

A castle on every hilltop... a vineyard in every field!

Val Tidone has the highest concentration of castles of any area in Italy. Located on the western border of the territory, Val Tidone was reinforced by the noble families of Piacenza to create a defence against the military invasions from Pavia to the west.

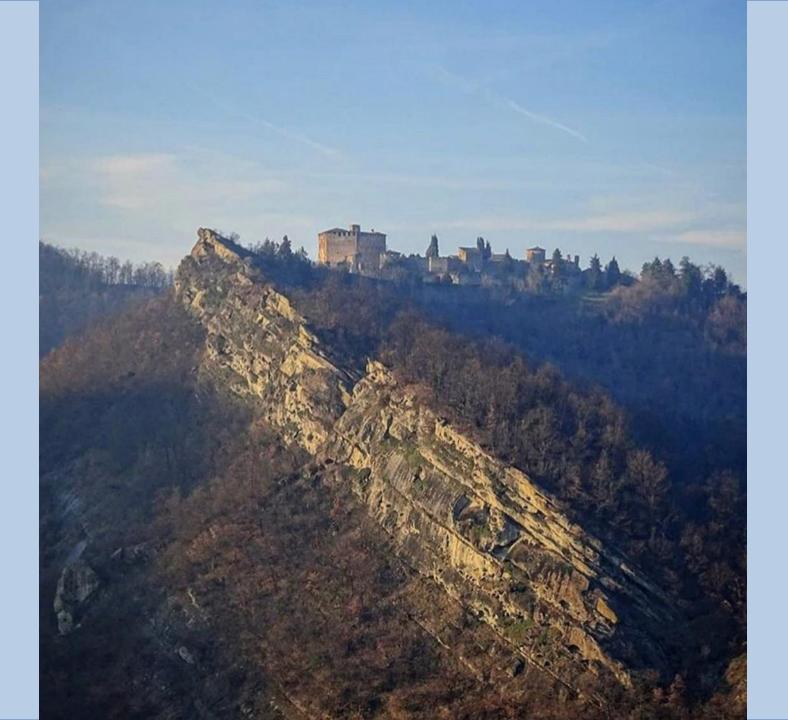


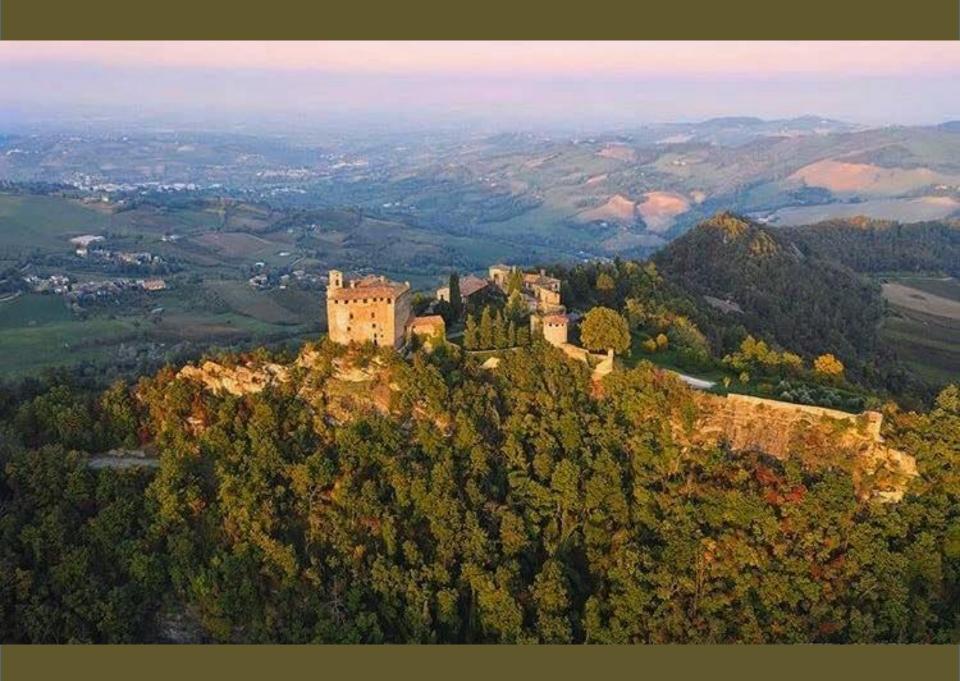


Vineyards overlooking the castle of Rocca d'Olgisio



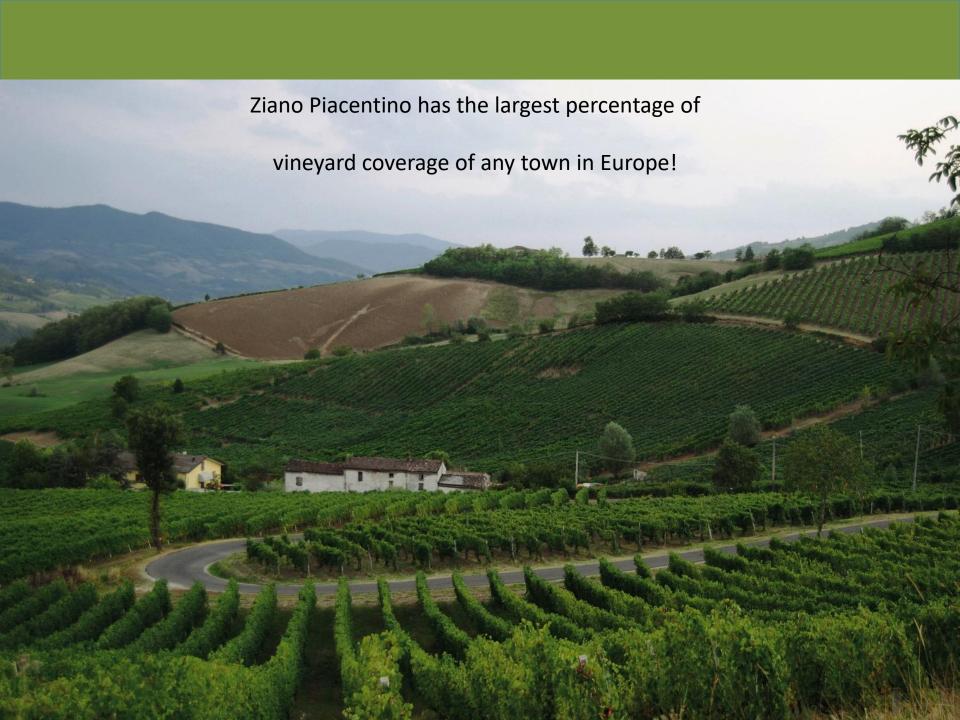
Based on documents dating from 1078 A.D., this is the oldest castle in the Piacenza Province













Montalbo of Ziano Piacentino... a suggestive glimpse towards the Padana Valley on the north, with a view of the Alpes.



The castle of Seminò



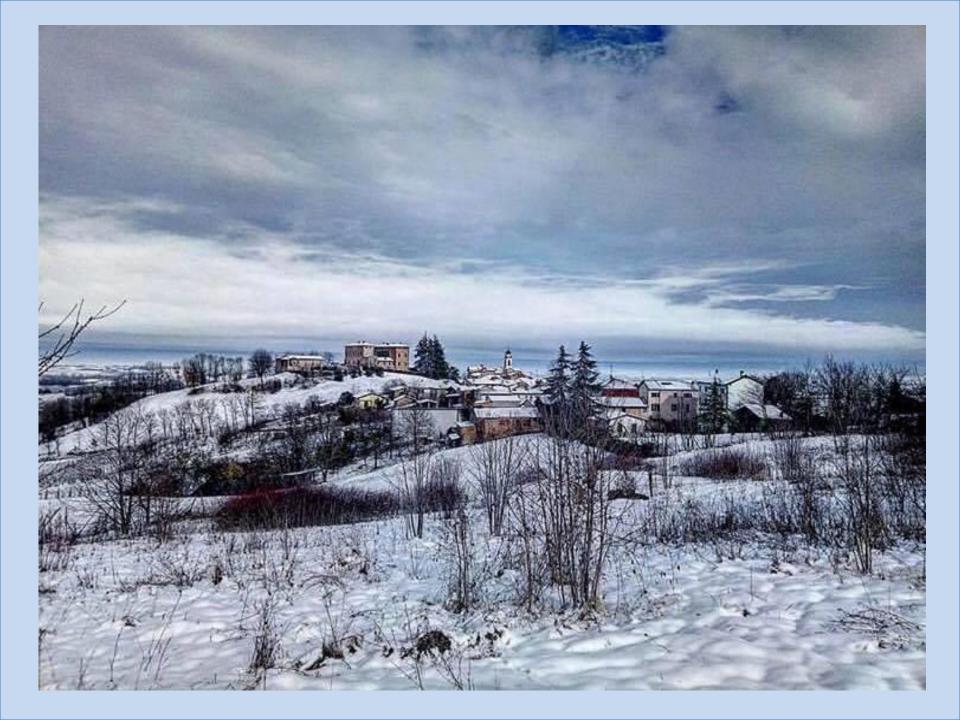






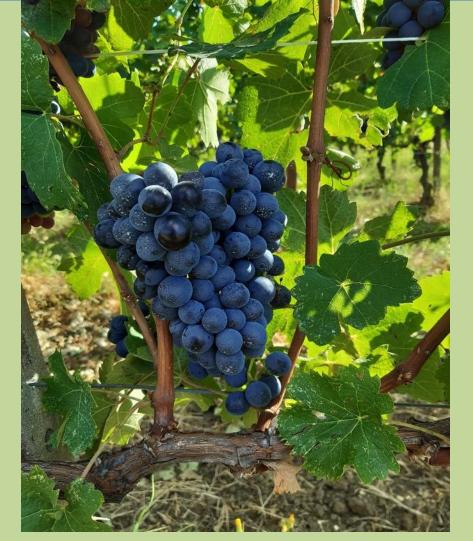








Ziano Piacentino
is an Italian
"Città del Vino"
and will soon be
the proud home
of the western
branch of the
Regional Enoteca.





The most important DOC wines produced in Val Tidone are:

Gutturnio - a blend of Bonarda and Barbera red grapes,

Ortrugo — a traditional native white grape,

Malvasica Aromatica di Candia - the vines of Leonardo da Vinci











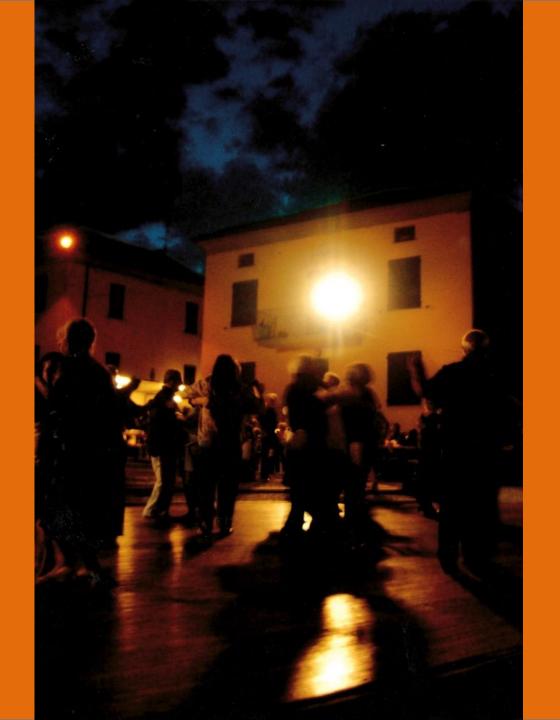
















As we leave Ziano Piacentino and enter the upper Val Tidone, the vineyards give way to cultivated fields and wooded areas and at an altitude of 364m we approach the town of **Caminata**.











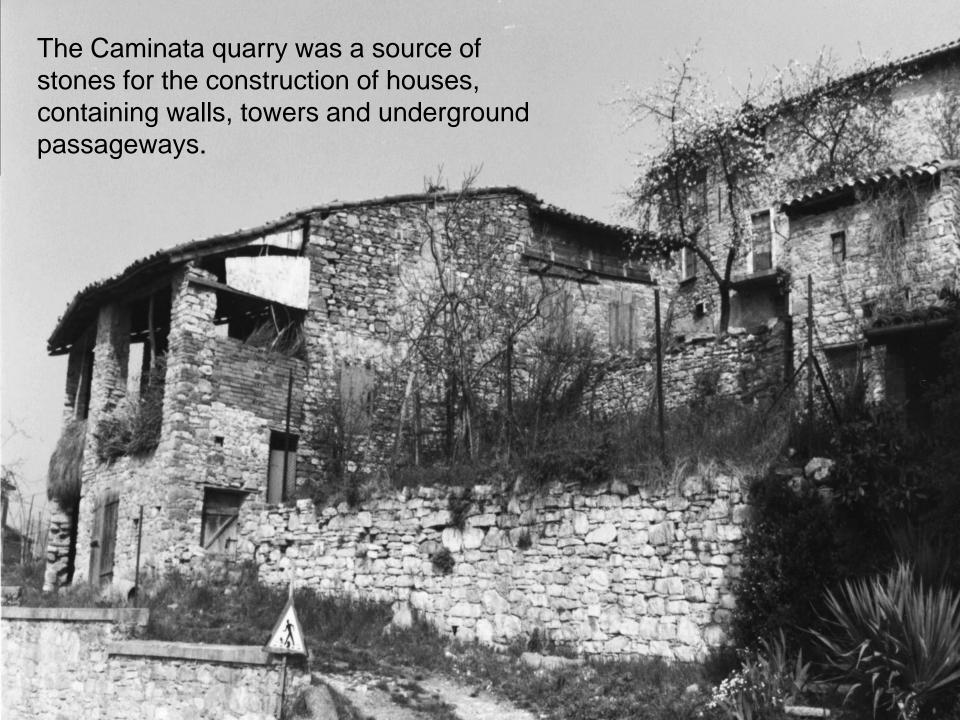
Caminata is a tiny agricultural hamlet of approximately 200 residents founded in the ninth century. Historically it marked the border between Piacenza to the east and Piedmont to the west.

In 1926, by public referendum, it became part of the Piacenza Province.

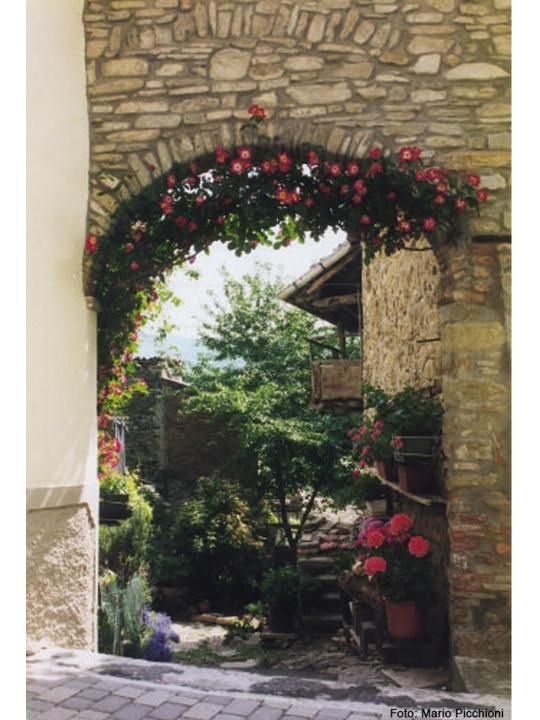


As a frontier town, Caminata's history is rich in fascinating stories of brigantines, contraband, hidden passageways and intrigue.



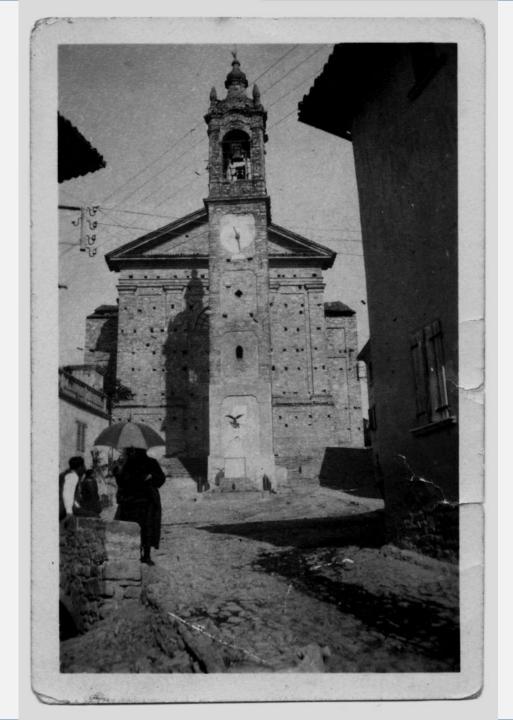






Quaint, characteristic houses constructed with the local stone, irregular walkways, panoramic views revealed behind archways and hidden corners...

Caminata is poetic, warm and welcoming.



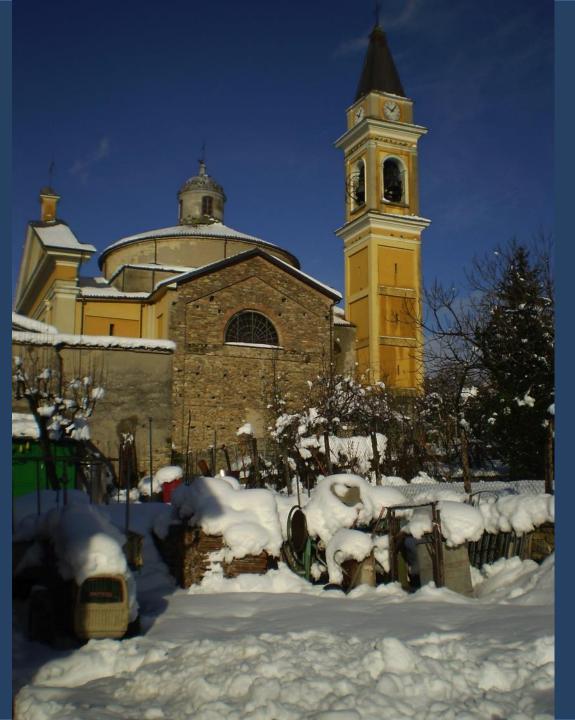
The church of Saints Timoteo and Sinforiano was under construction from 1796 to 1856, and finally consecrated in 1916. The singular bell tower at the front of the structure, erected in 1776, was demolished in 1932.











Warm summers and snowy winters add to the picturesque character of Caminata.



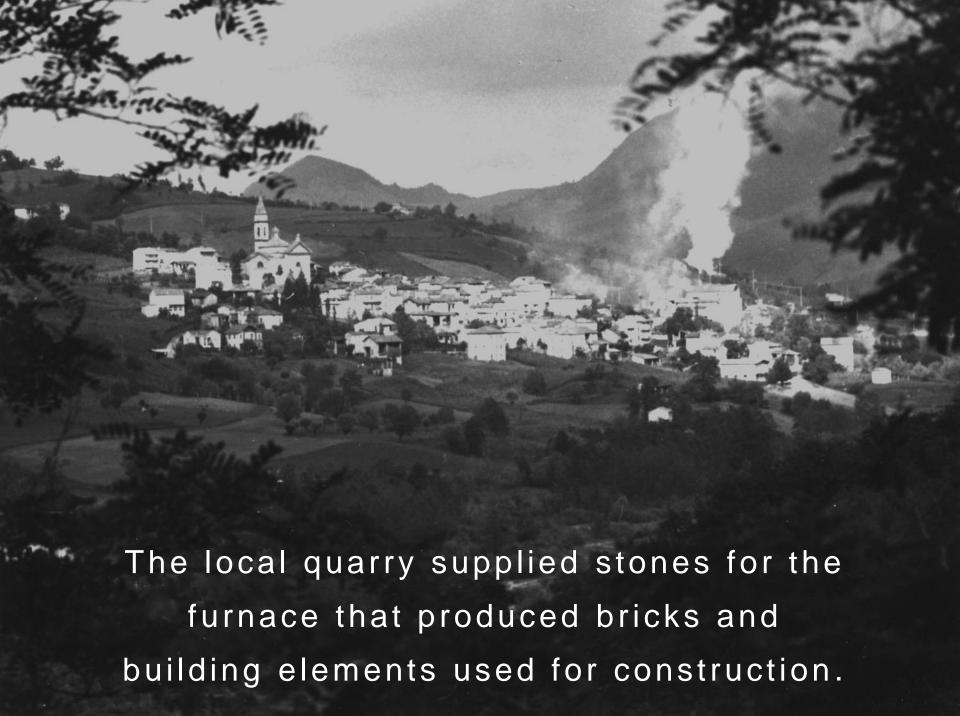




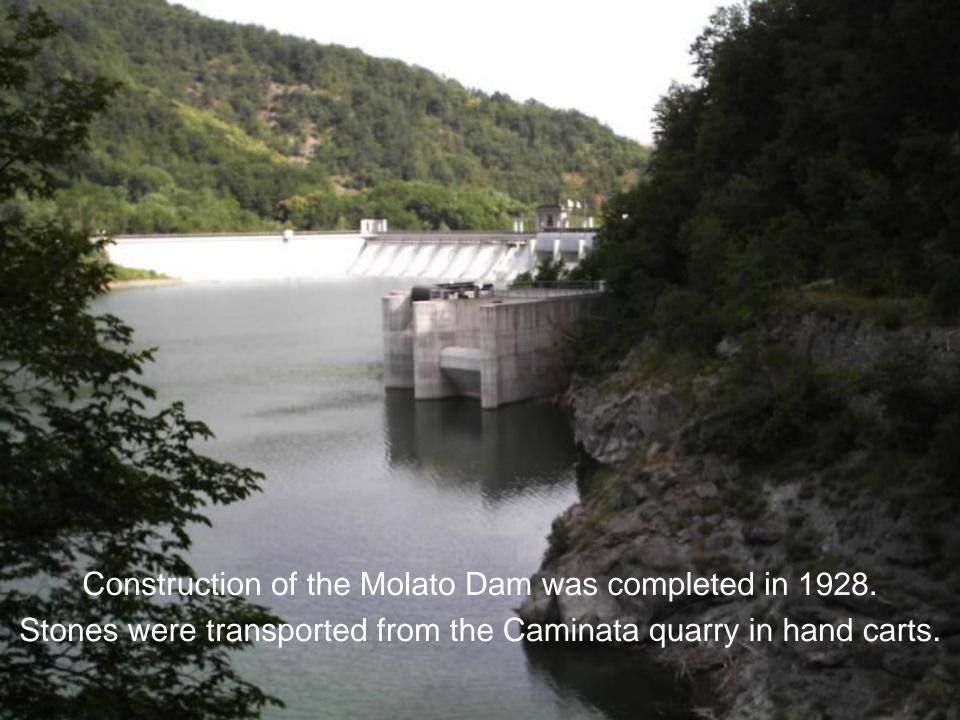






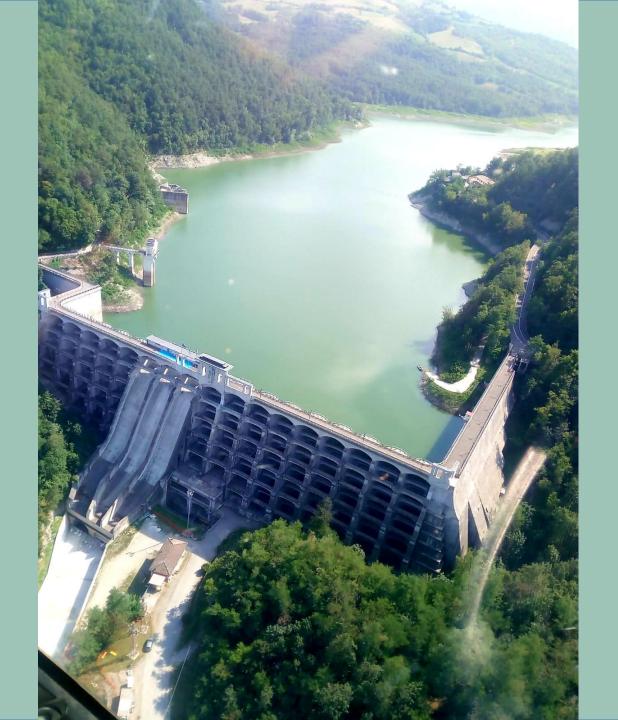














The close ties between residents, probably born from the geographical isolation of the town and the small number of inhabitants, gave rise to many festivals, customs and traditions.

Music and dancing were always present, and often reflect their historic ties with Southern France, Provence and Ireland.























Traditional musical instruments... the piffero and accordian.



The Emilia Romagna Region is the gastronomic capital of Italy, and Val Tidone is one of its most important stars.



Traditional Piacentine tortelli







"Pisarei e Faso"









"Anolini in brodo"...



Piacenza is the only Italian province to have 3 D.O.P. products (Product with Guaranteed Origin):

Salame - Coppa - Pancetta





"Dulcis in fundo"... sweets at the end!



Piacenza gastronomy in the world...

Chef Boyardee...

born Ettore Boiardi in Piacenza!



