



Piemonte

THE TASTE OF ALPS

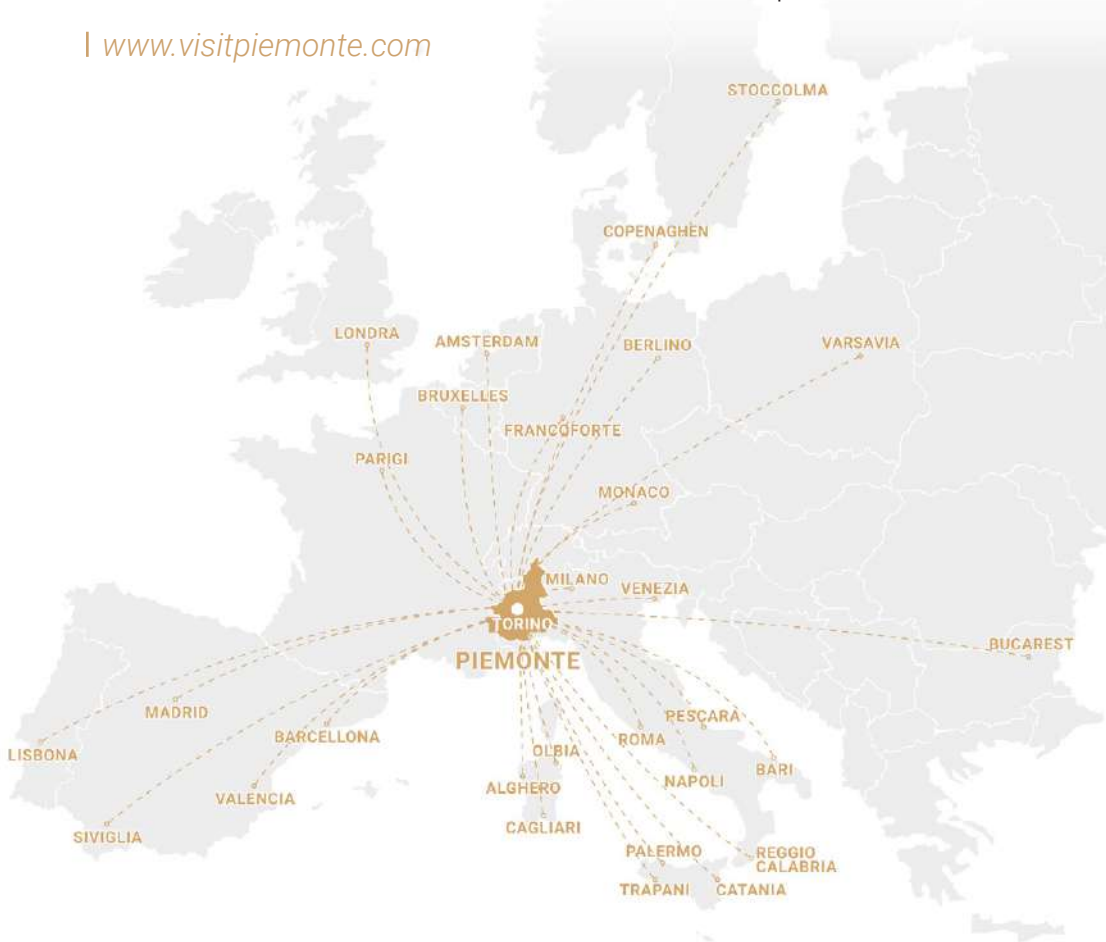
Products, stories and people.



Welcome to PIEMONTE

The region that, as its ancient name *Pedemontium* suggests, lies at the foot of the *Western Alps*, with peaks of extraordinary beauty like *Monte Rosa* and the unmistakable pyramid of *Monviso*, known as the "*Stone King*," from which flows Italy's longest river, the *Po*. Piemonte presents a harmonious range of *art, history and nature, excellent gastronomy and wine-making tradition*, extraordinary landscapes and a rich range of sports and relaxing leisure activities. Welcome to *Piemonte* and its capital *Torino*.

| www.visitpiemonte.com





View of Valle Formazza

how to GET HERE

-  **Torino**
www.aeroporto.torino.it
-  **Roma**
www.adr.it/fiumicino
-  **Milano Malpensa**
www.milanomalpensa-airport.com
-  **Cuneo**
www.aeroporto.cuneo.it
-  **Italo**
www.italotreno.it
-  **Trenitalia**
www.trenitalia.com
-  **A4 Torino - Milano - Venezia -Trieste**
www.satapweb.it/a4-torino-milano
-  **A5 Torino - Aosta**
www.sav-a5.it
-  **A6 - A10 Torino - Savona - Ventimiglia**
www.autostradadeifiori.it
-  **A21 Torino - Piacenza**
www.satapweb.it/a21-torino-piacenza
-  **A26 Genova - Gravellona Toce**
www.autostrade.it
-  **A32 Torino - Bardonecchia**
www.sitaf.it

list of LOCAL TOURIST BOARDS

-  **ATL Turismo Torino e Provincia**
www.turismotorino.org/it
-  **ATL Alexala**
www.alexala.it
-  **ATL del Cuneese**
www.visitcuneese.it
-  **ATL DistrettoTuristico dei Laghi**
www.distrettoalaghi.it
-  **ATL Ente Turismo Langhe Monferrato Roero**
www.visitlmc.it
-  **ATL Terre dell'Alto Piemonte – Biella Novara Valsesia Vercelli**
www.terrealtopiemonte.it



A VOYAGE *into* TASTE, *amidst* VALLEYS *and* FLAVORS

The *Taste of the Alps* is the first chapter of a never-ending story into the *Mountains of Piemonte* to discover the excellence that lives amongst them. The sheer quality of the Alpine products encapsulated in the provinces of Cuneo, Torino, Biella, Vercelli, Novara and Verbania, is a continual source of surprise. We begin this *voyage* with a selection of my own proposals, a personal anthology of truly *unique stories*. I have written myself as a first step of the journey into our mountains, supplemented at each step with information from the *local tourist boards (ATL)* and all the extraordinary things we'll find out about the *territories*. The unifying element is that each individual product is the fruit of the work of *people*, heroes with the desire to keep *traditions* alive, or transform them and start new ones, perhaps through a new understanding of climate change and the new *challenges of sustainability*.

Each of the men and women working to produce this *excellence* have great stories to tell and share with the world. Each *product* tells the story of a territory with its own traditions and unique *flavors*.

Each individual company with its unique story is an important tile in the mosaic that shows us how the Piedmont Alps are mountains to be *lived* and *enjoyed* all year round, everywhere taking in the Taste of the Alps.

Luca Ferrua
Editor in chief *Il Gusto*

Handmade ravioli, ready to enjoy

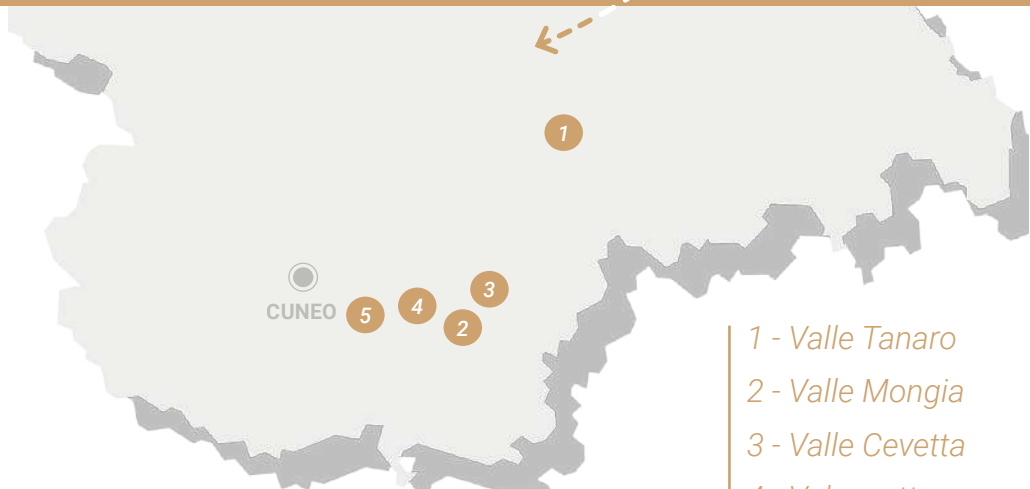


The **LANDS** between **LIGURIA**, and the **LIMITLESS**

The journey begins in the most westerly regions, where blows the "*marin*", the wind of the sea. A flight through mushroom and chestnut scented woods, skimming the majestic mountains, home to *extraordinary* cheeses like *Raschera*.

Not to mention the region's other excellence and challenging tourism. Let the voyage begin, to lose ourselves in the *Taste of the Alps*. Where the taste of *the mountains* is there all year through.

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- 1 - Valle Tanaro
- 2 - Valle Mongia
- 3 - Valle Cevetta
- 4 - Valcasotto
- 5 - Valle Maudagna



The **CHESTNUT** as a **RESOURCE** The **CHESTNUT TREE** as a **STORY** all **ITS OWN**

I Viola (CN)

The chestnut is one of those forgotten *excellences*. Star of the cold season roasting over hot coals, of the kitchen with the thousand uses of dried chestnuts, with Piemonte offering some of the finest interpretations, and of sweets through products like marron glacés and Mont Blanc desserts. Among the valleys with the greatest vocation to the world of chestnuts is Val Mongia, where 60 percent of the land is covered by *ancient chestnut groves*, which in addition to their fruits, also bring experiences. One of them, in *Castello, municipality of Viola*, belongs to the farm of *Marco Bozzolo*, creator of the Borgo delle Castagne, a site for educational outings. A place where the chestnut itself becomes an experience.

Garessina chestnuts in a jar





The cheeses and flavors of Valcasotto

The **HAMLET** of **CHEESES**

Valcasotto (CN) |



Valcasotto cheese as it matures

The place to go for a full immersion in the Taste of the Alps. *Valcasotto* is a hamlet with stone roofs, wooden balconies, mountain cottages, and cheeses. An entire hamlet dedicated to *production of cheese from mountain pastures, those of the Valcasotto* for the precision, a unique product resulting from a long aging process in the mountains resting on wooden boards.

For over *40 years Beppino Occe- li* has been making this cheese of *tradition*, and has recently been joined by the *Locanda del Mulino* where you can sample the *dishes of the district*.

A hamlet with a clearly defined intent: to *valorize the mountains*.

FAITH *in* POLENTA

I Prato Nevoso (CN)

Polenta is an *excellence*. But to get the Taste of the Alps you have to have *faith*. You get it at *Chalet Il Rosso in Prato Nevoso*, where they've cracked the formula for mountain fun and found real value-added for the après ski scene too. Music, relaxation and great food as well as, of course, breathtaking views of the Maritime Alps. The kitchen at Chalet Il Rosso is run by *Chef Antonio letto*, aka *Ezzelino*.

He represents the mountains and transmits tradition, atmosphere and conviviality through innovative menus reflecting the *genuine nature of the ingredients* and *local traditions*. He believes in the Taste of the Alps.

Photo Credits: Simone Benso



ADVENTURE *and* FLAVORS *of the* ALTA VIA *del* SALE

We are in *Cuneo* at the intersection of three valleys marked by passage of time and cultural contamination made of the *products* and *people* telling *ancient stories* of courage and resistance, but also of a great *tradition* of tourism, like everything that's developed around *Limone*. A land of parks, nature and *unique trails*, each with its characteristic tastes, including the magnificent *Alta Via del Sale (Upper Salt Road)* where you can lose yourself amidst mountains and sky.

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- 1 - Valle Pesio
- 2 - Valle Vermenagna
- 3 - Valle Stura



A wheel of Pianard

EVOLVING *staying* TRUE TO ONE'S SELF

I Palanfrè (CN)

The Taste of the Alps is also made by people returning, *rediscovering their roots*. Like what happened in *Palanfrè*, a hamlet in *Valle Veremenagna* where, after migrating, the inhabitants returned to invest in their mountain heritage. This is the story of the *Giordano* family, who in 2000 decided to return to live in the hamlet and establish *the Isola agricultural enterprise*, a dairy producing delicious cheeses, dairy products and a unique specialty known as "*tuma choucca*" ("drunken cheese" - ndt), aged by regular wash downs with beer.

They even managed to reopen the *Palanfretta* mountain refuge, where *Silvana Giordano* welcomes hikers and tourists with passion, great food and music too, making it a real oasis of freedom.



Ravioli with leek and potato filling



Hanging Roccaforte prosciutto crudo

The "PRESCIUTTO" of PIEMONTE

Roccaforte Mondovì (CN) |



*Inspecting a
Roccaforte ham*

The Taste of the Alps reveals some incredible stories. Roccaforte Mondovì raw ham was first made in the late 1800s, by the "Premiata Salumeria Cerri" in which the ham cuts of pigs, bred and slaughtered in the Province of Cuneo, were processed to obtain what they called "*presciutti*", no, it's not a typo, that's how they really spelled it.

Even now *Elio Pastorelli* still uses the methods of that time, and only natural ingredients. The salting of the hams takes place in tanks, with a splash of *Barolo wine vinegar*.

The hanging phase is very unhurried, in the pristine air of *Valle Ellero*.

One **STAR** for **THE WHOLE VILLAGE**

I Vernante (CN)

In *Vernante*, a village know for its murals along the road leading to Limone and Colle di Tenda, you'll find the *Nazionale*, a hotel, relais and restaurant, run by the *Macario Family* since 1896.

The kitchen at Nazionale, managed by Michelin-starred Chef *Fabio In-gallinera* offers an intimate dining experience, based on a balance between tradition and innovation using the best of the *territory's produce*, and exclusively seasonal ingredients from local *trusted suppliers*. An establishment that has awarded a start to the entire village, where you can sense the *Taste of the Alps* in every corner.

Here with the Chef we chose a *potato puree with sour butter, black tea and crystallized potato peel*.



The territories of **CASTELMAGNO**

When dealing with a king, one must enter his *kingdom* with respect, and above all learn to understand him. The kingdom of *Castelmagno*, a truly one-of-a-kind cheese, is a world full of *stories* and *extraordinary people*, hard work and passion. *Valle Grana* is his kingdom, but *Maira* and *Po* are equally full of stories in which the Taste of the Alps brings together ideas and projects that make a real difference. Stories ranging from *ravioli* to a *beer* that tastes of freedom and redemption. *What a Taste these Alps have.*

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Maturing wheels of Castelmagno cheese

When you **MEET** the **KINGS**

I Frazione Valliera, Castelmagno (CN)

A beautiful story deserving to be told is that of *Des Martin, ten families* who bought the dilapidated houses of a tiny remote hamlet, along with the surrounding peaceful meadows, and with a great deal of hard work came to produce an unparalleled *Castelmagno mountain pasture cheese*. A unique story, written by the mountain and told by a fragrance. The dream was that of reclaiming Valliera, one of the *seven hamlets* that make up the *Municipality of Castelmagno*, not just as a temporary settlement but a *productive* one, with a new vocation to *hospitality* and the *rediscovery* of these mountains. And then, as only happen in the Alps, sometimes you meet *Castelmagno is in the mountains*, with his trusted companion: *Barolo*.



A wheel of Castelmagno cheese



The Gypsy Brewers "tools of the trade"

BUILDING to STAY

Melle (CN) |

A taste of life as Antagonists



The Taste of the Alps is a *challenge* as well. The story of these two guys, *Enrico Ponza* and *Fabio Ferrua* tells it all. They were born in *Val Varaita*, moved to Torino to study but then returned to the *place of their roots*. They turned into a pair of "*Antagonisti*", challenging the commonly held belief that it was impossible to do business in a small town, and building a business with the intention of remaining.

Their selection of *craft beer* includes a *Belgian saison*, the firstborn of *Antagonist Gypsy Brewers*, as well as an *amber beer*, a lighter *lager* and another with a *caramel* flavor. They don't just do beer, but *food* and *hospitality* too, part of an all-round project to *valorize* and breathe *new life* into the mountains.

The **IMPORTANCE** of RAVIOLES

I Frazione Arneodi, Stroppo (CN)

Everyone has to taste *Ravioles* once in a lifetime. A great story to tell and taste can be found in *Valle Maira*, specifically in *Stroppo*, where six years ago *Andrea* and *Angelica* opened the *Locanda Al Torch*, a perfect retreat in the Upper Valley. Its name derives from "*Lou Torch*", the traditional grape-pressing activity that was carried out here in the olden days.

The inn offers *homemade* cuisine based on the raw materials and produce of the *territory*. And above all, the valley's specialty ravioles, gnocchi made of *potatoes* kneaded with the Toma cheese of Melle. Their name comes from *raviulè*, the word for the action of *rolling* pieces of dough on the cutting board, here *garnished with butter and mountain herbs*. Another great story of the *Taste of the Alps*.



The LAND of OLYMPICS

When the most important medals of the 2006 Olympic Winter Games were awarded here, the whole world saw the *magic* of the slopes and places, but the *Taste of the Alps* has never stopped evolving and the mountains today have found new opportunities to *present themselves*, and after this boost from the world of snow, are learning to be places *for all seasons*. Now small businesses keep the mountains alive with stories of honey and spirits, or starred menus and walks to do with Taste. Through a cathedral of skiing, sometimes even more beautiful when the snow melts.

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A walk among the **HERBS** of those who chose the **MOUNTAINS**

I *San Germano Chisone (TO)*

Liqueurs, essential oils, herbal teas, all produced from herbs grown and harvested in the mountains of *Sestriere* and the *Alta Val Chisone*, at *2000 meters*. A unique place of production that can become an unforgettable walk with a sampling. All thanks to a young man, *Luca Lantelme*, who after graduating in engineering realized he didn't want to spend his life in an office, but in the places where his family roots are. In his mountains. So went in search of the traditions of his ancestors and founded the *Lantelme Liqueur Farm*, producing masterpieces of the caliber of *Genepy Bianco*, *Genepy Sestriere*, *Timo Serpillo*, *Genziana* and *Gin*. All from the mountains, and everything *harvested by hand*.

A sip at 2000 meters





Handmade beeswax candles

The **LEGEND** of **DAHU**

Usseaux (TO) |



The sweet honey of V'Lou Boc

The *Dahu* is a legendary animal that has the two legs on one side shorter, a clear sign of its adaptation to steep mountain slopes. A legend that, between history and *passion*, unites the people of the Torino mountains.

And it's precisely in this high-altitude territory that *Marco Nevache*, with his wife *Daniela*, has been carrying on the three generation old family tradition of *mountain beekeeping*. Their hard work, effort and dedication means that each type of honey produced has its own distinctive color and flavor, and is highly prized. But *V'Lou Boc* doesn't just make *honey*. At their shop in Usseaux you can find *beeswax candles*, *pollen* and *saffron*. The Taste that keeps *the Alps alive*.



The **MOUNTAIN PASTURES** from **SPRING** thru **FALL**

| Lake Laune - Sauze D'Oulx (TO)

The *Taste of the Alps* is made up of unique places where equally unique flavors meet. One of them is *Lake Laune*, at 2043 meters inside the confines of the *Gran Bosco di Salbertrand Park* in the Upper Susa Valley.

It's the perfect place to spend a day, a weekend or even longer periods, immersed in *nature* strolling through the silver firs, spruce trees and stone pines, a pristine environment from spring thru fall. Then there's the flavor, created in *Alpe Laune*, where you can buy yogurts and cheeses, especially the celebrated *Toma di Sauze d'Oulx*, a must-have product for all lovers of high altitude excellence.

Photo Credits: Alpe Laune



Cheese cast for Toma

The **TASTE** of a **RAMBLE**

Sauze D'Oulx (TO) |



Here in the heart of the *Olympic Mountains*, in *Sauze d'Oulx* they've long been working on making the experience of their beautiful mountains possible all year round.



The *Ciao Pais Refuge* has been here since 1931, its name derived from the traditional greeting that mountaineers or hikers passing through used to exchange, and even today it's a special place for skiers and hikers. Owners *Mirko* and *Giusy* are dedicated to honoring the tradition of the refuge, while bringing it into the *twenty-first century*.



But the Taste of the Alps can be found above all at the restaurant, through all the *gourmandizing moments* of the day. Here some dishes of *Chef Krishna Gravino*.

Photo credits: Rifugio Ciao Pais



The STARRED CHAMPION

I Frazione Rollieres, Sauze di Cesana (TO)

The *RistoranTino* was established in 2013 by *Chef Martino Leone*, former national ski champion, with the idea of opening a high-level restaurant in the valleys of the Winter Olympic Games.

The restaurant offers a *refined, creative* and *innovative* cuisine, drawing on the Chef's ideas inspired by *mountain gastronomic traditions*, but he doesn't stop there: his cuisine also sails to more creative and exotic destinations.

Two menus are proposed: one "*Contemporary*" in which diners are guided through a surprise menu; one "*Signature*" featuring the dishes that have made the *history* of RistoranTino. Of all the dishes, we chose *Sunday in the Woods*, a *risotto with lichen*.

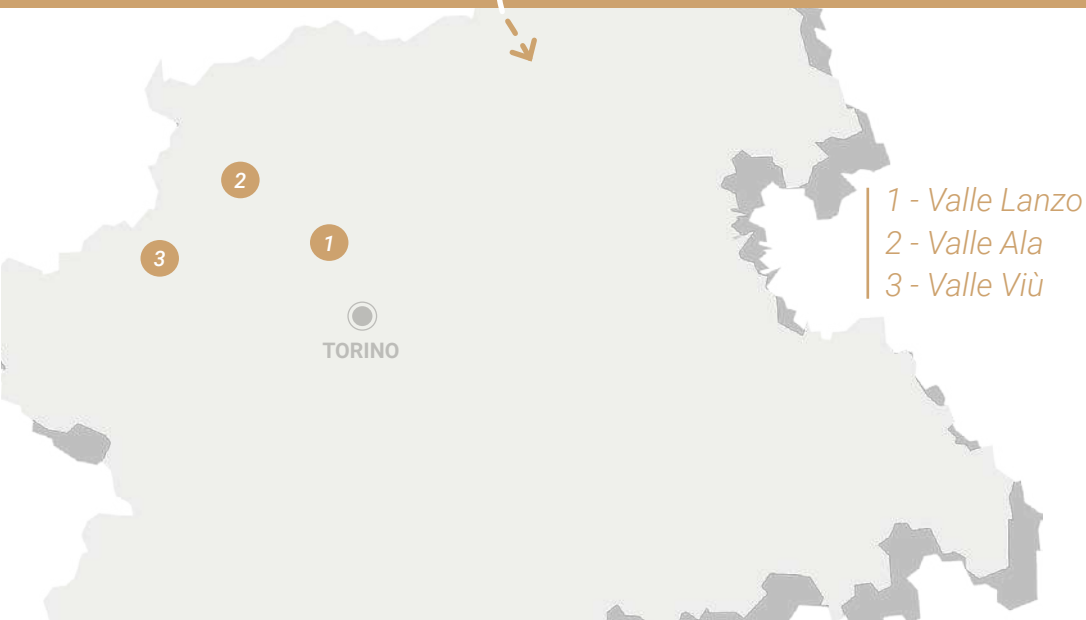
Photo credits: RistoranTino



TOMA, and her SISTERS

For lovers of nature seeking more *intense* and *uncontaminated* places, this district is full of surprises. Nature has a definite flavor in these parts: that of the *Toma di Lanzo*. An extraordinarily *eclectic* cheese, perfect for *sampling* with a great *Piemontese* wine or a *noble sparkling one*, or even melted on a steak. In the Valleys of Lanzo, Ala and Viù, the Taste of the Alps is made by people with their stories and recommendations. *Let yourself be lead by them.*

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The **MOUNTAIN** you **EXPECT**

I Frazione Pian Benot, Usseglio (TO)

Toma di Lanzo, yogurt, ricotta cheese, milk and cured meats, all homemade. But also *educational hikes*, workshops for children, adult groups and families, and plenty of opportunities for *experience days* immersed in nature.

Learning about the plants of an alpine pasture or discovering the underground world, learning how cheese is made or making your own yogurt, are must-do activities, to *discover* and *talk about*.

Here we're in *Alpeggio Menzio*, in the hamlet of Pian Benot, Usseglio. A day spent in nature and for nature.



A stage in the production of cheese

The **IMPORTANCE** of having **FAITH**

Frazione Cornetti, Balme (TO) |



The Taste of the Mountain is about endurance, too. *Les montagnards*, founded by *Antonella* and *Guido*, is the result of forty years of life dedicated to the world of mountains.

The building has been renovated in full *respect* of the surrounding nature, using *eco-sustainable* and *energy-saving* methods, in *Frazione Cornetti, Balme*.

In addition to the hospitality facilities, it has a restaurant offering *traditional* dishes, made exclusively using *typical seasonal* produce from the district where it's grown. And that includes the *Martin Sec in red wine with Muscat zabaglione*.



THE LANZO VALLEYS *and* CHAMPAGNE

| Ceres (TO)

The restaurant *Hotel Valli di Lanzo* (the sign of which reads "Ristorant Valàdess at Lanss with Oubèrgi") is a place you really wouldn't expect. Here we're in the center of *Ceres*, a charming resort with long-standing traditions in the heart of the Lanzo Valleys. The *Chef, Francesco Eblovi*, a native of these valleys, is the creator of a cuisine totally inspired by the *territory*, founded on *research* and respect for the best *raw materials*, and based on ingredients very carefully selected and rediscovered, and the *valorization* of long-lost recipes. But it certainly knows how to attract the world's attention. Indeed, here we can find one of the *best selections of champagne in Italy*. Know you understand the things you can find in a Taste of the Alps.

Photo credits: Davide Dutto,
Ristorante Valli di Lanzo



MACCAGNO *and the* VALLEYS *of* WONDER

The *Valle Cervo* is one of those places that touches the heart. Those *mountains* capable of once again making us feel like explorers of an *uncontaminated* world. *Panoramas* that change color and soul with the passage of the seasons, and charming places like the *Zegna Oasis*. The Taste of the Alps follows the pathways and tracks on the trail of Maccagno, a cheese for the *noble palate*, but going step by step on the trail of the *Taste of the Alps* until you gradually feel at home, which in those parts they call "*la bursch*".

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| 1 - Valle Cervo





Maccagno cheese in seasoning

The **IMPORTANCE** of **MACCAGNO**

I Sagliano Micca (BI)

The strong ties that bond the mountain and its protagonists is *indissoluble*. A perfect example is *Riccardo Mazzuchetti* who, unlike many others following the general depopulation of the valleys, decided to stay where his *roots* are firmly planted.

His company, using of clean energy from solar panels, is certified organic. During the summer, the celebrated "*pezzata rossa*" cows of *Oropa* are taken to an *altitude of 1100 meters*.

This journey is the origin of *Maccagno*, a cheese made with *raw milk* that was the favorite of Queen Margaret of Savoy. A pride of the *Taste of the Alps*.



An excellent way to enjoy the flavor



The delicacies of Massera patisserie

Just one **TORCETTO** and the **PARTY'S ON**

Biella (BI) |

Torcetti from Pasticceria Massera



The story began back in 1920 in the green *hills of the Serra*, when once a year at his bakery Mr. *Massera* made *Torcetti*, a doughnut-shaped cookie, for the village summer fete. Time and generations may pass, but the ingredients never change.

Even now, the *handmade Torcetti* of the *Pasticceria Massera* are made with *natural ingredients*: *flour*, *butter* and *sugar*.

This historic workshop has been transformed into a modern cottage industry, because the *Taste of the Alps* evolves but always remains *faithful to itself*.

LUXURY *that* WARMS *the* HEART

| *Frazione Oretto Campiglia Cervo - (BI)*

The Taste of the Alps has some original stories. And *La Bursch*, or "the house" in Walser dialect, is one of them. It can be found in *Oretto*, a hamlet in the beautiful *Valle Cervo*. *Barbara Varese* created this beautiful Country House through a conservative restoration of her historic family home. Here you can breathe the atmosphere of a bygone age, in a family setting, beyond time. The restaurant offers the flavors of the *district* through Piemontese cuisine marked by *tradition*, revisited with a note of creativity.

The Chef *Erika Gotta* presents a *risotto with hay-smoked butter, rabbit and vermouth reduction*. The Taste of the Alps at its *maximum*.



VALSESIA *and the* valley of the **WALSER**

Here we are in the heart of one of the valleys richest in history, legends and unique people, from the Celts, to the Walsers. Everything is culture. Here the Taste of the Alps becomes almost *legendary*. This is a territory to be lived to the full all year-round, through sports and the great outdoors offered by this *Unesco World Heritage Site*. The *Taste of the Alps* is no less remarkable for the extraordinary produce the *artisans of the area* are able to offer. Even cheese combines *tradition and innovation*, but where the man, agnolotti included, makes the difference and becomes *emotion*.

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| 1 - Valsesia





A selection of cheeses

On the **TRAIL** of the **TOME AJGRA** I Campertogno (VC)

Campertogno is a magical place even in its name, where you can really breathe in *Valsesia*. For those passing through, a mandatory stop is at *La Truna*, which literally means "*maturing cellar*" offering visitors a taste of the mountains: *tome* with different methods of *finishing* (with beer brews or with hay), salami and the wisdom and culture of an district rich in stories to be told.

Then *Ajgra Toma* is something unique, a gastronomic experience you can take home that fully reflects the *tradition* and *richness* of the dairy products present in this *timeless place*.



Handmade salami



Ravioli from Raviolificio Bertoli

The “PANTRY of HOPE”

Località Balangera - Varallo (VC) |



Prepared today just as they've always been

The Taste of the Mountain is made of singular human stories like that of *Raviolificio Bertoli*. The ones that keep the light in the districts. Back in 1952, with a congenial promise of marriage by *Mr. Carletto*, a small workshop was born that later became an established craft workshop in a small hamlet of the *Valsesia*.

These *agnolotti*, strictly one by one *by hand*, are their trademark, just as the care and scrupulous way the excellent quality *raw materials* are chosen. The "pantry of hope" featured in the workshop is the emblem of the Bertoli family philosophy, *courage*, *passion* and love they put into their work every day. *All to give the mountains that extra touch of taste.*

Once there was a **TROUT** and a **BEETROOT**

I Piode (VC)

The Taste of the Alps is about heart and courage. *Osteria DaMa*, in *Piode*, was born from the dream of *Danilo* and *Olga*, husband and wife who decided to open this restaurant together.

Here the products of the *territory*, its people, dreams and ideas come together to create a *colorful, fun* cuisine, in which the *grand products* of small *local producers* are the protagonists, mixed with methods drawn from different parts of the world.

The *Osteria DaMa* menu is the result of passion for cooking and respect for the raw materials they find around them. Here chef *Danilo Massa* offers a *carnaroli risotto with three milks, alpine trout and beetroot*.



CRODINO or BETTELMATT,

To gourmets the arduous judgment

Crodino or *Bettelmann* is certainly not a crossroads, but a provocation that explains how the valleys *Formazza* and *Vigezzo* have all it takes to become an *oasis for the Taste of the Alps*, perfect for every palate.

The beauty of the landscape and localities reflects in the absolute quality of the products. *Bettelmann* deserves a place among the *greatest cheeses* on the planet, but the *ham* from these mountains is no less. And when products end up in the *skillful hands* of chefs, then the *Taste of the Alps* transports us to *paradise*.

infoturismo@distrettolaghi.it
www.distrettolaghi.it



- 1 - Val D'Ossola
- 2 - Formazza
- 3 - Val Vigezzo



Bettelmatt as it matures

Up there where **BETTELMATT** is BORN

I Frazione Viceno - Crodo (VB)

Amidst mountains covered in meadows that maintain the spaces assigned them by the natural evolution of the times, nestles the agricultural enterprise of *Massimo Bernardini*, producing cheeses, including the highly-prized *Bettelmatt*.

Highly-prized because it's made in *limited amounts*, and only in the *summer*, when the cows move up to the *alpine pastures*.

This dough-colored cheese *straw yellow*, smooth with small holes and *fat and greasy*, is really very *ancient*, being made as early as the heroic era of the Walsers. A treasure to be enjoyed. *Unique* just like taste of these Alps.



Cutting Bettelmatt



Curing Vigezzino ham

OLD RECIPES and the WISDOM of the ALPS

Santa Maria Maggiore (VB) |



Inspecting a Vigezzino Ham

And if the best prosciutto you can taste is in the *Piemontese Alps*? Surrounded by the mountainous crown of the high *Vigezzino* Plateau, in *Crana* di Santa Maria Maggiore a hamlet rich in tradition and culture, *Pierino Bona's* workshop produces its own specialties with typical flavors, following an old family recipe.

Prosciutto Vigezzino Montano is made from fresh hams of *Italian pork*, specially selected for raw ham, processed and massaged with *natural aromas* and then smoked with *juniper berries*. Then it goes for careful curing in the pure air of the Val Vigezzo for 15 to 18 months.

One **STAR** atop the **ATELIER**

I Domodossola (VB)

Val D'Ossola is a magical, wild place characterized by ancient clusters of stone houses, mountain streams, alpine peaks and a treasure trove of flavors revealing unique delicacies.

In the heart of Ossola valleys lies the *Atelier Restaurant* established *Michelin-starred Chef Giorgio Bartolucci*, a skilled interpreter of prized raw materials, with *roots* deep in the territory.

A unique and inspiring location that looks to the new without forgetting its *origins* and *traditions*, with a menu that follows the nature and cuisine of the *territory*. *Ricotta cheese gateau with a soft Bettelmatt heart and Vigezzo raw ham*.

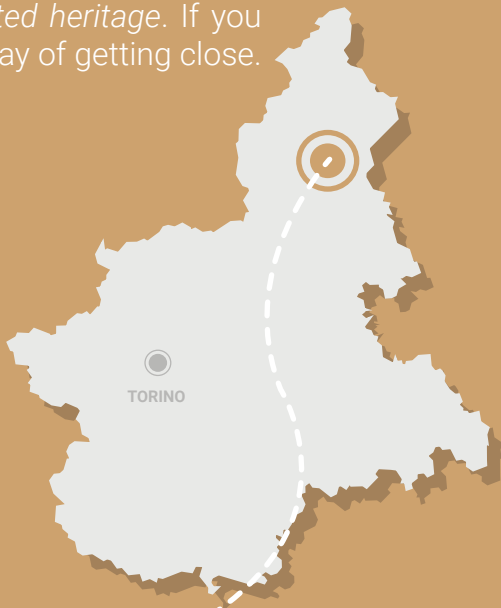


INTO *the* WILD

To grasp the *power* of *Val Grande* and *Alto Verbano* you have to go there, because words simply cannot describe this land that stretches from the lakes to the peaks in a *natural uncontaminated heritage*. If you can't, there is perhaps another way of getting close.

You could try sampling the produce that originates from there, because the *Taste of the Alps* is a powerful *ambassador*. From the cheeses that trigger the *memory* and *emotions*, to the herbs that become bitter candies. All this is born on the mountains and maybe even transformed on the lakes, making it even more *magical*.

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DOMODOSSOLA

1

2

1 - Val Grande

2 - Alto Verbano



Fresh cheese, ready to be enjoyed

The **ART** of **CURING** CHEESE

I Frazione Intra - Verbania (VB)

It's easy to say cheese. And a smile sometimes isn't enough. The Taste of Piemonte Alps is never dull when it comes to cheese. In *Verbania*, surrounded by bucolic landscapes and the calm of Lake Maggiore, lies the farm of a curer who's made his work his mission: *Eros Buratti*.

A place where fans of the typical products of this area can immerse themselves in a magical atmosphere. At the same time Eros, thanks to his pioneering vision, has managed to create a *cheese aging cellar*, a place for tasting and combining products from various farms in the area, preferring those that produce raw milk. The art of curing is serious business!



Maturing cheeses



Medicinal herbs being worked

When **NATURE** is the **WEALTH** of **MOUNTAINS**

Località Verampio - Crodo (VB) |



Dessicated herbs

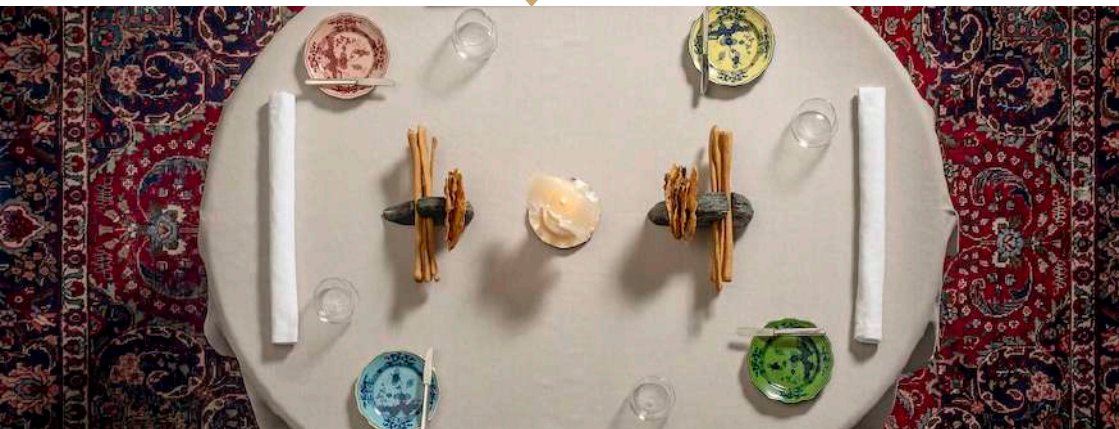
Protecting the mountains also means protecting their products, *genepi*, *lavender*, *rosemary* and *malva* are just some of the riches that the *biodiversity* of the Taste of the Alps gives us, but they're also among the medicinal herbs that the *Erba Bona Consortium* cultivates organically in the valleys of *Verbano Cusio Ossola*. This *consortium*, made up mostly of *women*, counts 20 members turn these herbs into products such like *infusions*, *sweets*, and *bitters*, not to mention *wellness products*. "*Herbs and Roots*", is the motto of the Consortium, which for more than 20 years has dedicated body and soul to actions that make people and the earth feel good. All thanks to the *Taste of the Alps*.

The **CHAMPION** in the **KITCHEN**

I Verbania (VB)

Marco Sacco loves the lake and his area so much that he started out as a wind surfing champion. His love later moved on to the local products and on the shores of Lake Mergozzo, *Verbania*, he created the *Ristorante Piccolo Lago*, which has two Michelin Stars. The chef manages to project his restaurant's cuisine to the highest heights through hard work, passion and a rock solid team of collaborators. Chef Sacco learns from the *territory*, but also from new *flavors* that he encounters on his *travels*, and when he returns home he skillfully manages to transfer all this acquired knowledge into his dishes. Cuisine is *tradition*, *experimentation*, a *tailored experience*. Because in the Taste of the Alps everyone finds their own *flavor*.

Photo Credits: Piccolo Lago



PIEMONTE, *an alliance* of TASTES

The Taste of the Alps is just part of the *gastronomy offered* by Piemonte. Our region is one of the richest in both *excellence* and *biodiversity*, a region where it's the people who make the difference through their work, and especially because the flavors are so *unique*.

Like the people. Though the next two Piemonte *tourism districts* are not actually in the mountains, we've nevertheless included their *excellences* in this voyage.





GRAN MONFERRATO *and* UPPER PIEMONTE, ALLIANCE *of* WINES

There's a *grand alliance* binding the great *Nebbiolo grapes* of *Alto Piemonte*, from *Ghemme* and *Gattinara*, to the whites of the *Ovada* and *Gavi* districts, to the reds of the *Acqui* and *Casale* districts, *Grignolino* and *Dolcetto*, together with the *Aromatics*. This region is known as *Alto Piemonte Gran Monferrato* and has been selected as *European City of Wine 2024*.

An *alliance* that brings together both *hills* and *mountains*, and demonstrates how the Taste of Piemonte comes from the ability to generate *synergy between excellence*, people and flavors. All to be enjoyed.

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A marriage of **EXCELLENCE** in **LANGHE DISTRICT**

The *Taste of the Alps* is just part of the equally extraordinary *Taste of Piemonte*. Synergy is fundamental in the enjoyment of a *Castelmagno*, a *Bettelmat* or a *Toma di Lanzo* in its mountains, paired with any one of the *great wines of Piemonte*.

Just as an extraordinary way to *enjoy* one of the children of the *Nebbiolo* grapes that make the hills of *Langhe Roero* and *Monferrato* so unique, sampling while overlooking the *rows of vines* and tasting one of the *unique products* of the *mountains*. *This is Piemonte and it is unique.*

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Giovanni Rosso, Marco Badiani,
Archivio Ente Turismo LMR.





View of the Valle Formazza

STORY HUNTERS

| The Conclusions of our voyage

To go in search of the *Taste of the Alps* you have to be a proper *story hunter*. Proper story hunters are relentless, traveling miles to find the unique sensations offered by producers and the work and ideas that ignite the palate. Starting out from the *Ceva* district and ranging as far as the *Highlands of Piemonte Northern Lakes*, we went hunting for women and men to write about, a living *list always in motion*, because stories are always new.

The *Taste of the Alps* is very much alive *all year round*. Every season has its own distinctive flavor, and each month of the year gives the perfect excuse to visit these territories. Each story we've chosen is about *everyday hard work*, about the *courage* of the choice to return home, and the love of the raw materials. For the wildlife, the cuisine and the conviviality, each story is above all about *people*, because in the *Piemonte Alps* it's the people who make the difference, the *women* and *men* that breathe life into the *territories* and *products*, creating that *magic* we call the *Taste of the Alps*.

CREDITS

I Il Gusto delle Alpi

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