needs, being too small and too close to the town's houses, proving too noisy for their cloistered vocation. On 23 November 1810, during Napoleon's occupation, the convent was dissolved. While the furnishings were carried to the nearby church of S. Elia Profeta, the property itself was put up for sale by the government and purchased by Carlo De Luca, Marquis of Lizzano, on 3 November 1812. This led to its being transformed into a home, which required a general makeover of the building, including, of course, the church, with the addition of a grand staircase, while many windows were closed and bricked in. The cloister, instead, was transformed into a garden and its arches were walled up.

The house preserves some important works of art, including an Arabic funerary stele from the 11th century, a wooden statue of St. Clare from the 17th century and numerous stone coats of arms. Thanks to painstaking restoration work in 1988, the building, known today as the Palazzo delle Clarisse, has regained its ancient convent atmosphere.

Brief description of the historic kitchen:

We specialise in traditional Calabrian cuisine with a contemporary twist.



Palazzo Manuzzini (Marche)

Address: Via Salimbeni 39, San Severino Marche - MC - Marche
Contacts: 335 7852281
E-mail: grassimar@gmail.com

37

Brief history and description of the house:

The main building is a typical 15th-century mansion used as the residence of the Manuzzini family. Today it doubles as the Town's Picture Gallery, as well as a private home. It incorporates an Early Medieval tower, originally built as a lookout tower in the 9th century. The owner's family began actually living there only in the 16th century and, subsequently, since the beginning of the 20th century.

Brief description of the historic kitchen:

the kitchen, still partially used, features a wall occupied by the "cooking area", with a large 16th century fireplace equipped with a warming drawer and automatic spit and wood cooking stove. The automatic spit, still in perfect working order and therefore perhaps "unique", probably dates back to the 18th century, and there is a similar one - albeit incomplete - in the Pallotta Castle at Caldarola, where the coat of arms of the family that owned San Severino also appears in the main hall, amongst others, pointing to very close contacts in the past between the local noble families. The furnishings have a lot of character, also because of their pleasantly worn appearance, as well as the copper and iron kitchen implements and other tools for food preparation. The 18th century flooring too appears worn, which is hardly surprising considering its age and use. The walls have an enamel skirting made in the 19th century and a beautiful 15th century coffered ceiling and moulded shelves. Only the picture gallery part of the house is open to the public, while the garden and the residential quarters are undergoing restoration following the 2016 earthquake.



Palazzo Nobile di San Donato (Toscana)

38

Address: Via San Donato, 6 - Montepulciano - Toscana
Contacts: +39 0578 321546

Brief history and description of the house:

The present-day Palazzo San Donato was built in the Renaissance period by joining and renovating two medieval tower houses dating back to the early times of Montepulciano. At the beginning of the 19th century it was completely remodelled and still today retains the original layout of the rooms in that period, as well as the use of the rooms and all the interior finishings. The facade faces the main square, Piazza Grande, while from the back of the building you can admire an expanse of valleys and hills towards the Val d'Orcia. The medieval cellars are on two floors and are very charming and evocative with their ancient brick vaulted ceilings. Entering this Palace is a magical experience surrounded by all the refined luxury of the past, which, in this day and age, is only a faded memory.

Brief description of the historic kitchen:

The kitchen, the beating heart of the house, was not only the place where cooking was done for the family, but the room where the staff met under the guidance of the butler who gave the orders to all the staff, at breakfast, for the entire day. The meals of the servants were cooked separately from that of the family, with, of course, much simpler and less expensive courses. Once the service and meals were over, the kitchen became the common room of the servants, where the women chatted doing needlework and the men talked by the fire waiting for it to go out, smoking a cigar and discussing various topics. This is what a visitor would probably have seen in the kitchen, which still retains its huge fireplace, the copper pots and pans, the large table, and as you go in you can almost still smell the cooking food, hear the shouting of the cooks and the running to and fro of the scullery maids and then, in the evenings, the quieter chatter of the people sitting around the fire.



Palazzo Verga (Calabria)

Address: Corso Vittorio Emanuele II 38 - 88836 Cotronei - KR - Calabria
Contacts: 338 6326520 - Email: arch.verga74@gmail.com
Web site: www.palazzo-verga.it

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Brief history and description of the house:

The building is an important example of late 19th century semi-urban architecture of this area of Calabria, the foothills of the Sila mountain range. The house, in fact, it is located on the edge of the town and is perfectly integrated with both the urban and rural environments, designed as a place for doing business, spending some relaxing time with family and friends, as well as growing and producing food.

Today Palazzo Verga, after careful restoration by the owners, welcomes its guests in a marvellous setting reminiscent of the bygone times, as a residence of charm providing B&B accommodation.

Brief description of the historic kitchen:

The kitchen, with an annexe, is located on the ground floor of the main building and can be accessed both from the courtyard and the back garden. There is no specific historical information about the kitchen itself, but it was undoubtedly built at the same time as the house. This also applies to the annexe, used as stable and baking house, in the courtyard. The wood cooking stove and fireplace in the main kitchen run along an entire wall and are covered with majolica tiles. There is an oven, a water heater and five cooking hobs. All the kitchenware has been preserved for cooking some very delicious dishes indeed.

The annexe also retains the original oven where the bread was baked and the fireplace where the provisions were prepared and where the household pork products were processed. During the restoration phase (2005-2010), the building has been adapted as a restaurant (reservation required). The kitchen has retained its original furnishings and features two dining rooms, facilities and a cooker with all the necessary implements and kitchenware for accommodation purposes.



Riso Buono - La Mondina Società Agricola Semplice (Piemonte e Valle d'Aosta)

Address: Via Gautieri, 2/4 - 28060 Casalbeltrame (NO) - Piemonte
Contacts: Tel: +39 0321 1826327
E-mail: info@risobuono.it - Web site: www.risobuono.it



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Brief history and description of the house:

Azienda Agricola La Mondina in Casalbeltrame (NO), owned by the family of Luigi and Carlo Guidobono Cavalchini, makes the most of its long-standing tradition. Inside the property you can get in touch with a tradition that goes back in time, a tradition that has continued with time, following several hereditary successions, with the marquises Cuttica di Cassine and, currently, with the barons Guidobono Cavalchini. Tradition draws its strength not only from the passing of time: it becomes a real driving force when it goes hand in hand with the hard work of generations, with a sense of “belonging” to one’s land, with love and absolute respect for nature, with a commitment to reach increasingly high quality levels.

Riso Buono produces and packages **Carnaroli** and **Artemide** rice and commercializes it in Italy and also abroad.

Riso Buono Carnaroli is a medium-long grain rice characterized by its large content of starch, which makes the grain solid, compact and optimally resistant to cooking. In fact, it is one of the rice varieties preferred by top chefs and is considered the best quality variety among the Italian ones. Highly appreciated in the preparation of risotto, Carnaroli rice performs better than other varieties during slow cooking because it has greater amounts of amylose which make it more creamy.

Riso Buono Artemide variety is the result of a natural combination between Venere rice (medium grain and black pericarp) and an Indica-type rice (long and narrow grain and white pericarp). It is a brown, aromatic rice that is black in colour. Artemide Rice has an intense and pleasant aroma and its grain has a nice elongated shape. It is rich in iron and selenium - the latter being very important for its antioxidant properties. Riso Buono Artemide is one of the healthiest types of rice currently available on the market since it is rich in B-group Vitamins, Minerals such as Calcium, Selenium, Zinc, Magnesium, Iron and Antioxidants called Anthocyanins even in greater quantity than in red fruit.

Riso Buono Carnaroli and **Riso Buono Artemide Brown Rice flours** are produced by using exclusively rice cultivated on our estate. The process, via the slow grinding of broken treated rice, makes sure that the features and nutritional values of Riso Buono are preserved. Rice flour is a cornerstone of Eastern diets and is becoming more and more popular in our cuisine. Riso Buono Flours are a gluten-free and low-fat product, easily digestible, with a high nutritional value.

Azienda Agricola La Mondina in Casalbeltrame (NO) is available for tours and guided tours and tasting experiences.



Società Agricola Pagliate Nord (Piemonte e Valle d'Aosta)

Address: Via Lomellina, 9 28100 Pagliate (NO) – Piemonte
Contacts: Tel. +39 335 84.40.548
E-mail: info@risoandreis.it - Web site: www.risoandreis.it



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Brief history and description of the house:

Production: Classic Carnaroli Rice . Produced and packaged entirely in Italy.

Further informations :

The agricultural company Andreis de Gregorio is located in Pagliate in the municipality of Novara, area where the production of rice is a tradition. In the past the property was owned by the Church, then was given to the Marquis Tornielli and in the first half of 1800 it was purchased by knight Molino from Valsesia, of which the Andreis barons were heirs. Since 50 years the Andreis family has been managing the company, cultivating the rice in purity with advanced techniques and low environmental impact; they are now waiting for the biological certification for few hectares. The production concerns mainly the Carnaroli variety, qualitatively superior to most of the rice present on the market at the moment, this variety is interchangeable with other varieties depending on the market requirements.

The Carnaroli rice, once collected, is subjected to drying and then selected and packaged by an artisan transformer that maintains its purity.

Persistent taste, maintained freshness in the cooking, high nutritional value and homogeneity are the main qualities of the product.

The Carnaroli rice of the Andreis barons combines in a perfect balance freshness, fragrance, unique flavor and is a sure guarantee of unique dishes.

At the moment we do not have accommodation facilities.



Taverna Penta Caseificio e Yogurteria (Campania)

Address: Via Abate Conforti 1- Pontecagnano Faiano - Salerno

Description of the dwelling and eventual historical cuisine:

The farmhouse **Taverna Penta** is an ancient staging-post which became an agricultural ‘masseria’ or homestead, recognised by the Italian **Ministry of Culture** as an “example of architecture of indisputable historical and environmental importance, one of the few buildings of its type, once present throughout the territori of Pontecagnano, and which, in large, has been preserved intact”. As shown by 18th century maps on display in the Yoghurt Bar, **Taverna Penta**, located roughly 10 miles from **Salerno** and **Eboli**, was originally a staging-post for carriages travelling along the old consular road of Calabria. In the 19th century it took on a more rural aspect when a second floor was added to the pre-existing building.

Currently, there is the production and sale of zero-mile Mozzarella di Bufala Campana DOP and other dairy products obtained exclusively from milk produced by the buffalos raised on the farm. Our products are highly sustainable, being the result of an activity that is based on:

- a closed-circuit manufacturing process that goes from the production of fodder to the raising of buffalos, the transformation of raw materials and zero-mile sales of the resulting produce;
- re the well-being of the animals, with ample spaces both under cover and in the open for the cattle;
- the use, on the farm, of fertilisers obtained from zoological waste so as to reduce the need to purchase chemical alternatives;
- feeding young animals with the serum produced during the manufacturing of mozzarella;
- protecting biodiversity through the preservation of the species Bufala Mediterranea Italiana;
- artisanal manufacturing of mozzarella based on the ancient recipe that requires only buffalo milk, rennet and salt;
- tasting-sessions and *light lunches* based exclusively on locally-produced foods and wines.

The Consortium for the Tutelage of Campana Buffalo Mozzarella DOP included the Taverna Penta Dairy in its “‘*Vie della mozzarella*”, a mozzarella route linking the dairy-farms which use artisanal methods to produce Mozzarella di Bufala Campana DOP.



Tenuta di Artimino (Toscana)

Address: Viale Papa Giovanni XXIII 1 - 59015 Artimino PO – TOSCANA
Contacts: Tel. +39 055 875141
E-mail: info@artimino.com - Web site: www.artimino.com



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Brief history and description of the house:

The Tenuta di Artimino Estate is rooted in a fascinating past, whose echoes are still enjoyed today by walking in the magic of these places.

First an Etruscan settlement, then a medieval village and later beloved hunting lodge of the Medici family, it is a special place where art, nature and culture intertwine to provide unique emotions and experiences.

The estate covers 730 hectares in the heart of the Tuscan countryside, at the gates of Chianti, just 20 kilometers from Florence. Villa Medicea “La Ferdinanda” is its symbol, today a Unesco World Heritage Site. The village of Artimino, not far from the Villa, still preserves its medieval layout and ancient walls.

Here you find culture, but also hospitality. Enjoy the Hotel, in the Renaissance Paggeria Medicea guest house, and the delightful Tuscan-style apartments set in the village, for a total of 102 units. You can also enjoy our gourmet restaurant, the wellness center and the wine and oil production cellar.

Built in 1596 by Ferdinando I de’ Medici at the behest of Bernardo Buontalenti, to make it unique, in addition to its fortress structure, are the numerous chimneys that stand on the roof: hence the name “Villa dei 100 chimneys”. Its great charm, perfect preservation and its architectural richness have earned it the recognition as a Unesco World Heritage Site, together with the other Medici Villas and Gardens that form a complex of 14 sites.

Today the Villa is an internationally renowned location with large indoor and outdoor spaces, modern technological equipment and a staff dedicated to organizing events.

All the wines produced by the estate cellars tell the story of the territory and its long history: the Carmignano Docg, an ancient denomination based on Sangiovese and Cabernet, and the Chianti Docg, symbol of Tuscany in the world. 70 hectares of splendid vineyards enriched by a variety of noble vines, such as the Cabernet. And Sangiovese, that in Carmignano area expresses some unique characteristics.

In brief:

- 730 hectares of which 80 hectares are planted with vines
- 18,500 olive trees
- 2 Docg: Carmignano and Chianti
- 5 Doc: Barco Reale, Barco Reale Rosato, Vin Santo di Carmignano, Vin Santo Occhio di Pernice and Vin Santo del Chianti

Artimino is the perfect base for exploring the area, thanks also to its strategic position. The estate offers a wide range of activities. Food and wine experiences, wine tastings, picnics and cooking classes. Sports activities: trekking routes, bike paths and bicycles available for guests, swimming pools and tennis court.



Villa da Schio (Veneto)

Address: Via Villa, 117 - 36070 Castelgomberto (VI) Italia
Contacts: +39 335 64 55 820
E-mail: info@villadaschio.com

44

Description and short story of the house:

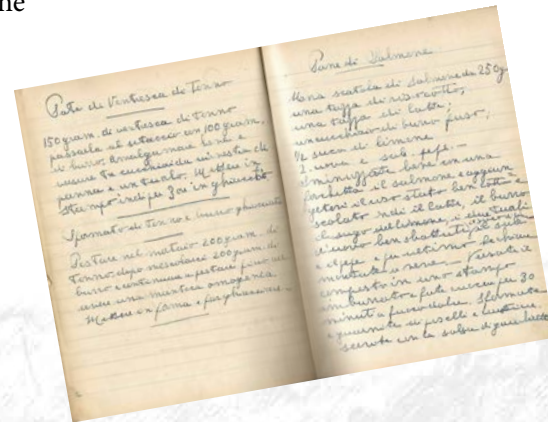
This is one of the Venetian Villas designed by the architect Antonio Pizzocaro (1605-1680), was built in 1666. The Venetian Villas were not just magnificent country houses, they were also farms and businesses. In this case, the villa was a country house set in a farm estate and surrounded by a historical park, which has retained its original design, with three avenues of old trees and two gardens, one in the formal Italian-style garden and one in the English style. There is also a fish pond dating to the time of construction of the villa. It is lived in by the owners, who take care of the house and manage the estate. It can be visited upon reservation only.

Brief description of the historic kitchen:

The kitchen is still in its original location and features the three key elements of any kitchen, namely, a large fireplace, a wood cooking stove and a marble sink

Family recipes:

the family preserves old recipes written by hand in 4 note books..



Villa de Claricini Dornpacher (Friuli - Venezia Giulia)

45

Address: Via Benvenuta Boiani, 4 - 33040 Moimacco - UD - FVG
Contacts: 0432 733234 - Email: info@villadecclaricini.it
Web site: www.villadecclaricini.it

Brief history and description of the house:

Villa de Claricini Dornpacher is located in Bottenicco di Moimacco, a village on the outskirts of Cividale del Friuli. It was built around the middle of the 17th century by the de Claricini Dornpacher family and since 1971 is the seat of the same-named foundation established at the behest of Countess Giuditta de Claricini, the last owner of the villa, with the aim of preserving the ancestral heritage and promoting studies and cultural events. The estate includes the large manor house, a church and various outbuildings. The manor house, although it has all the distinctive features of a Venetian Villa also maintains the characteristically horizontal development of the Friuli farmhouse. The interiors preserve the original furnishings, a large library with over 5,000 volumes, paintings and prints, the Countess' collection of antique fabrics and embroideries. The villa opens onto a magnificent Italian-style garden and a park with many old specimens of beech, cedar, fir and holm oak. The grounds are surrounded by the winery vineyards, which produce the grapes for the de Claricini wine, stored and aged in the cellar next to the house. The de Claricini estate also produces cereals, pasta and organic flour.

Brief description of the historic kitchen:

The house is open to the public for guided tours upon reservation, and it is also possible to rent the historic dining room. Currently, the kitchen is located in the old boathouse and is fully equipped as a professional kitchen and can be used for catering purposes and cooking classes (it is entirely in stainless steel).



Villa e Parco di Corliano (Toscana)

Address: Via statale Abetone 50 - Loc. Corliano - 56017 San Giuliano Terme - Pisa - Toscana
Contacts: 347 9067286 - Email: info@corliano.it
Web site: www.corliano.it

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Brief history and description of the house:

The country house was built in the 15th century and its external walls are decorated with the typical Tuscan Mannerist graffiti. Inside there are some precious frescoes by Andrea Boscoli (1592). It is part of a much larger estate featuring a park in the Monti Pisani Nature Reserve. Acknowledged to be one of the most prestigious Renaissance villas in Tuscany, it is a prestigious venue where for holding receptions or organising events.

Brief description of the historic kitchen:

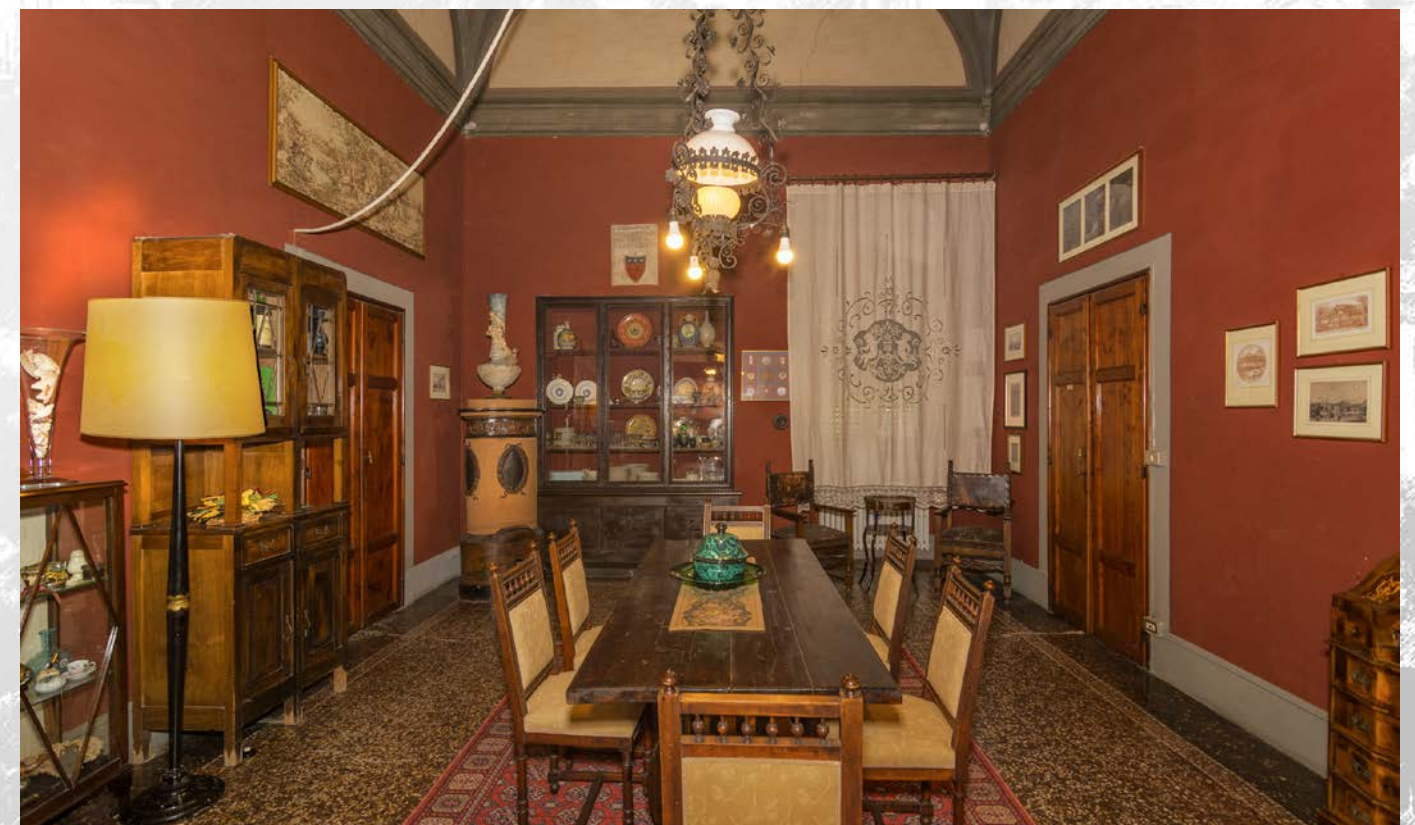
The kitchen, located in the cellars, has retained its 18th century structure and appearance; a place for preparing the food for elaborate banquets or even simple home cooking, it is open for guided tours and displays kitchenware and cooking implements, as well as family recipe books and historical menus, used today by the chef Antonio of the **Ristorante dell'Uszero**, and included in the book by Alessandro Panajia "Secrets de cuisine. Nobili signore ai fornelli" for the *Collezione del Caffè dell'Uszero* series published by Felici Editore, for exclusive **Home Catering** events held in the frescoed rooms of the Villa.

Home catering service:

The Villa and farm estate are open to the public. There is a restaurant on the grounds that provides a home catering service, both outdoors in the park and indoors in the marvellous frescoed rooms of the Villa, with menus for gala and custom events.

Family recipes:

Recipe book "Secrets de cuisine. Nobili signore ai fornelli" by A.Panajia (Felici Editore).



Villa de Asarta Kechler (Friuli - Venezia Giulia)

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Address: Fraforeano - 33050 Ronchis - Udine - Friuli Venezia Giulia
Contacts: 347 3214358 - Email: mmkappa@gmail.com - info@parcodifraforeano.it
Web site: parcodifraforeano.it

Brief history and description of the house:

An 18th century country house, with walls covered with an ancient wisteria and surrounded by a park landscaped in the 19th century, possibly by Giuseppe Jappelli (1783-1852), in the romantic English style and covering an area of almost 3 hectares.

Brief description of the historic kitchen:

As we see it today, it dates back to the 1930s, with some modern alterations. The marble table was once the landing of the hall staircase. The copper pots and pans are French, from the beginning of the 20th century. Next to the kitchen is the "office", with furniture made in the carpentry workshop of the estate also in the 1930s



Villa Le Corti (Toscana)

Address: Via San Piero di Sotto, 1 - 50026 San Casciano Val di Pesa - FI - Toscana
Contacts: 055 829301 - Email: booking@principecorsini.com
Web site: www.principecorsini.com

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Brief history and description of the house:

Located on the outskirts of Florence, in the heart of the Chianti Classico area, Villa Le Corti is a typical example of refined Tuscan Renaissance architecture. Surrounded by vineyards and olive groves, it has been owned by the Corsini family since 1363 and its grounds cover 250 hectares. The Villa itself was built in 1600 by the architect Santi di Tito (1536-1603) and is now the residence of Duccio Corsini and his family. The Villa is also famous for its historical cellar, which produces wine and extra virgin olive oil according to the dictates of organic farming.

Brief description of the historic kitchen:

The kitchen was built together with the Villa, in 1600, by the architect Santi di Tito and is located underground, beneath the reception hall. It retains its original equipment and furnishings. Of great interest is its roasting spit designed by Leonardo da Vinci.

Home catering service available upon reservation.



Villa Mergè “Palazzetto (Lazio)

Address: Via Pietro Santovetti, 2 - 00044 Frascati (RM) – Lazio)

Contacts: Tel: 00393333234020 - +39 06 68308462 - E-mail: patrizio.merge@gmail.com - info@tenutapalazzetto.com

Web site: www.dimorestoricheitaliane.it/dimora/villa-merge-palazzetto/ - www.tenutapalazzetto.com/

Description of the dwelling and eventual historical cuisine:

The Palazzetto was the summer residence of Roman nobility who sought escape from the heat and unhealthy air that rendered Rome unbearable during the hotter months. Villa Mergè “Palazzetto” with its ten hectares of park, is the only one of the Tuscolana Villas where the original floor-plan has remained unaltered, before the alterations and enlargements that were carried out in the 18th century. The exterior, characterised by very sober lines, contrasts with the richly decorated interior, the work of Agostino Tassi. Originally designed by Francesco Peparelli for Domenico Menti in 1634, Gabriele Fonseca. In 1818 the house passed to the Counts Dandini de Sylva and, lastly, to the Mergè family, originally from the Auvergne, who still own the property. Inside, the two reception floors are both decorated with cycles of paintings attributed to Agostino Tassi and his workshop..

In 1925 Baron Mario Mergè transformed the 17th century family estate in Frascati into a flourishing agricultural business, where the century-old olive trees were used exclusively to make extra-virgin oil . In a passage from generation to generation marked by unflinching respect for traditions and attachment to the land, today his son, Massimo, along with his son Patrizio Mario, continue to produce olive oil but look also to the future. They are committed to maintaining the integrity and fertility of the terrain, to biodiversity and the high quality of their produce. .

Recently jams made from the orchard, and honey have been added to olive oil. Each year, in fact, a limited amount of olive oil is bottled, made from the roughly 200 trees that are as old as the house itself. Since 2021 the entire farm has applied only biological methods. .

Unfortunately, the area of the Roman Castles has not obtained the DOP denomination. As far as the production of the Olio Evo, there are a number of initiatives aimed at improving both the land and the quality of local products, thanks also to the Slow Food movement, of which the farm is the only representative in the area. In the kitchens of the villa, cookery courses are held using products from the farm and wild herbs gathered in the olive groves. Tasting sessions are also provided during visits to the villa.



Villa Moroni (Lombardia)

Address: Via Papa Giovanni, 6 - 24040 Stezzano - BG - Lombardia
Contacts: 035 4540468 - 335 6845651 - Email: info@villamoroni.it
Web site: www.villamoroni.it (Piero Moroni)

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Brief history and description of the house:

The estate of Stezzano is the property of the Moroni family since 1500. The old country house was first enlarged in the 17th century. In 1810, the architect Giacomo Bianconi (1780-1858) gave the house its present neoclassical appearance. It has always been the property of the Moroni family who still own it and lives there. The historic kitchen was in operation until 1973.

Family recipe:

Ovis Mollis

The house itself can be visited, upon reservation.

The park is open the year round and the Villa provides a restaurant and catering service upon request.



Villa Negri Arnoldi alla Bianca (Umbria)

Address: Piazza Garibaldi, snc - Campello sul Clitunno (PG) - Umbria
Contacts: +393398171654
E-mail: e.ojetti@virgilio.it)

Description of the dwelling and eventual historical cuisine:

The villa's 18th century architecture rests upon an earlier 16th century construction. In particular, the 16th century lodge for pilgrims travelling to the neighbouring sanctuary of the Madonna della Bianca. The Genga family, at the end of the 18th century, added a country house to the estate.

The large kitchen of the Postal Staging Lodge, dated to the mid-16th century, has remained intact and substantially unaltered. It is characterised by an unusual weighted spit (an example almost unique of its kind) dating to the 17th century.

Cookery courses can be arranged at the villa using the kitchen, the spit and the ancient cooking implements. Biological and sustainable zero-mile ingredients can be used, especially those from the "Fascia Olivata Spoleto-Assisi" (Spoleto-Assisi "olive-belt").



Villa Pace (Friuli - Venezia Giulia)

Address: Via XXIV maggio, 1 - Tapogliano Campolongo - Udine
Contacts: +39 338 7239213
E-mail: teresa.perusini@perusini.com

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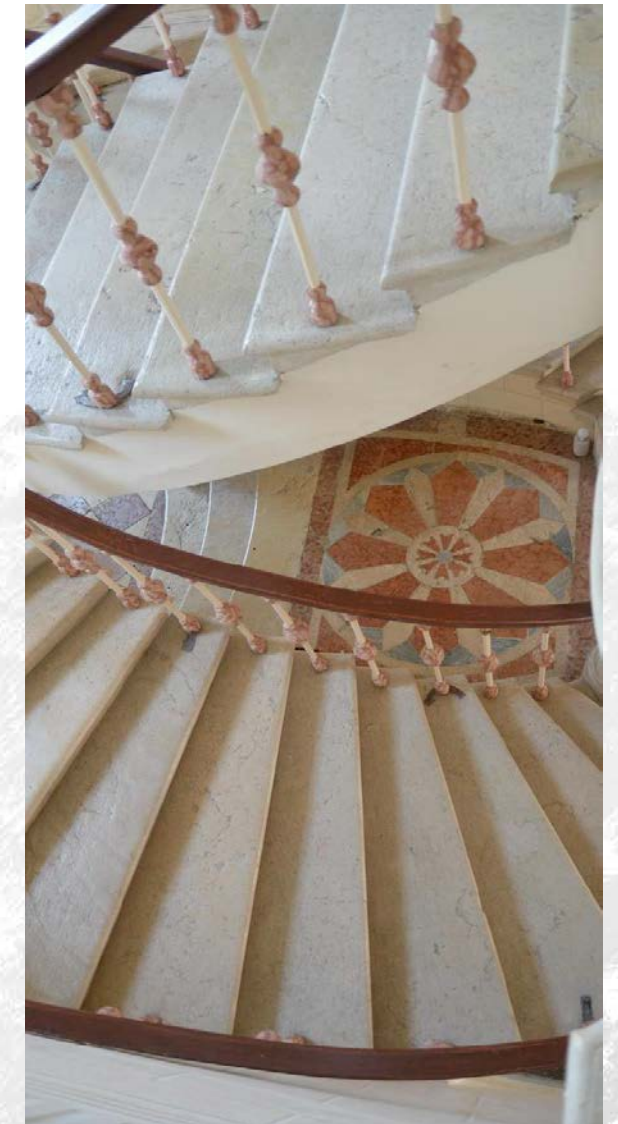
Description of the dwelling and eventual historic cuisine:

Villa Pace was constructed in 1600 and rebuilt in the mid-18th century by two members of the Pace family, still today the owners of the property. The villa has two kitchens, the original 17th century room in the west barn, linked to the villa by a delightful portico (perhaps to prevent fires and keep smells out of the main house). This still has the fireplace typical of Friuli kitchens, a stone sink and two bread ovens. In the villa, instead, there is a kitchen which was created during restructuring of the building in ca. 1750. This is used for cookery classes, along with the adjacent dining-room on the ground floor of the villa. (www.villapace.eu)

The villa hosts numerous privates and corporate events, exhibitions, concerts and other cultural activities. Visits can be booked, and tasting sessions are organised to savour the wines of the Azienda Perusini. The historical Perusini vineyard has been acknowledged for over two centuries for its safeguarding of local Friuli vines (Ribolla, Picolit, Refosco etc.), today carried out biologically, and preservation of the stunning agrarian lands of the eastern 'Colli' (hills) of the region. (www.perusini.com). Cooking classes are organised at Villa Pace using local produce and paying particular attention to traditional cuisine, on which the ADSI Friuli-Venezia Giulia is preparing a recipe book that will be presented in November 2021 (for the *cooking classes* see the website: www.villapace.eu).

From the spring of 2022 it will also be possible to stay in Villa Pace, either in the villa itself (6 double en-suite rooms) or in a separate building in the western wing, the "Cider House" which has 2 double rooms, 2 bathrooms, living-room and fully-equipped kitchen (including dishwasher and washing-machine).

Villa Pace is one of the "Historic homes of Friuli-VG fa parte delle "Dimore amiche del Friuli VG", which unites 12 historic homes that are members of the ADSI and which can be visited and/or host events. Tasting sessions are often organised at Villa Pace, which can be combined with a visit to the vineyards and the modern cellars at Corno di Rosazzo in the nei Colli Orientali (ca 20 km). In the east wing of the complex there are the old cellars where our spumante is now produced using traditional methods, and which can also be visited.



Villa Pratola (Liguria)

Address: Via Cisa Sud, 290 - 19035 Ponzano Magra, Santo Stefano Magra - La Spezia - Liguria
Contacts: +39 328 413 6100 - Email: info@villapratola.com
Web site: www.villapratola.com

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Brief history and description of the house:

Villa Pratola, an 18th century Baroque style residence in Lunigiana near Sarzana. It was built by the Marquises Remedi to enjoy the countryside and to follow the farming activity. Today owned by the direct descendants, it's also used for events and ceremonies.

The historic Kitchen:

The large kitchen decorated with old copper pots and molds is still dominated by a large marble table and features some historical structural elements: the well, which is accessible through a marble trapdoor in the floor, the oven and the large sink built from a single block of marble. The house can be rented for events and ceremonies and available for the home restaurant service.



Villa Tiepolo Passi (Veneto)

Address: Viale Brigata Marche, 24 - 31030 Carbonera (TV) - Veneto
Contacts: +39 329 7406219
Web site: www.villatiepolopassi.it - E-mail: info@villatiepolopassi.it



Villa Tiepolo Passi

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Brief history and description of the house:

Villa Tiepolo Passi is a Venetian villa constructed in the 16th and 17th centuries with the stylistic features of Vincenzo Scamozzi, and commissioned by the Tiepolo's, one of the historic Venetian families who, in 697 A.D. elected the first Doge of Venice. In the 19th century the property passed to an ancient family from Bergamo, that of the Counts of Passi de Preposulo, who still live there.

The exterior comprises a great park with, at its centre, an Italianate garden that extends in an extraordinary frontal perspective (the Historic Park is on the 'Italian Garden Route'), whilst the interior contains antique furnishing and sumptuous Baroque frescoes..

Hospitality is paramount with the themes of "Life in the villa" and "At table in the villa" drawing on ancient recipes from the house..

Villa Tiepolo Passi is in the area where Prosecco DOC is produced, on the route of the "Wines of the Piave" and in the heart of that unique strip of land where the red radicchio of Treviso is grown (and here alone).

Between the villa and the land there still thrive the historical links with the cultivated soil, the promotion of meetings, culture, the landscape and the pleasure of time spent in company. Tasting sessions of craft produce created with the fruit and vegetables (both biological and other) that grow in the "Brolo" (the ancient kitchen garden) of Villa Tiepolo Passi and the surrounding area, and transformed in the cellars and work-shops of the villa, form an integral part of the experience that can be enjoyed by visitors and by guests who stay in the villa's lodge.

Wine: Prosecco Extra Dry "FIOL", ("Prosecco Producer of the Year", 1st place at the New York International Wine Competition 2021)

Wine: Prosecco Rosé "FIOL" ("Prosecco Producer of the Year", 2nd place at the New York International Wine Competition 2021)

Wine: Prosecco Brut, Treviso DOC, "Villa Tiepolo Passi",

Vegetable preserves: Red Radicchio of Treviso in oil "Ca' Mauro"

Preserves: jams, sauses, biological mustards "B73"

Juices: "AURO", clear, biological vintage apple juice "Zolla 14"

Beer: "RARO", biological double-malt beer with late-harvest radicchio of Treviso, "Zolla 14"

Accommodation: Rooms, Loft, Apartments

Guided visits: The main villa, the historical park, the private chapel, and stables.

Initiatives: Tasting sessions, courses on kitchen-gardening, cookery, painting, weaving, "hands on" for children and their families.



Paté di Ventresca di Tonno

150 gram. di ventresca di tonno
passarla al setaccio con 100 gram.
di burro. Amalgamare bene e
versare tre cucchiaini di marmellata di
panna e un tuorlo. Mettere in
stampo indeper 3 ore in ghiaccio.

Sformato di Tonno e burro ghiacciato

Pestare nel mortaio 200 gram. di
Tonno, dopo mescolarci 200 gram. di
burro e continuare a pestare fino ad
avere una manteca omogenea.
Mettere in forma e far ghiacciare.

Pané di Salmone

Una scatola di salmone da 250 gr
una tazza di ris-ocotto,
una tazza di latte,
un cucchiaino di burro fuso,
1/2 succo di limone
2 uova e sale. pepe. —
Sminuzzate bene con una
forchetta il salmone e aggiun-
getevi il riso stato ben cotto e
scolato indi il latte, il burro
il sugo del limone, i due tuorli
d'uovo ben sbattuti ^{il burro a un} il sale
e il pepe e per ultimo le chiare
montate a neve. — Versate il
composto in uno stampo
imburato e fate cuocere per 30
minuti a fuoco dolce. Sformato
e guarnite di piselli e carciofi.
Servite con la salsa di gamberi.

Old recipes

FATTORIA DI VOLMIANO

Pappa al Pomodoro

The recipe for this Tuscan bread and tomato soup is taken from “*La Natura in Tavola Fattoria di Volmiano: ricette e segreti*”, a recipe book by Vittoria Gondi Citernesì (Polistampa). This dish is a favourite for autumn. Heat about a glass of Volmiano olive oil in a casserole pan and brown two finely sliced leeks. Add one and a half bottles of tomato passata (strained tomatoes) (800 g of puree) or 1,200 kg of fresh tomatoes diced. Season with salt, chilli pepper, 4 leaves of chopped basil, or dry basil, and leave to simmer on a medium heat. Taste and, if necessary, add a teaspoon of sugar. When the sauce has thickened, add a litre and a half of broth and bring to the boil, then add 500 g of chopped stale bread and a tablespoon of tomato paste, stir to combine and turn off the heat. Leave to rest without the lid. When you’re ready to serve, heat the soup, add 4 more leaves of chopped basil and give it a good stir. Pour into an earthenware bowl with 2 fresh basil leaves and a quenelle of burrata cheese and, as a last touch, draw a nice C with Volmiano oil fresh from the press.

Spring soup

The recipe is taken from “La Natura in Tavola Fattoria di Volmiano: recipes and secrets” by Vittoria Gondi Citernesì, Polistampa edition. You will find the recipe for the Spring season among the first courses “Fresh peas, fresh fava beans, asparagine tips, artichokes, potatoes, spring onions, 150 gr bacon, salt, pepper. For a total of about 2 kg of vegetables. Lightly brown the bacon, cut into cubes, then, off the heat, add the vegetables, just enough oil, salt, then cover with water. Cook for about an hour and a half. Meanwhile, slice with the bread slicer, to obtain very fine slices of this which you will then toast in the oven for a few minutes. Before serving this soup in the bowl, add the slices of toasted bread, extra virgin olive oil Laudemio of Tenuta Bossi and pepper. “

CASA DELL’ABATE NALDI - AGRITURISMO IL RIGO

Bodino d’Alaska

Alaska Pudding

(a recipe by Arnaldo Cipolla, 1929)
Ingredients (for 2 large pudding moulds)
300 g peeled almonds
400 g sugar
Milk 1 litre
1 sachet of vanilla sugar
600 g sliced bread (crusts removed)
8 egg yolks
6 egg whites
Butter for the mould

Ingredients for the zabaione cream:
4 egg yolks
6 tbsp sugar

8 tbsp of Marsala or Vinsanto wine

To make the pudding, blitz the almonds with a tbsp of sugar (taken from 400 g) in a blender to obtain a fine powdery flour. Heat the milk with the remaining sugar and the vanilla sugar and bring it to a boil, remove from the heat and add the almond flour and sliced bread and mix until the bread has entirely disintegrated (and the mixture looks like a soft polenta). Transfer to a large bowl, leave to cool and add the egg yolks and stiffly beaten whites. Fill the previously buttered moulds (if the mould is ornate, use more butter just to be on the safe side) and cook in a bain-marie for about 45 minutes at 175°. Turn out onto a plate and serve hot, or lukewarm, with freshly made warm zabaglione. (The *bodino* is perfect if served immediately, but it can be heated if made in advance. Not so the zabaione).

To make the Zabaione:
Whip together the egg yolks, sugar and Marsala wine in a bain-marie, at high speed, to obtain a light and foamy mixture. Serve warm. Prepare just before serving because it tends to fall flat.

Coniglio ripieno al profumo di limone

Lemon scented stuffed rabbit

Ingredients:
1 large rabbit
300 g of minced beef
1-2 sausages
Lemon zest
Parsley
Breadcrumbs
1 egg
Milk

Bone the rabbit, leaving only the thigh and shoulder bones. Prepare the stuffing by mixing the two types of meat with the rabbit liver finely chopped, the lemon zest and chopped parsley leaves. Add the egg, breadcrumbs, salt and pepper and, if necessary, a little milk (like in all stuffings, if the quantity seems insufficient for the size of the rabbit you can always add more bread soaked in milk and then squeezed dry). Stuff the rabbit and stitch it up so that it appears whole. Rub with olive oil, season with salt and bake in a preheated oven at 180-200°, for about an hour. Delicious whatever the season. Serve with a salad, tomatoes, or any other fresh and moist side dish. Avoid serving with vegetable flans or potatoes because their flavour can be too overpowering.

Spiedini della nonna Anna

Nonna Anna’s meat skewers

Ingredients (serves about 6)
300 g pork liver
Pork caul net
Salt, pepper, breadcrumbs, fennel flowers
500 g turkey rump
6-8 sausages

Sliced Tuscan bread (2/3 days old and slightly firm)
30 g butter
2 salted anchovy fillets
Bay leaves
Skewers

Cut the liver into 2.5 or 3 cm cubes. Soak the caul net in lukewarm water to spread it out easily. Mix the salt, pepper and fennel flowers and some bread-crumbs on a plate. Roll each piece of liver in this mixture, then wrap with the moist caul net, cut into right-sized pieces, and place on a cutting board. Cut the turkey rump into cubes about the same size as the liver. Cut the sausages into 2-3 pieces. Cut the bread into cubes about the same size as the meat and liver (approx. 3 cm). Make some anchovy butter, by incorporating the anchovy fillets into the butter, and spread on one side of the bread croutons. Assemble the skewers starting with a piece of sausage, followed by a piece of turkey, the bread and finish with the liver, holding everything in place with a bay leaf. Repeat with the other skewers in this order and finish with a piece of sausage. Put as much bread as you want. Bake in the oven at 170°C (medium heat) for about 10-15 minutes, until the bread crispens but does not burn. Serve immediately. This dish, decidedly wintery, goes well with cannellini beans served with oil or in a tomato sauce, fennel flan or fennel gratin, or a salad.

BORGO STORICO SEGHETTI PANICHI

Pasticcio di maccheroni

Macaroni pie (first course)

A great family feast

Introduction
This is a historic dish from the Piceno area. It is traditionally prepared on August 5th, the feast day of St. Emidio (patron saint of Ascoli Piceno and protector against earthquakes) and on Christmas. It is a very rich and composite dish and requires at least two days of preparation (short crust pastry, lean meat stock or thick tomato sauce with chicken giblets, made the day before), which are themselves days of great celebration in the kitchen. Every family members lends a hand in making this dish, which brings together children and adults in a cheerful festive atmosphere. Our choice has fallen on this dish because it is bound up with family memories being handed down from generation to generation, with small changes and with a secret: it is even better on the following day (when the flavours have blended and heightened), although hardly enough of it ever remains at the end of the meal. This is why I always suggest to make two. It makes for quite a jaw-dropping spectacle served on a silver platter at the centre of a beautifully decorated festive table.

Ingredients per 1 pasticcio
Short crust pastry:
400 g flour
200 g sugar
200 g butter, softened

4 egg yolks
Zest and juice of 1 lemon
Salt, 2 pinches

Make the pastry the day before and leave to rest overnight in the refrigerator, wrapped in a cotton cloth.

Playtime: give any spare strips to the children to keep them busy making biscuits.

Filling:
Short rigatoni pasta (with ridges) 500 g
1 black truffle, diced

Mini meatballs:
100 g ground veal
100 g lean pork
200 g grated Parmigiano cheese
Crustless bread soaked in milk and squeezed dry
2 eggs
Grated nutmeg

Preparation
Take the pastry, made the day before, roll it out on a board and line a cake tin with removable sides (use a sheet of baking paper to prevent it from sticking). Fill the pastry casing with a mixture of the parboiled rigatoni, truffles, meatballs and cover with the remaining short crust pastry. Decorate the domed top with strips of leftover pastry (such as a beautiful bow), brush with egg yolk to give it a burnished golden finish in the oven. Place in a heated oven at 180° and bake for about 30 minutes.

Home secret
The day before, make a nice thick stock with lean meat and parboil the rigatoni pasta in this stock, before putting them in the filling, so they will take on a nice meaty aroma.
Variations: for a tomato-less version, add some chopped boiled veal and ham to the filling, or else mix the filling with a rich tomato sauce with chicken livers (made one or two days earlier).

PALAZZO CASA CIPOLLA

Some family recipes

Gallinella alla arancia, granato, miele e altri aromi / Tub gurnard with orange, pomegranate, honey and other aromas - Gatò ricco - Tacchinella al finocchietto / Turkey with wild fennel leaves - Tagliolini amari con misto verdure aromatiche, primizie e scaglie di ricotta di pecora / Tagliolini pasta with mixed aromatic vegetables, spring vegetables and flakes of sheep's milk ricotta - Gelatina dolce e piccante con testina di maialino nero dei Nebrodi / Sweet and spicy aspic with Nebrodi black pig's head - Falso magro / Sicilian meat dish - Sfingi al miele e cannella / Fried Sicilian dough balls (of Spanish origin) with honey and cinnamon - Lacerto al glacé e crema di cipolline / Beef silverside

served with creamed onions - Caponata al cioccolato amaro / Dark chocolate caponata - Timballo antico di maccheroni in crosta / Macaroni pie - Sartù di riso / Rice timbale - Timballo di capelli d'angelo / Pasta timbale - Cosciotto di agnello / Lamb shank - Crema fredda di melanzane profumate / Cold aromatic creamed aubergines.

CASTELLO DI CHIGNOLO PO

Cinghialeto in Salamì / Wild suckling boar stew

Ingredients: one small boned boar shoulder (1500 g), 2 onions, 2 carrots, 1 celery rib, 2 garlic heads, 2 bay leaves, 6 cloves, coarse salt, peppercorns, oil, 2 litres of aged red wine.
Preparation: make a marinade with all the ingredients and soak the boar shoulder, cut into about 100 g pieces, overnight. Transfer the meat and marinade into a large casserole with a lid and cook for about two hours until tender. Blitz the cooking liquid and vegetables in a blender to make a sauce, add the meat and season with salt, if necessary. Serve this stewed boar with polenta.

Zuppa di ceci / Chickpea soup

Ingredients: chickpeas (soaked in water), pepper, saffron, rosemary, sage, lard, stale bread, salt.

Preparation: cook the chickpeas in abundant salted water seasoned with the pepper, saffron, rosemary and sage. When the chickpeas are done, drain and puree a part of them in a mortar, with some of the cooking liquid. In an earthenware pot, fry the lard, add the remaining whole chickpeas, the chickpea puree and the cooking liquid. Once all the flavours have come together serve hot, with toasted bread on the side.

Zuppa d'orzo / Barley soup

Ingredients: 200 g of pearl barley, 200 g of dried borlotti beans, 250 g of potatoes, 2 leeks, 1 onion, 100 g of pancetta, 1 litre of milk, water, salt.
Preparation: wash the beans and barley under running water and soak overnight. Finely chop the leeks, onion and bacon and sauté together in a pan. Add the barley and cover with water, slowly adding the lukewarm milk. Season with salt, to taste. After 15 minutes add the beans and cubed potatoes and cook for an hour. Serve the soup hot.

Pasticcio di maiale con peperoni e patate (serves 6) / Pork stew with peppers and potatoes

Ingredients: 6 thick-skinned bell peppers preserved in vinegar, 700 g of potatoes, 500 g of pork rib meat chopped, 500 g of pork loin chopped, extra virgin olive oil and salt to taste.

Preparation: roughly chop the peppers and potatoes and put them in a non-stick frying pan (28 cm) with hot oil (7 tbsp). Cover and cook for 15 minutes, turning a few times. Add the meat, stir, season with salt, and cover, cooking for another 15 minutes. Just before serving turn off the heat and put into a serving plate, remove the excess oil.

Fagianella ai funghi / Pheasant with mushrooms

Ingredients: 1 female pheasant, salt, pepper, oil, butter, honey fungus mushrooms, dry white wine, grappa (two tbsp), tomato sauce.
Preparation: cut the pheasant into regular portions, season with salt and abundant pepper. Melt the butter in the oil in a saucepan, on a medium heat, add the pheasant pieces and, after a few minutes, the mushrooms, and brown together on a medium heat. Add half a glass of dry white wine. Leave to cook in a covered pan, making sure to turn the meat often. If the liquid dries up, add some stock or hot water. After about half an hour, add two or three tablespoons of tomato sauce and two tablespoons of grappa and cook for a further forty minutes. Place the meat in a serving dish and pour over the mushroom sauce.

Beccaccini e riso / Woodcock and rice

Ingredients: (for 1 person) 2/3 woodcocks per person, sage, rosemary, salt, butter, oil, dry white wine, 80 g Roma rice, 50/60 g lard.
Preparation: clean, wash and dry the birds, finely chop the sage and rosemary, season with salt and place the herbs inside each one. Salt on the outside as well and place the birds in a pan with a tablespoonful of butter and two of oil. Leave to brown, on a medium heat, and add half a glass of dry white wine to evaporate. At this point, lower the heat and pour in a couple of ladles of hot water. Cook for about twenty minutes. In the meantime, put a pot of salted water on the hob and when it boils add 80 g of Roma rice, or other low-starch rice. In another saucepan, three quarters full of slightly salted water, already at boiling point, dip the 50/60 g of lard to blanch for no more than 3 minutes. Drain the lard carefully and place in a pan with a spoonful of oil, until it becomes transparent and crunchy, taking care not to burn it. Place the woodcocks in the middle of a serving plate and pour over the cooking liquid. In the other half of the dish, arrange the rice mixed with the lard. Add grated grana cheese to taste.

Colombacci ripieni / Stuffed wood pigeons

Ingredients: for 8 pigeons, 300/400 g of stuffing is sufficient. You will need 200 g of luganega sausage, 100 g of chopped cured ham, 3 dry prunes, half an apple chopped finely, 1 egg, breadcrumbs fine enough to give the right texture, chopped parsley, salt to taste, 2/3 crumbled amaretti biscuits, a shot of smooth and fruity grappa.
Preparation: make the stuffing by mixing together the ingredients and stuff the pigeons, seasoned inside and out with salt and pepper, closing the hole with a toothpick. Brown the birds in a pan with three tablespoons of oil, a knob of butter and a sprig of rosemary, then add half a glass of white wine. Once the wine has evaporated, place the pan in the hot oven and roast for about an hour, basting the pigeons every now and then with the cooking liquid. Finally, about ten minutes before the end, sprinkle them with a couple of spoons of a smooth and fruity grappa. To prevent the meat from over-drying, place a pan with water on the floor of the oven. Serve with a thick polenta.

Allodole all'arancia / Lark à l'orange

Ingredients: serves 2; finely chopped lard and rosemary, salt, rendered lard, oil, breadcrumbs, raisins, 1 orange, dry Marsala wine, meat stock.
Preparation: clean the birds and stuff them with a mixture of finely chopped

lard and rosemary, rub the skin with salt and brown in a pan with a little rendered lard. In a wide tall pot, saute 6/7 tbsp of breadcrumbs with a couple of tbsp of oil and, after a few minutes, add a handful of raisins previously soaked in the dry marsala, with the orange slices. Pour the meat stock into the pot and bring to the boil on a low heat with the lid on. Place the birds inside the broth and make sure that they are completely covered (you'll need at least 750 ml). Cook for three quarters of an hour. Prick with a fork to see if they are done. The cooking liquid should be rather thick.

Marronite al rhum / Chestnut and rum dessert

Ingredients: 1 kg of peeled and boiled chestnuts, 400 g of sugar, 2 small glasses of rum.

Preparation: puree the chestnuts with a potato masher. Dissolve the sugar in a little water, add to the chestnuts and heat on the hob. Remove from the heat, add the rum and vanilla and serve.

FATTORIA MONGERRATE

The family treasures a book of recipes collected by Baroness Giuseppina Cammarata, a noblewoman born in 1889 in Palazzo Geraci, near Palermo, who married Prince Biagio Licata di Baucina in 1920. The following are some of the recipes taken from her recipe book.

Pasta con il sugo alla genovese / Meat and pasta with onion sauce

This is a popular recipe of uncertain origin. Some claim it was invented by a *monsù*, a professional cook from Geneva, others talk of a cook whose surname was Genovese, still others say that it was created by sailors on Genoese ships laden with onions and docked in a southern Italian port, onions being the main ingredient of this dish.

Preparation

The best cut of meat for this recipe is silverside of beef. Flour and truss the meat and place it in a pan with abundant olive oil, a dozen or so grated white onions, chopped carrot and celery, rosemary, salt and pepper. Brown the meat on a medium heat, on all sides, and until the onions are well browned and soft but not burnt. At this point add ½ glass of white wine and, when it has fully evaporated, cover the meat with hot water and cook for about 1 ½ hours, always on medium heat. When done, use the sauce for the pasta and serve the meat as a second course, cut into thin slices and accompanied by mayonnaise and slices of prosciutto.

Tonno fresco a sfincione / Tuna with “sfincione” sauce

This recipe comes originally from Palermo. The key ingredient is the so-called “*cozzu*”, the cut near the neck of the tuna. The slices of tuna are placed on a baking pan and covered with a “*sfinciune*” sauce made with onions, tomatoes, breadcrumbs, caciocavallo cheese and anchovies.

Preparation

Rinse the slices of fresh tuna (about 1 kg) under plenty running water and dry them well. Drizzle some olive oil in a baking pan and arrange the slices of tuna in the pan, seasoning with salt and pepper. In a bowl, add two grated onions, four large peeled and diced tomatoes, five tablespoons of breadcrumbs, three tablespoons of caciocavallo cheese, three large anchovies dissolved in a little olive oil, and a pinch of oregano. Mix the ingredients well and spoon onto the tuna slices covering them entirely. Bake in a hot oven until the tuna is golden. It can be served hot or cold. “Try this *sfincione* sauce on leavened bread dough placed in a pan drizzled with oil and baked in a hot oven. It's delicious!”

Frittelle di semolino di grani antichi siciliani / Semolina cream fritters

This recipe is made with simple ingredients and is easy to prepare and seems to have been introduced into the family by a nurse of Prince Antonio Licata di Baucina, during a summer at the family's country house.

Preparation

Put 1 litre of milk “or even a little less” in a tall saucepan, with a pinch of salt, 2 tablespoons of sugar, the rind of a lemon, and heat over a medium fire, stirring continuously. Just before the milk reaches boiling point gradually whisk in 125 g of semolina flour (use Russello or Perciasacchi semolina) and keep stirring. After a few minutes, add 25 g of butter and remove the pan from the heat. Add an egg and then put the saucepan back onto the fire for a few more minutes. Pour the semolina cream onto a dampened surface, flatten and leave to cool. Cut the cream into lozenges, fry and coat with sugar while still hot.

MUSEO DELLA LIQUIRIZIA PALAZZO AMARELLI

Tiramisù alla liquirizia / Liquorice tiramisu

Ingredients

Pavesini biscuits (as required)
200 g cream
Liquorice liqueur, to taste
3 eggs
500 ml milk
Bitter cocoa powder
Sugar, 5 tbsp
Espresso coffee, 1 small cup
500 g mascarpone
Liquorice powder, to taste
Liquorice flakes, as required

Preparation

1) Beat the egg yolks and sugar (3 tablespoons) to obtain a creamy mixture, then add the mascarpone, whipped cream and stiffly beaten egg whites.
2) Heat the milk in a small saucepan, add some sugar (2 tablespoons) and the liquorice flakes (1 teaspoon), remove from the heat. Add the liquorice liqueur and coffee.
3) Swiftly dip the pavesini biscuits in the mixture (they shouldn't be too soggy)

and form a layer in a mould, cover with mascarpone cream and dust with the liquorice powder.

4) Repeat the layers until you finish the ingredients. Sprinkle the top layer with the cocoa powder and liquorice flakes. Before serving, let the tiramisu rest in the fridge for several hours.

Liquore alla liquirizia fatto in casa / Home made liquorice liqueur

Ingredients

200 g of [Amarelli Liquorice Powder](#)
1.5 litres of still mineral water
1.2 kg of fine white sugar
1 litre of alcohol 95°

Preparation

This is a simple recipe for all liquorice lovers. Learn how to make this liqueur at home in a few simple steps and in less than no time, using one of Amarelli's top products, our premium quality Liquorice Powder. Its quick and easy to make and the result is truly exceptional. Try it to believe it!

1) In a non-stick pot with a capacity of at least 5 litres, bring 1.5 litres of natural still water to the boil. Slowly add 1.2 kg of sugar and 200 g of [Amarelli Liquorice Powder](#) using a sieve and stirring continuously until the powder and sugar have dissolved.
2) Turn off the fire and continue stirring the syrup until it cools.
3) Once the mixture has reached room temperature, add 1 litre of 95° alcohol, stirring with a spoon or ladle to make sure the syrup and alcohol mix thoroughly.
4) Pour this delicious elixir into a bottle!
5) Remember to shake the bottle from time to time, to avoid lumps of liquorice forming on the bottom.

PALAZZO SAN DONATO

Ragu' di carne della nonna / granny's meat sauce

Ingredients

300 g of beef, coarsely chopped
200 g of pork, coarsely chopped
1 sausage
Oil and lard
Celery, carrot, onion, 2/3 bay leaves, 2 juniper berries, rosemary

Preparation

Coarsely chop abundant vegetables and herbs on a chopping board, leaving the 2/3 bay leaves whole. Put the chopped vegetables into an earthenware pan with several pieces of diced lard and a drizzle of our extra virgin olive oil. Place the tripod over the embers, covering with some ashes, place the pan over the fire and slowly saute the mixture, with the lid slightly open. When the vegetables have wilted and the onion has turned slightly golden, add the sausage meat removed from its casing and sizzle until the fat has melted. Add the chopped beef and pork, stir all the ingredients well and continue to slowly cook by adjusting

the embers, making sure there are no flames. After about an hour on the fire, add a glass of our red wine and continue cooking until the meat sauce turns a golden colour, but keeps its tenderness and delicious aroma.

Collo dell'ocio ripieno / stuffed goose necks

Ingredients (serves 6)

2 goose necks
180 g ground veal
100 g ground pork
60 g grated parmigiano cheese
3 eggs
100 g breadcrumbs
50 g extra virgin olive oil
Salt, pepper, nutmeg and thyme

Preparation

Clean and bone the necks. Saute the ground meats in a pan with the olive oil and thyme. Remove from the heat and leave to cool. Mince the mixture to a fine paste. Add the eggs, parmigiano, breadcrumbs, nutmeg salt and pepper. Blend the mixture well and stuff the goose necks, being careful not to break the skin. Tie the two ends of the neck tightly and boil in a hot stock for 30 minutes. Remove from the fire and leave to cool. Cut into slices and serve with pickled vegetables.

Crostoni al cavolo nero / crostoni with black kale

Ingredients (serves 4)

1 black kale
4 slices of firm Tuscan bread
1 carrot, 1 rib of celery, 1 courgette
2 tbsp of extra virgin olive oil
1 clove of garlic
Salt and pepper

Preparation

Wash and blanch the kale leaves for 10 minutes, leaving them firm, drain and squeeze them gently without removing all the liquid. Wash and peel the carrot, celery and courgette. Coarsely chop the vegetables with the blanched kale leaves and saute in a pan, with 2 tablespoons of extra virgin olive oil, for 5 minutes. Toast the slices of stale Tuscan bread on a grill and rub with a clove of garlic. Spread 2 spoonfuls of the sauteed vegetables on each slice and season with salt and pepper, to taste.

VILLA DE CLARICINI DORNPACHER

1 Zuppa del conte al farro e fagioli dell'occhio / spelt and black-eyed pea soup

TIME: 70 minutes

SERVES 4

INGREDIENTS

160 g of **DE CLARICINI FARM** *dehusked spelt*, left to soak for 1 hour

200 g of *cooked black-eyed peas*

2 *large potatoes*

2 *small carrots*

1 *rib of celery*

1 *onion*

4 *tbsp of extra virgin olive oil*

1 *litre of vegetable stock*

salt and pepper to taste

PREPARATION

Saute the onion, celery and carrots in a pan with the oil, on a low heat, until wilted, add the diced potato, spelt and peas and leave to cook for another 5 minutes. Cover the ingredients with hot broth, season with salt and pepper and cook for about 45 minutes over a medium heat. Taste the spelt to check the progress of the cooking and, if necessary, add more broth and leave on the heat until it's done. Serve the soup with a sprig of fragrant fresh rosemary and a pinch of pepper. To give the soup some colour, add two courgettes or tomato pulp.

2 Orzo alla cantonese / cantonese fried barley (vegetarian)

TIME: 60 minutes

SERVES 4

INGREDIENTS

150 g **DE CLARICINI FARM** *dehusked barley*

200 g *di peas, cooked*

4 *eggs*

1 *small onion*

Extra virgin olive oil, as required

Salt and pepper to taste

PREPARATION

Wash and boil the barley for 40 minutes, cool it down by adding cold water and drain well. In a pan, saute the diced onion with a little oil, add the peas and put to one side. Beat the eggs, seasoned with salt and pepper, and add the barley, browned onion and peas. In a wok, or other large wide pan, heat a little oil and pour in the egg mixture. Stir-fry over high heat, stirring frequently to obtain a uniform browning with some crunchy bits. Turn onto a serving plate while still hot and serve.

3 Polenta di farro / spelt polenta

TIME: 40 minutes

SERVES 4

INGREDIENTS

500 g **DE CLARICINI FARM** *semi-wholemeal spelt flour*

2 *litres water*

Extra virgin olive oil, as required

Coarse salt, to taste

PREPARATION

Put the water in a tall cooking pot (use a traditional copper polenta pot, if you have one at hand) and bring to the boil. Season with salt, to taste, and add a tablespoon of oil to avoid any lumps forming and gradually pour in the

spelt flour. Stir continuously and cook for 40 minutes. Excellent to accompany meatballs with their sauce. You may also “flavour” the polenta by adding smoked ricotta cheese and melted butter directly on the individual serving plates. When the polenta is cold, a great serving idea is to cut into slices like bread and use, hot or cold, to accompany savoury dishes or with jam at breakfast.

4 Pane semintegrale al farro / semi-wholemeal spelt bread

TIME: 20 minutes to prepare - 4 hours to leaven - 40 minutes to cook

SERVES 4

INGREDIENTS

500 g **DE CLARICINI FARM** *semi-wholemeal spelt flour*

300 *ml water*

15 g *fresh brewer's yeast or 7 g dry yeast*

10 g *salt*

1 *tsp honey or sugar*

1 *tbsp extra virgin olive oil*

PREPARATION

Dissolve the brewer's yeast in 100 ml of lukewarm water, with a teaspoon of honey or sugar, and leave to rest for about ten minutes. Put the flour and salt in a bowl, add the yeast, the remaining water (200 ml) and the oil and knead with your hands until the dough is soft and dry. Move the dough onto a flat surface and work energetically for about ten minutes, forming a ball. At this point cover the ball of dough with a damp cloth and leave to rise until it reaches double its size (about a couple of hours). Take the ball and work again, giving it the shape you want, leaving it to rise for another two hours. Bake at 200 degrees for 45-50 minutes until golden brown. (What's the secret for fragrant and crispy bread? The pre-leavening. Dissolve the yeast in 150 g of warm water with honey or sugar and add 100 g of flour. Cover with transparent film, leave to rise for 10-12 hours at room temperature and incorporate the remaining ingredients: 150 g water, 400 g flour, salt and oil).

5 Rigatoni al profumo di sedano / rigatoni pasta with celery sauce

TIME: 30 minutes

SERVES 4

INGREDIENTS

350 g **DE CLARICINI FARM** *spelt rigatoni*

2 *carrots*

1 *celery rib*

2 *onions*

Salt and pepper, to taste

PREPARATION

Finely chop the onions, carrots and celery and saute in extra virgin olive oil until the onions turn golden brown and the other vegetables have wilted and softened. Season with salt and pepper, to taste. Take half the vegetable mirepoix and blitz in a blender until creamy, then mix with the other half of the mirepoix. Cook the rigatoni in boiling salted water for 4-5 minutes. Drain when still slightly undercooked and coat with the sauce in a pan for no more than 1-2 minutes until *al dente*. Make sure you don't overcook the pasta. Add

a sprinkling of Parmigiano Reggiano cheese to taste.

6 Fettuccine allo zafferano con porcini / saffron fettuccine with porcini mushrooms

TIME: 30 minutes

SERVES 3-4

INGREDIENTS

350 g DE CLARICINI FARM *spelt and saffron fettuccine*

100 g porcini mushrooms (fresh or dried)

2 cloves of garlic

Grated Parmigiano Reggiano cheese

Extravirgin olive oil, as required

Salt, pepper and chopped parsley, to taste

PREPARATION

Clean the fresh mushrooms by removing any soil, then wash and dry with absorbent paper and cut into slices. Brown the garlic for a few minutes in a pan large enough to contain the pasta when cooked. Add the sliced mushrooms and adjust, to taste, with a pinch of salt. When cooked, remove the garlic and put the pan to one side. Cook the fettuccine in boiling salted water for 3-4 minutes and remove when still undercooked. Add the drained pasta to your mushroom preparation, with a sprinkling of pepper and Parmigiano Reggiano cheese, and finish cooking in the pan for 1-2 minutes until *al dente*. Add a little chopped parsley directly on the serving plate. If you use dried mushrooms, remember to soak them for about 30 minutes in warm water.

7 Tagliatelle ai frutti di mare e gamberoni / seafood tagliatelle with king prawns

TIME: 30 minutes

SERVES 3-4

INGREDIENTS

350 g di DE CLARICINI FARM *spelt tagliatelle*

500-600 g seafood (fresh or deep frozen).

4 king prawns

1 clove of garlic (optional)

6-8 cherry tomatoes or 250 g of canned pelati tomatoes

Extravirgin olive oil, as required

Chilli pepper, salt and pepper, to taste

Chopped parsley

PREPARATION

Saute the tomatoes and garlic with a drizzle of oil in a large pan. Add the roughly chopped prawns and the seafood (remove any excess sand if fresh), cover with the lid and cook on a high heat for a few minutes until the shells have opened. Add salt, if necessary. Cook the tagliatelle in boiling salted water for 4 minutes and drain them when still slightly undercooked. Add the freshly drained pasta to the sauce and continue cooking over high heat, to amalgamate, for one to two minutes until *al dente*. Add a little chopped parsley and a sprinkling of pepper directly on the serving plate. Give the dish an extra flavoursome touch by adding a splash of white “Friulano” wine to the seafood.

Accompany the dish with the same wine.

8 Fettuccine al ragù di lenticchie / fettuccine with lentil sauce

TIME: 60 minutes + soak the lentils overnight

SERVES 4

INGREDIENTS

350 g DE CLARICINI FARM *spelt fettuccine*

150 g small lentils

400 ml tomato passata

1 carrot

1 rib of celery

1 onion

2 bay leaves

Salt and pepper, to taste

PREPARATION

Finely chop the vegetables to prepare a mirepoix. Heat the olive oil in a large pan and add the mirepoix (you can replace the oil with water, if you prefer), cook for about ten minutes until soft. Drain the previously soaked lentils and rinse well, add them to the mirepoix and cook for a few minutes. Add the passata and cover with a lid. Season with salt and pepper and add the bay leaves. Cook for 30 minutes on a low heat until the lentils are well done. If the sauce dries out, add some water a little at a time. The sauce should be nice and thick so, if necessary, towards the end remove the lid to help it dry up. When the lentil sauce is ready, cook the fettuccine in boiling salted water for 4-5 minutes. Drain while still slightly undercooked and finish cooking in a pan with the sauce for 1-2 minutes until *al dente*. Add a sprinkling of Parmigiano cheese to taste.

9 Spaghetti alla chitarra agli asparagi / chitarra spaghetti with asparagus

TIME: 30 minutes

SERVES 4

INGREDIENTS

350 g DE CLARICINI FARM *ancient wheat “chitarra” spaghetti*

300 g fresh asparagus

2 cloves of garlic

Parmigiano Reggiano cheese

Extra virgin olive oil, as required

Salt, to taste

PREPARATION

Brown the garlic in a large pan with the oil, in the meantime clean and cut the asparagus into small pieces. Remove the garlic and add the asparagus, season with salt and cook in a covered pan until well done. Take a third of the preparation and blitz in a blender. Put to one side. Meanwhile, cook the spaghetti in boiling salted water for 6-7 minutes. Drain when still slightly undercooked and add to the previously cooked asparagus, including the blended part. Finish cooking until *al dente* and, if you like, sprinkle with Parmesan cheese. For those who prefer hot and spicy, use chilli instead of the Parmesan cheese.

10 Pesto ai semi di girasole / sunflower seed pesto

TIME: 10 minutes

SERVES 4

INGREDIENTS

100 g mature pecorino or parmigiano cheese

100 g *semi di girasole decorticati* DE CLARICINI FARM *dehulled sunflower seed*

Extravirgin olive oil

Pepper, to taste

PREPARATION

Crush the sunflower seeds in a mortar or blitz them in a mixer. Add the pecorino/parmigiano cheese and slowly pour in the olive oil, stirring continuously, to produce a creamy texture like that of a “classic” pesto. Add a sprinkling of pepper to taste. The pesto will keep in the fridge for 2-3 days.

RECIPES FROM CASTEL SAN PIETRO AND THE SABINA AREA

The Sabina area of Lazio, in central Italy, is renowned for its fresh pasta and olive oil, producing one of the most delicious and famous extra virgin olive oils of Italy, light, with a very low acid content and a delicate and persistent taste. The typical olive varieties of the area are called Raja, Carboncella, Olivastro-ne and, to a lesser extent, Leccino, Frantoio and Pendolino. Sabina cuisine is based on this condiment, which has been a culinary mainstay of the area for thousands of years.

Fettuccine alla sabinese / Fettuccine Sabina-style:

Fettuccine, or other types of fresh pasta called *Fregnacce*, *Jacculi* or *maccheroni a fezze* or *strengozzi* or *maccaruni a cento* or “*fatti e tagliati*” (made and cut) (all names of types of fresh pasta made with water and flour for 8/10 people)

You need water, flour and eggs. Place the flour in a mound on a large wooden board (called a “*spianatora*”) and make a well in the middle, into which you pour the water and eggs, and then carefully mix together to form a ball of dough. Knead the dough with the heel of your hand and then roll it out on the board using a wooden rolling pin, to form a thin flat disk. Roll up the disc and cut with a knife into more or less narrow strips (remember that typical fettuccine are less than one centimetre wide). Prepare a sauce with extra virgin olive oil, tomato passata, salt to taste, various herbs; in a separate pan boil the chicken innards (liver and stomach), chop them finely and saute in a pan with a little butter or oil, stir them into the tomato sauce and finish cooking for a few minutes. Cook the fettuccine in boiling water and toss with the hot sauce. Put the pasta into a plate and sprinkle with grated pecorino cheese.

Tomato-less version: saute some garlic in hot oil with a few peppercorns and the finely chopped chicken innards. When done add some olive oil and toss the fettuccine into the pan with the sauce, without any cheese. Stir well and serve.

Sabina-style tomato sauce: put a finely chopped mixture of 150 g of rendered lard, celery, a clove of garlic, a sprig of marjoram, a teaspoon of tomato paste in an earthenware pot with 2 tablespoons of olive oil and saute. When the mixture has wilted and softened, add half a glass of white wine and the chicken innards finely chopped (or, alternatively, a mix of ground beef and pork), 1 bay leaf, and season with salt and freshly crushed black pepper, to taste, fry for a short while and then add 500 g of tomato puree. Leave on the fire for at least two hours.

Fettuccine con i tordi e l'oliva raja / Fettuccine with thrushes and “raja” olives

Cook the cleaned and eviscerated thrushes in plenty of olive oil with some chilli pepper and about twenty “raja” olives (if you can't find this variety medium sized black olives, such as *Leccino*, will do just as well), turn the thrushes in the pan to make sure they brown evenly, add the coarsely chopped tomatoes, season with salt, to taste, and simmer slowly. Serve the thrushes and the olives (remember to remove the stones before serving) and eat piping hot.

Fettuccine alla castellitta o con la persa / Fettuccine Castel san Pietro-style or with marjoram

Saute the garlic, chilli pepper and a few sprigs of marjoram (locally known as “persa”), and one or two salted anchovies, in the extra virgin olive oil, add some tomato passata, leave on the fire for a short while to allow the flavours to blend together and then throw in the fettuccine and toss to coat the pasta.

Cannarozzetti sfrittu e caciù (a typical dish of Castel San Pietro offered to visitors on the feast day of the patron saint)

Saute the chopped “guanciale” (cured pork cheeks) in plenty extra virgin olive oil and sliced onion. Add some white wine and season with freshly ground pepper. Throw in the “cannarozzetti” (a short pasta similar to rigatoni), cooked in boiling water and drained, and toss in the pan with the sauce to coat. Sprinkle with grated pecorino cheese.

Coniglio fritto alla sabinese / Fried rabbit Sabina-style

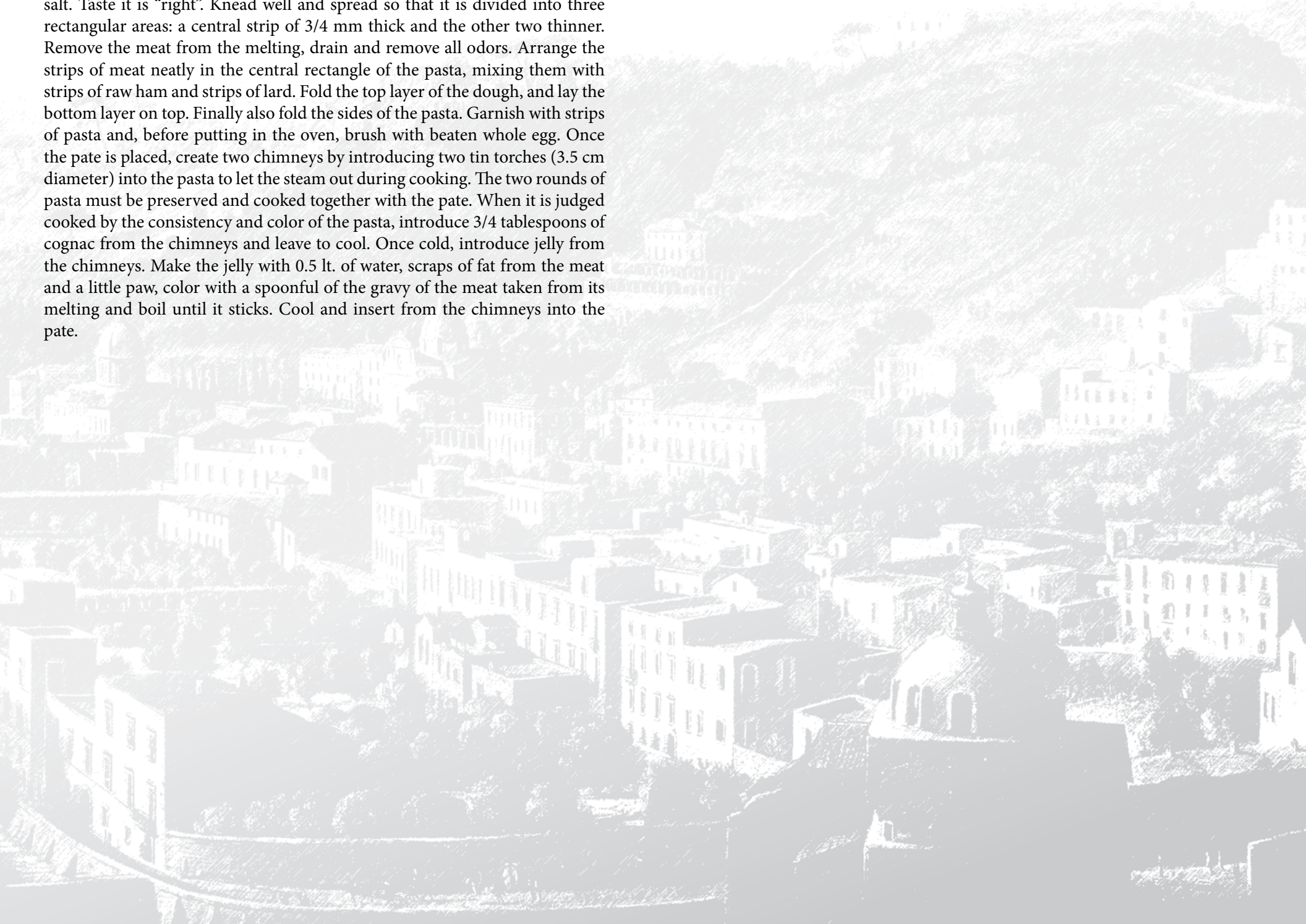
Cut the rabbit into small pieces and pound with either a wood meat mallet or a rolling pin, as you prefer. Marinate with a mixture of two tablespoons of extra virgin olive oil and 10 sage leaves, and salt and pepper to taste, for a few hours, then add a quarter of a lemon and mix everything together. Cover with a kitchen towel and let the meat rest for a while. Dip the rabbit pieces into a beaten egg mixture, lightly salted, then coat with breadcrumbs and deep fry in an iron skillet containing at least one litre of extra virgin olive oil, no more than five or six pieces at a time. Remove from the oil and drain on kitchen paper. Serve with side dishes of your choice, although nothing beats wild chicory sauteed in oil with chilli pepper and, for those of you who appreciate it, some finely chopped garlic.

VILLA PRATOLA

“La recette du Paté froid”

The recipe came from France with the Marquise Fanny Remedi Guibert, who belonged to an ancient Marseille family, had married the Marquis Angelo Remedi in 1873.

Take 0.5 kg of lean veal, cut strips, melt in dry, well-drowned white wine. Add 4 bay leaves, sliced onion, sage, rosemary, 2 cloves of garlic, salt, pepper and spices. On the wine put a spoonful of oil. Leave the meat to melt 12 hours. The next day make the “crazy pasta” with: flour 400 gr, butter 150 gr, warm water salt. Taste it is “right”. Knead well and spread so that it is divided into three rectangular areas: a central strip of 3/4 mm thick and the other two thinner. Remove the meat from the melting, drain and remove all odors. Arrange the strips of meat neatly in the central rectangle of the pasta, mixing them with strips of raw ham and strips of lard. Fold the top layer of the dough, and lay the bottom layer on top. Finally also fold the sides of the pasta. Garnish with strips of pasta and, before putting in the oven, brush with beaten whole egg. Once the pate is placed, create two chimneys by introducing two tin torches (3.5 cm diameter) into the pasta to let the steam out during cooking. The two rounds of pasta must be preserved and cooked together with the pate. When it is judged cooked by the consistency and color of the pasta, introduce 3/4 tablespoons of cognac from the chimneys and leave to cool. Once cold, introduce jelly from the chimneys. Make the jelly with 0.5 lt. of water, scraps of fat from the meat and a little paw, color with a spoonful of the gravy of the meat taken from its melting and boil until it sticks. Cool and insert from the chimneys into the pate.



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