



## TOUR 3 ON THE ROADS OF THE TUFF

Hills and valleys alternate and at every curve. The landscape opens, revealing villages, churches and farmsteads, which since time demonstrate the attachment of the inhabitants to their land. Monferrato land, limestone land, fine, tender and crumbly that the ancient sea, which was the Monferrato thousands of years ago, has left in the subsoil. Improperly called "tuff" or "Pietra da Cantone", are square blocks of 32 kg in weight, which with this material the Monferrini have built houses, roads and everything needed for daily needs. We propose you a pleasant and suggestive day on horseback, along the way you can see the tuff everywhere to the point of characterizing not only the residential areas, but also the agricultural and wine-producing landscapes defined by UNESCO as a World Heritage Site. [ASD Occhio con Occhio](#) can organize this for you (Bussetti Serena: Tecnico Fitetrec-Ante) the path "Par al strà 'd tuf (On the roads of tuff)", is suitable for riders of all levels, even inexperienced.

**Difficulty** Tourist

**Length** 28 km

**Height difference** +120mt

**Time** 7 Hours



Departure from the Centro Ippico Occhio con Occhio towards Varengo-Borgatello, passing through Monte Favato. Once in Borgatello, head towards Mombello M.to, descending the hillside with the village of Pozzengo on view. Arriving at the bottom of the valley along the SP1 road, go up the hillside to the Church of San Gottardo in Pozzengo, and then continue to Mombello. The return journey includes the passage along the Stura stream to the junction for Montalero. Cross the state road and proceed in the direction of Odalengo Grande - Case Incasale - Incasalone until you reach the sports ground in the direction of S. Antonio. With the staff of the Equestrian Center you can also plan food&wine pit-stops for what locals call "bicchiere della staffa" and lunch provided by the organization or at local facilities, enjoying the products and dishes.

Leaving the riding school, on the hill in front of us is the [Agriturismo La Ca Veja](#) Cascina France where we can enjoy the culinary specialties of the house and spend a relaxing night in the rooms of the structure and restorative.

[www.monferratotour.it](http://www.monferratotour.it)



Worth a visit is the Church of San Luigi Gonzaga in Corteranzo (Murisengo), an example of late Baroque Piedmontese made by Bernardo Vittone (inside there are anymore works of art), down the road to Valle Cerrina we find the [Ristorante San Candido](#) in Murisengo, where Daniele and his staff offer a typical Piedmontese cuisine in a family atmosphere, with a wide choice of tasty appetizers, delicious first courses (the homemade gnocchi deserve a mention), selected meats cooked according to tradition, and delicious desserts.

It's time for a walk at the Parco dell'Addolorata di Cerrina in the hamlet of Case Bolli, which changes its colors and scents according to the season, keeping its charm intact. The view from here sweeps over the ridges of the forested hills, and valleys and plateaus for cultivation. Going down to Cerrina, just in front of the square where the Sunday market takes place, we find the [Ristorante Albergo Italia](#), ready to serve you specialities of Piedmontese cuisine and a wide variety of typical Monferrato dishes, such as agnolotti, fritto misto, and hazelnut cake, accompanied by excellent local wines. The adjoining bar is very popular with locals and if you want to get acquainted with a chat, let them tell you some anecdotes or you can ask for information and you will surely find someone happy to help.

A unique experience that we recommend you to do is certainly to follow the advice of the owners of the [Agriturismo Canonica di Corteranzo](#): "*You could also do nothing*", forget all the problems and thoughts and immerse yourself in the quiet life of the Canonica, simply letting time flow with the eye that is lost in the spectacular view of the hills that alternate with the valleys up to the horizon, letting yourself be pampered by the warmth and attention that the Calvo family reserves for its guests. Love and attention to detail shines through everywhere, from the wines rich in the typical scents of the Monferrato terroir, to the cuisine rich with local products that come from the surrounding orchards and gardens, to the rooms finely furnished, and in the morning, to start a new day, the ritual of breakfast with cookies and cakes straight from the oven. Every day on reservation tastings and guided tours of the [Azienda Agricola Isabella](#) are available. Gabriele will tell you about his philosophy of organic farming and the love and passion of producing wine, which are values and emotions inseparable from life itself.

At the end of your stay if you want to take with you a souvenir of your holiday we suggest these shops:

[Pantalonificio Durio](#) di Cerrina - handmade Italian trousers production

[Tech-legno in Cerrina](#) - production of wooden objects, furniture and games. The material for sale, and used for the creations is wood, available in many variations from the cheapest to the most noble, which allows you to create anything, from the classic common use cabinet, to the small and large customized object.

[The Photographs of Chiara](#) in Cerrina where to immortalize the visit to Monferrato. In love with her work, Chiara awaits you in her studio for a cuddle, a chat, a special moment of sharing.

[Cascina Iuli](#) di Montaldo - wines that are easy to drink, non-trivial, possibly elegant, fresh, dynamic and crisp, wines known and appreciated throughout the world

[Arrodetti Alessandro](#) Bakery di Cerrina tel.339 541 4293 - production of hard bread with the famous "Monferrina" shape, hand-ironed breadsticks, hazelnut cakes, "brut e bun". On the occasion of the ritual festivities: panettone, focaccia della Befana, doves and Easter eggs.  
Azienda Agricola Modina di Cerrina tel.347 106 0834 - butter, cheese and cold cuts. All own production, as they have a cows farm at the top of the village.  
Butcher's shop Biglia di Cerrina Tel.0142 943462 - selected meats and cold cuts.

*Translated by Vittoria e Ludovico Gallina*