

# Flavors of MONTESCUDO *and* MONTE COLOMBO

Wine



Oil



Honey



Potatoes



Cheeses



Earthenware



Mushrooms



Prints



Please contact the operators displaying the  
'Flavours of Montescudo and Monte Colombo'  
label to find high quality typical products

*Flavors of*  
**MONTESCUDO**  
*and*  
**MONTE  
COLOMBO**

<b>INTRODUCTION</b>	<b>2</b>
<b>LOCAL PRODUCTS</b>	
ENOGASTRONOMY	<b>6</b>
ARTISAN CRAFTSMANSHIP	<b>15</b>
<b>PROTECTED AREAS AND NATURE</b>	<b>18</b>
<b>FOOTPATHS</b>	<b>22</b>
<b>BUSINESSES</b>	<b>25</b>



*Sanctuary of the rescuing Holy Mary, home of the Ethnographic Museum of Valliano*



*Orlandi Cantucci Palace, in Monte Colombo*



*Trarivi, Ancient Peace Church and rectory, home to the Eastern Gothic Line Museum*

Montescudo-Monte Colombo is a Municipality of 32,35 square kilometers which counts 6.800 inhabitants of the mid-hills of the Province of Rimini. Located on the shores of river Conca, Rio Melo and torrent Marano, near the border with the Republic of San Marino, the Municipalities of Gemmano, Coriano, San Clemente and Sassofeltrio. The highest point is the top of Monte Godio. The patron of the city is Martin of Tours.

### **HISTORICAL AND CULTURAL HERITAGE**

In the area under the ruling of this Municipality, we can find prestigious architectural works and historical gems. The **Malatestian Strongholds (Rocche Malatestiane) of Montescudo**

and **Monte Colombo**; the **Castle of Albereto**, which dates back to medieval times; San Savino, the **fortified rural town in Renaissance style**; the very ancient **Ice-House of Montescudo**, which dates back to the centuries of the Early Middle Ages. Something particularly original are the **seven ancient wash-houses**: those whose size is larger can be found in **Monte Colombo** and **Taverna**. The one located in Taverna receives water from the famous fountain of the town. The other five are located in **Torgnano, Santa Maria del Piano, Albereto, Villa Monte Godio, Valliano**. The churches are the gems that this area can offer to tourists. The **Sanctuary of the rescuing Holy Mary of Valliano, the Church of Vallecchio and the Trarivi Peace**

**Church** owe a lot to the restoration of their patrimony to Father Mario Molari. The **Church of San Biagio and San Simeone of Montescudo, the Church of Saint Martin of Tours in Monte Colombo and the Church of Albereto** are of architectural interest. Many of these Churches shelter canvases, frescoes and marble works of relevant artists both of the past and contemporary, such as Giuseppe Soleri Brancaleoni, Emidio Mazzanti and Umberto Corsucci. Of testimonial and historical value are to be considered the **Oratories of Ca' di San Marco and Taverna** (19th century), the **Church of Santa Maria del Piano, the Church of the Ascension and the Parish Church of San Savino**, which shelters a tabernacle in marble of the 14th century. Other architectural masterpieces located in Monte Colombo are the **Orlandi Contucci Palace, the town hall** (a rare example of rationalism architecture in Valconca), as well as the **Park of the Fallen Soldiers** (*Park of the Fallen soldiers*). The historic center of the city presents rather interesting underground cavities.



*Entrance of the Malatestian Stronghold in Monte Colombo*

### **THE OPEN-AIR ETHNOGRAPHIC MUSEUM**

This city can boast about its renowned ethnographic museum, which has its headquarters in **Valliano**, in what has been the rectory of the ancient Sanctuary of the rescuing Holy Mary of Valliano.

This museum has branches in the watchtower of the Castle of **Monte Colombo**, dedicated to the old Romagna craft of rust printing; in **Santa Maria del Piano**, in the old artisan *atelier* of the Casadei family, dedicated to the old potters who produced *terracotta* and ceramics.

### **THE PEACE MUSEUM AND THE MUSEUM OF THE EASTERN GOTHIC LINE**

Montescudo-Monte Colombo hosts the Eastern Gothic Line Museum, located in the Peace Church in the town of Trarivi. The Museum is located within the rectory. Next to the Museum, there are the remains of the ancient Church, partially destroyed during World War II, but which bear witness to the multiple construction phases, which transformed an old pagan settlement into a Church during the first centuries of Christianity.

### **ENVIRONMENTAL HERITAGE**

Within the area of the Municipality there is the “**natural Landscape protected and semi-protected by river Conca**”. At the feet of the urban areas of Monte Colombo and Montescudo is located the **area of ecological rebal-**



Sanctuary of Santa Maria succurrente in Valliano

ancing – in its acronym in Italian, the **A.R.E. of Rio Calamino**, acknowledged by the Region of Emilia Romagna. The **woods of Albereto** represents one of the most original biotypes of the Province of Rimini. It is a “wreck forest” that conserves the type of flora once widespread in the whole area. Worthy of appreciation are also the **immense oak trees** located in Vallecchio, in the botanic forest of the Orlandi Cantucci in Monte Colombo, within the A.R.E. of Rio Calamino and in the wreck woods of Albereto.

### FLAVORS OF MONTESCUDO AND MONTE COLOMBO

Montescudo-Monte Colombo is renowned for its agricultural sector, as it can boast several prestigious wines, olive oil, cheese, mushrooms, and potato products. A variety of holiday farms and farmhouses offer quality products and great hosting skills. In the Municipality special local products of renowned quality are available, such as the “Potato of Montescudo” (*“Patata di Montescudo”*). This product has been produced in this area since


ancient times and is in the List of Traditional Agricultural Products of the Emilia-Romagna region since 2012. A similar acknowledgment has been obtained by the “Loaf of San Martino” (*“Pagnotta di San Martino”*), a typical product of fall season. There also is the “Loaf of Easter of Monte Colombo” (*“Pagnotta di Pasqua di Monte Colombo”*), which is prepared in spring season. Quality meat is also produced in the area. The Municipality is famous also for having had, during the 18th Century, among its families that of the Baiata, a family of roast pig meat producers known in Romagna and Montefeltro. **In order to promote and recognize the value of typical local products, craftsmanship and the hosting activity in the area, the Pro Loco of Montescudo and the Pro Loco of Monte Colombo have created the Consortium of the “Flavours of Montescudo and Monte Colombo”** (*“Sapori di Montescudo e Monte Colombo”*). The “exhibition of the flavors of Montescudo and Monte Colombo” (*“Fiera dei sapori di Montescudo e Monte Colombo”*) takes place since 2017 in the frame of the festival “The sweets of San Martino” (*“Le dolcezze di San Martino”*) in Monte Colombo, which celebrates the old New Year’s eve of agriculture. A taste of Flavors can also be found in the “Potato food festival” (*“Sagra della patata”*) of Montescudo, as well as the “Food Festival of tripe and strozzaprete” (*“Sagra della trippa e dello strozzaprete”*) in Monte Colombo.

# The potato of Montescudo



## Traditional Agri-food product of Emilia-Romagna

Inserted in the list of Agri-food Traditional Products of Emilia-Romagna (Burer n°52 of March 28, 2012)

-  Consortium:  
**Flavors of Montescudo and Monte Colombo** (“*I Sapori di Montescudo e Monte Colombo*”)
-  Area of production:  
**Municipality of Montescudo and Monte Colombo** Rimini
-  Variety:  
**Potato of Montescudo Patèna ad Muscudle** (in local dialect)
-  Use and consumption:  
**Gnocchi, stewed, fried, baked with roast or stewed meat, cod. Great for ice cream**



### Characteristics

#### Characteristics and organoleptic properties.

With an oval round shape, the potato of Montescudo distinguishes itself for its resistance, and its light red or yellow color, with white or yellow pulp.

### Production

#### Area of production:

Montescudo, and especially the areas of Alberto, Gaiano and Trarivi,

#### Production techniques (methods of craftsmanship, storage and seasoning):

growing in fields, without forcing, following the integrated pest management and with manual extraction. Best stored in small boxes, in areas with little light and low temperatures.

#### Materials and special equipment used for the preparation, the conditioning or the packaging of products:

storage in small boxes, packaging in net bags.

#### Processing, storage and seasoning environments:

warehouses of the producers themselves, without light, ventilated and with low temperatures.

#### Consortiums, associations and committees:

the Potato of Montescudo is part of the list of products of the Consortium “The Flavors of Montescudo and Monte Colombo” (“*I Sapori di Montescudo e Monte Colombo*”).

### Commercialization

#### Distribution:

producer-to-consumer trade for small amounts.

#### Promotional initiatives:

Potato Food Festival and Gnocchi Food Festival (“*Festa degli Gnocchi*”) - Exhibition of Agricultural and Artisanal Products (“*Fiera dei prodotti agricoli e artigianali*”) (on the second weekend of the month of August).

Weekly Sunday Market, in the morning.

Little Festival of Flavors (“*Piccolo Festival dei Sapori*”) (first Sunday of November).

### Use and consumption

#### Dishes:

It is used in the preparation of the traditional potato *gnocchi* of Montescudo with cod. It can also be combined with stewed meat, baked rabbit or chicken, and it is great for making puree (mashed potatoes). It has been recently used to prepare a flavorful ice cream.

### History and tradition

#### Historical insights:

growing for centuries and favored by the special conditions of the soil, during World War II it has been a relevant livelihood.

#### Tradition:

For over 40 years, after the harvest, the Potato has become the protagonist of the second weekend of August, during which the Potato Festival takes place, along with the Gnocchi Festival.

#### Recipe of potato gnocchi (“gnocchi di patate”):

600 grams of stewed Montescudo Potatoes, 300 grams of white flour, salt. Crush and mix the potatoes with flour and salt, until you get a homogeneous mass. Create long tiny cylinders with a diameter of a couple of centimeters and cut them in small parts (“gnocchi”). Cook them in a pot full of salted water, until they come afloat. Add meat sauce (“ragù”) or any other sauce you may prefer.

# The Loaf of Saint Martin



## Traditional Agri-food product of Emilia-Romagna

Inserted in the list of Traditional Agri-food Products of Emilia-Romagna

BURER N: 375 November 28, 2018–ESTABLISHES N. 18344 November 12, 2018



**Consortium:**  
Flavors of Montescudo  
and Monte Colombo



**Area of Production:**  
Municipality of Montescudo and Monte Colombo Rimini



**Variety:**  
Loaf of Saint Martin  
*Pagnòta ad San Marten*  
(in local dialect)



**Use and consumption:**  
After the meal as a  
dessert and as a meal  
by itself



### Production

#### Area of production:

originally, the area of the Parish of Monte Colombo and Taverna (until 1934). Today, in the municipality of Montescudo-Monte Colombo.

**Variety and characteristics of the product:** loaf made with typical local ingredients of the fall season: straw white grapes, nuts, pepper

#### Production techniques:

Manual mixing of the ingredients followed by a phase of leavening and, later, baking.

#### Storage:

Once baked, the loaf can be consumed in a week. If after being baked the loaf is dried, it can be eaten even over the timespan of a month.

#### Consortiums, associations, committees:

Consortium “Flavors of Montescudo and Monte Colombo”, composed by the Pro Loco of Montescudo and the Pro Loco of Monte Colombo.

### Commercialization

#### Distribution:

bakeries and retail shops managed by the Municipality of Montescudo-Monte Colombo, as well as touristic events organized by the Pro Loco.

#### Promotional initiatives:

The sweets of Saint Martin (“*Le Dolcezze di San Martino*”), The Exhibition of the Flavors of Montescudo and Monte Colombo (*Fiera dei sapori di Montescudo e Monte Colombo*) (second Sunday of November).

### Use and consumption

#### Dishes

after the meal, as a dessert, but also as a meal by itself, given the high amount of calories and nutritional contents.

### History and tradition

#### Historical insights:

The Loaf was a sort of nourishing bread prepared by families of the area and its tradition has been passed on orally from generation to generation. Its name is derived from the day of its production. In Romagna, the day of Saint Martin, which falls on the 11th of November, was very important, as it marked the beginning of the harvest year and the start of agrarian contracts.

#### Anecdotes:

During the olive harvest, rural families that went to the crops used to bring with them the Loaf of Saint Martin and some good wine, as the only meal for their day, given the ingredients of the Loaf, which make it very nourishing. Many people preferred – and still do – to dry the Loaf after having placed it on top of a closet, to consume it hardened.





## The Easter Loaf of Monte Colombo



### Traditional Agri-food product of Emilia-Romagna

Inserted in the list of traditional Agri-food products of Emilia-Romagna

BURER N. 375 of November 28, 2018 – ESTABLISHED N. 18344 of November 12, 2018

**Consortium:**  
Flavors of Montescudo  
and Monte Colombo

**Area of Production:**  
Municipality of Monte  
Scudo and Monte Colombo  
Rimini

**Variety:**  
Easter Loaf of Monte  
Colombo  
*Pagnòta ad Pasqua ad  
Mount Clomb* (local di-  
alect)

**Use and consumption:**  
After the meal as a  
dessert and as a meal  
by itself



### Production

#### Area of production:

Originally, the area of the Parish of Monte Colombo and Taverna (until 1934). Today, in the municipality of Montescudo-Monte Colombo.

#### Variety and characteristics of the product:

Loaf prepared with typical local products of spring season: eggs, yeast, lard, fruits, milk, flour and Misrà.

#### Storage:

We suggest storing the Loaf for three days where there is no humidity or, alternatively, to ice it (after having sliced it). If iced, it can last for months.

#### Consortiums, associations, committees:

Consortium “Flavors of Montescudo and Monte Colombo”, formed by the Pro Loco of Montescudo and the Pro Loco of Monte Colombo.

### Commercialization

#### Distribution:

Bakeries and retail shops managed by the Municipality of Montescudo-Monte Colombo (second Sunday of November) and Catholic Easter holiday.

### Use and consumption

#### Meals:

after the meal, as a dessert, but also as a meal by itself, given the high amount of calories and nutritional contents.

### History and tradition

#### Historical insights:

The Loaf was a sort of rich bread prepared by families of the area and its tradition was passed on orally from generation to generation. The name is derived from the moment in which the Loaf is prepared. It is unknown when, exactly, the recipe was created, but it goes back centuries. The Loaf is part of the food culture of rural families, which were attached to the period of the spring equinox and the religious holidays correlated with the Catholic Easter.

#### Anecdotes:

It was prepared on Easter holidays along with another meal called, in local dialect, “Braciadel”, in Italian *Braciadello*. Specifically, it was the breakfast of Easter’s Eve, when meat is not eaten. It was eaten in combination with the blessed egg.





# Romagna Sangiovese

## DOC Superior


### Monte dello Scudo



 Consortium:  
**Flavors of Montescudo  
and Monte Colombo**

 Area of Production:  
**Municipality of Monte  
Scudo and Monte Colom-  
bo Rimini**

 Variety:  
**Red ripe**

 To combine with:  
**roast meat, grilled meat,  
baked first courses or  
with meat and cured  
meats**



#### Certificates:

DOC (*Denominazione Origine Controllata*) - registered denomination of origin Superior

#### Area of origin:

DOC - Romagna Sangiovese  
Montescudo - Rimini

#### Grape:

Sangiovese 100%

#### Color:

Deep red with garnet nuances

#### Scent:

Intense, fruity with notes of red berry and violet

#### Taste:

smooth and full

#### Ripening process:

5 months refinement period

#### Ideal consumption:

during the entire meal

#### Alcoholic content:

13%

#### Vinification:

The grapes are thinned out, de-stemmed and pressed during the vinification phase. The maceration phase, when there is contact with grape skins, lasts between 12 and 15 days. After the malolactic fermentation has come to an end, wine goes through a 5 month refinement period in a steel tank.

#### Serving temperature:

About 18°C (64,4 °F). Uncork the bottle half an hour before serving.

#### How to store the bottle:

Place the bottle horizontally, in a dark and fresh place (10-15°C, 50-59 °F), with a degree of humidity of 75%.

#### Insight:

The name of the wine is derived from the Municipality of origin, which is "Montescudo", in the province of Rimini.

**Suggested  
glass:**



in this type of cup are typically served wines like Merlot, Cabernet, Sangiovese, Brunello di Montalcino and Bordeaux. Just like all red wines with body, they need a lot of volume in order to fully develop the scents and create their unmistakable bouquet. The round shape of this glass gets narrower on the border, in order to allow wine to develop and condense its aromatic bouquet. It is better to decant this wine in order to oxygenate it.

## Olive Oil

### PRODUCTION

#### Area of production

The olive has one of its favorable environments in the crops of the first hills of the province of Rimini, as well as in the Municipality of Montescudo-Monte Colombo, where are located the mid-hills of river Conca, of river Rio Melo, and the torrent Marano. The mild climatic conditions of the area of the Municipality, given the closeness to the sea, allow the development and the cultivation of the olive tree. Its presence is always a salient trait of the landscape, as it enriches the suggestive

images of parish churches, strongholds and castles – widely present in the area. The olive oil production is made unique by the peculiar organoleptic and nutritional characteristics of the product, in its varieties CORREGGIOLO, FRANTOIO and LECCINO.

#### Production techniques (processing methods, storage and seasoning)

The olives are collected when ripe, during the months of October and November. The oil mills of the area, during the harvest, daily receive the olives given to them by producers. With the help of machineries that work continuously, an extra-virgin



olive oil of great quality is obtained. The quickness with which the olives are grinded, after the harvest, allows to preserve the organoleptic and nutritional characteristics. **In the area of the Municipality, in Trarivi, there are the headquarters of the Oil Mill of the company Ripa & c., owned by Ripa, Monti and Conti s.a.s.**

**Materials and specific equipment used for the preparation, the conditioning or the packaging of products.**  
Bottled product.

**Processing rooms, storage and seasoning.**  
Bottled product.

**Consortiums, Associations, Committees**

Consortiums “Flavors of Montescudo and Monte Colombo”

## COMMERCIALIZATION

### Distribution

Direct, from producer to consumer sale, for small amounts. Sale in food and drink shops that are part of the Consortium “Flavors of Montescudo and Monte Colombo”. Sale through other commercial channels, in exhibitions and markets.



## USE AND CONSUMPTION

### Meals

Great as a condiment for any type of meal.

## HISTORY AND TRADITION

### Historical insights

The olive tree has been cultivated since ancient times in the area of Montescudo-Monte Colombo. There still are centuries-old trees that stand out for the size of their log.

### Cheese

The cheese that is produced in the area of Montescudo-Monte Colombo is made according to tradition, with raw milk, using only sheep milk coming from local farms, where there is only a limited amount of ovinic. For this reason, cheese production is limited, in what regards quantity but also the period of production, which falls between the months of December and September. This local product can, thus, be defined as seasonal.

The processing of cheese also includes being made in copper pots. The cheese can be eaten immediately, as first salt, or after 30 days, with a soft and creamy texture. Furthermore, starting from the month of June, cheese is seasoned and flavored with walnut leaves. This local production offers a different cheese compared to the one we're used to find in supermarkets or in large distribution chains, because of its unique taste and fragrance which make it a healthy, tasty and nourishing food.

#### **Consortiums, Associations, Committees**

Consortium "Flavors of Montescudo and Monte Colombo"



#### **COMMERCIALIZATION**

##### **Distribution**

Direct, from producer to consumer sale, for small amounts. Sale in food or drink shops that are part of the Consortium of "Flavors of Montescudo and Monte Colombo". Sale through other commercial channels, in exhibitions and markets.

#### **USE AND CONSUMPTION**

##### **Meals**

It can be served as a meal by itself, or in combination with other dishes.

#### **HISTORY AND TRADITION**

##### **Historical insight**

Cheese has been produced in the area since ancient times, since rural families used to own bovine and ovine animals that they treated to obtain milk, a resource also used for the production of cheese.

With time, inhabitants of Sardinian origin have brought their own traditions and expertise, among which there is that of cheese production, adding up to the already existing local tradition.

## Honey

Honey is the nectar of flowers collected, processed and stored in the hive by bees. The quality of honey depends on the flowers from which the nectar has been collected by bees, as well as the intervention of the beekeeper. In the area of Montescudo and Monte Colombo there still are large natural areas, with uncultivated forests and badlands. These natural areas guarantee a clean nectar and an ample variety of flowers, which give honey a flavor of rural, unspoiled nature. It is the flavor of those flowers which, thanks to the nectar stored in them, bees allow us to enjoy.



sortium of “Flavors of Montescudo and Monte Colombo”. Sale through other commercial channels, in exhibitions and markets.

### USE AND CONSUMPTION

#### Meals

Excellent for breakfasts, in children’s diet.

### HISTORY AND TRADITION

#### Historical insight

Honey has been produced in the area of the Municipality for many decades, especially in the area of Vallecchio. This area has, historically, an agricultural vocation.



### Consortiums, Associations, Committees

Consortium “Flavors of Montescudo and Monte Colombo”

### COMMERCIALIZATION

#### Distribution

Direct, from producer to consumer sale, for small amounts. Sale in food or drink shops that are part of the Con-

## Mushroom

### The history of mushroom production

Mushroom is the fruit of a plant organism, which is called “mycelium”. The mycelium is made of strands called “hyphae”, which live underground. As opposed to other vegetables, mushrooms do not have chlorophyll and, thus, are incapable of using solar light in order to synthesize organic molecules necessary for growth and reproduction.

Because of this, they need to absorb their essential elements from the ground, especially **plant substances rich**

**in lignin.** As a consequence of their behavior, they can be considered “demolishers of organic substances”, which finally become useful to all vegetables. Other species, like the *porcino*, are mycorrhizas: in order to nourish themselves, they exchange substances with a plant, through roots. Mushroom production dates back to the **end of the 17th century**, in areas that were widely fertilized, irrigated with rinse water coming from field mushrooms (“*funghi prataioli*”). Later on, the possibility of growing them inside of stone quarries or natural caves was discovered. In Italy, the first organized crops were established in 1911, in caves where stones were removed. During the last thirty years, this technique has developed, also technologically. Caves

are no longer used for this aim, as they have been replaced by environments where the reproduction cycle is monitored, cleaning and hygiene are guaranteed, and the commercialization of dangerous species is avoided. This way, a tasty and nourishing aliment is available throughout the whole year, at a price within everyone’s reach.

### General characteristics of the product

This mushroom has a rich flavor, although not hypercaloric, thanks to the presence of **glutamic acid**. With 20 calories per 100 grams, the field mushroom (“*fungo prataiolo*”) can be inserted within a low-calorie diet. Mushrooms are almost fat-free, they have little sugar, but 3.7 grams of protein per 100 grams – an amount which is superior to that of milk. The proteins of mushrooms are a great source of essential mineral **amino acids**, such as **potassium** and **phosphorus**. There also are, in limited amounts, calcium, iron, and copper. Something which is rather interesting is the presence of **vitamins C** and **B**, **in particular B12**. 90% of the mushrooms consumed in Italy are consumed fresh.

Montescudo-Monte Colombo has hosted for decades the headquarters of a company dedicated to the production of mushrooms, the “**Società agricolo Albereto funghi**”, established in Albereto, which later moved to Santa Maria del Piano. The quality of the mushrooms they produce is excellent. Among the mushrooms they produce, there is the **field mushroom** (“*fungo prataiolo*”), also known as ‘**champignon**’ which is distributed both in Italy as well as abroad.



Food Festival of the Mushroom in Montescudo-Monte Colombo

## Old Romagna rust printing technique

### History

The Old Romagna rust printing is an old craft which has been passed on orally, from generation to generation, by artisan printers. These were particularly jealous of the techniques that allowed them to create truly unusual colors, as well their wooden stamps used to print on tissues. As a consequence of the fact that this tradition has been passed on orally, the remotest and vague citation in the archives is from the first decades of the 19th century. Towards the end of the 19th century, treaties on the xylographic matrices (molds) first appeared.

This old craft, namely the rural tradition of embellishing livestock brought to events with the use of tissues and drapes with rust printed on, has been described by Aldo Spallicci in the first years of the 20th century. It is likely that print on cloths represented a secondary, ancillary production of dyehouses.

It is common to find, in molds, motives inspired by Roman or Byzantine, medieval, Malatestian art, or art from the principality of Carpegna, in Montefeltro, as well as motives from friezes and mosaics, ceramics, embroideries and laces in 15th and 16th century style.

**Montescudo is one of the areas of origin of the Romagna rust printing craft, as it is the place of origin of the Casadei Menghi, a family of printers.**

This family owned a printing house and a dyehouse in the old town. This particular craft has spread out from Montescudo in other parts of Romagna. For instance, the descendents of the Casadei Menghi family have emigrated and reached Gambettola, Bellaria-Igea Marina, where they have opened their stores. Today, in Bellaria, there is the printing house Casadei, owned by the descendents of the Casadei Menghi family, from Montescudo.

### The ancient techniques: the special process behind colors and the craft of printing on cloths

A fundamental part of the work of printers is the process that leads to the creation of special colors. It seems that, in Montescudo, the most common color was dark black. The technique necessary to obtain this special color has been lost. Other common colors in Montescudo were light blue, as the woad (*Isatis tinctoria*), and “rotten” green. The woad is a natural dyeing plant which was treated with grinders similar to those used to make olive oil, but smaller and knurled over the perimeter, to ensure that the plant





was smashed. The “ingredients” used to obtain colors were, among others, flour, vinegar, oxidized iron. All these are elements of an old craftsmanship which have been zealously kept secret. Once the color is obtained, the following step was the printing on cloths: the color was fixed on the tissue through rinses made with urine, often bovine. The processing was characterized by a nauseating smell, which nonetheless was the guarantee for marvelous colors. Normally, the printing was applied on a hemp cloth. Every family with land grew hemp. Once ripe, hemp was “beaten up” with a long stick and transformed into fiber, which women used to spin and weave, in houses, with artisanal wooden sewing frames. After the weaving, the cloths were stored after being rolled up in pieces that were about 8 meters long, which were called “*torselli*” and used as bed linen, blankets, tablecloths, curtains, and other pieces of household linen. In the print house of Casadei Menghi

there was a mangle in order to “*follare*” (that is, to make smooth) the raw and knotty cloths, as well as a large number of molds. Unfortunately, almost all of them were used as firewood during World War II: only three of them have survived until this day. The colors were printed on cloths thanks to those molds, which were made of pear wood and presented handmade engravings. The wood of the molds was not knotty but soft, which made possible an easy use. The work of a printer was identifiable, within an *atelier* full of molds, by the sound of a hammer and the rubbing of soap, the presence of ashes and hot water, a piece of cloth on the table, ready to be embellished. All this combined with the dexterity and the mastery that can only be guided by the love for the unique piece.

### **Open-air Ethnographic Museum. The branch of Monte Colombo**

The branch of the Ethnographic Museum of the Municipality opened its doors in 2022 and is dedicated to the old craft of the roast printers of Romagna. In the watchtower of the Castle of Monte Colombo (address: Vicolo Malatesta 2), there is an exhibition of cloths in their various traditional colors, among which there is the super rare “rotten” copper green. It is a special green that, when observed with light, can appear as closer to blue. It is also possible to see demonstrations of old processing techniques for the creation of colors printed on cloths.



*Watchtower of the Monte Colombo castle. Here, there is the branch of the Ethnographic Museum of the Municipality, which is dedicated to the Romagna rust printing technique*

## Antique manufacturing of earthenware

### History

The usage of earthenware dates back to the 10th century before Christ. During the Neolithic Age, earthenware was produced for domestic use. Successively, earthenware has been used with a broad variety of intentions: for the decoration of palaces, as a construction material, and as an artistic object, for example in statues of different sizes. The decoration of objects, frequently made with glossy and natural paint obtained with secret recipes, is still the distinctive trait of every family of potters. In the past centuries, the production of earthenware was truly widespread in the rural areas of Romagna. Tools for domestic use were mainly produced, ranging from jars for the transportation of water to kitchen utensils. Years of experience made it possible for the artisan to have the necessary mastery to create – with the help of a lathe – even jugs with handles and lips, as well as other objects with a more sophisticated shape.

A peculiar example of earthenware, very common in Romagna, is the so-called “nun” (“suora”). It is an ancient recipient which contained the ember of the fireplace, used to warm beds. The “nun” was placed in the “priest” (“prete”), a wooden structure that contained the “nun”. The town of Santa Maria del Piano, which is part of the area of Montescudo-Monte Colombo, since the 18th Century is home to various notorious mills and *ateliers* which produce earthenware. The last descendents of

the artisans are Flavio and Geo Casadei. They represent the fifth generation that continue the craft learned from their ancestors. Their *atelier* has a special charme. The crafts are carried out with the same tools so, this way, the art is passed on. Flavio Casadei still owns the old wood-burning oven – which still functions – that is used for the baking of earthenware and the firing of pottery. This is a very rare – if not unique – finding. Today, we have the chance to observe the processes which date back to ancient times. Some of those processes are, for example, the “loading” of the oven with refined clay; the lighting of the oven and its alimentation, bringing the temperature up to 350-500 °C (662 - 932 °F); the cooking of clay, which leads to the finished product.

### Open-air Ethnographic Museum. The branch of Santa Maria del Piano.

In 2022, the branch of the Ethnographic Museum of the Municipality opened its doors to the public. This Museum is dedicated to the ancient craft of earthenware and pottery manufacturers. The Museum is located inside the old atelier of the Casadei in Santa Maria del Piano. The restoration works have conserved the traits of the elements of this old atelier, namely the wood-burning oven for the baking of earthenware and pottery. This Museum allows you to witness a demonstration of the ancient crafts.



## The area of ecological rebalancing of the Rio Calamino

In the valleys of Montescudo and



*Ancient wash-house of Monte Colombo located in the area of ecological rebalancing Rio Calamino. The structure dates back to the 18th century*

Monte Colombo, the lovers of nature and hiking can find the area of ecological rebalancing (acronym in Italian, A.R.E.) of river Rio Calamino, which was established in 2011. The surface of the ecological rebalancing area extends over 15.5

hectares that run parallel to river Rio Calamino, a tributary of river Conca on the orographic left. Rio Calamino is a river that has its origin in the sources of the wash-house of Monte Colombo.



*The A.R.E. of Rio Calamino is home to a broad variety of fauna. The fox is very common in this area, just like porcupines, badgers, squirrels and roe deers*

This wash-house is an ancient structure, with its original core dating back to the 18th century. During its descent towards river Conca, Rio Calamino receives the waters of Rio Torgnano and Rio Acquabona, on its orographic right. The

small valley of Rio Calamino is characterized by the presence of a dense coppice, with some secular examples of oak trees, also in a row.

In the A.R.E. there is an interesting

variety of flora and fauna (fishy and volatile). In this area we can go through – by foot, horse or bike – ancient little paths that interconnect the towns of Monte Colombo, Montescudo and Taverna. The morphology of the area is that of the common zone of transition from low hills, which are gently undulated, to another of mid-hills, this being characterized by rare flat areas and slopes. These flat areas and slopes are generated and marked by streams of water, which frequently are of torrential type. This mid-hill area presents, primarily, fields containing silt and sand with limited slopes that range from 15 to 25 degrees, towards river Rio Calamino. The watercourse axis presents, at its borders, a large amount of hygrophilous vegetation. There are examples of white poplar (*Populus alba*), also of large sizes, as well as various examples of willow-trees (*Salix*). There also are rare examples of alder (*Alnus glutinosa*). In the upper part of the area, close to the source of river Rio Calamino, there is a woodland with groupings of anthropic origin. In the small valley we can still find debris of air shelters, made out of hypogean tuffs, used by civilians during World War II. In 2004 a part of Via Acquabona was restored. This part was built in fluvial flint. This small part was found in great conditions, as it has been protected for decades by the land that covered it, which connects the ancient wash-house to the villa of the Castle of Monte Colombo. The A.R.E. of river Rio Calamino is crossed by the trail CAI 019.

## The area of ecological rebalancing of the woods of Albereto

Between the Castle of Albereto and the torrent Marano there is the wreck woods of Albereto, over a surface that is slightly more than 10 hectares. This woods is a residual lowland which conserves the type of woods vegetation once widespread in the whole territory. It shelters an interesting mix of flora and fauna. This represents one of the numerous natural peculiarities of the high Marano valley, from a geomorphological and botanic perspective. These peculiarities are unmatched in the valley of river Conca or Marecchia. Its particularly wild nature, scarcely anthropized, provides a favorable habitat for wolves, foxes, roe deers, badgers, porcupines, squirrels and other varieties of wild mammals. Winged wildlife is also widely present in this area. Among the broad variety of examples we can find, we can mention here raptors like buzzards and hawks. Regarding nocturnal winged wildlife, there are, among others, owls, barn owls, tawny owls, etc. The relevant steepness of clay soils has led to the formation of a host of badlands in which there are many herbaceous plants, compatible with the extreme



*Albereto woods*

conditions of these unstable soils. These soils are also poor in nutrients, subject to landslides, and salty too. Typically placed on top of the badlands, there are wormwoods (*Artemisia cerulea*), common exclusively in this particular type of place. In springtime, there is a special spectacle offered by the flowering brooms on the badlands. In the southern area of the valley, at the border with Sassofeltrio, there is a spectacular geological outcrop formed by large



*Castle of Albereto, located in the high Marano valley, on top of the A.R.E., at the crossroads of the trails CAI 019 and 033*

banks of selenite gypsum. The rock is the same as that of Onferno and that of the nearby Faetano, and represents the southern part of the Vein of the gypsum (*Vena del gesso*) of Romagna. The most notorious manifestations of the Vein of the gypsum can be found in the area of Faenza: they are also called “gypsums of East Romagna” (“*gessi della Romagna orientale*”). Under these geological formations there are also karst formations, among which we can mention the Easter Cave of Albereto. The geological outcrop has been subjected to extraction activities in the decades following World War II. The remains of the cave are still visible.



*Examples of grey wolf of the Appennini. They are distributed in the area of the Municipality, in particular in the high Marano valley and in the A.R.E.*

## The Easter Cave of Albereto

In the high valley of the torrent Marano, close to the Castle of Albereto and the border with Gesso di Sassofeltro and its ancient cave, there is a small hydrogeological hole inside of a small dislocated gypsum rock which is completely enveloped in the clay of the lower Messiniano. The waters that aliment

the stream that runs through this cavity spring from the valley located upstream. Upon the geological outcrop there are two active sinkholes which give access to the cave. The first one of the two starts with a pit beyond which there are meanders and other smaller pits, these being interconnected with the others. The second sinkhole is located between collapsing boulders of gypsum and gives access to the main part of the cave, which – through gal-

leries, meanders, tunnels and pits – has a lower entrance, after 400 meters, placed at the base of the gypsum wall. The torrent, which flows through this area, receives the drained waters of the first sinkhole. Subsequently, it becomes impassable for about one hundred meters downstream. All the waters which converge in the cave come out from a



*In the above image, we can see the valley and the sinkhole of the Easter Cave of Albereto. The sinkhole is hidden by thick woods. The karst formation has a length that is superior to 400 meters*

spring placed in the lower part of the entrance of the cave itself. The structure of the cave is quite sophisticated and presents many levels, with many lateral branches. This is something that distinguishes this cave from any other of the Gypsums of Eastern Romagna. These, normally, do not have fossils or overlapping branches. In fact, many of their meanders and their galleries are in fact fossils, with rare dripping. Something abundant and typical are the gaps – frequently overlaid – created by torrential dissolution. Some calcareous concretions can be spotted, along with gypsum inflorescences that normally can be found in the caves made of macrocrystalline gypsum, distributed in the region. The cave is a small hydrogeological whole that is located within a dislocated gypsum rock of limited size, which is completely enveloped in the clays of Casa i Gessi (“Gypsums Home”) of the lower Messiniano. This cave was registered in the cadastre of the natural caves of Emilia-Romagna after a speleological mission made the day of Easter, in 2015. This mission paved the way for a detailed assessment of the cave and, hence, placing it in the regional Cadastre of natural caves.

## **The sources of river Rio Melo**

In the surroundings of the cemetery of Monte Colombo, in the valley of the town of Montescudo, springs the river

Rio Melo, well-known in the province of Rimini because it flows into the port channel of Riccione. The area of its sources, which according to the Cadastre is Cannarecce, is particularly rich in groundwaters and is well-preserved, from an environmental standpoint. In its initial path, river Rio Melo quickly descends and touches the town of Valliano, as well as the Ethnographic Museum of the Municipality. Successively, it comes out of the Municipality and enters firstly in the rural area of Coriano. Finally, it reaches Riccione. In the high valley it is possible to go through Via Cannarecce, a marvelous scenic trail which links the area above the cemetery of Monte Colombo to the Castle of Montescudo. The whole river basin of river Rio Melo has its origin in Montescudo-Monte Colombo. River Rio of San Savino, also known as river Rio Besanigo, is its tributary river on the orographic right side. It springs from two sources: one located close to the town of Croce, in the “Trebbio” neighborhood, while the other is located at the border between the mountain of Croce and the town of Cevolabbate di San Clemente. The river Rio San Savino marks the border between Montescudo-Monte Colombo and San Clemente, at the same altitude of San Savino and the rural fortified town of Agello. An additional tributary river of Rio Melo, on its orographic right, springs in the area between San Savino and the so called “Serra di Croce”, at the same altitude of what in the cadastre results as “Canepa”.

## Footpaths

### The C.A.I. trails

#### Trail number 019

Part of lake Faetano, in the Republic of San Marino, over the torrent Marano, which marks the border with Montescudo-Monte Colombo. The trailer climbs up until it reaches the Castle of Albereto. From here, it is possible to reach the pinnacle of Mount San Felice and that of Mount Godio, where there is the best panoramic location of the Municipality. When the sky is clear, from the pinnacle of Mount Godio it is possible to see, naked eye, the Dalmatian Islands of the Adriatic sea. From the top of Mount Godio, the trail goes downhill, towards the town of Montescudo, which is followed by that of Torgnano, where there is a shrine dedicated to the Virgin Mary and an ancient wash-house. Torgnano gives access to the area of ecological rebalancing of river Rio Calamino, as well as the ancient wash-house of Monte Colombo (also known as “wash-house of Calamino”), in which converge the waters of the sources of river Rio Calamino. From this ancient structure – which goes back to the 18th century – starts an ancient trail made of fluvial flint and large steps, which is a branch of Via Acquabona. Its conditions are great, since it has been protected for decades by a layer of land, which has hidden it, but also avoided any damage to it. It was brought back to light in 2004, after a cadastre research and

also thanks to the accounts of elderly citizens. They described it as the path which led to the ancient wash-house and to water supply. This ancient trailer also leads to the Villa, the town, the Church of Saint Martin of Tours, as well as the Castle of Monte Colombo. From this ancient Castle, the path goes through Via Ca’ Balducci. This is a trail



*Ancient Church of the Peace of Trarivi, on the cliff between the valleys of the torrent Marano and river Rio Melo*

similar to the one we just mentioned which leads to the ancient wash-house of Calamino, as it also is made of fluvial flint and large steps. From Via Ca’ Balducci it is possible to proceed until via Colombara. Successively, there is the town of Taverna, the border with Gemmano, where there is also a ford over river Conca, in parallel to Chitararrara, which used to be an area of watermills and oil mills. The trail C.A.I. 019 goes through the valley of torrent Marano, as well as that of river Conca.

#### Trail number 033

This trail runs through the Castle of Albereto, and is not distant from the Albereto area of ecological rebalanc-

ing and the wreck forest. The initial part of the trail crosses a green area of great naturalistic interest which leads to the “mount of Vallecchio”. From this altitude, the trail abruptly goes downhill and reaches the flow of torrent Marano, at the height of the old Church of Vallecchio. After having crossed the town of Vallecchio, the trail proceeds in parallel to torrent Marano, with some fords, until the border with the Municipality of Coriano is reached. The trail ends in the town center of Ospedaletto.

### The footpaths of the municipality

In addition to the C.A.I. trails, hikers can also walk through many other unpaved roads of interest for their nature or for the landscape they offer. In some of these unpaved roads it is possible to notice signs and marks that indicate that they are identified by the Municipality. One of these unpaved roads is the “**museums Footpath**”, which links the Peace museum and the Oriental Gothic Line in Trarivi to the Ethnographic Museum of Valliano, in the valley of river Rio Melo. The “museums Footpath” is linked with the one which climbs up towards the town of Ca’ Castellano and the Castle of Monte Colombo. Another footpath of undisputable environmental and scenic value is the one called “**Via Serra di Croce**” which, from Ca’ Menghini, in the town of Croce, reaches Valliano through the valley of river Rio Melo. **Via Acquabona** links the wash-house

of Torgnano of Montescudo and that of Taverna, the latter dating back to 1869, with an ancient fountain which goes back to 1874. This footpath is parallel to the western border of the A.R.E. of river Rio Calamino. The branches of this footpath allow to reach the ancient wash-house of Monte Colombo and Ca’ Mini, the Church of Saint Martin of Tours and the Castle of Monte Colombo. A scenic footpath of great beauty is that of **Via Canarecce**, which is a ring that links Monte Colombo and Montescudo, over the sources of river Rio Melo.

### The footpath of the five Saints

The footpath of the five Saints, conceived and made by G.A.L Valli Marecchia and Conca, is dedicated to the pilgrims of the five Saints native of the Province of Rimini and of the Republic of San Marino. Part of this footpath crosses Montescudo-Monte Colombo. This part of the footpath starts from the bridge located in Via Molino Bernucci in Taverna. From here it is possible to reach the suburbs of Santa Maria del Piano. Subsequently, the footpath proceeds in Via Contea, which is characteristic for its ground in fluvial flint. After, it is possible to go uphill, near the A.R.E of river Rio Calamino, until Torgnano is reached. Once in Montescudo, it is possible to go downhill and reach the Castle of Albereto. Finally, torrent Marano is reached, which is the border with the Republic of San Marino.





*From left to right, starting from the upper side of the page: 1) Castle of Monte Colombo, civic tower; 2) Peace Museum and Eastern Gothic Line Museum in Trarivi; 3) Ethnographic Museum in the rectory of the Sanctuary of the rescuing Holy Mary of Valliano; 4) Municipality of Monte Colombo, in rationalist architectural style; 5) Park of the remembrance, monument dedicated to all the fallen soldiers from in all wars fought in Monte Colombo; 6) Church of Santa Maria del Piano*

## BUSINESSES TAKING PART IN THE PROJECT



### Agricultural Businesses

Name	Address	Production/trade
AZIENDA AGRICOLA FALCONI	Via Peschiera, 27 Montescudo phone + 333.4183648	Potatoes, vegetables, garlic and onions and seasonal vegetables
BIGUCCI GIOVANNI	Via Gaiano, 12 Santa Maria del Piano landline + 0541.984627	Potatoes, tomatoes, chicken rabbits and beef
BUCCI IOLANDA	Via Panoramica, 633 Croce phone + 335.7330096	
CASALI GIACOMO	Via Roma, 46 San Savino phone + 388.1491274	Oil, wine, cereals
CASTELLARI FILIPPO	Via Ca' Masino, 5 Santa Maria del Piano landline + 0541.984618 phone + 339.7083143	Breeding and sale of cattle, sheep, donkeys and pigs
CECCHINI FILIPPO E VINCENZO s.s.	Via Vallecchio, 4 Tel. 0541.984000 phone + 328.1259650 339.7927403 agricolacecchini@alice.it	Production and trade of olive oil, wine and local meat
COLARUSSO TEODORO	Via Roma, 1660 San Savino landline + 0541.985185 phone + 380.39818110	Wheat and cereals
CORTELLINI GIGLIOLA	Via Strada, 2 Località Ca' Mini phone + 338.2710438	Oil

## FLAVORS OF MONTESCUDO AND MONTE COLOMBO

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D'ANGELI SECONDO	Via Trebbio, 5 Croce landline + 0541.985378	
FAITANINI MARINO E PRIMO	Via Valliano, 36 phone + 389.4989608	Olive oil, wine
FOSCHI SABRINA	Via Ca' Franceschino, 5 Trarivi landline + 0541.984097	Oil, wine, wheat, tomatoes
GAMBUTI ELIO	Via Ca' Gambuto, 2 Trarivi phone + 333.4153437	Wine, olives, meat
GIANNINI PASQUALE	Via Ca' Renzo, 2 Valliano landline + 0541.984080 phone + 348.5614392	Olive oil and other products
MAGNANI FIDALMA	Via Ca' Mini, 290 Monte Colombo landline + 0541.984591 phone + 327.3849140	
MARTINI GIORGIO	Via San Marco, 930 Croce phone + 329.5612823	Various products
MEI ALFIO	Via Villa Monte Godio, 6 Montescudo phone + 333.9562319	Potatoes, onions
MONTI VIRGINIA	Via Poggio, 76 - 47854 Monte Colombo (RN) landline + 0541.984732	Oil
MUCCINI EMILIO	Via Ca' Falascone, 2 Santa Maria del Piano phone + 331.4401018	Breeding and sale cattle

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GUERRA IVANO	Via Serra, 75 - Trarivi phone + 347.439909	Production and sale of meat
NICOLINI ROMANO	Via Vigne, 93 Valliano landline + 0541.984078	Olive oil, cured meats, wine
PAESANI ROMANO	Via Mandrio di Sopra, 28 Albereto landline + 0541.984632	Potatoes
PINTUS PASQUALE	Via Roma, 228 San Savino phone + 349.8844019	Cheese, dairy products
RAGGINI FAUSTO	Via Ca' Castellano, 375 landline + 0541.984693	Oil, wine
RIPA & C. FRANTOIO OLIVE	Via Ca' Pazzaglia, 38 Trarivi landline + 0541.984395	Production and sale extra virgin olive oil
TONINI GILBERTO	Via Termine, 1 Montescudo phone + 335.5372770	Grapes, olives, to- matoes, potatoes, breeding and sale of cattle and pigs
TONINI ALFIO	Via Termine, 1 Montescudo phone + 335.7331262	Potatoes, oil, cereals
TONTI GIUSEPPE	Via Ca' Castellano, 501 Tel. 0541.984474 phone + 328.8009949	Oil, various cereals
TORRIANI AMOS	Via Serra, 81 Trarivi phone +338.3620098	Grapes, olives, to- matoes, potatoes, breeding and sale of cattle and pigs

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URBINATI LUIGINO

Via Ca' Castellano, 474  
phone + 338.1551245

Oil

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### HONEY

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DETTORI ANGELO E C.  
AGRICOLA  
MIELE DETTORI

Via Monte Vallecchio, 8  
landline +0541.388692  
phone +339.8502327  
mieledettori@tin.it

Organic honey

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GUIDUCCI FIORENZO

Via Don Giocondo  
Magnani, 9  
landline + 0541.9894128  
phone + 335.7339587

Honey

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### MUSHROOMS

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SOCIETÀ AGRICOLA  
ALBERETO FUNGHI

Via Cà Masino  
Santa Maria del Piano  
landline + 0541.863157  
phone + 393.9201555  
GBCfunghirn@gmail.com

Mushroom growing  
and production

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### AGRITOURISMS - WINERIES

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FATTORIA  
DEL PICCIONE

Via Roma, 185  
San Savino  
landline +0541.985664  
Fax 0541.986091  
info@fattoriadelpiccione.it

Winery - D.O.C wines

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FIAMMETTA

Via Provinciale, 909  
Croce  
phone + 347.0105364  
agriturismofiammetta.it

Wine production

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<p><b>FREELANDIA – LA VALLE DEI CAPRIOLI</b></p>	<p>Via Gaiano, 1 Santa Maria del Piano landline + 0541.984477 free-landia.com info@free-landia.com</p>	<p>Restorant, accommodation, sports facilities and swimming pools</p>
<p><b>I MURETTI</b></p>	<p>Via Sarciano, 5 Osteria Nuova landline + 0541.985146 phone + 339.8015065 imuretti.it info@imuretti.it</p>	<p>Creative kitchen, gluten-free, educational farm, wine and olive oil production rooms availables</p>
<p><b>IL CAPANNINO</b></p>	<p>Via Belarda, 494 Monte Colombo landline + 0541.985487 phone + 339.8361975 ilcapannino.com info@ilcapannino.com</p>	<p>Olive oil, wine, tomato sauce, jams, honey</p>
<p><b>IL MIO CASALE</b></p>	<p>Via Canepa, 700 landline + 0541.985164 ilmiocasale.it info@ilmiocasale.it</p>	<p>Agricultural business, organic production, wine</p>



**HORSE RACING AND RIDING**

<p><b>ALLEVAMENTO ROMAGNOLO</b></p>	<p>Via Cavallino, 13 phone + 335.690970 allevamentoromagnolo.it</p>	<p>Breeding and custody of horses, taming, training, riding school/ courses for the disabled</p>
<p><b>COOPERATIVA CENTOFIORI</b></p>	<p>Via Vallecchio, 10 landline + 0541.984293</p>	<p>Horse riding courses, walks, horse boarding</p>

CENTRO EQUESTRE PARCO DEL MARANO	Via Mezzanotte, 19 Vallecchio landline + 0541.863187 phone + 329.2917478	Horse boarding, riding courses, competitions, training
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**RESTAURANTS, TAVERNS, PIZZERIAS**

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RISTORANTE AMICI MIEI	Via Bologna, 21 Monte Colombo phone + 331.7693915	Kitchen, tavern
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RISTORANTE BELLAVISTA	Via Rocca Malatesta, 1 Montescudo phone + 333.9246561	Kitchen
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CANTINA Ghibellina	Piazza Malatesta, 4 Monte Colombo landline + 0541.984606 phone + 340.3127374	Restaurant - wine bar
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CASTELLO DI ALBERETO	Via Castello, 3 Albereto landline + 0541.863198	Kitchen
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LA COLLINA	Via Ugo Foscolo, 1 Trarivi landline + 0541.983256 phone + 339.2967491	Kitchen - Pizzeria
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LA GROTTA DELLA GIAMAICA	Via Canepa, 174 Monte Colombo landline + . 0541.985580	Kitchen - Pizzeria
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WEEK END	Via Flaminia, 580 Osteria Nuova landline + 0541.985578 Fax. 0541.985403	Kitchen - Pizzeria
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LOCANDA MALATESTA	Via Rocca Malatestiana, 17 Montescudo	Kitchen - Pizzeria - Tavern
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OSTERIA ZI' TERESA	Via Valliano, 31 landline + 0541.383070	Kitchen - Vegan food
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PIZZERIA DON MATTEO	Piazza San Martino di Tours Monte Colombo phone + 328.0885272	Kitchen - Pizzeria
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TRATTORIA TERRA E MARE DA MENGHI	Via Flaminia Conca, 650 phone + 370.3004865	Kitchen
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**BED AND BREAKFAST**

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CASA MIA	Via Trebbio, 18 Croce landline +0541.985123 phone + 347.8889741
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CA' SILVIA	Via Roma, 1328 San Savino landline + 320.0978893
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CA' ROSSA	Via Mezzanotte Vallecchio phone + 338.6621807
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CA' TERESA SUITE	Via Oratorio di San Bernardino Albereto landline + 0541.863198
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CASTELLANO	Via Ca' Castellano, 498 Montescudo Monte Colombo phone + 366.1999894
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IL CANTO DEI GALLI	Via Ca' Renzo, 15 Monte Colombo phone + 328.2844471
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MARILENIA  
Via Canneto, 56/B  
Cavallino  
phone + 328.9714018  
marilenia.it  
info@marilenia.it

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SAN MARTINO  
Via Bologna, 5  
Monte Colombo  
phone + 348.3228934  
B&B  
Home restaurant

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**HOTELS AND TAVERNS**

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HOTEL CENTRO  
BENESSERE VILLA LERI  
Via Canepa, 172  
Monte Colombo  
landline + 0541.985262

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LOCANDA MALATESTA  
Via Rocca Malatestiana, 17  
Montescudo

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**BARS, CAFETERIAS, PIZZERIAS**

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AREA 41  
Via Cà Pazzaglia, 41  
landline + 0541.386294

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DREAM BAR  
Via Sant'Albereto, 10  
Santa Maria del Piano  
Montescudo  
landline + 0541.863047

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IL MIO BAR  
Via Indipendenza, 729  
Taverna  
phone + 348.4758882

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IL BORGO  
Via Borgo P. Malatesta, 7  
Montescudo  
landline + 0541.386294

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D'ANGELI	Via Roma, 976 San Savino landline + 0541.985419
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MEETING "DALLE GEMELLINE"	Via della Rocca, 9 Montescudo landline + 0541.984792
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**RETAIL TRADERS**

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ARCANGELI NON SOLO CALZATURE	Via Borgo Malatesta Montescudo phone +349.2237709
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ABBIGLIAMENTO GIANNINI ROBERTA	Via Borgo Malatesta Montescudo landline + 0541.984176 phone + 392.117466
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ERBORISTERIA LA PETUNIA DI VERUSKA FALCONI	Via della Rocca, 2 Montescudo phone + 338.4744165
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FIOR FIOR DI IDEE of Paola Tordi	Via Borgo Malatesta, 35 Montescudo landline + 0541.983205 phone + 338.1155912
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LA GRUCCIA ABBIGLIAMENTO BIMBI 0-12 ANNI	Via Sant'Alberto, 8 Santa Maria del Piano phone + 338.7258579
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LA MERCERIE ABBIGLIAMENTO	Via Serra, 59 Trarivi landline + 0541.985250
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**BAKERIES AND GROCERY STORES**

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ALIMENTARI CRAI di Pasini Lorenzo	Via Canepa, 150 Croce phone +338.7887610
ALIMENTARI MARKET TRARIVI	Via Ca' Pazzaglia Trarivi landline + 0541.984316
BOTTEGA DEL PANE	Via Largo Malatesta, 5 Montescudo Via Ca' Pazzaglia, 39 Trarivi landline + 0541.984351 phone + 335.5736086 331.5886028
FRUTTA-VERDURA "LA NATURA PRODUCE"	Taverna phone + 340.7533809
MACELLERIA BUCCI IVANO	Via Roma, 5 San Savino landline + 0541.985250
ORTOFRUTTA VALCONCA	Via Flaminia Conca Osteria Nuova landline + 0541.985433 phone + 389.1686426

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**DRUGSTORES**

FARMACIA SAN SAVINO  
della dott.ssa Sara  
Masini

Via Roma, 1399  
San Savino  
landline + 0541.984390

FARMACIA MATTOZZI  
Dott. Franco Mattozzi

Largo Malatesta, 4  
Montescudo  
landline + 0541.984321  
phone + 331.3079931  
Dispensario farmaceutico  
via Indipendenza  
Taverna  
landline + 0541.983170



**ARTISANS WHO OFFER SERVICES TO THE PUBLIC**

ANTICA FABBRICA of  
TERRECOTT  
CASADEI GEO

Via S. Maria Del Piano, 80  
landline + Fax: 0541.984386  
phone + 339.4115764

Production  
and processing  
earthenware

CERAMICHE  
WILMA  
BALZI

Via Indipendenza, 995  
Taverna  
landline + 0541.984709

Terracotta sale

CERAMICHE BELLINI  
of BALZI SILVANO

Strada Provinciale, 34  
Taverna  
landline + 0541.984262

Terracotta salee

FANTINI DI BERTUCCIOLI  
MARIA ALBA

Via Indipendenza, 900  
Taverna  
landline + 0541.984231

Terracotta sale

MUSEO DIFFUSO  
MAESTRO D'ARTE  
VALTER CIABOCHI

Torrione di Guardia del  
Castello Monte Colombo  
Vicolo Malatesta, 2 Monte  
Colombo  
landline + 0541-864010 c/o  
Municipio di Montescudo  
Monte Colombo

Ancient Romagna  
rust print

## FLAVORS OF MONTESCUDO AND MONTE COLOMBO

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SARTORIA CA' VENTURA  
of TATJANA SACCO

Via Ca' Ventura  
Montescudo  
phone +. 333.3625928

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SARTORIA  
CAGGIANO CLAUDIA

Via delle Querce, 89  
Monte Colombo  
landline + 389.8345499

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FERRAMENTA/  
CALZOLAIO

Via Cà Montagnolo  
Trarivi  
phone + 347.1405500

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VANILLA CENTRO  
ESTETICO

Via Panoramica  
dell'Adriatico, 50  
phone + 3298188586

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*Via Acquabona in Monte Colombo. This truly ancient trail with large steps links the town with its castle and the ancient wash-house in Monte Colombo. It was built in fluvial flint. Other than the steps, there also are drainage channels on the sides, which allow rain water to flow. Its origin is truly ancient. It was rediscovered in 2004 after a small work of archeology. For years its existence has been widely discussed, but a layer of land has hidden it to the naked eye, although conserving its state*

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NETWORK FOR THE PROMOTION  
OF TYPICAL FOOD AND WINE PRODUCTS  
AND ARTISTIC HANDICRAFTS

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[saporidimontescudoemontecolombo.it](http://saporidimontescudoemontecolombo.it)