

**the Food
Museums**

of Emilia-Romagna



the
Museums
of Rural
Life
in Emilia-Romagna

A journey

through flavour and tradition

the Food Museums

of Emilia-Romagna

the Museums of Rural Life

in Emilia-Romagna

A cultural heritage that intertwines food and wine excellences and the riches of the rural world, making them accessible to all those who want to discover the beauty of the Emilia-Romagna region. We're referring, of course, to the **26 Food Museums** and **47 Museums of Rural Life** that – from Piacenza to Rimini – narrate our collective culture, thanks to itineraries that are both poignant and emotive. This heritage is constantly-changing: since the last publication, 3 new Food Museums have opened and 25 Museums of Rural Life have been added. They testify the growing interest in our territorial identity and the farming history, traditions and socio-economic fabric of our countryside and are designed to protect and promote the premium-quality products that have made the Emilia-Romagna brand famous throughout the world. We have begun an important cultural journey to narrate our history through flavour, relaunching it towards the future and fully highlighting that we produce delicious, quality food, from the land to the table.

Alessio Mammi
Councillor for Agriculture
and Agri-Food,
Hunting and Fishing

the Food Museums

of Emilia-Romagna

the Museums of Rural Life in Emilia-Romagna

Emilia-Romagna didn't wait for chefs to become some of the most popular *maître à penser* of our time to understand how much culture lies in food traditions. Nor was it too difficult – in a region so well-rooted in the lands of the Po River and home to hands “that can make shoes for midges” – to replace the idea of history written by events, in favour of an all-encompassing history that is also economic, social and based on customs. **The history of people who work.** As institutional as we are, our focus on food led to the establishment of museums of farming culture first and later food museums, already oriented towards the food industry. I don't know how many regions can boast such a diffused network of museums that promote food traditions, capable of involving economic realities, the pride of enterprise and work carried out in the fields, workshops and businesses. We're rightly proud of this and hope residents and tourists alike visit them, to gain a better insight into our culture.

Mauro Felicori

Councillor for Culture and the
Landscape

the Food Museums

of Emilia-Romagna

A shared connection, a common feeling and a deep affinity underlie the creation of the Food Museums of Emilia-Romagna, **places where visitors can discover the cultural dimension of food.** They are a new type of museum, where visitors can savour the culture and tradition of our food. These are small and great food treasures that are famous worldwide, products safeguarded with authentic passion, precious treasure troves that, thanks to accounts, stories and tastings, guide visitors to discover **a land that has always cultivated and produced delicious food and wine.** Experience and living history; the Food Museums are the past and present of a region that still has so much to reveal.



Museum of

Parmigiano Reggiano

1



c/o Corte Castellazzi
via Volta, 5
Soragna (PR)
www.parmigianoreggiano.museidelcibo.it

 Musei del Cibo di Parma



The home of Parmesan celebrates the art of cheesemaking

Housed in an old “cheese factory”, the museum in Soragna chronicles the history and traditions linked to this iconic “king of cheeses”, a unique and inimitable product of a land where quality is a style of life. Home to the Museum of Parmigiano Reggiano, Corte Castellazzi is an 18th-century farmstead, with a barn, hayloft and an exquisite circular dairy with colonnade, built by Prince Casimiro Meli-Lupi around 1848 and active until 1977. It showcases tools and equipment used for processing cheese – over 120 objects dating from the early 19th century to the first half of the 20th century, as well as around 100 period images, drawings and photographs that illustrate the evolution of milk processing techniques and the various phases of cheese maturing and marketing. The brining room documents the history of graters and also has a section dedicated to gastronomy and recipe books, with quotes by Boccaccio.

2



c/o ex Foro Boario
via Bocchialini, 7
Langhirano (PR)
www.prosciuttodiparma.museidelcibo.it

 Musei del Cibo di Parma



Parma Ham Museum

Parma ham: a food, a culture

In Langhirano, in the Province of Parma, there is a special place where visitors can delight their palate with a cured meat that is famous throughout the world – Parma ham. The museum dedicated to it, which boasts eight sections and a tasting room, is in the splendid former Foro Boario complex. The itinerary begins in the section dedicated to history and breeds of pigs (with a huge multimedia table) and continues to the next area, dedicated to salt and its extraction. There is great focus on the art of pork butchery; from slaughter, to skinning and preparation of the cured meats. The display cabinets showcase various tools, including a wonderful kit used by “itinerant” pork butchers. The section dedicated to the processing of the ham and a late 19th-century pork butcher’s shop are especially interesting. Completing the experience are period paintings and photographs, short films and tastings of typical local products in the restaurant and garden.

3



Felino Castle
Strada al Castello, 1
Felino (PR)
www.salamedifelino.museidelcibo.it

 Musei del Cibo di Parma



Felino Salami Museum

The history of Felino salami encased in a castle

The magnificent cellars of Felino Castle, a mediaeval feud of the Rossi Family, are home to the Felino Salami Museum: a magical and delicious experience for visitors. The itinerary begins with historical accounts detailing the relationship between Felino and its iconic product. It narrates the story of Niccolò Piccinino, a soldier of fortune who, in 1436, first mentioned the word “salami” in the Parma area. The second section of the museum, in the ancient castle kitchens, is dedicated to gastronomy, whilst the third section, in the large vaulted hall, narrates the various phases of the ritual of “slaughter”, with items that belonged to several local families, the “fitted-out” bicycle and the characteristic black cloak of the pork butcher or “norcino”. The visit continues in the technology room, which includes a large salami filling machine, and concludes in the last room, where visitors can see an interesting documentary on salami production.

4



Corte di Giarola
Strada Giarola, 11
Collecchio (PR)
www.pomodoro.museidelcibo.it

 Musei del Cibo di Parma



Tomato Museum

The history of tomatoes comes to life at Corte di Giarola

Since 2010, Parma’s exhibition dedicated to “red gold” has been housed in the ancient Corte di Giarola complex: a strategic location in the prime tomato cultivation areas and industrial processing district. The visit itinerary provides detailed information on the vegetable from a botanical, historical, geographical and agronomic perspective. The museum boasts tools and machinery that have been used since wartime and there are some interesting examples of the technologies used in the 1940s, 50s and 60s by some of the leading local processing companies. The museum showcases a complete tomato processing line, so that even less experienced visitors can fully understand the industrial cycle. The museum has an extraordinary collection of 105 different tins and cans dating from 1938 and a 1954 “Topolino” (an early model of Fiat 500) used for advertising.

Pasta Museum

All the secrets of pasta at Corte di Giarola

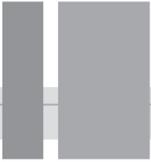
The museum is located in mediaeval Corte di Giarola and each of its ten sections illustrate everything there is to know about pasta from a historical, technological and cultural point of view. The first section, dedicated to wheat, its characteristics and cultivation methods, boasts old agricultural tools and equipment that showcase the evolution of farming techniques. The second section focuses on milling, with the reconstruction of a grindstone mill and a modern cylinder mill. The fourth section centres on the preparation of homemade fresh pasta, whilst the next section has a replica of an industrial pasta factory dating back to the first half of the 19th century, helping visitors to understand the various dry pasta production processes. Thanks to a variety of "dies", it shows how over a hundred different shapes of pasta are formed. The history of pasta strainers, the evolution of advertising, the role of pasta in a balanced diet and pasta in art, film and comic strips complete the museum itinerary.

5



Corte di Giarola
Strada Giarola, 11
Collecchio (PR)
www.pasta.museidelcibo.it

 Musei del Cibo di Parma



Museum of

Olive Oil

Near Parma, the ancient history of olives

The Fieniletto Estate and a 19th-century Parmigiano Reggiano dairy have been transformed by the Orsi Coppini family to host an itinerary dedicated to the olive tree, the universal symbol of peace and dialogue. Historic archive documents show that olive trees have been cultivated in the Parma area since the 12th century. The museum has several sections including the Anita Room, a space dedicated to the history of olive oil, with a "Genoese-style" screw press and a wood lever and screw press, and the Americo Room, which has a mill with two grindstones, with a kneader-dispenser dating from the 1950s, a hydraulic screw or press, an iron press, a four-column hydraulic screw or press, a hydraulic pump and two mechanical separators. The museum also has a reading area with a stone olive mill with two grindstones.

6



Fieniletto Estate
Via Bruno Ferrari, 3
San Secondo Parmense (PR)
<https://url.emr.it/ln501w3g>

 Coppini Arte Olearia



7



San Vitale Fortress
Piazza Gramsci, 1
Sala Baganza (PR)
www.vino.museidelcibo.it

 Musei del Cibo di Parma



Wine Museum

Wine and wine-making techniques in San Vitale Fortress

The museum is located in the fascinating cellars of San Vitale Fortress. The first section is dedicated to the archaeology of wine and wine-making techniques dating from pre-history and Roman times and boasts an important collection of amphoras and dolia. Showcasing commonly-used tools and other items, the second and third sections focus on the cultivation and harvesting of grapes in the last century. The most interesting part of the museum is the visit to the Renaissance ice house, which boasts a 360° multimedia installation narrating the art of wine production and the legends and rituals linked to it. The barrel room hosts an exhibition of everything that rotates “around” wine, such as barrels and bottles, labels, corks and corkscrews. The last section is dedicated to the excellence of local wine production, with a series of rare historical bottles dating from 1832 to 1909. The museum tour ends with a tasting of “Colli di Parma” PDO wines, including Malvasia, and typical local products.

8



Antica Corte Pallavicina
Strada Palazzo Due Torri
Loc. Polesine Parmense
Polesine Zibello (PR)
www.culatellodizibello.museidelcibo.it
<https://url.emr.it/vs007x3g>

 Antica Corte Pallavicina
Musei del Cibo di Parma



The Museum of

Culatello and Masalén

The story of pork thighs that become culatello

The Antica Corte Pallavicina complex in Polesine, which houses the museum, is in a part of the lower Parma area near the mighty Po River, where fog plays a key role and is an essential ingredient. The museum itinerary presents an overview of everything relating to culatello; from the territory, between the poplar woods and the Po River, to the focus on pigs, tamed by mankind in ancient times, to the history of the Spigaroli family, originally sharecrop farmers for Giuseppe Verdi, then restaurant owners and finally, “Masalén” or masters of the art of pork butchery. The museum itinerary continues in an underground space that introduces visitors to the secret world of culatello with a detailed account of the various phases that transform pork thighs into the delicious finished product. The layout also allows visitors to see the fascinating “gallery” of culatelli, hanging up to cure in the damp, semi-darkness, before climbing back up to the “Hostaria del Maiale” inn, where a tasting concludes this visit dedicated to the king of cured meats.

9



Borgotaro Porcini Mushroom Museum

The first mushroom with Protected Geographical Indication status

Housed in the Museo delle Mura in Borgo Val di Taro and the seat of the Comunalie (Association of Communities) in Albareto, the museum itinerary showcases the history of the territory and its woods, detailing the different varieties of Porcini mushrooms, their habitats and the tools used to gather them. There is also a focus on folk stories and legends linked to mushrooms, preservation and processing techniques, the history of businesses linked to mushroom processing and the role of mushrooms in popular culture, from figurative arts to literature and fairy stories. The itinerary ends with an overview of gastronomy; interest in this mushroom is still very keen, given both its gastronomic importance and its wonderful fragrance and flavour. In fact, for gourmets and food lovers, Porcini mushrooms are delicious ingredients in many recipes and in the most refined dishes served in local restaurants.

Sede espositiva di Borgo Val di Taro
Museo delle Mura
Via Cesare Battisti, 63
Borgo Val di Taro (PR)



Sede espositiva di Albareto
Piazza Giuseppe Micheli, 1
Albareto (PR)
www.museidelcibo.it

Musei del Cibo di Parma

Opens in the second half of 2021.

10



Wine Museum

Showcasing Lambrusco, from the field to the cellar

In Montecchio Emilia, in a restored 19th-century rural building on a farm where wine was once produced, this small museum is dedicated to Lambrusco – the noble wine of Reggio Emilia – which the Medici family has been producing for over a century. The museum showcases tools and equipment linked to the cycle of grape and wine production from the mid-19th century until the post-war period. During the museum tour, visitors can admire “unique” objects that were often made by the growers themselves with a view to improving the processing phases: decanting pumps, filtering tools, barrels, demijohns, vats and even splendid boots covered in straw and an ingenious bottle-washing machine. Next to the museum is a multifunctional centre where visitors can taste the wines and other typical local food products, and an exquisite vinegar cellar for Reggio Emilia’s traditional balsamic vinegar PDO.

Azienda agricola Tenuta Rampata
Strada per Sant’Ilario, 68
Montecchio Emilia (RE)
www.medici.it/acetaia/



Medici Ermete

Museum of

Traditional Balsamic Vinegar of Modena

Barrels and must, the secrets of balsamic vinegar

The town of Spilamberto hides the secrets of one of the region's most exclusive food and wine products, obtained after up to 25 years of ageing. A visit to the museum begins in the fascinating barrel-shaped room and continues through into the "cooking room", with its characteristic large copper pot, and the room known as the "cooper's workshop", which houses the barrels that religiously protect the precious cooked grape must that will become Traditional Balsamic Vinegar of Modena. The visit continues in the "room of glasses", with its historical and scientific objects and documents, and concludes at the "Acetaia Sociale dell'Antica Consorceria" vinegar cellar, a kind of "safe" with over 10,000 small casks and an analysis laboratory.

11



Villa comunale Fabriani
Via Roncati, 28
Spilamberto (MO)
www.museodelbalsamicotradizionale.org

 Museo dell'Aceto Balsamico Tradizionale di Modena



12



Via San Giacomo, 724
Zocca (MO)
www.museodelcastagnoedelborlengo.it

 Museo del Castagno e del Borlengo



Borlengo Museum and Chestnut Museum

The traditional borlengo of yesteryear

Surrounded by oak and chestnut woods, this museum-workshop, where visitors learn the art of borlengo – a flatbread of water, flour and eggs – is in Ospitale di San Giacomo in Zocca. The old complex dates from 1186 and is now a popular stop on tourist itineraries, thanks also to the presence of a hostel and a museum dedicated to chestnut trees. Borlengo has been part of the traditions of the Panaro Valley since time immemorial. Considered a poor man's food, its name is believed to derive from "burla" or prank and is linked to Carnival traditions. Subject to pre-booking, visitors can learn how to cook borlengo, which is no mean feat. Opposite the workshop is the entrance to the Chestnut Museum that, amongst other things, organises activities for youngsters, like "Fantacastagneto", the reconstruction of a chestnut grove habitat.

13



Via E. Zanasi, 24
Castelnuovo Rangone (MO)
www.museodellasalumeria.it/

 MUSA Museo dell'Arte Salumeria



Charcuterie Museum - MuSa

Casa Villani's charcuterie know-how

Established by the Villani family, owners of the eponymous family business founded in 1887, the museum is a space that narrates the entire production process; from expertise in butchering the meat, to the use of spices, to hot and cold techniques, to the art of trussing the cured meats, through to curing. The museum covers about 250 m² and is arranged on three floors, with multimedia panels and art installations helping visitors to discover the secrets of pork butchery. The museum houses machines that were used from the 1930s to the 1950s, to chop and pack the meats. One of the display cabinets features a collection of old knives, some used by the Villani family itself, and excellent modern cutlery. One wall is dedicated entirely to spices and salt, fundamental ingredients for producing quality salamis and cured meats.

14



Palazzo Pepoli
Via Castiglione, 8
Bologna
www.genusbononiae.it/eventi/mortadella/

 Genus Bononiae. Musei nella Città



Mortadella Bologna PGI Permanent Exhibition

Mortadella in the Museum of the History of Bologna

A section dedicated to mortadella has been set up in the Museum of the History of Bologna. It is a poignant, interactive itinerary, covering history, culture and tradition and highlighting the bonds and love of the city for the cured meat that has become its symbol. The exhibition hosts 15 works that narrate all there is to know about this cured meat, from its Etruscan origins to the ancient Romans, to whom the idea of its name can be traced. The itinerary combines art, culture, curiosities and historical documents, including the famous edict issued by Cardinal Farnese on 24 October 1661 that regulated the production of mortadella production and a precursor to the current procedural guidelines for PGI denomination.



Chestnut Museum

15



Chestnuts, the history and culture of the forgotten mountains

The museum dedicated to this precious fruit, long considered the “bread of the mountains” is housed in Palazzo Alidosi in Castel del Rio, the town of chestnuts. The museum offers an opportunity to discover the nature, culture and history of the upper Santerno Valley, whose economy relies in part on the exquisite Castel del Rio chestnut, which has PGI status. The museum is organised as an educational itinerary accessible to everyone: it begins with a description of the natural environment in which chestnuts thrive, then continues by illustrating the unique characteristics of the tree itself and how it has been used by man. Items on display include old work tools and samples of the soil in which chestnuts grow.

Palazzo Alidosi
Via Montanara, 1
Castel del Rio (BO)
<https://url.emr.it/ai233g8v>



16



Emilia-Romagna Regional Wine Cellar

Dozza Wine Cellar: wine, its bouquet and its history

In the gently-rolling hills between Emilia and Romagna, in the fascinating underground rooms of Sforza Fortress, the Regional Wine Cellar offers visitors the opportunity to discover over 800 regional wine labels. What makes this venue so interesting is the permanent exhibition of Emilia-Romagna wines, the most comprehensive collection in the region. The exhibition is located in the ancient rooms of the castle-fortress and visits can follow various formats, including wine tastings guided by a sommelier or participation in training courses. The museum also offers themed wine tastings accompanied by typical local products.

Sforza Fortress
Piazza Rocca Sforzesca
Dozza (BO)
<https://url.emr.it/lk648v0c>



 Enoteca Regionale Emilia Romagna



Potato Museum

17



Potatoes and the genius of “farmers-mechanics”

In Budrio, the potato museum dedicates an exhibition to the “fruit of the devil” and to machinery and tools dating from the early 20th century to the 1970s. The collection is divided into three sections: one dedicated to potato planting and harvesting machinery, the other one showcasing tools for harvesting and the last dedicated to sprinkler systems. Most machines were made by local artisans who, exploiting their ingenuity and know-how, created truly unique pieces; each one bears the manufacturer’s name and the year of construction. Several patented machines are also part of the collection, such as the Checchi & Magli potato planter from 1976.

Via Zenzalino Nord, 100
Budrio (BO)
<https://url.emr.it/gt103o5k>



Carpigiani Gelato Museum

18

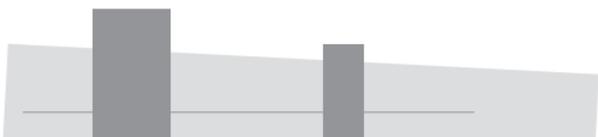


Cones, wafers and sorbets: history and recipes

The museum is located in the historical Carpigiani plant, in an area covering over 1,000 m² that has been reconverted into a modern facility with interactive itineraries and areas for workshops and cultural activities. The museum’s interactive layout covers three main themes: the evolution of gelato over time, the history of production technology and where and how gelato is consumed. Moving from room to room, visitors will discover that gelato made from egg custard was first invented in the Renaissance period, that the first sorbets were sold on the streets and became popular in the 17th century in Paris thanks to Sicilian-born Francesco Procopio Cutò and that it was not until the early 20th century that people were able to enjoy gelato served in a classic wafer cone, making it easier to eat while walking around.

Via Emilia, 45
Anzola dell’Emilia (BO)
www.gelatomuseum.com

 Gelato Museum Carpigiani





19



Via Dazio, 40 (Area Golenale)
Ro (FE)
<https://url.emr.it/ic883c1f>



"Mill on the Po" Bread Museum

Ferrara's "old" bread, made on the banks of the Po River

A faithful reconstruction of a water mill, like the ones that were a feature of the landscape in the past, has been built in the town of Ro. It is the "Mill on the Po" Bread Museum, inspired by the mill described by Riccardo Bacchelli in his famous novel. One of its missions is to spread the culture of Ferrara's famous and iconic bread known as "coppia". The museum visit includes a practical demonstration of how the mill works. Visitors can also enjoy views of the fascinating landscape of the banks of the Po River, in a natural union of culture and local products. The museum has a refreshment area where it is possible to end a visit by enjoying a tasting of Ferrara's traditional bread, accompanied by other local products, and where it is possible to buy some organic and traditional local produce.



20



Corso Mazzini, 200
Comacchio (FE)
<https://www.imarinatidicomacchio.it/manifattura-dei-marinati>



Manifattura dei Marinati Museum

Marinated eel, the queen of the Valleys of Comacchio

Comacchio, the town of three bridges, is home to this museum dedicated to the queen of this area – the eel. The museum was set up as a result of the magnificent refurbishment of an old marinating factory and now offers visitors a tour covering the entire fish processing cycle, as well as the chance to see, first-hand, all the operations involved in marinating eels. The museum offers a unique experience: here, eels and other marinated fish are processed as they were in the past. The itinerary also includes an outlet selling typical local produce, a visit to the "Fire Room", which was created in the early 20th century and boasts twelve large chimneys, guided tastings, period film footage, a visit to the characteristic fishing boats, known as "marotte", and finally, the "Vinegar Room", which houses barrels and vats of various sizes.

21



Via Nazario Sauro, 24
Cervia (RA)
<https://www.musa.comunecervia.it/>

MUSA Museo del Sale

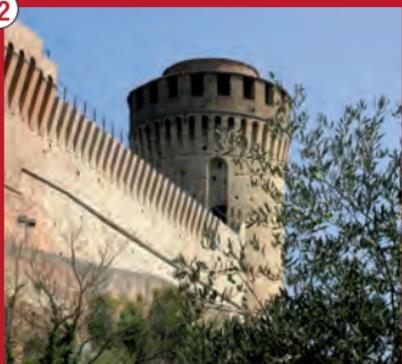


Cervia Salt Museum

The flavours and secrets of the “sweet” salt of Cervia

Often referred to as “white gold”, its unmistakably sweet flavour has made it a prized ingredient for food lovers everywhere. To discover its history and visit the salt flats where it is harvested, visitors should head to this intriguing museum located in an old salt storage tower. The lasting bond between Cervia and salt is clear throughout the museum: at the entrance, a splendid curtain sports the colours of the sails of Cervia’s traditional boats and inside, a cabinet contains fascinating salt crystal. To retrace the history of salt production in Cervia, a large model of the coast and the inland area provides detailed information. A number of multimedia stations explain the chemistry and physics of salt and an impressive room at the end of the museum tour is dedicated to accounts of salt workers’ lives.

22



Via Strada, 2
Brisighella (RA)
www.terradibrisighella.it/tour-degustazioni

Terra di Brisighella



Brisighella Olive Oil Open-Air Museum

An outdoor journey through the olive groves of Brisighella

Brisighella Olive Oil Open-Air Museum was set up to promote the age-old heritage of olive-growing in the hills around this mediaeval hamlet near Faenza. The museum consists of an outdoor itinerary that winds its way through the hills and along the roads that criss-cross the production area for this PDO olive oil, allowing visitors to discover the oldest olive groves and the most recent production sites. The tour includes seven stops, marked out with information panels. Along the way, visitors can see the olive farmer’s huts, known as “casotti”, nestled amid the approximately nine thousand olive trees that produce this prestigious extra-virgin olive oil, the “patriarchs” of this age-old crop.

23



Via Amendola, 40
Massa Lombarda (RA)
<https://url.emr.it/jp042r0k>



"A. Bonvicini" Fruit Farming Museum

Massa Lombarda narrates the golden era of this fruit

"A. Bonvicini" Fruit Farming Museum is located in Massa Lombarda, a town near Ravenna that was strongly associated with fruit farming until the second half of the last century. Hosted in a farmhouse, which has been refurbished but retains its original layout, the exhibition also highlights the very earliest fruit tree production in the area. What were once the stables now host a Museum of Farming Culture and on the upper floor, visitors will learn about the history of local fruit farming. The museum showcases a number of old items and poignant period portraits of farm labourers. The exhibits presented reflect key historical events. Contributions include references to Ravenna's Itinerant Chair of Agriculture, which was founded in 1898 and was an important benchmark for farmers at the time.

24



Via del Corso, 6
Casola Valsenio (RA)
www.ilgiardinodelleerbe.it
 Giardino Delle Erbe



The Herb Garden

Colour and flavour triumph in the Herb Garden

The Herb Garden offers a unique itinerary that, thanks to workshops and cultivated terraces, provides visitors with the opportunity to understand how officinal herbs are used in medicine, cosmetics and cookery. It is located in an ideal place, where the presence of extremely favourable ecological factors has created the perfect microclimate for officinal flora and plants. Throughout the year, colours and fragrances in the garden are constantly changing. It boasts over 450 species of medicinal plants, as well as a spice shop, workshop, library and photographic exhibition, rooms for drying and preserving the plants and an "olfactorium", where visitors can smell extracts of the officinal herbs grown on site. The tour of the garden, which is organised into several theme terraces subdivided by plant type, is an extraordinary olfactory experience.



25



Chiesa dei Servi
Via A. Costa, 27/31
Forlimpopoli (FC)
www.casartusi.it/it/

 Casa Artusi



Casa Artusi

At Casa Artusi gastronomy becomes culture

Housed in the magnificent Chiesa dei Servi Church in Forlimpopoli, Casa Artusi is the first centre of gastronomic culture dedicated to Italian home cooking. Casa Artusi museum is dedicated to Pellegrino Artusi and his “art of eating well”, with a multimedia tour that allows visitors to create their own ideal menu, based on the principles expounded by the great master himself. The complex includes the municipal library, Pellegrino Artusi’s private library collection, Artusi restaurant, an events space, wine tasting rooms and a cookery school. This is the beating heart of Casa Artusi and, in partnership with the Le Mariette Association, has for years been hosting courses for professionals and food lovers alike.



26



Via Le Greppe, 14
Sogliano al Rubicone (FC)
www.formaggiodefossa.it/il_museo.html

 Fossa Pellegrini



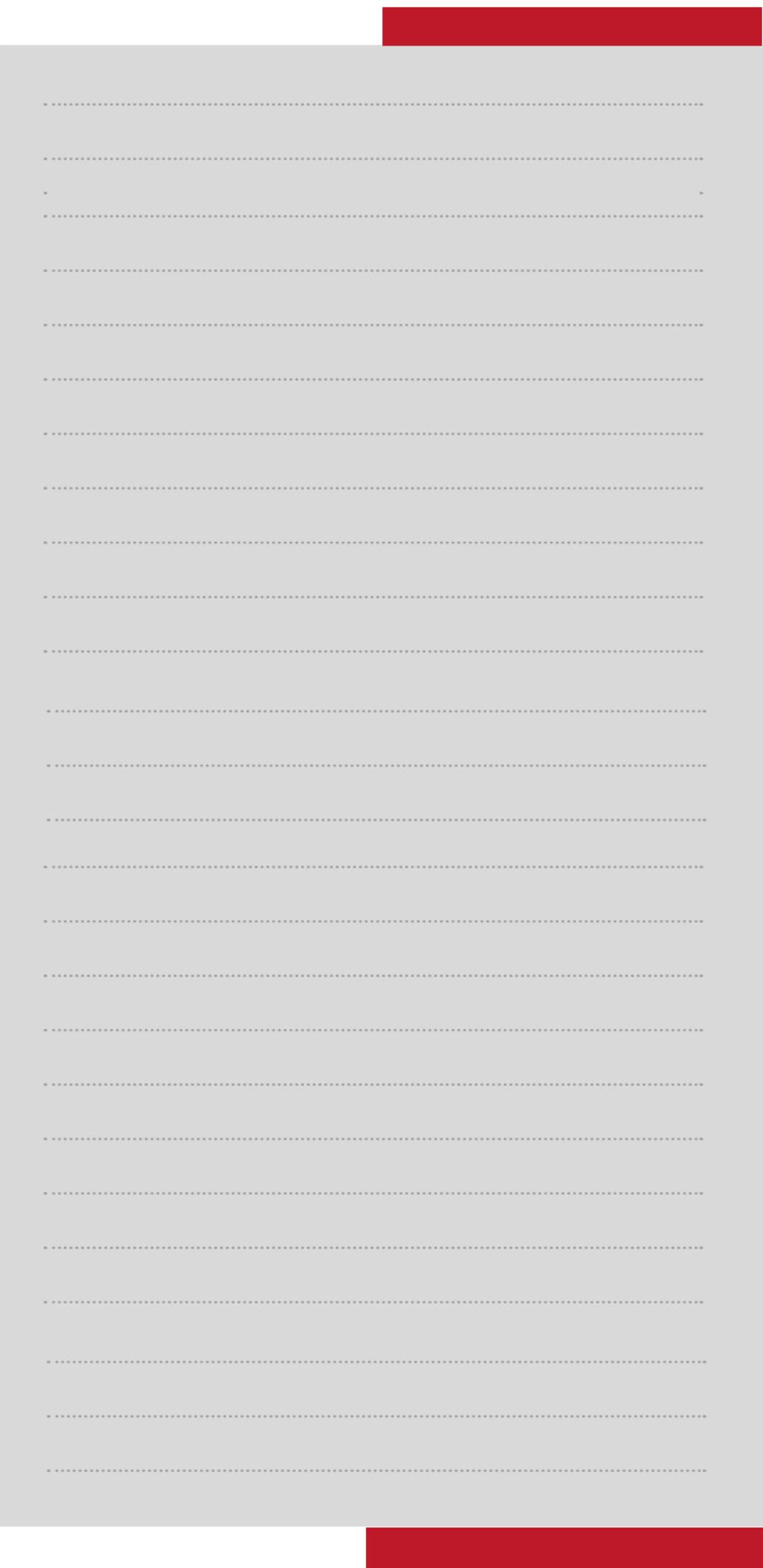
Formaggio di Fossa Cheese Museum

Fossa Cheese surprises and hits the mark

The Fossa Cheese Museum is located at “Fossa Pellegrini” farm where, in pits dating from the 13th to the 15th century, the Pellegrini family has for generations been maturing the famous Fossa Cheese of Sogliano al Rubicone. The museum hides a wealth of traditions and customs and tells the story of the processing of this famous cheese using the same methods as always, including the custom of “burying” the rounds, according to local farming traditions. A visit to the museum is, first and foremost, an olfactory experience that intensifies on approaching the holes or pits. The museum also has a few pits or ditches, dug out of the tufa stone and probably dating from mediaeval times, and an old prison dating from the Malatesta period is also open to the public.

Notes

A series of horizontal dotted lines for writing notes.





the Food Museums of Emilia-Romagna



- 1 Museum of Parmigiano Reggiano - Soragna (PR)
- 2 Parma Ham Museum - Langhirano (PR)
- 3 Felino Salami Museum - Felino (PR)
- 4 Tomato Museum - Collecchio (PR)
- 5 Pasta Museum - Collecchio (PR)
- 6 Museum of Olive Oil - San Secondo Parmense (PR)
- 7 Wine Museum - Sala Baganza (PR)
- 8 The Museum of Culatello and Masalén - Culatello (PR)
- 9a Borgotaro Porcini Mushroom Museum - Borgo Val di Taro (PR)
- 9b Borgotaro Porcini Mushroom Museum - Borgotaro (PR)
- 10 Wine Museum - Montecchio Emilia (RE)
- 11 Museum of Traditional Balsamic Vinegar of Modena - Spilamberto (MO)
- 12 Borlengo Museum and Chestnut Museum - Zocca (MO)
- 13 Charcuterie Museum - MuSa - Castelnuovo Rangone (MO)





- 14 Mortadella Bologna PGI Permanent Exhibition - Bologna
- 15 Chestnut Museum - Castel del Rio (BO)
- 16 Emilia-Romagna Regional Wine Cellar - Dozza (BO)
- 17 Potato Museum - Budrio (BO)
- 18 Carpigiani Gelato Museum - Anzola dell'Emilia (BO)
- 19 "Mill on the Po" Bread Museum - Ro (FE)
- 20 Manifattura dei marinati Museum - Comacchio (FE)
- 21 Cervia Salt Museum - Cervia (RA)
- 22 Brisighella Olive Oil Open-Air Museum - Brisighella (RA)
- 23 "A. Bonvicini" Fruit Farming Museum - Massa Lombarda (RA)
- 24 The Herb Garden - Casola Valsenio (RA)
- 25 Casa Artusi - Forlimpopoli (FC)
- 26 Formaggio di Fossa Cheese Museum - Sogliano al Rubicone (FC)



the Museums of Rural Life in Emilia-Romagna



The Museums of Rural Life are a rich ethnographic heritage of folklore and farming traditions. Guardians of a past deeply rooted in the life stories of the farmers of Emilia-Romagna, they become custodians of a history that is reflected in the modern day. Fascinating exhibits, brimming with images, objects and documents, help visitors discover values and know-how. They are places that promote the great cultural and social capital accumulated by the agricultural world of Emilia-Romagna over the centuries. Farming memory, the rediscovery of forgotten biodiversities and the food and wine and folk traditions are the foundations of the identity of the regional community, to be handed down to future generations.

1



Strada Agazzana, 35

Piacenza

<https://url.emr.it/ad104g5j>

f Campus Agroalimentare Raineri-Marcora di Piacenza

ITAS Museum of Peasant Farming Culture

Run by students and teachers, the Agri-Food Campus Museum boasts a unique heritage of machinery and tools connected to agricultural work, family life and the artisan crafts linked to farming culture. It also aims to document a way of life closely linked to nature and tied to traditions and values. The collection includes over 2,000 pieces, exhibited both in the eight museum rooms and outside. The first section is dedicated to arts and crafts and trades, in particular, the harvesting of 'spaiareina' or rice straw, which grows in the bed of the Trebbia River and is ideal for making brushes for horses and laundry brushes. In the section dedicated to agriculture there is a small mountain thresher, mounted on a sled.

2



Località Frascale, Frazione di S. Protaso

Fiorenzuola d'Arda (PC)

<https://url.emr.it/mv611p6b>

f Casa della Memoria Casella Agriturismo

Casella House of Memories Farming Museum

The museum opened in 2009, thanks also to participation in the "Transland" European project. It is housed in an old hayloft, above rooms rented out to guests at Casella agriturismo farm and presents a collection of farming and artisan tools used in the Arda Valley from the late 19th to the early 20th century. They primarily belong to the Sprega family, owners of the farm. The House of Memories aims to transmit key elements linked to local memory, farm work and the rural landscape, thanks to projects with school children of all ages and with several cultural associations. Visitors shouldn't miss the account of the great passion for agriculture of Giuseppe Verdi, whose landed property was mainly in these plains. Visits are subject to pre-booking.

3



Callegari di Cassolo frazione di Bobbio
Val Trebbia (PC)

www.museoetnograficovaltrebbia.it

 MuseoEtnograficoValTrebbia

Trebbia Valley Ethnographic Museum

The museum is housed in ancient country dwellings typical of the rural architecture of the Apennines near Piacenza. These have been fully preserved in their original state thanks to refurbishment and restoration work designed to maintain their original features. A group of houses, owned by the Magistrati family, have been untouched by building work carried out over the past decades. The architecture is simple but with many unusual features: small windows with three monolithic ashlar (which historians believe date back to Celtic culture), stone roofs (called "a ciap" in local dialect) resting on rough strips of wood, etc. The building has a total of fourteen rooms, including a reception room, the Fabrizio Bertuzzi archive room, a small costume room and a kitchen. The collection boasts about 3,000 different objects and tools, used to work in the field and for processing milk or working with wool, dating from the 17th century through to the 1960s.

4



Castello Pallavicino-Casali
Piazza Casali, 10,
Monticelli d'Ongina (PC)
www.museodelpo.it

 Museo del Po

Po River Aquarium and Ethnographic Museum

The museum was established with the aim of promoting the culture and popular traditions of the lower Po River Valley in an exhibition that represents a stimulating and dynamic account of this lesser-known history. Since 1975 it has primarily focused on aspects linked to farming culture and crafts. In 1982, the part concerning the Great River was established, with all the activities connected to it, and the Aquarium was inaugurated, to showcase the fish species found in the middle section of the river. Subsequently, palaeontology, archaeology and fauna sections were added. The museum highlights all the activities traditionally practiced along the Po River: the boats used for various trades, the tools used by fishermen and shingle quarrymen, nets and harpoons and iconographic material documenting life on and along the river. The jewel of this section is a beautifully preserved pre-historic pirogue.

5



Località La Tosa
Vigolzone (PC)
www.latosa.it
www.piacenzamusei.it

 La Tosa (Agriturismo)

Fernando Pizzamiglio Vine and Wine Museum

In the Piacenza area, wine-growing is deeply-rooted in the past, with a history of farms that have been growing grapes and producing wine for centuries; isolated but significant ventures that have improved over time. Fernando Pizzamiglio Vine and Wine Museum was founded in 1995 to highlight the progress made over the years, which have led to the impressive results enjoyed today. Located at La Tosa Estate in Vigolzone, almost in the heart of the Province of Piacenza, it boasts a collection of about 300 ancient items, displayed according to various work processes, along with explanatory panels, historical tables and multimedia applications. There is a library connected to the museum that is open for consultation and has about 1,100 books on the subject, as well as documents dating from between the 14th and 20th centuries. These include manuscripts, communications, posters, photographs, maps and cadastral maps. It also has a large collection of newspapers, mainly dating from the 19th century.

6



Via Nazionale, 130
Ozzano Taro di Collecchio (PR)
www.museoguatelli.it

 Museo Ettore Guatelli

Ettore Guatelli Museum

The initial nucleus of the museum opened up in the granary of the Bella Foglia Estate and then expanded to include the farmhouse, even occupying the rooms lived in by the Guatelli family. It is a truly unique museum collection of everyday life items and work tools collected by Ettore Guatelli and displayed in installations that are both artistic and poetic. It is estimated that the museum has over 60,000 pieces with entire rooms dedicated to shoes, tins and clocks, as well as to the "scimmiai" and "orsanti", travelling monkey and bear trainers respectively. A former teacher, Guatelli wanted to give the museum an educational imprint by captivating students on an emotional level. He produced a lot of written work, including "storyboards" that explain the names local farmers gave to the items in the collection and how they were used.

7



Via Borgo, 2
Neviano degli Arduini (PR)
<http://www.museouomo-ambiente.it/>

f Museo Uomo Ambiente
 (Bazzano, Parma)

Museum of Mankind and the Environment

The museum is in a 13th-century tower-house purchased by a local entrepreneur and granted for use, free of charge, to the volunteers of "Il Cammino" Association, which founded and runs the museum. It is a small but dynamic space where it is possible to touch and use the items on display. One room is dedicated entirely to the loom, where visitors can try their hand at weaving. Particular attention is paid to teaching and educational activities. There are two different visit itineraries: one dedicated to the lifecycle of the vine and the other to hemp. The aim is to recover ancient wine varieties and even grow and produce wine in a sort of open-air museum. The experiences inside and outside the museum are reproduced in an interactive multimedia station.

8



Bardi Castle
 Via al Castello, 1
Bardi (PR)
www.castellodibardi.info/museo-della-civilta-valligiana

Museum of Valligiana Culture and Civilization

Housed in Bardi Castle, the museum is one of its focal points and is of great significance and historical importance. Its aim is to pay tribute to the people of the Ceno Valley and its surroundings and the agricultural work and crafts typical of these areas until half a century ago. It is an evocative and poignant portrayal of rural and farming life, with material and old photographs highlighting the domestic and work habits of a humble and industrious community. The museum was strongly endorsed by a great supporter of the historical restoration of Bardi Castle after World War 2 - Cardinal Antonio Samorè, director of the Vatican Archives, who passed away in the 1980s. Samorè was also a great advocate of the Ceno Valley Study Centre, a precious association for local bibliography and the creation of the museum itself. The museum has artefacts dating from the late 18th century until around 1950.

9



Edificio Storico dell'Aranciaia
P.le Vittorio Veneto
Colorno (PR)
<https://mupac.it/>

MUPAC-Museum of the Land and River

The museum aims to serve the territory and local history and identity. It showcases local culture and what it represents in the historical experience of the territory, focusing on man and representing the complexity of his farming, artisan and river experience and related know-how, practices and daily life. Through the exhibits, it narrates the work, rural dwellings and everyday life of a territory heavily influenced by the great Po River. There are artefacts of tangible and intangible culture that narrate the history and hold the memory of a past that has heavily influenced the present. A special section is dedicated to film and filmography, which has the role of offering a "point of view" on the art of cinematography and amateur cinematography on the land and river territory. The museum is dedicated to Donatella Censori, a staunch supporter of the initiative.

10



Via G. Matteotti, 10
Zibello (PR)
www.museiparma.it/site/?page_id=460

 Museo della civiltà contadina
Giuseppe Riccardi - Zibello

G. Riccardi Museum of Farming Culture

The museum was established thanks to a collection put together over a long period of time by creator and founder, which it is named after. Whilst working as a local doctor in Zibello, Riccardi was welcomed into the homes of country folk on a daily basis and was thus able to maintain constant contact with the world of his childhood and recover those utensils and furnishings that were part of it. This led him to put together a collection of items that would otherwise have been lost forever. Since 1985, the museum has housed a myriad of items collected in various municipalities in the lower Parma area, made by artisans whose work was closely linked to agriculture. It is divided into several sections including a cellar, a kitchen and a so-called dead door, in other words that typical space in rural houses that connected the farmyard, stables and home, and other sections that focus on artisan activities and agriculture.

11



Via F.lli Cervi, 9
Gattatico (RE)
<https://www.istitutocervi.it/museo-cervi>

 Museo Cervi

Cervi Museum

The museum is located in the farmhouse the Cervi family had lived in since 1934 and where in 1943 the seven Cervi brothers, the sons of Alcide, were shot by the Nazi-Fascists. After the Liberation, the house became a symbol of the fight against Fascism and for this reason, became a destination popular with pilgrims. A visit to the museum begins in the first barn, which is dedicated to farm work and its transformation in the first half of the 20th century. The Cervi family were innovative farmers and the display cabinets showcase the first of the many prizes they won in the agricultural field. The second barn is dedicated to the Resistance and the help the Cervi brothers offered their partisan friends, even making cheese which they took to the front.

12



Este Fortress
 Corso Umberto I, 22
San Martino in Rio (RE)
<https://url.emr.it/sk107r7i>

 Museo dell'Agricoltura e del Mondo Rurale

Museum of Agriculture and the Rural World

The museum is a journey of discovery of the sharecropping system and what it meant, documenting the history of farm work and artisan crafts in the middle plain near Reggio Emilia, before agricultural mechanization. It is housed in the beautiful Este Fortress of San Martino in Rio. The first of the twelve sections is called "Space, time, narration" and houses several symbolic items, including a collection of tower clocks and a large wicker basket, called "corba", for transporting grass. In the second room there is a beautiful wood cart and a plough dating from the Bronze Age, the oldest in Italy. One section is dedicated to the processing of plant fibres, in particular the "plaits" of slivers of willow or poplar. There is another room dedicated to wine and its consumption and the last room is dedicated to the figure of the land owner.

13



Villa Aiola
Via Copellini, 13
Montecchio Emilia (RE)
<https://www.museostoricodelparmigianoreggiano.it/>

 Pro-Loco-Villa-Aiola

Enza Valley Parmigiano Reggiano and Farming Culture Museum

The museum consists in two buildings - the Parmigiano Reggiano Cheese Factory and the museum itself. The wooden dairy, which is still functioning, comprises an octagonal-shaped building that was dismantled from its original location and reconstructed in a part of the municipality. It still has all the period equipment, so can still produce a round of Parmigiano Reggiano cheese. Villa Aiola, the seat of the museum, is a typical early 19th-century country house and items on display include many tools and objects from the rural world of the Enza Valley, with specific rooms dedicated to each sector of agricultural work and reconstructions of individual farmhouse rooms. The museum was set up in 1978 thanks to the work of several enthusiasts who joined together in a cultural association called "La Barchessa", which works to promote and raise awareness of farming culture in the Enza Valley.

14



Piazza 1° Maggio, 3 – Cervarezza Terme
Ventasso (RE)
<http://www.appenninoreggiano.it/schede.asp?lang=it&d=museo-del-sughero-di-cervarezza>

 Museo del Sughero

Cork Museum

The museum boasts a display room with 18 machines typically used to process cork and organised based on the different work phases and in some cases, their historical and chronological evolution. Thanks to photographs, newspaper articles and documents, the collection illustrates the history and culture of cork processing in Cervarezza, its origins and its relationship with sheep farming and the transhumance. Visitors can also see footage with information on Cervarezza and the origins of this ancient craft that, through the words of a shepherd and some old women from the village, narrates the history of this ancient tradition and the phases of cork processing, as they are carried out today in the companies still present on the territory. It is a great opportunity to discover the origins and history of a community that has transformed cork – which had nothing to do with these parts – into a source of work and income.

15



Via Garibaldi, 34/a
Campogalliano (MO)
<http://www.museodellabilancia.it/>

 Museo della Bilancia

Weighing Scales Museum

This museum, which is unique in Italy, is dedicated to scales and other measuring instruments. It showcases numerous pieces dating from the Roman period to the present day, offering visitors the opportunity to experience the art of measuring first hand. A total of 845 pieces have been officially recorded which mainly come from or were made in this area. The "Gallery of Trades and Professions" boasts weighing devices used by butchers. There is also an interactive game, where visitors can discover the secrets of fine yellow sausage, a typical product of Campogalliano. On the first floor, visitors will find the "Course of History" with a chronological display of tools, starting from the bronze Roman scales, right through to contemporary electronic scales. The museum's educational offer makes it ideal for school groups of all ages.

16



Piazza della Repubblica, 51
Bastiglia (MO)
https://www.comune.bastiglia.mo.it/servizi/notizie/notizie_fase02.aspx?ID=1396

 Museo della civiltà contadina

Farming Culture Museum

The museum displays and narrates the memory of the history of Bastiglia and farming culture, with items including documents, work tools and craft products. The history of Bastiglia centres around the mill, which had 16 millstones, and Sostegno, a sort of river basin once used as a port and located in the heart of the village. Tools once used in the mill and river basin can be found at the entrance to the museum. The rooms house the main typical products, from wine to the processing of hemp and marsh reeds and grasses. The next sections reproduce the rooms of a typical farmhouse in the lower Modena area. On the road to Sorbara stands an integral part of the museum, a large barn with a precious collection of vintage tractors.

17



Castello di Levizzano Rangone
Via Cavedani

Castelvetro di Modena (MO)

www.castellolevizzano.it

www.visitcastelvetro.it

www.terredicastelli.eu

 Castello di Levizzano Rangone

Rosso Graspa Museum of Wine and Rural Society

Rosso Graspa is a museum dedicated to the history and culture of our territory and its most iconic product – Lambrusco Grasparossa. The museum boasts numerous accounts of life working the fields between the world wars. The collection has agricultural equipment, woodworking tools and extraordinary photographic documents and drawings that illustrate the social dynamics and best agricultural practices of rural society. The layout focuses on work cycles and study stations dedicated to everyday life and the work done by women. It offers a stimulating historical reconstruction, favouring elements that mirror the past, along with an interactive carpet that alternates the sounds and noises typical of life in the fields with interventions in dialect so visitors can hear the noises and language typical of yesteryear.

18



Via Rio Salse II° Tronco, 2 - Nirano

Fiorano Modenese (MO)

<https://www.fioranoturismo.it/it/natura/salse-di-nirano/ca-rossa-ecomuseo>

 Riserva Naturale delle Salse di Nirano

Cà Rossa Eco-Museum

Inaugurated in 2010, Cà Rossa is a rural 19th-century complex purchased by the Municipality of Fiorano in 1999 and recently refurbished. Inside, a series of panels, photographs, agricultural tools, documents and interactive devices evoke the traditions of the past. The multisensory itinerary called “Memorable Flavours” showcases the food and wine products grown and cooked as they once were, whilst the “Trunk of Memories” is reserved for the youngest visitors who can have fun with the toys and games used by their grandparents. Here, it is possible to use the miniature mill, available for local people to grind Nirano olives. To preserve and protect the peculiarities, culture and traditions of this area and the people who live here, the eco-museum was set up as part of a “pact thanks to which the community looks after its territory”, to educate and raise awareness of the need to respect the environment, starting with knowledge and memories of the past.

19



Villa Smeraldi
Via San Marina, 35 (angolo Via Canali e
Crociali)
S. Marino di Bentivoglio (BO)
<https://www.museociviltacontadina.bo.it/>

 Museo della Civiltà Contadina
Bentivoglio

"Villa Smeraldi" Museum of Farming Culture

Housed in Villa Smeraldi, a former agricultural estate comprising a dozen or so farms that were run under a sharecropping system, this is now one of the most important museums of farming culture and civilization. Its aim is to combine historiographic research with educational and exhibition activities. Unlike the majority of museums, past farming and work techniques are not the main focus of the items on display which instead, prioritise history, including a look at the innovation that has occurred over the years. On the ground floor, as well as a typical farm kitchen, there is an exhibition on fruit farming in Emilia-Romagna, created in collaboration with the University of Bologna. An entire section focuses on the work of artisans from the plains near Bologna and includes an area dedicated to the cultivation of hemp.

20



Via Zaccarelli, 16
Sala Bolognese (BO)
<http://ecomuseodellacqua.dragashosting.com/>

Water Eco-Museum

The Water Eco-Museum is diffused over the entire plain around Bologna. It was established with the aim of focusing on water, science, history, reclamation and ecology. It aims to spread awareness and knowledge on all aspects – technical, historical, cultural, social and environmental – inherent to the world of water. The Water Eco-Museum comprises an exhibition centre and a system of itineraries in the river expansion chamber and various hydraulic artefacts dotted around the area. Access to the paths is possible, either on foot or by bicycle during daytime hours, in compliance with applicable legislation. The eco-museum also aims to divulge the important social role played by water, emphasising the problems it faces in the modern world.

21



Via Idice, 299

Monterenzio (BO)<https://parcoapiemiele.com/>
 Conapi - Consorzio Nazionale Apicoltori

Bee and Honey Park

Adjacent to the headquarters of Conapi (National Consortium of Beekeepers), the Bee and Honey Park is in the hills near Monterenzio in the Province of Bologna. Its aim is to guide visitors, young and old alike, on a journey of discovery and study. Thanks to workshops and film footage, the Bee and Honey Park makes it possible for visitors to fully understand the world of bees and beekeeping, smelling, touching and tasting pollen and various types of honey to appreciate their differences and peculiarities. Finally, it offers the opportunity to see first-hand how bees work, both in their natural setting, by observing them inside the honeycomb and with the help of man, by taking a look inside a real beehive.

22



Manservisi Castle

Via Manservisi, 3

Castelluccio di Alto Reno Terme (BO)[http://castellomanservisi.it/wordpress/il-](http://castellomanservisi.it/wordpress/il-museo-laborantes/)[museo-laborantes/](http://www.turismoappenninobolognese.it/museo-laborantes/)[http://](http://www.turismoappenninobolognese.it/museo-laborantes/)[www.turismoappenninobolognese.it/](http://www.turismoappenninobolognese.it/museo-laborantes/)[museo-laborantes/](http://www.turismoappenninobolognese.it/museo-laborantes/)
 Castello Manservisi

Laborantes Ethnographic Museum

Housed in a charming wing of Manservisi Castle, the 20 or so rooms of the museum showcase community life in the Apennines near Bologna with documents highlighting ancient activities, such as forestry work, wood-cutting and chestnut harvesting. It boasts two splendid wicker baskets which were loaded on mules and could hold up to 180 kg of wood. One room is dedicated to the “ferrazzuoli” or mountain blacksmiths, who were indispensable in building the local “Porrettana” railway. Worth visiting is the room that focuses on the work of women, which houses a loom because there was a weaving school in Castelluccio in the early 20th century. There is also a room dedicated to the harvesting and processing of chestnuts. At the end of November each year, the museum celebrates “new flour” with a chestnut-based lunch that includes “ciaccio”, a type of bread made using chestnut flour.

23



Pieve di Roffeno Dairy
Via Santa Lucia, 19
Rocca di Roffeno, Castel D'Aiano (BO)
<https://url.emr.it/ku060i7j>

 Caseificio Pieve Roffeno

Pieve di Roffeno Dairy and Museum of Farming Culture

The aim of the museum is to preserve over 2,000 years of history linked to the production of milk, either raw or turned into cheese and ricotta. At the entrance to the museum is a beautiful old copper boiler, used to make Parmigiano Reggiano cheese until the 1940s. The museum boasts some small terracotta bowls used to produce the wheels of hard-grained cheese for family use. The oldest artefact is a tufa stone once pulled by oxen to thresh wheat after it had been spread out on a layer of soil and manure. The old farmhouse has been reconstructed in a corner of the museum and the main professions linked to rural life (knife grinders, cobblers, etc.) are also showcased. All the pieces on display are captioned with panels in both Italian and local dialect.

24



Palazzo Baronale
Piazza A. Costa
Borgo Tossignano (BO)
<https://www.comune.borgotossignano.bo.it/aree-tematiche/museo-mita>

"Valter Mita" Museum of Material Culture

The Museum of Material Culture in Tossignano was established in 1999 following a donation made by Valter Mita, of a collection put together over a period of thirty years, and consisting of objects from the Santerno Valley and the plains around Bologna. The main aim of the museum is to preserve and hand down to future generations the material culture of a territory at the crossroads between the Santerno River and the Vena del Gesso chalky outcrop. Alongside tools used to work the land and utensils for processing the produce of the land, there are tools for spinning and weaving yarn, artefacts linked to the cycle of wine production, artisan tools and objects used for collecting shingle from the river and extracting chalk. The museum is housed in Palazzo Baronale, originally the feudal residence of the Altempis family.

25



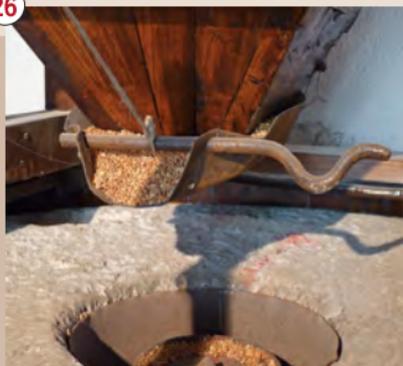
Palazzo Comelli - Località Ca' Melati
Frazione Bargi - **Camugnano (BO)**
[https://
www.ecomuseocamugnanese.com/
palazzo-comelli/](https://www.ecomuseocamugnanese.com/palazzo-comelli/)

 Ecomuseocamugnanese

Cartwright Museum – Camugnano Eco-Museum

Part of Camugnano Eco-Museum, the Cartwright Museum was inaugurated in 2017 and is housed in one of the rooms of 18th-century Palazzo Comelli. Giuseppe and Paola Gandolfi donated this historical heritage to the Municipality of Camugnano. It consists of numerous tools, artefacts and instruments used to build carts and carriages, including beautifully-preserved pedal-powered lathes, drills, measuring sticks and spirit levels that had belonged to their father Enrico. Not having had the financial means to buy the tools he needed to build the carts, with the ingenuity typical of those who grow up in poor, disadvantaged areas, Enrico worked hard to make what he needed himself. Over the years, his passion and talent were repaid as his carts became so well-known that they even bore his stylized signature. After the Second World War, the profession gradually disappeared and the master “cartwright” Enrico Gandolfi adapted by becoming a carpenter.

26



Frazione Ponte di Verzuno n.167/A
Camugnano (BO)
[https://
www.ecomuseocamugnanese.com/
mulino-cati/](https://www.ecomuseocamugnanese.com/mulino-cati/)

 Ecomuseocamugnanese

Bread Museum (Cati Mill)

Completely refurbished by the Municipality of Camugnano, the Cati Mill complex also hosts an inn and an educational garden. The visit itinerary begins in the mill itself, narrating the lifecycle of wheat, its processing in the mill, the production of flour and mountain bread and how it is baked in wood-fired ovens. It then continues outside, where visitors can discover all about the original water supply system and the educational garden, with its ancient fruits and wild herbs. Finally, the inn offers visitors the possibility to enjoy the products typical of this area. The complex is in an exceptional setting in terms of the quality of its landscape, history and architecture: standing on the banks of Limentra Torrent, it enjoys wonderful panoramic views of Sasso di Vigo and the peaks of Mount Vigo and Montovolo. A main feature of the entire valley is the presence of numerous mills, now largely disused and abandoned. The museum is part of Camugnano Eco-Museum.

27



Torretta, Frazione Bargi

Camugnano (BO)

[https://](https://www.ecomuseocamugnanese.com/museo-della-terra-e-del-sole/)

www.ecomuseocamugnanese.com/museo-della-terra-e-del-sole/



Ecomuseocamugnanese

Museum of the Earth and Sun

The museum is in Torretta di Bargi, an ancient 17th-century watchtower linked to rural life as somewhere to store tools, as a place to sleep for the night and as a dovecote. It is in a wonderful panoramic position, overlooking Lake Suviana and facing towards the Tuscan-Emilian Apennines. Once owned by the Comelli family, the stone lintel above one of its windows bears the date 1621. The building dominates a vast part of the surrounding area and there is little doubt that, in the past, it was connected to other similar towers. It is an illustrative starting point for the itinerary visiting sundials in the area and for discovering local geology. Worthy of note is the vertical sundial with Italic numerals on one of its facades and the horizontal anthropic sundial on the ground. Visitors can operate the clock on the latter by using their own shadow, becoming an integral and interactive part of it; this stimulates the curiosity and raises awareness of a device of great educational value for adults and children alike. The museum is part of Camugnano Eco-Museum.

28



Località Poggioforato **Lizzano in Belvedere (Bo)**

http://www.cornoallescalle.it/parco_regionale/museo_etnografico.html



Arte e Restauro in Appennino e dintorni
Studi Capotauro

"Giovanni Carpani" House and Ethnographic Museum

Inaugurated in 1980 in Poggioforato di Lizzano in Belvedere, the museum has six different theme sections, each with panels with explanatory texts and drawings, housed in three rooms - the chestnut forest and mill, artisan crafts and professions, sheep farming, weaving, religious life and a small section dedicated to woodland. The comprehensive collection of materials and tools on display was either put together by Giovanni Carpani from 1965 onwards or donated by local people. It was placed in the former elementary school of Poggioforato, now home to the museum. Adjacent to it, in the oldest part of a 16th-century building called "Le Catinelle", the interior of a typical mountain dwelling has been reconstructed with original furniture. The museum is currently run by volunteers who have extensively refurbished it. It also hosts conferences and book presentations and often shows them film footage. Guided visits are available.

29



Museum of Rural Culture of the Bologna Apennines

The museum first opened in 2000 and inside, a number of spaces that could still be found in the hamlet of Monghidoro until the 1960s have been reconstructed. These include a kitchen with sandstone flooring, a stone chimney breast and sink and a laid table, a bedroom with a mattress filled with corn husks, a stable with a portico for storing farm tools and a farmyard, a small classroom with a blackboard, an old desk with original exercise books, pen and nib and an old satchel, a carpenter's workshop, cobbler's tools and tools for processing straw and wool and sewing machines. Reproduced in a scale of 1:3, the inside of a water mill has also been reconstructed and shows visitors how a mill works; thanks to the lay of the land and the numerous local waterways, there were once dozens of these mills in the area.

Via Provinciale, 13 Località Piamaggio
Monghidoro (BO)
www.museimonghidoro.it

 Museo della Civiltà contadina
 Piccolo Museo dell'Emigrante

29



Emigration Museum - Documentation Centre

The main aim of this new museum, which was inaugurated in 2015, is to remind us that Italians too were a population of emigrants, narrating the often very painful stories that lie behind this choice and the extent of this phenomenon that saw 30 million Italians leave their homeland to move elsewhere. The various phases of Italian emigration, from 1875 to the current day, are narrated in 11 large panels. Instead, the display cabinets house photographs, objects and documents donated to the museum by those who left, as well as those who subsequently arrived in Monghidoro that is no longer a village of emigrants but has become a village of immigrants. The documentation centre has over 400 books and numerous films concerning emigration and immigration, DVDs with interviews of people living in Belgium and France and letters and documents from locals who emigrated to escape poverty and lack of work or for political reasons when the Fascists ruled Italy.

Via Provinciale, 13 Località Piamaggio
Monghidoro (BO)
www.museimonghidoro.it

 Museo della Civiltà contadina
 Piccolo Museo dell'Emigrante

- Both two museums are in the same building.

30



Via del Gualando, 2
Pianoro (BO)
www.museodiartiemestieri.it

 Museo di Arti e Mestieri
 "Pietro Lazzarini"

"Pietro Lazzarini" Museum of Arts and Crafts

The museum is housed in a late 19th-century stable/hayloft and boasts material documenting the past farming and artisan culture of the Savena, Setta and Idice Valleys, over 1,800 of which donated by local collector, Pietro Lazzarini. Refurbishment has restored the central body – the stable with ten stations – to its original state, adapting the exhibition spaces, additional areas and hayloft above. The museum itinerary aims to showcase the traditions, lifestyles and dialect of the local community. It is organised into five different theme areas: the rural home, artisan activities, agricultural work, leisure and education. In the early 20th century, farming was the most common occupation in the Savena Valley and almost everyone worked the land. The museum presents the various activities and tools used in local rural life.

31



Via della Rocca
 Castello di Serravalle, **Valsamoggia (BO)**
<https://url.emr.it/fi035u5a>

Castello di Serravalle Eco-Museum of Wine and Hills

The Eco-Museum of Wine and Hills preserves, promotes and diffuses the tangible and intangible heritage of the cultural landscape of Castello di Serravalle. A small archaeological collection and items linked to popular tradition narrate a story that interweaves historical buildings, landscape, typical products, memories and the evolution of the relationships of a community with the territory. Contents are arranged in nine sections: nature and the landscape, work in the fields, vines and wine, popular culture and traditions, architecture, animal husbandry, the post-war period, the territory and its inhabitants and archaeology. Outside the venue, visitors can follow itineraries on the territory, with an almost 35 km loop circuit that touches 32 points of interest. Visitors can either cover the whole stretch or choose certain sections, opting for one of four theme itineraries: history and archaeology, nature and landscape, agriculture and society and folklore.

32



MAF - Documentation Centre of the Agricultural World of Ferrara

The museum houses a collection of 30,000 items that reconstruct life in the countryside between the 19th and 20th centuries. Starting as just somewhere to store pieces that had been collected, the museum has gradually evolved with sections focusing on the evolution of work from manual to mechanized, life and activities in the rural village, with artisan workshops and offices, and the home and kitchen, the real heart of relationships in the rural world. The centre occupies a building that showcases technical documents on the processes of mechanization of the hemp and wheat production cycles. Exhibits include material, scripts and screenplays and scenery that once belonged to the puppeteers, Ettore Forni and Pompeo Gandolfi, the first example of animated theatre in Emilia-Romagna in an ethnographic museum.

Via Imperiale, 265
San Bartolomeo in Bosco (FE)
www.mondoagricoloferrarese.it
 Mondo Agricolo Ferrarese

Museum of the Argenta Valleys

33



The museum offers an educational itinerary through the four habitats that characterise the landscape – floating plants, the cane thicket, the hygrophite wood and the wet meadow – offering visitors an overview of the valley territory and the fauna that inhabits it. The real museum is alive and outdoors and presents in-depth information on themes linked to artisan activities, such as the chair weaver. Along with the Museum of Land Reclamation, the Museum of the Argenta Valleys is part of Argenta Eco-Museum, established to narrate the life and activities of the rural communities of the Argenta and Campotto Valleys, with particular focus on the culture and economics of water.

Via Cardinala, 1/c
 Campotto, **Argenta (FE)**
<http://vallidiargenta.org/museo-delle-valli>

34



Museum of Land Reclamation

The Museum of Land Reclamation is housed in Saiarino Pumping Station. It helps visitors discover the history of the work carried out to drain and reclaim the area near Argenta. Thanks to film clips, it is possible to relive the difficult years of large-scale reclamation and see the machinery used in the past. The Bonifica Renana Consortium has been operating here since 1909 and it is thanks to them that these places – which are so charming, yet still so important in terms of safeguarding our territory – are accessible to the public.

Strada Saiarino, 1
Campotto, Argenta (FE)
<https://www.vallidiargenta.org/lecomuseo/museo-della-bonifica/>

 Museo della Bonifica e
 Impianto di Saiarino

35



“La Tratta” Museum of Traditions and Culture

The museum was set up in 1986 when a collection of material on farming culture in the lower Ferrara area owned by Severino Peron was purchased. Several other private donations have been added over the years. The museum recently reopened with a new vision of a time when rural history centred on farming life in our territory and is interwoven with historical documentation linked to the events surrounding the Second World War. Thus, local history, military history and aviation archaeology combine within the walls of the farmhouse, guiding visitors on a journey back in time to discover aeronautical technology and the ingenuity of those who managed to reuse items and material from a dramatic period in our history, the war and the immediate post-war period, reliving the stories of pilots and planes that fell in the surrounding countryside, discovered thanks to the passion and tenacity of “Archeologi dell’Aria”, an amateur aviation archaeology association.

Via Goito, 4
Copparo (FE)
<https://www.ferraterraacqua.it/it/copparo/scopri-il-territorio/arte-e-cultura/musei-gallerie/museo-delle-tradizioni-e-della-cultura-materiale-la-tratta>

 Archeologi dell’Aria

36



Via Ungaretti, 1
Villanova di Bagnacavallo (RA)
<http://www.erbepalustri.it/>

 Erbe Palustri Associazione Culturale

Marsh Grass Eco-Museum

The eco-museum was founded by a group of local inhabitants who wanted to preserve the memory of the ancient techniques that enabled them to develop an economy in harmony with the wetlands that covered the territory until the late 19th century. Here, educational panels, images and artefacts help to illustrate the main scientific and ecological characteristics of the plant species used in the artisan products manufactured thanks to the processing of marsh grasses and reeds. The museum's park has some of the main types of reed huts, which have been faithfully reconstructed, and the building boasts 2,500 items, reproduced using marsh grasses and reeds, including an impressive collection of baskets, cages, flasks, shoes, slippers, bags and hats.

37



Via XVII Novembre, 2/a
San Pancrazio (RA)
<http://www.vitacontadina.ra.it>

 MusEt Museo Etnografico di San Pancrazio

Museum of Romagna Rural Life

Opened in its new seat in 2009, the museum has a collection of over 1,500 items largely donated by families from the village of San Pancrazio. At the entrance to the museum, a forest of hemp ropes introduces one of its main themes – the cultivation and processing of hemp. In the first room on the ground floor, visitors are welcomed by an artistic installation, consisting in a wood plough and several sickles, dedicated to the passing of time and the seasons; it sometimes hosts temporary exhibitions on rural art. On the upper floor, a single large room presents information on stories and traditions linked to farming life – the focus of the visitor experience is the domestic home and hearth. The strength of this museum is, without doubt, its collection of printed, audio and video material dedicated to popular fairy tales. In fact, San Pancrazio is universally known as the village of “*i fulér*”, the extraordinary narrators of fairy-tales of yesteryear.

38



Via Armellini, 18
Cesenatico (FC)
<https://museomarineria.it/>

 Museo della Marineria Cesenatico

Seafaring and Maritime Museum

This museum is a treasure trove of history and maritime ethnography. The building comprises two sections: a “floating” section with a dozen boats in navigation mode and a “land” section dedicated to the seafaring traditions of the upper and middle Adriatic. The latter has two boats that are the symbol of local seafaring – the lugger and the two-mast trawler, which were used for fishing. Visitors can also see examples of the “eyes” painted on luggers, symbolic decorations that gave boats their personality. Called “Structure and Construction”, the first part of the tour showcases naval carpentry materials and techniques, whilst the second part, “Propulsion and Steering”, focuses on ancient anchors and sailing equipment.

39



Palazzo del Merenda
 Corso della Repubblica, 72
Forlì (FC)
<https://url.emr.it/mp184r11>

 Museo etnografico romagnolo
 Benedetto Pergoli

Benedetto Pergoli Ethnographic Museum of Romagna

This is one of the oldest Italian museums in the field of material culture. It initially focused on traditional artisan sectors (cabinet-making, ceramics, printed cloths) and old professions, but after the Second World War expanded to include an increasing number of items linked to farm work. The museum offers visitors the possibility to experience first-hand the rooms of yesteryear, like the kitchen, the dining area and the bedroom of a typical farmhouse, each furnished with an important collection of furniture from the 17th, 18th and 19th centuries. There is also a fascinating reconstruction of a traditional local inn and wine cellar. There are also some traditional artisan workshops – the rust printer, the potter, the blacksmith, the luthier, the cobbler – and an unusual collection of “caveje”, wrought-iron pegs typical of this area designed to block yokes used on oxen to the cart shaft.

40



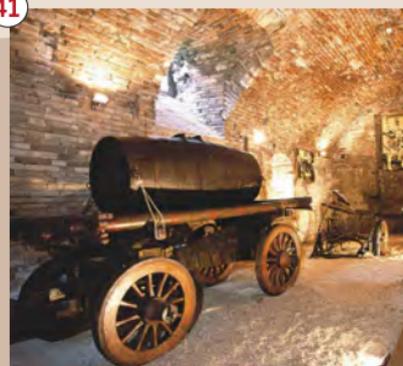
Palazzo Pretorio
Piazza D'Armi, 2
Terra del Sole (FC)
<http://www.terradelsole.org/museo.aspx>

 Terra del Sole Proloco

Museum of Mankind and the Environment

Housed in Palazzo Pretorio in Terra del Sole, the aim of the museum is to narrate the landscape and geology of the Acquacheta Valley and the evolution of the presence of man in this area, from pre-history right through to the industrial revolution. The layout covers 25 rooms and is based on two different itineraries: a historical-architectural one and an ethno-anthropological one. The first illustrates the origin and development of the fortress city, with particular focus on the role played by Palazzo Pretorio, whilst the second itinerary illustrates the life and work of the inhabitants of the surrounding area in the early part of the 20th century. Thanks to reconstructed rooms, visitors can experience daily life in the rural and farming community of the time - the farmhouse, the farmyard, the kitchen, the sharecropping system, fantasy and imagination, popular devotion, games, celebrations and musical events.

41



Rocca Malatestiana
Via Cia degli Ordelaffi
Cesena (FC)
<https://url.emr.it/ft481j6p>

 Rocca Malatestiana di Cesena

Cesena Agricultural History Museum

Cesena Agricultural History Museum is housed in the Femmina or Palatium tower in Malatesta Fortress. The collection covers three floors and comprises numerous objects and ethnographic documents (furniture and furnishings, work tools, carts, photographs) narrating the history of rural life in Romagna between the end of the 19th century and the early 20th century, until the arrival of machinery in farming activities. Thanks to the items on display, visitors get an insight into the daily life of our forefathers. The museum has reconstructed several domestic settings (kitchen, bedroom, cellar), furnished in typical style. Work tools help document farming activities, the processing of hemp, weaving and the work of carpenters and cobblers. The material on display comes primarily from private donations, with the initial and largest donation made by the artist Mario Bocchini in 1974.

42



Via Giannini, 16

Longiano (FC)
<https://www.comune.longiano.fc.it/servizi/Menu/dinamica.aspx?idSezione=616&idArea=19524&idCat=19577&ID=20555&TipoElemento=Categoria>
[f Longiano Turismo](https://www.facebook.com/LongianoTurismo)
 Longiano Turismo

Longiano Museum of the Territory

The Museum of the Territory in Longiano was set up in 1986 thanks to a passion for traditions and history. Founded thanks to loans and donations from hundreds of local citizens, the museum boasts more than 6,000 artefacts from the Longiano area and Romagna in general. They provide an interesting insight into daily life here from the 17th century to the present day, showcasing the farming culture, crafts and customs of our forebears. Organised according to the different trades and domestic life, the museum covers two floors, creating a comprehensive and poignant itinerary. The museum boasts vintage pieces such as kitchen utensils, old motorbikes, 17th-century bellows, old toys and wood looms. Other sections focus on work in the fields, with ploughs, sowers and tools used in wine-making, animal husbandry and beekeeping. Visiting the museum is like taking a fascinating journey into the past that makes visitors aware they are part of a great shared history.

43



Via Roma n. 3/A

Meldola (FC)
<http://www.genm.it/associazione/-cironronchi-.html>

"Ciro Ronchi" Silkworm Museum

Housed in premises to the right of the charming former silk market square, Arena Hesperia, the museum aims to offer new information on how sericulture developed in Romagna. Indeed, it boasts important documents on the spread of silkworm farming in Meldola between the 18th and 20th centuries. In fact, during that time, the silk industry played a primary role in the economic, social and cultural development of the town. In the 18th century, the silkworm market was so successful that, thanks to a specific tax applied to the production of silk cocoons, the relators of the Sacred Congregation of Good Governance were able to collect the sum to erect the clock tower overlooking Piazza Felice Orsini. Inaugurated on 30 December 2001, the museum is run by the GENM Association (Meldola Entomological Naturalist Group).

44



Via F. Montevercchi, 41
Santarcangelo di Romagna (RN)
<https://focusantarcangelo.it/met/>

f MET - Museo Etnografico
 Santarcangelo di Romagna

MET - Museum of the Uses and Customs of the People of Romagna

The MET museum narrates the history of the “people of Romagna” and the artefacts and tools on display help visitors discover the soul of rural life. The museum is organised into several different sections. “E ti dirò chi sei” (And I’ll tell you who you are) is dedicated to the family and the community, with exhibits including the clothes worn, food eaten and language spoken (dialect) by locals, as well as information on local mills, of which there were more than 160. Meanwhile, “Tra trama e ordito” (Between weft and warp) is dedicated to the spinning and weaving of hemp, linen and cotton. The museum also has a collection of “testi” or terracotta trays used to cook the local flatbread, piadina. Lastly, “A ferro e fuoco” (Iron and Fire) is a section dedicated to workshops, with a fascinating collection of “caveje”, wrought-iron pegs typical of this area designed to block yokes used on oxen to the cart shaft.

45



Sanctuary of Valliano
 Via Valliano, 23
Valliano - Montescudo (RN)
<http://comune-montescudo-montecolombo.rn.it/vivere-il-comune-e-il-territorio/i-musei-montescudo-montecolombo/museo-etnografico-valliano/page/8/>

f Comune di Montescudo - Monte Colombo

Valliano Ethnographic Museum

Housed in the former rectory of the Sanctuary of Valliano, the museum documents production activities and crafts linked to the rural world and way of life in the area inland of Rimini. Thanks also to illustrative panels, the exhibition makes it possible to reconstruct the socio-economic fabric of the territory, showcasing the farmhouse and how the rural world centred around it. At the entrance to the museum, there is an ancient olive tree of the Correggiolo cultivar, a variety that has been grown in the Conca Valley for years. The museum has various artefacts linked to the cultivation of olive trees, as well as other objects linked to the production of terracotta pieces. Outdoors, there are a number of large agricultural tools and machinery (a cart, a plough, etc.). The museum also hosts a restoration workshop-school called “Il Calese”.



- 1 **ITAS Museum of Peasant Farming Culture** - Piacenza
- 2 **Casella House of Memories Farming Museum**- Fiorenzuola d'Arda (PC)
- 3 **Trebbia Valley Ethnographic Museum** - Val Trebbia (PC)
- 4 **Po River Aquarium and Ethnographic Museum** - Monticelli d'Ongina (PC)
- 5 **Fernando Pizzamiglio Vine and Wine Museum** - Vigolzone (PC)
- 6 **Ettore Guatelli Museum** - Ozzano Taro degli Arduini (PR)
- 7 **Museum of Mankind and the Environment** - Neviano degli Arduini (PR)
- 8 **Museum of Valligiana Culture and Civilization** - Bardi (PR)
- 9 **MUPAC-Museum of the Land and River** - Colorno (PR)
- 10 **G. Riccardi Museum of Farming Culture** - Zibello (PR)
- 11 **Cervi Museum** - Gattatico (RE)
- 12 **Museum of Agriculture and the Rural World** - San Martino in Rio (RE)
- 13 **Enza Valley Parmigiano Reggiano and Farming Culture Museum**
Montecchio Emilia (RE)
- 14 **Cork Museum** - Ventasso (RE)
- 15 **Weighing Scales Museum** - Campogalliano (MO)
- 16 **Farming Culture Museum** - Bastiglia (MO)
- 17 **Rosso Graspa Museum of Wine and Rural Society** - Castelvetro di Modena (MO)
- 18 **Cà Rossa Eco-Museum** - Fiorano Modenese (MO)
- 19 **"Villa Smeraldi" Museum of Farming Culture** - San Marino di Bentivoglio (BO)
- 20 **Water Eco-Museum** - Sala Bolognese (BO)
- 21 **Bee and Honey Park** - Monterezenzo (BO)
- 22 **Laborantes Ethnographic Museum** - Castelluccio di Alto Reno Terme (BO)
- 23 **Pieve di Roffeno Dairy and Museum of Farming Culture** - Castel D'Aiano (BO)
- 24 **"Valter Mita" Museum of Material Culture** - Borgo Tossignano (BO)
- 25 **Cartwright Museum - Camughano Eco-Museum** - Camughano (BO)





the
Museums
of Rural
Life
in Emilia-Romagna

- 26 Bread Museum (Cati Mill) - Frazione di Ponte di Verzano Camugnano (BO)
- 27 Museum of the Earth and Sun - Frazione Bargi Camugnano (BO)
- 28 "Giovanni Carpani" House and Ethnographic Museum - Lizzano in Belvedere (BO)
- 29 Museum of Rural Culture of the Bologna Apennines - Monghidoro (BO)
- 29 Emigration Museum - Documentation Centre - Monghidoro (BO)
- 30 "Pietro Lazzarini" Museum of Arts and Crafts - Pianoro (BO)
- 31 Castello di Serravalle Eco-Museum of Wine and Hills - Valsamoggia (BO)
- 32 MAF-Documentation Centre of the Agricultural World of Ferrara
San Bartolomeo in Bosco (FE)
- 33 Museum of the Argenta Valleys - Campotto, Argenta (FE)
- 34 Museum of Land Reclamation - Campotto, Argenta (FE)
- 35 "La Tratta" Museum of Traditions and Culture - Copparo (FE)
- 36 Marsh Grass Eco-Museum - Villanova di Bagnacavallo (RA)
- 37 Museum of Romagna Rural Life - San Pancrazio (RA)
- 38 Seafaring and Maritime Museum - Cesenatico (FC)
- 39 Benedetto Pergoli Ethnographic Museum of Romagna - Forlì (FC)
- 40 Museum of Mankind and the Environment - Terra del Sole (FC)
- 41 Cesena Agricultural History Museum - Cesena (FC)
- 42 Longiano Museum of the Territory - Longiano (FC)
- 43 "Ciro Ronchi" Silkworm Museum - Meldola (FC)
- 44 MET-Museum of the Uses and Customs of the People of Romagna - Santarcangelo
di Romagna (RN)
- 45 Valliano Ethnographic Museum - Valliano Montescudo (RN)
- 46 Sapignoli Mill Museum - Poggio Torriana (RN)





CREDITS

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<https://agricoltura.regione.emilia-romagna.it/agriturismo-agricoltura>

<https://patrimonioculturale.regione.emilia-romagna.it/aree-tematiche/patrimoni/musei>