



Trento

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Agriturismi Around Trento: Head for the Mountains

“It’s not like here,” I was told during a visit to *Lazio*, the central Italian region that’s home to Italy’s capital of Rome. “*Trento* is much different than the rest of Italy.”

I visited the far northeastern corner of Italy — *Trentino* — this summer and realized it really is a completely different place than the rest of the country. Just two hours south of Austria, I felt like I was in that country instead of Italy. Trentino was occupied by Italy in November 1918 and annexed in 1919.

Officially known as the *Autonomous*



Mountains in Trentino

Province of Trento, along with the province of *South Tyrol*, it is part of the region of *Trentino-Alto Adige*. This region and *Sardinia*, *Sicily*, *Valle d’Aosta* and *Friuli-Venezia Giulia* were given autonomy in recognition of cultural and language differences and to prevent their secession from Italy after World War II.

This is a region defined by its landscapes: the jagged peaks of the Dolomites; the blue waters of *Lake Garda*, whose shores border Italy and Switzerland; and tiny mountainside farms producing fruit, vegetables and wine grapes. Its somewhat isolated

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tohoscop.flickr.com

THE TORINESE TRUTH ON VERMOUTH

The art of the *aperitivo* trickled all the way down the Boot from its northern origins some time ago. And today, it’s spread beyond Italian borders. But while good marketing ploys (and fizz-induced pleasures) may have made the *Aperol Spritz* the automatic association with Italian-style happy hour, it’s a less youthful, moodier, Piedmont-born potion that *really* helped give rise to the ritual. That’s right: *vermouth* is the word.

While “vermouth” can conjure up any number of variations of aromatized wine, the term is often tossed aside in favor of the misnomer “*Martini*,” which more accurately refers to one of the best-known brands of vermouth and the beloved-by-James-Bond gin cocktail that contains it.

But the original Torinese vermouth (*vermouth di Torino*) is its own sweet sauce — complete with geographical protection and an ad-hoc association, the *Istituto del Vermouth* (www.vermouthditorino.org), aimed at promoting it.

Production standards for the quality

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The highest peak in the Dolomites is 10,964 feet tall.

location and centuries of varied political history have bred a diverse patchwork where linguistic and cultural minorities thrive. With Austrian, German and Italian roots, the region has preserved customs and cuisine unique to this tucked-away part of Italy.

Many Languages and Marble Elegance



My visit to Trentino (www.visittrentino.it) began in its marvelous capital city of Trento. I disembarked from the train station at night and only had to walk a short distance across a grassy common to find the welcoming lights of the *Grand Hotel Trento*. The hotel is a magnificent edifice, a nod to the grand properties of old that once were the norm.



Grand Hotel Trento

Trento is rich in history. It is where the famous Council of Trent met in 1545 and began to map out the various factions that would split from the Catholic Church, and the murals on the exterior walls of the buildings on the narrow streets tell the story.

Today, people who live here speak Italian, *Ladin*, *Mocheno* and even *Cimbrian*. After visiting Italy regularly over the past 20 years as a travel editor, I must say this city is remarkably different from cities in the south. It's a combination of striking views of the mountains, well-maintained streets and the feeling of safety I felt throughout my visit. It's like visiting your rich relative's opulent mansion!

The city's marble sidewalks (yes, just like those expensive countertops in fine homes) lead to the *Piazza Duomo*,

the impressive heart of this city of around 540,000 residents.

The imposing Trento Cathedral, which dates back to the 1000s and was built on top of a 6th-century church, is worth a visit. Frescoes from the 14th century depict stories of local legends, and lions guard the outside walls. A statue and fountain of the god of the ocean, Neptune, grace the cobblestoned square, a gathering place for tours and people watching.

The city's *Castello del Buonconsiglio* is another historic place; at the very top are the Royal Apartments and the *Aquila Tower*. The precious 15th-century frescoes here are called *The*

Cycle of the Months, and illustrate how common people and royalty lived during the period. The nobles are all a bit larger than the commoners, and they are shown performing seasonal tasks for each month of the year.

The city tourism office (www.discovertrento.it) offers walking tours of the castle, beginning daily at 10 a.m., and a city tour that takes in all of Trentino and ends with a glass of wine at *Roccabruna's Palace*.

A *Trentino Guest Card* (www.visittrentino.info), which provides free or discounted admission all around the region, is recommended. You'll get admission to the Buonconsiglio Castle and 20 other

castles, more than 60 museums and 40 attractions as well as use of the local bus and tram system. Other benefits include tastings of local products, free guided tours and discounted rides on the *Flixbus* and *MarinoBus*. The card is included for free with a stay in a local hotel.



Cornmeal gnocchi

Exploring the Country Up North

If Trento is defined by marble sidewalks and extravagant buildings, the surrounding countryside offers a contrast, with understated *agriturismi* and rolling hills. Set among pastoral landscapes along winding mountain roads, the often family-run *agriturismi* offer a bed-and-breakfast experience with farm-to-table meals and simple accommodation.

At an *agriturismo*, guests can connect with the proprietors, explore nature and discover local cuisine made with fresh ingredients grown on the property's farm or garden. This is *la dolce vita* simplified and slowed down to the tempo of rural life.



Piramidi di Segonzano

We drove north out of the city for about an hour to a park for a hike over very steep terrain, with trails guarded by strange, ancient rocks perched atop spindly formations jutting up from the ground. Called the *Piramidi di Segonzano*, they resemble something that Dr. Seuss would have drawn in a children's book.

Another hour's drive over mountain

Trentino Alto-Adige is one of the

roads led to a lush valley known as the *Valle di Cembra*. Grapevines grow all over the steep hillsides, and in the distance, we could see *Lago delle Piazze* and castles perched on faraway hillsides. It is a magical place!

In the nearby area of *Altopiano di Pine*, we spotted vacation homes sitting next to the large lake. The spectacular waterfall, *Cascata del Lupo*, around a bend in the river, inspired a photo stop.

That evening we stayed at the *Hotel Belvedere Wellness and Family*, which stretches across the mountain road and is very quiet in the evenings. Dinner there was fabulous, especially the cornmeal *gnocchi*, bathed in a sauce featuring the subtle flavor of the local *Malga* cheese. The gnocchi were fluffy and melted in my mouth. (Note to self, figure out this recipe!)

The Belvedere is truly a family hotel, with many accommodations for little ones, including babysitters, kitchenettes, highchairs, kids' videos and a dedicated children's dining area. In the summer the spacious pool area surrounded by the *Dolomites* is an oasis.

For a wellness retreat, there are saunas, a kids' swimming pool, Turkish baths, a salt cave and an entire wellness program including herbal skincare, massage and facials.

Where to Stay / Agriturismo

Grand Hotel Trento

Piazza Dante, 20
Trento

(39) 0461 271000

www.grandhoteltrento.com

Rates: Junior suites start at 117€ per night, including breakfast

Hotel Belvedere Wellness and Family

Via D. Targa, 45
Montagnaga di Pinè –Trentino
(39) 0461 557750

www.familyhotelbelvedere.it

Rates: Family suites start at 64€ per night, including breakfast

Agritur Klopffhof

Maso San Lorenzo, 16
Fierozzo S. Felice

Valle dei Mocheni-Bernsntol
(39) 3472 914399

www.klopffhof.it

Rates: A room with breakfast is 45€ per night, and in July and August the minimum stay is three days. An overnight farm stay with breakfast and dinner is 65€.

Farming Everywhere

The next day we set out to meet a few of the farmers who run the small operations in the area and contribute to much of the delicious local cuisine.

Everywhere we drove in Trentino there were busy greenhouses, carefully tilled fields and row upon row of strawberry plants growing, along with dozens of other crops such as apples and pears. I never knew that this part of Italy was such an agricultural powerhouse!

We rolled on, through more steep mountain passes that led to *Bedollo*. We were entering *Trentino-Alto Adige/Südtirol*, the northern part of the large region and a center of logging and agriculture, about 20 miles north of the city of Trento.

Alpine Grey Cows

At the *Fattoria Le Mandre*, the farmer has a herd of around 25 Alpine Grey cows, which are smaller and yet stronger than their black-and-white Holstein cousins.

The young cows run up and down these steep mountain pastures and, to



our amazement, are pretty darn hard to catch. Our job was to help the farmer round them all up and direct them to the road back to the barn. It was quite comical trying to bend the will of these sturdy bovines, but we tried and eventually they began to follow each other up the slope back toward the barn. Visitors to the farm enjoy helping with these tasks and also tasting the fine *Mandre, Bedol* and



Alpine Grey Cow

Ciciotta Misa cheeses they make there.

Le Mandre also has a restaurant open to the public, with stunning views of the lake

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few landlocked regions of Italy.

seal-stamped drink are closely guarded. Key to cohesion is the integrity of the wine: Whether white or red (but traditionally speaking, Torinese vermouth is red), it must have adequate structure and acidity to sustain the aromas and balance out the sugar.

THE BIRTH OF THE BEVERAGE

The most avid of Vermouth di Torino fans and historians may make immediate associations with the royal Court of Savoy and the *Piemontese* capital, but this elixir's origins extend back to the first centuries after Christ. According to the *Instituto del Vermouth*, the name vermouth derives from 'wermut,' used to describe *artemisia absinthium*, or common wormwood.

Herb-based *vinum absinthites* — medicinal drinks made with absinthe — were frequently used in those times to mitigate gastrointestinal issues.

This usage continued over subsequent centuries, but a turning point in the evolution toward contemporary vermouth came during the Renaissance, when the prevalence of Eastern spices in Europe allowed for experimentation and the addition of aromatics like cinnamon, cloves and rhubarb. Around this time, the Piedmont region was beginning to thrive as a distillation center; by the 18th century, liquor artisans of the area were enjoying fame.

Right around that period, the transition from curative concoction to spirited beverage began, laying the groundwork for today's Vermouth di Torino. Apothecaries, factories and liquor shops began to crop up around the capital, and liquor makers and confectioners traded tips and craft intel through membership in Turin's



Café Mulassano

Università dei Confettieri e Liquoristi — that's the University of Confectioners and Liquor Makers, a group of art-and-trade gourmets encompassing the new producers who'd help cement Piedmont's reputation as a land of liqueurs and spirits.

These producers would go on to create the first bottled, sweet and lengthy-shelf-living Vermouth di Torino. Today the "brotherhood" is disbanded, but its "spirit" (pun intended) lives on. Eighteen historic VdT producers belong to the Istituto del Vermouth, though only a few names may jump out to casual consumers — think *Martini Riserva Speciale*, *Cinzano* and

VERMOUTH COCKTAIL FOR HOME: NEGRONI SBAGLIATO

The Negroni is a Florentine invention, and the *sbagliato* ("mistaken") version is said to have come about in Milan's *Bar Basso* by — you guessed it — accident. But where would either city be without Turin's priceless contribution?

- 1 part Campari
- 1 part sweet vermouth
- Prosecco to taste / top off
- Ice
- Orange slice for garnish



WHERE TO TASTE VERMOUTH

Café Mulassano

Piazza Castello, 15
(39) 011 547990

www.caffemulassano.com

Open daily, except Wednesday,
7 a.m. to midnight.

An opulent sipping station with an art nouveau ambience, nostalgically located on the same square where Antonio B. Carpano brought the world the first formula for vermouth.

Carpano.

Turin's bar-cart claim to fame owes much to this latter label in particular. Indeed, while the 18th-century circle of producers and distillers may have had hive

mind, it was *Antonio Benedetto Carpano*, a trained herbalist, who is credited with combining herbs and spices with muscatel in 1786 to create the formula for the vermouth we know.

He had a lively *bottega*-bar on *Piazza Castello*, owned by the liquor maker *Luigi Marendazzo*, where drinks flowed and doors stayed open 24 hours. By 1847, Carpano's grandson *Giuseppe Bernadino* had taken over the enterprise and founded the *Fabbrica di Liquori e Vermouth G.B. Carpano*, but by the beginning of the 20th century, when it was hitting its industrial stride, construction began on a 53,000-square-foot production facility on *Via Nizza*.

The Via Nizza factory was heavily damaged, like so many Torinese treasures, during bombings of World War II, and headquarters were transferred to the *Palazzo Asinari di San Marzano* (Via Maria Vittoria, 4), where today's visitors can catch a plaque commemorating the Carpano operations in the elegant courtyard.

As for the Via Nizza factory, it's been transformed into an *Eataly*. But purists, take heart: the superstore houses a first-floor micro-museum paying tribute to the Carpano family legacy and their contributions to cocktail culture.

You can choose between two t

VERMOUTH AS GLUE OF SOCIETY

What often gets overlooked in the historical lore surrounding Torinese vermouth is how, in the 19th century, the aromatized wine — and the emerging ritual of pre-dinner drinks along with it — was reserved largely for the well-heeled set.

“Vermouth was, throughout much of the 19th century, considered *un vino bianco di lusso*, or a ‘luxury white wine,’ as Alfio Durso Pennisi’s *Dizionario Enologico* (1910) describes it,” note the authors of *Spritz*, a 2016 bible of Italian cocktail intel (and northern Italy-

inspired noshes).

It was also an indulgence in and of itself, drunk straight, rather than imbibed mainly as a cocktail base, as it is today. We can likely thank the slow proliferation of Carpano competitors, like *Martini & Rossi*, whose vermouth splashed onto the scene just post-Italian unification, for that development.

Even as the *aperitivo* ritual grew more democratic in the post-WWII years,



Cafe Bicerin

something about vermouth continued to smack of exclusivity. It may not have the easy-breezy, convivial connotations of, say, a Spritz or a post-work pint, but vermouth, and the gilded coffeehouses and cafes in which it was consumed, helped shape the culture of pre-dinner drinks so many of us now delight in.

—Mary Gray

Mary Gray is a freelance writer, journalist and lecturer based in Florence. She wrote about Italy’s intangible heritage in the October issue of *Dream of Italy*. For more information, visit www.verymarygray.com

TORINO'S BICERIN

While vermouth of all varieties is a staple on bar carts and in beverage venues the world over, there’s another liquid Torinese treasure that’s tougher to find outside its native city. It’s not an aromatized wine or even alcoholic, but a luscious twist on typical coffee, and perfectly warming in winter: Meet *bicerin*, which in Piemontese dialect means *bicchierino*, or “little glass.”

So, what exactly is this coffee-based concoction, and why the name? Bicerin is believed to have grown out of the 18th century *bavareisa* beverage, made of coffee, chocolate and milky cream, and typically served in round, clear, and relatively small drinking glasses.

Similarly, you won’t see bicerin served in mugs or the mini *espresso* cups so customary on Italian bar counters, but in glasses or even quasi-goblets. Setting bicerin apart from *bavareisa*, however, is the artful way the former is constructed—in almost cake-like layers rather than as a blended (non-) cocktail.

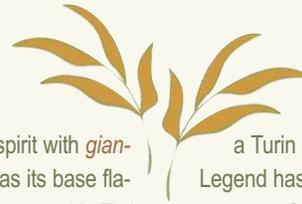
And on that non-cocktail note: traditional bicerin is a soft beverage, but supermarkets and alcohol shops stock something with the same moniker.

Be aware that this is a bottled spirit with *gian-duja*, a type of hazelnut paste, as its base flavor. (*Distillerie Vincenzi*, headquartered in Turin but with many US-based retailers, is one of the best-known hawkers of bicerin-inspired liqueurs and products).

For travelers to Turin, the best place to try real-deal, traditional bicerin is at its birthplace, a centuries-old charmer of a bar on the *Piazza della Consolata*, just across from the Church of the Virgin of the Consolation, a Marian sanctuary and minor basilica.

Founded in 1763, but taking its current architectural form in 1856, *Caffè al Bicerin* (Piazza della Consolata 5; www.bicerin.it; closed Wednesday) has borne witness to every major moment in modern Italian history, and is particularly noted for its ties to the *Risorgimento* and the unification of Italy.

One of the movement’s leading figures, the statesman *Camillo Benso*, Count of Cavour, was



a Turin native and frequented the spot. Legend has it that the secular-minded count never set foot in the sanctuary across the way, but would instead faithfully take a seat at a café table, patiently awaiting the exits of the more devout. Today his portrait hangs beneath a clock

in the café corner where he’s said to have spent his Sundays.

Well over a century later, in his historical novel *The Prague Cemetery*, Umberto Eco also alluded to the café’s — and the bicerin break’s — centrality on holy days: “I enjoyed standing there watching, particularly on Sundays, when this drink was nectar for those who had fasted in preparation of communion and



Bicerin

needed some sustenance on leaving the Consolata.”

Today, whether you stop by on a Sunday or not, bicerin itself is the unifying tenet in the café clientele’s belief systems.

types of vermouth: sweet or dry.

News, Tips, Deals

ROYAL GARDENS RESTORED IN VENICE

Travelers and locals now have a green oasis in the heart of Venice, as the Royal Gardens

of Venice reopened just before Christmas. The waterfront gardens, now connected to St. Mark's Square by a drawbridge, underwent an extensive restoration and redesign.

Giardini Reali di Venezia, so named because they were built during Napoleon's reign in Italy in the 19th century, had fallen into disuse and disrepair for decades. Landscape architect *Paolo Pejrone* designed the new gardens, installing water-efficient plants, trees and bushes to make the space eco-friendly.



Drawbridge to the gardens



Francisco Neri

Royal gardens

Visitors can stroll through the gardens to take a break from the summer heat and peak-season crowds, stopping to rest on benches and in the shade. In addition to shaded

pathways, the gardens have a greenhouse, pergola and café. The project was a product of a public-private partnership: It received 3 million euros from Italian insurance company *Generali*, which will now benefit from a 65% tax write-off over the next three years. The tax reduction is part of Italy's Art Bonus initiative, thought up by Italian Culture Minister *Dario Franceschini*.

The Royal Gardens are open Tuesday to Sunday from 8:30 a.m. to 7:30 p.m. from April to October, and from 9 a.m. to 5 p.m. in the off season. They can be reached from the St. Mark's *vaporetto* stop, and

entry is free of charge. For more information, call (39) 041 3121700 or visit www.venicegardens-foundation.org

WORLD WAR II RESISTANCE MUSEUM PLANNED FOR MILAN

Italy's culture ministry has dedicated 15 million euros to build and open a museum in Milan dedicated to the World War II anti-Fascist resistance fighters. The *Museo Nazionale della Resistenza* (National Resistance Museum) will detail how these Italians fought against both German Nazis and Italian Fascists during World War II while rebelling against Mussolini's efforts to enlist them in his Fascist movement.

The *partigiani*, as the resistance fighters were called, comprised both civilian and military men and women. Military *partigiani* involvement began when German forces occupied Italy in September 1943, sparking notable days-long battles in Rome and *Piombino* in Tuscany. Civilian *partigiani* participated in an underground resistance movement, beginning with an uprising that led to the liberation of Naples in September 1943. The *partigiani* were active throughout Italy until 1945 during the period known as the Italian Liberation War or the Italian Civil War.

Multimedia exhibits and objects relating to the *partigiani* will be on display, according to the *Parri Institute*, an Italian organization dedicated to preserving the history of World War II resistance fighters. The museum will be built inside a new pyramid-shaped structure in central Milan's *Piazza Baiamonti*, across from the existing pyramid-shaped *Fondazione Feltrinelli* research institute building.

Swiss architectural firm *Herzog and de Meuron* will design and build it, and it will join similar museums in Amsterdam and Paris in educating the public about the resistance movement in World War II.

"The memory of those who fought to restore freedom to Italy must be preserved and passed on, not to reproduce divisions, but to reinforce and spread awareness, especially among the younger generations, of the priceless value of democracy and freedom," said Italian President *Sergio Mattarella* in a statement.

FLORENCE'S PIAZZA DELLE CURE MARKET REOPENS

After an almost two-year renovation project, the redesigned market at *Piazza delle Cure* in Florence has reopened, creating a welcoming area for locals. The covered food market includes 58 stalls selling local produce, meat, cheese and other groceries. Three permanent fixtures — the grocery store, poultry butcher and *lampredotto panini* seller (a Florentine street food sandwich made with cow tripe) — have also reopened.



Thorough renovation work began in March 2018 and finished in November 2019, with the market stalls reopening in December.

The renovations included a new modern building as well as new parking spots. Bike racks, green space with trees and benches, play areas for children and art installations were also added to the piazza. Le Cure is a residential area located in northern Florence, about 15 minutes away from Florence's city center by bus, and its market is frequented by locals who use it as a meeting place and shopping venue. Florence's mayor, *Dario Nardella*, called the new market "more aesthetically pleasing and user-friendly."

The market is open from 7 a.m. to 1 p.m. every day except Sunday.

There were an estimated 70,000-



Flickr: Nicola since 1972



Fiumicino Airport

NEW LUGGAGE SERVICE IN ROME

A new luggage service *Sweet Bag* will pick up and deliver travelers' luggage in Rome, easing the stress and weight that can come with transporting baggage through the cobblestone streets and narrow stairways.

Travelers can book the service through the Sweet Bag website or mobile app by midnight on the day before travel. Sweet Bag will pick up luggage from hotels or other accommodations in Rome between 9 a.m. and 12 p.m. and deliver it to Rome's *Termini* train station, *Fiumicino Airport* or *Ciampino Airport*, where it will be held at the company's desk until travelers come to collect it.

The service costs 12€ per bag, with discounts for multiple bags, and is available 365 days a year. Each bag is covered by an insurance policy of 250€ to give travelers peace of mind.

The morning pickup times allow travelers who have flights or trains later in the day to check out of their accommodations and squeeze in some last-minute sightseeing without worrying about where to store their luggage or how to tote it around the city.

While Sweet Bag is currently only operational in Rome within Italy, it also serves other European countries such as the United Kingdom, Germany and France. For more information, call (39) 06 97858141 or visit www.sweetbag.it

1€ = \$1.11 at press time

NEW GEOGRAPHY MUSEUM OPENS IN PADUA

The University of Padua opened Italy's first geography museum in December, officially known as the Geography Museum of the Department of Historical, Geographical and Antiquity Sciences (Via del Santo, 26). It is the first museum in Italy dedicated exclusively to geography, and among few other university geography museums worldwide. However, unlike most university geography museums, which highlight geological geography, the Padua museum focuses on human geography.

The museum is located in *Palazzo Wollemborg*, which houses the university's geography department, and contains three permanent exhibition rooms and a temporary exhibit room, a lab, and an event hall. On display are eight terrestrial and celestial globes made between 1630 and 1910; several dozen atlases from the 18th and 19th centuries; historical models; 20,000 prints and photographs; 150 measuring instruments; and 300 historical wall maps. The collection was curated from 150 years' worth of scientific research and docu-

ments from the University of Padua.

Three permanent rooms, themed "Explore," "Measure" and "Tell," educate visitors on the measurement of climate change, the history of geography and the stories of places. Instruments used to measure glaciers over the past century and an 18th-century reproduction of a world map originally drawn in the 15th century are particular highlights. A historical model of the Swiss Alps displayed in Paris in 1900 is juxtaposed alongside a 3D-printed model of *Marmolada*, the highest mountain in the Dolomites, for a contrast between old and new technologies.

The museum is open for visitors on Fridays from 3 to 5 p.m. and Saturdays from 9 a.m. to noon. Admission is free of charge. For more information, call (39) 049 8274276 or visit www.musei.unipd.it/it/geografia

All articles by Elaine Murphy



University of Padua



and surrounding mountains and the *Lago di Pine*, a sparkling spring-fed lake.

At the *Agritur Klopfhof* in *Valle dei Mocheni-Bersntol*, we sampled smoked donkey, served with local cheeses, *polenta* with *pesto*, and pasta with a simple *ragu* of herbs and *ricotta*. No one in our group commented on dining on donkey meat but it was indeed a first for me, as I had never thought about this meat.

Large pork and beef gnocchi rounded out the hearty lunch, followed by a much-appreciated snooze in the sun overlooking Lago di Pine. Relaxing is a way of life here, even for busy farmers.

You can stay in one of their three cozy guest rooms, which are large enough for families.

Archeologica

Along a winding, high-altitude road strewn with fallen trees from a terrible October 2018 storm, we pulled over at a parking area in Bedollo at the *Acqua Fredda* archeological site. Here, in the 9th century B.C., a forge was built by ancient metalsmiths. This roadside attraction is open to the public and you can walk through it and read the information even when it's unattended.

You can see how ax heads and other tools were made, using an inflated sheep organ as their crude bellows. We watched an artisan pour the molten tin into a container that would shape a useful tool. Diagrams on the walls inside the indoor/outdoor pavilion tell the story of the ancient customs here and of the centuries of history and toolmaking.

Baita Alpina Agriturismo

Our next agriturismo was *Baita Alpina*, where a hearty farmhouse lunch awaited. In the northern tradition,

polenta with pork sausage was on the menu, with a starter of *tagliatelle* pasta studded with *porcini* mushrooms.

Lunch was a relaxed affair, passing around the little carafes of red and white wine, not worrying that we'd be sleepy after since the

afternoon would simply consist of resting beneath the shade of the eaves and looking out over the million-dollar view. Life as it should be!

We could have dined *al fresco* or in the farmhouse's cozy stone interior; either one would bring forth simple, local, just-about-perfect foods from the owners' friends, the farmers. The views from this restaurant of the surrounding Dolomites are stunning, and the people are very friendly.

Meeting the Sheep



At *Agriturismo Mas del Saro*, not far from Trento but a world apart with its steep mountainous setting, we met a family who is making a great go with their own agriturismo concept. *Vea* and *Renzo* work in various capacities including the chef, server, sheep wrangler and parents to their three kids, *Pietro*, *Viola* and *Sole*, at their restaurant in *Sant'Orsola*.

They keep three donkeys, chickens and fields full of vegetables for when customers and guests join them for dinner every weekend. It's like joining their family: sorry, no credit cards, well-behaved dogs welcome and you'll come away feeling like you just met your long-lost relatives who happen to own a farm!

—Max Hartshorne

Max Hartshorne's last story for Dream of Italy was about Sardinia. He's been the editor of GoNOMAD.com since 2002 and considers every trip to Italy to be his favorite trip yet. For more, visit www.gonomad.com

Where to Eat

Many of the agriturismi in Where to Stay offer dining as well.

Fattoria Le Mandre

Via S. Osvaldo
Bedollo
(39) 0461 556709
www.lemandre.com

Baita Alpina

Via Pec, 27
Bedollo
(39) 0461 556033
Open daily from 9 a.m. to 10 p.m.

Agriturismo Mas del Saro

Loc. Mas del Saro
Sant'Orsola Terme
(39) 342 7264291
www.masdelsaro.it

From July to October, open from Wednesday to Saturday for dinner and on Sunday for lunch. From November to June, open from Thursday to Saturday for dinner and Sunday for lunch. Dinner is 28€ and includes everything but the wine.



Baita agriturismo



Acqua Fredda archeological site



Sheep

What to See

Acqua Fredda Archeological Site

Situated between the Altopiano di Pinè and the Valle dei Mocheni
(39) 0461 492161

One million people live in *Trentino Alto-Adige*.