



TOUR 1 LOVELY MONFERRATO

For early risers, the meeting point is at 8.30am in Coniolo, whose beautiful hills were specifically mentioned in the book "Il Craft of Living" by Cesare Pavese.

And it is with a piece of history that we begin our tour, starting from the [Ethnographic Museum "Coniolo the country that lived twice"](#) (run by volunteers, visits are by appointment: Nadia mobile + 39.333 315 1945, Fiorenzo mobile.+39.335 6479198) .

This multimedia museum reveals the extraordinary story of Coniolo Basso Antico, abandoned a century ago because of the savage actions related to the extraction of marl, where you can revive the hard work of not only mining men and women, but also of children who, from age nine to thirteen, could already become miners.

After the visit, which will take about 30 minutes, the tour continues walking the Sentiero 751 for the joy of lovers of hiking and nature.

Difficulty Tourist

Length 9.90 km

Time 3 Hours

[View the map:](#) (file pdf 425.5 kb)

[View the height profile:](#) (file gif 8.5 kb)



The route offers splendid panoramic views over the Po river, the Vercelli plain, and the Alpine arc, up to the Coniolo viewpoint. In the Monferrato region, this route is probably one of the most romantic in the world. In fact, a glass case with roses was installed, and, while the flowers are available to all, there is one recommendation: "Open only in case of true love". The glass case with roses is a more ecological and aesthetically pleasing alternative to padlocks.

After this, we advise to continue moving towards Camino Monferrato. The restaurant, [Ristorante del Peso di Camino](#), is the perfect place where you can find a friendly and family environment and enjoy a good lunch as well as end the day with a delicious dinner (on reservation, Saturday and Sunday abundant aperitif). For those who want to taste the famous "Piedmontese mixed fry" and the strictly homemade agnolotti

we recommend the [Trattoria del Centro](#) in Castel San Pietro di Camino, a restaurant characterized by a strong typical cuisine (tel.0142 469113 from Wednesday to Sunday by reservation).

Camino is a town immersed in greenery and with a suggestive panorama, ideal if you decide to spend a relaxing holiday and, as we are talking about relaxation, the tour continues at the [Agriturismo Cà San Sebastiano Wine Restor & Spa](#). In this location you can spend an afternoon of wellness by accessing the Acquavitae Spa, a place once dedicated to the vinification of the products of the cellar, and now restructured and transformed into a wellness center. If you are looking for a more intimate environment, the best option is the Divinum wellness circuit: a spa-suite to be booked as a couple in total privacy, where you can try some of the typical treatments of the structure, such as wine therapy.

For those interested in food and wine tours, we recommend a tasting visit to the [Agricola Dellavalle](#) (by reservation). The great care of every aspect of the production process, from the vineyard to the bottle, along with the respect for the territory and the aim of preserving the original characteristics of the grape intact in the wine allows the producers to obtain great wines, with a strong personality, pleasant, and balanced .

Near the historic bridge that connects Camino to Trino you will find the [Iron Cutter](#) pub, which offers the excellent combination of traditional Piedmontese and national dishes. This is a place where at the end of the busy day you can choose from a wide selection of beers and, if planned on the calendar, listen to live music.

Depending on what is your ideal stay you can find the accommodation that best meets your needs for overnight stays at the [B&B Casa Novecento](#), in rooms with a nostalgic "retro" taste for charming nights lulled by nature, or at the [Holiday Home Camino Monferrato](#), which are spacious holiday homes furnished with taste and refinement and equipped with the possibility of small private SPA and swimming pool.

At the [Mulino Marello](#), which is an excellence of the territory for the production of raw materials, you can buy stone-ground flours. The owners have chosen to deal exclusively with gluten-free cereals, addressing those who suffer from this intolerance and celiac disease and offering everyone the opportunity to approach a healthy and natural diet, without renouncing to the flavors and unique pleasures of the table. Particular attention has been paid to the recovery of some ancient varieties of native Piedmontese corn, highlighting the extraordinary organoleptic, gustatory and chromatic qualities, precisely to produce unique and special flours, suitable for all.

Translated by Vittoria e Ludovico Gallina