

Along the Provincial Road 37 we cross the Ghenza Valley, a formidable territory, which tells stories that smell of undergrowth, of light creaks of the frozen grass from the winter frost that envelops poplars, oaks, willows and lime trees. The white truffle has been the typical product of this area for centuries. In fact, to preserve and protect its peculiarity, a part of this green oasis has been protected as a controlled truffle ground. The truffle Association of Valle Ghenza also offers the opportunity to try the experience of the "truffle search "with the guide of "trifulau" experts (a term that in the local dialect indicates the truffle seekers) and of course in the company of the real protagonists of this magnificent and exciting adventure ... the faithful "tabui" (truffle dogs). For reservations (info@comune.rosignanomonferrato.al.it Tel. 0142 489 009).

On the way we recommend that you turn onto the Strada Madonna delleGrazie and make a stop at the Big Bench n. 41 "Grignolino Red", from which you can enjoy a breathtaking view of the surrounding hills of the lower Monferrato, up to the Alps and the Apennines. The bench is more than 2 meters high and 3.5 meters long.

Obligatory stop at <u>Cantina del Monferrato</u>. The cantina was born from the fascinating history of the social Winery of Rosignano founded in the fifties. Ruché, Dolcetto, Barbera, Grignolino, Freisa, Bonarda are just some of the names of the wines of Monferrato that from generation to generation are produced with skill and are appreciated all over the world. At the end of the tasting, visitors can purchase wines and other local products on display in the shop. During the weekends, there is the stand of the <u>Salumificio Miglietta</u> set up in the large courtyard in front of the entrance of the cellar. In this stand, their specialties are being offered for sale. From the collaboration of the two activities, a perfect combination of Monferrato is born: wine and cured meats of excellence.

For lunch we recommend the osteria <u>Fermo</u>. Here we will find a fresh cuisine, which respects and follows the seasonality of the raw materials by carefully selecting the producers of Monferrato.



The collaboration with the latter allows them to propose delicious dishes but never pretentious, trying to find the right combination between tradition and a bit of innovation. During summer, guests can use the private courtyard to enjoy the specialities offered outdoors. For wine lovers of the territory, a tasting of Piedmontese products is available in the cellar. There is a wide choice of bottles not only to be tasted, but also to be purchased on site. If you decide to stay for the night, rooms overlooking the surrounding hills are available.

Waiting for us in the afternoon <u>Rosignano Monferrato</u> a stone as an apex, on which a castle of the 12th century resides, surrounded by the oldest houses; a territory as vast as a county, with 70 km of roads between hills and vineyards that reach villages and hamlets in a picturesque and unique landscape. Its history is a mirror of Monferrato's history; a history, glorious and Stormy, all linked to the position of the country, "Sentinel of Casale", several times plundered in the period of the franco-Spanish struggles in Italy.

We point out the presence of the Info Point located in Piazza Sant'antonio in front of the Parish Church of San Vittore Martire. The office is open Saturday and Sunday (Tel. 377 169 3394), and during the week. For information and visits by appointment you can refer to the municipality. In order to improve the availability of tourist information, the Municipality of Rosignano has made available, thanks to new mobile technologies, the QR codes that are on the tourist signs in the territory. That will enable them to find information instantly about what they are observing. Additionally, The "Rosignano Monferrato APP" allows you to be always informed in real time about news and events organized by associations or by the Municipal Administration.

The village is part of the core zone of "Il Monferrato degliInfernot", part of the UNESCO site "The Wine landscapes of Piedmont: Langhe-Roero and Monferrato". Infernot are unique architectural artifacts, small underground chambers dug by hand in the stone by cantons, a peculiar geological formation present only in the lower Monferrato. The characteristic that distinguishes these Aunderground rooms is the total absence of light and direct ventilation, while the real cellars Infernot usually occupied were at a lower position and used for the preservation of bottled wine.



All or almost these works were built by peasants and diggers who did not possess notions of architecture or engineering, but despite this they resisted intact in time and history. At Rosignano you can visit some of the Infernot, three of which are public (info and reservations on the website of the Comune) and other that belong to private individuals, among which:

the B&B "L'Infernot", located in the historic center surrounded by the oldest houses in the country, with a panoramic position that allows guests to admire breathtaking landscapes from the windows and balcony;

and the Zanello Paolo, which in the last 10 years the owner has carried out a great work of recovery and restoration of the manor house and above all of the historic cellar (with all the original oenological tools used in the past two centuries) and Infernot, in addition to the remodeling of the various productive activities of the company. The company has always been characterized by the production of wine. The selection was directed towards the recovery of native vines, mainly red, originating in this territory: the Grignolino Del Monferrato Casalese, Barbera d'asti, Freisa and Bonarda.

We continue to the hamlet Colm, allowing ourselves a pleasant walk to discover the places of the famous divisionist Painter Angelo Morbelli. Along the streets are placed panels reproducing some of the works in which the master immortalized these places immersed in the hills. Villa Maria, habitual residence for half a century of the painter, preserves the studio, the garden and a documentary heritage as evidence of an artistic era of which Rosignano M.to and its hills were models. In his house alternated the best artists of the time. Traces of their passage are the medallions painted on the pediment of the villa itself, with the faces of Segantini, Bistolfi, Pelizza Da Volpedo, Longoni, Quadrelli, etc. One of his unfinished works occupies a wall of the municipal offices. Many works are exhibited in the major international art galleries, and some paintings are also exhibited at the Civic Museum of Casale Monferrato. We point out the possibility of visiting the Studio and the Garden of Villa Maria, only by reservation by consulting the references of the municipality.



The Museo Contadino, the only example of its kind in Monferrato and among the very few so articulated in northern Italy, extends over the entire municipal territory. It is composed of stations where examples of small or large agricultural equipment of the past have been placed (from ancient seeders for the fields, to wine presses, from equipment for cutting hay, to ploughs and old equipment for the cellars, to much more). Next to the individual artifacts there is an explanatory table and a practical "QR Code".

Wandering around the country we meet the store "La Dispensa" that carries out various activities such as butchery, gastronomy, grocery resale, newsagent and tobacco shop but its strength is the quality of the products sold. The butcher's shop has as its main feature the production of cooked and raw salami with traditional ancient family recipe. The meat sold comes from local breeders. The gastronomy offers typical dishes of De.Co. of Rosignano such as csenta (typical country bread of the festivals, similar to a focaccia) and friciulin (typical village meatball made mostly of herbs) but also other typical Monferrato products, all cooked mainly with ingredients from the territory.

Moving to the sides of the castle of Rosignano you reach a natural balcony with a wonderful view: you can see all the way from the Alps to the Milanese plain, from Monferrato to the Ligurian Apennines. It is the fortress on which Rosignano Monferrato stands, the subject of recent geological studies (University of Turin and National Geological SoC.) for its peculiarities and its natural characteristics. Those who want to walk it in full, going down to the crenellated towers of Castello Mellana, will have the impression of being in a medieval village. Along the way, in viale Repubblica, there is the totem that illustrates the Rosignano "quarries", from which the valuable stone "Pietra da Cantoni" was extracted, and a "geological scoreboard" that illustrates the peculiarities and uniqueness of the territory.

Those who come here to spend a few days in search of well-being and relaxation will find in the ICastagnoni an enchanting place of peace. Evocative historic residence dating back to the second half of the 18th century is still used as a family home, which has been loved, cared for and handed down for generations. Every detail of the structure or garden evokes a memory or tells an anecdote: from D'annunzio's admiration for horses, to Count Cavour's silent walks in the garden.



The rooms are housed in the L-shaped structure divided into two "souls": the formerly agricultural one adjacent to the barn and the historically "noble" or residential one, some of them are frescoed, others with barrel ceilings or exposed beams; They are furnished with period furniture, some have original 18th century doors and keys, others antique terracotta floors, all equipped with the greatest comforts and reached by free Wi-Fi, as are the rest of the common areas. From the "international Monferrato" breakfast, to the light lunch by the pool or in the shade of the garden, passing through the traditional local dishes and wines offered for the evening breakfast.

We suggest for dinner: <u>Casa di Babette</u>. This is intimate and romantic, cozy, furnished with taste and refinement. At Babette's house the concept of zero km is not dictated by territoriality, but by the unique relationship that the owners have with the producers. Available for purchase the wine and gastronomic products of excellence that are used in the kitchen. It is possible to stay overnight in one of the 12 rooms of the <u>Locanda della Distilleria</u>, which is located in the same building.

Translated by Vitto e Ludo Gallina

