



Villa Roccollina Travelzine

discover - enjoy - relax



Ferrere



*The quiet little village of **Ferrere** in Piedmont is home to Villa Roccollina. Here time ticks more slowly, and our guests experience authentic Piedmontese life. Ferrere is an Italian municipality of around 1,500 inhabitants in the province of Asti, in the Piedmont region. The charming village stretches across several hills, about 30 kilometres west of Asti and 45 km south-east of Turin.*

*What to do in **Ferrere***

- *Explore the historic centre: stroll through the little streets, discover the church and the traditional houses, admire the mural “L’Elogio dell’Imperfezione”, which depicts the geological history and the honey-making tradition of the area, and simply soak up the village’s peaceful atmosphere.*
- *Hiking & nature: The countryside around Ferrere is ideal for walks and hikes through the rolling hills of the Monferrato, with vineyards, hazelnut groves, fields and lovely views all the way to the Alps on clear days. Short loop trails start right from the villa.*
- *Relaxed coffee break: For a little pause, the village has caf  s such as LA VIE EN ROSE or PASTICCIERA MOLINO with lots of homemade treats, as well as Bistrot L’ARANGIUMA, where you can enjoy great coffee and a good lunch too.*
- *Visit FERRERE MIELE: A special highlight is Ferrere Miele, a fair dedicated to honey and local products. It takes place every year on the third weekend of October in the square in front of the church.*

Shopping in Ferrere



- *very well-stocked SPAR supermarket in the village*
- *At AGRISALUMERIA LUISET you can taste and buy typical regional products and specialties from “happy pigs”, which you can watch out in the pasture. <https://www.agrisalumeria.it>*
- *Excellent, typically Piedmontese little butcher’s shop ❤️ MACELLERIA ACCOSSATO with a small grocery – while you shop, Anna and Silvano catch up on the latest village news (in Piedmontese dialect). Especially renowned for its Fassona Piemontese beef and a local speciality, “Salame del Citu” - Silvano makes just one kind!*
- *MAROLO wine shop - Here you can taste and buy a variety of wines. Phone: 39 0141 934 126*



TO DO in & around Ferrere



- *Within walking distance of our villa, AGRILATTERIA DEL PIANALTO invites you to a delicious visit to the countryside. Their own milk is turned into high-quality regional products and wonderfully creamy homemade ice cream. A lovely destination for a short walk. On the meadow in front there is a small but very pretty children's playground with a view of the Alps.*
- *Just a few kilometres from Ferrere, in Villafranca d'Asti, IL FILO ROSSO <https://www.ilfilorosso.eu> is a farm where you can buy unique saffron products, hazelnuts, honey and jams made from home-grown organic fruit. Guided tours and tastings are organised here.*
- *In the same village of Villafranca d'Asti you'll find the Azienda Agricola BRIC BORDONE. Gianfranco specialises in Piedmontese hazelnuts with IGP certification. All products are made without flour - the most delicious biscuits and cakes, hazelnut spread and pralines. <https://visitlrmr.it/it/azienda/bric-bordone>*



TO DO in & around Ferrere

- *TIP: near the Agrilatteria there is a BIGBENCH / giant bench offering a wonderful view of the mountains and the surrounding countryside – there are several big benches in Piedmont - <https://bigbenchcommunityproject.org/en/home>*



- *Bike rental - Cicli Giorgio - BIKE RENT ALBA*
Luca rents out electric bikes. His shop is in San Damiano d'Asti - 8 km from Ferrere. Phone: +39 33 565 755 89
- *Vespa rental RENTYOURVESPA*
Vespa LX 125 cc incl. helmet and insurance.
Delivery of the Vespa to your door is possible.
Phone: +39 0175 979 086
www.rentyourvespa.com
- Padel - PADELLANDS
www.padellands.com
Not far from our villa you can rent a padel court! Via Albanj 19
2 courts - 40€ per hour per court
Phone: Marco +39 348 794 5418

TO DO in & around Ferrere

Samuele's hiking map

TO DO in & around Ferrere

- PUBLIC SWIMMING POOL

20 - 25 km by car

Piscina Comunale Asti

50-metre Olympic pool, children's pool with slide, bar with terrace.

Phone +39 0141 345 04

- On rainy days: INDOOR PLAYGROUND

20 - 25 km by car

Enjoy Centre Asti

300 m² indoor kids' area, trampoline, bowling, gaming. Phone:

- NATURAL LAKE WITH BOARDWALK

15 minutes by car

Lago Stella

Natural lake with picnic spots, a small kiosk and shady areas

- BELBO RIVER

35 minutes by car

Small pebble beaches, clear water and beautiful scenery among the vineyards

- perfect for cooling your feet and a picnic

- NATURAL POOL

45 minutes by car, 45 minutes on foot

GOJA DE PIS

A 14-metre waterfall plunges into an emerald-green natural pool. A great photo spot.

Festivals in Ferrere

- *Feast of Sant'Agostino – Ferrere's traditional patron saint festival takes place on 28 August 2026, with further festivities in the days around it.*
- *Ferrere Miele, third weekend of October – an event all about honey and beekeeping, showcasing different honeys from Piedmont alongside regional products.*
- *Sagra del Fritto Misto Piemontese – a culinary festival centred on a typical Piedmontese speciality. Ferrere is known for traditional food events like this; it takes place on the penultimate weekend of June.*



Good food in & around
Ferrere



So what is typical Piedmontese cuisine, really?

Piedmontese cuisine is regional and rather hearty, combining rural tradition with high-quality ingredients

A few classics:

Antipasti :

Vitello Tonnato - *thinly sliced veal with a creamy tuna and caper sauce*

Carne Cruda - *very finely hand-chopped raw beef with garnish*

Bagna Cauda - *warm anchovy, garlic and olive oil sauce for dipping vegetables*

Primo:

Tajarin - *very fine handmade egg noodles, with butter and sage, ragù or truffle* Agnolotti del plin - *small filled pasta parcels*

Risotto - *with mushrooms, Castelmagno cheese or seasonal vegetables*

Secondo

Brasato al Barolo - *beef braised in Barolo* Fritto Misto

Piemontese - *breaded and fried meat and vegetables*

Finanziera - *traditional dish made with various offal*

Dessert

Torta di Nocciole - *gluten-free hazelnut cake* Bonet - *chocolate pudding with amaretti biscuits* Zabaione al

Moscato

Restaurants in Ferrere

- CASCINA MONTICONE - Agriturismo (with accommodation) and restaurant. Typical Piedmontese cuisine is served as a set menu of the day in a simple rustic setting. Prices around 20-30 €. Booking essential. Phone +39 328 743 1747
- SETTE COLLI - Agriturismo (with accommodation) and restaurant. A small family business offering a 3-course Piedmontese menu for about 30 €. Nonna still does the cooking herself. Phone 39 333 313 8442
- AGRITURISMO LE VERNE lies between Ferrere and Valfenera. Products from their own farm or local farms. The restaurant serves classic Piedmontese cuisine in a refined, classic setting. Prices around 20-30 €. Phone +39 366 5295959

For a little break, the village also has cafés such as

- LA VIE EN ROSE or
- PASTICCIERA MOLINO with lots of homemade treats
- Bistrot L'ARANGIUMA, where you can enjoy great coffee and a good lunch too.

Fancy a pizza? When you need something quick.
Takeaway or delivery:

- ROBBY - the village's Sicilian pizza maker.
Phone 00393271943217

or

- PAOLO 'd NANDU in Valfenera - also delivers super fast with top service! Phone: +39 342 692 0357 18:30 - 22:00, closed Tuesdays.

Restaurants in Cisterna d'Asti

8 km from Ferrere

approx. 11 minutes by car from Ferrere

you'll find three special restaurants right next to each other

- **ALBERGO RISTORANTE GARIBALDI** – set in a beautiful building dating from 1875, this restaurant is one of the most classic addresses for regional cuisine. Beautifully furnished, it is a journey back in time and offers a harmonious setting for guaranteed enjoyment of traditional Piedmontese dishes. Approx. 30–50 €. Phone +39 0141 979 118
-  **RAS-CIA MURAJE RISTORANTE** – ask to hear the story behind the name and enjoy a culinary evening in a special setting. The ambitious team combines Piedmontese cuisine with fusion elements, giving it a modern twist. Approx. 30–50 €. Booking essential, as tables are limited. Phone +39 0141 979330
- **LA CA'ROSSA** country inn with a sensational panoramic terrace overlooking the vine-covered hills of the Roero. Traditional Piedmontese cuisine takes centre stage. Very friendly, relaxed atmosphere. Approx. 30–40 €. Phone +39 0141 979528

Restaurants around Ferrere

Villanova d'Asti - 9 km from Ferrere

- IL JOLLY - Pizzeria & Ristorante

Masterful creations are baked here in a beautiful pizza oven. Besides pizza, they also serve meat, fish, mussel and pasta dishes. Thanks to the consistently good service and food, this restaurant has become a firm favourite for us and our guests. Fun touch: the Prosecco is served in a carafe - super tasty! Approx. 20–30 €. Phone +39 0141 948119

- FOREVER - Pub & Pizza

Very no-frills, a mix of pub and pizzeria, mostly locals. The menu is varied - pizza, pasta, burgers, meat dishes, beer - in a laid-back atmosphere. You can also catch a football match on the big screen. Simple and good. Large outdoor terrace in summer. Budget 10 - 20 €. Phone +39 0141 937530

Canale - 25 km from Ferrere

- FUORITEMPO Pizzeria & Ristorante

If you want to try something completely different when it comes to pizza - this is the place: gourmet pizza, contemporary pizza - pizza like no other... we simply love it! A true pizza master, the owner takes pizza to gourmet level. He plays with different doughs and juggles ingredients - a feast for the eyes and the palate. Approx. 20 - 25 € for a gourmet pizza. Phone: +39 0173 979555

POIRINO - 13 km from Ferrere

- OSTU PIZZERIA & BOTEGA & ENOTECA

Modern and relaxed, serving creative pizzas - 48-hour dough fermentation, various doughs, gourmet focaccia and typical Piedmontese dishes too. A sommelier helps you choose the right wine for your meal. Budget 20 - 30 €

Phone: +39 3299392288

TO DO in & around Ferrere

SCENIC DRIVE

*Start in Ferrere and head south via **San Damiano d'Asti** towards **Alba** or **Canale**. From there you can easily join the famous **Strada Romantica delle Langhe e del Roero**. The route passes picturesque villages such as **Vezza d'Alba**, **Neive** and **La Morra***

SCENIC BIKE RIDE:

<https://www.komoot.com/de-de/guide/587645/radtouren-rund-um-ferrere>

TRIPS to SAN DAMIANO D'ASTI:

***San Damiano d'Asti** is a small town about 10 kilometres from Villa Roccollina. It is perfect for a relaxed stroll under the arcades and for enjoying the peace of country life.*

This charming town has plenty to see. You can visit its main church, the Parrocchia Dei Santi Cosma e Damiano, or the smaller but historically just as important Chiesa di San Vincenzo.

Beyond the churches there is much more to discover: the Sunday market selling local specialities, fruit and vegetables, museums, markets, little shops, cafés & bars, wine tastings and petting farms.

Wine tastings

- *La Ribota / <https://laribotavini.it/> Organic winery between Asti and Alba. On 20 hectares, this family business produces Barbera, Nebbiolo, Arneis and Chardonnay.*
- *Franco Francesco Casa Vinicola, founded in 1911, in an idyllic, peaceful setting where you can taste the region's fine wines/ www.francofrancescovini.com/*
- *Fratelli Ponte Vini/ <https://www.fratellipontevini.it/en/>*

More sights and activities

- *The San Damiano d'Asti town museum – collections on measuring instruments, biotechnology and the history of technology*
- *Cinema Lux – a small cinema*
-  *A visit to Valentina, the charming owner of **Da Vale**, is also well worth it: a cosy delicatessen with bar where you can enjoy a lovely glass of Prosecco and delicious savoury and sweet specialities: Piazza Libertà 5/E, 14015 AT*

Alba



Alba is a charming town in the heart of Piedmont and is considered one of the finest gems of the Langhe. It is best known for its white truffles, outstanding wines such as Barolo and Barbaresco, and its time-honoured Piedmontese cuisine. The historic old town with its medieval towers, elegant squares and winding lanes invites you to wander and explore at leisure. Surrounded by gentle vineyards and picturesque hills, Alba offers stunning scenery and special culinary moments in every season. As a UNESCO Creative City of Gastronomy, Alba combines culinary tradition, culture and joie de vivre in a unique way.

Alba looks back on more than 2,000 years of history and was already settled in pre-Christian times. Under the Romans, the town, then called Alba Pompeia, was an important regional centre. In the Middle Ages, churches, towers and powerful families shaped the townscape. Today Alba combines its historic heritage with a world-famous food culture built around truffles, wine and Piedmontese cuisine.

*Tourist Office Alba <https://www.visitlmr.it/de/ibr-urlaub/tourismusburos/fremdenverkehrsburo-alba> Ente Turismo Alba Bra Langhe & Roero Piazza Risorgimento, 2 12051 - Alba (Cuneo) Tel.+39.0173.35833.
Fax+39.0173.363878 info@langheroero.it*

Alba Museums



Alba Museums

- **Alba Sotterranea – underground Alba.** Experienced archaeologists take you on a fascinating journey through more than a thousand years of history. Beneath the streets of Alba you'll discover hidden traces of ancient Rome and the Middle Ages and see the town from a truly special perspective.
- **TIP MUDET – Alba Truffle Museum.** An absolute must for truffle lovers and those who want to become one! This multimedia museum is dedicated to one of Alba's most famous symbols and one of the region's most important natural, culinary and cultural treasures: the truffle. A varied tour offers useful knowledge, fascinating stories and surprising insights into the world of the Alba truffle.
- **Wall of Sound Gallery – Guido Harari Photography Gallery.** In 2011, Guido Harari and Cristina Pelissero founded the Wall of Sound Gallery in Alba – an extraordinary place where art, photography and music merge. On display are striking photographs of famous musicians and icons of music history, offering a fascinating glimpse into the world of the international music scene.
- **Alba Walking Tour: Discover Alba** on a guided tour through the history of the UNESCO Creative City of Gastronomy. The tour takes in the most important historic buildings in the town centre – from San Lorenzo Cathedral and the Church of San Domenico to the Baroque complex of the Church of La Maddalena. Accompanied by a qualified bilingual guide, you continue along Via Cavour with the historic Loggia dei Mercanti, across Piazza Pertinace and its Roman excavations, to the Church of San Giovanni. The route is fully accessible and combines history, architecture and the special charm of the old town.

Alba Restaurants



- OSTERIA DELL'ARCO – classic & regional

An excellent address for traditional cuisine and regional specialities. The osteria is centrally located and is also recommended by the Michelin Guide for its good food. Prices around €30–60. (Closed Sunday and Monday)

- OSTERIA DEI SOGNATORI – hearty home cooking

Authentic, unpretentious Piedmontese cuisine in a very relaxed atmosphere. Ideal for a cosy dinner without any fine-dining fuss. Prices around €20–30.

- VOGLIA DI VINO - traditional

Right in the centre of Alba, Voglia di Vino welcomes guests for lunch and dinner with authentic Piedmontese cuisine. Traditional dishes and regional flavours take centre stage. On the first floor there is also a small, charming guesthouse with three rooms that can be booked all year round.

- ACQUASALE - family-run

Acquasale wins you over with its warm, family atmosphere. Here the culinary traditions of the Cilento and the Langhe meet, blending into creative dishes with flavours of land and sea. An interesting address for anyone who wants to experience regional cuisine from a different angle.

- LA PIOLA – upscale trattoria

Right on Piazza Risorgimento and especially lovely for guests looking for classic Langhe cuisine made with top-quality regional produce. The menu follows the seasons and what the market has to offer.

- ❤️ BOVES - Piedmont meets steakhouse

With its roots in a butcher's shop, this family-run restaurant is right in the centre. Steakhouse atmosphere with Italian flair. The view into the open kitchen and the impressive wine cellar are two standout features. The service is very friendly and the food is delicious. Steaks, burgers, but also wonderful pasta and risotto dishes - a colourful, interesting mix. All perfectly presented. Wheelchair accessible!

Alba Bars



- HEMINGWAY Cocktail Restaurant

A popular cocktail bar with a relaxed atmosphere and a good selection of cocktails and regional wines. Ideal for an aperitivo or an evening drink.

- SANGIOVANNI Cocktail Wine Socialize

A modern cocktail and wine bar where Piedmontese flavours meet international influences. Served with tapas and a fine selection of wines.

- TUMBO - Cocktail Bar & Plant Food

A modern cocktail bar with a special concept and plant-based food. Particularly appealing for a stylish evening of creative drinks.

- VINOTECA LA SACRESTIA

A great address for wine lovers to enjoy regional wines in a relaxed atmosphere.

Alba Markets



- *The **Sunday market** is a real social highlight - a new experience every week!*
- *The legendary **Saturday market** (main market), approx. 06:30 to 14:00, winds through the entire historic old town with over 200 stalls. Everyday life comes together here: you'll find clothing, haberdashery and household goods, but above all fantastic local produce. The atmosphere is lively and bustling.*
 - *Tip: On Saturdays and Sundays, park a little outside the old town, as the centre is completely closed to cars and extremely crowded.*
- *Mercato della Terra **Slow Food farmers' market** (Saturday) Piazza Elvio Pertinace. Only producers from within a 50-kilometre radius sell their handmade goods here: raw-milk cheeses, artisan salami, Piedmontese hazelnuts, fresh vegetables and wines*
- *The **covered food markets** (Piazza Marconi & Piazza Prunotto) are very busy on Saturdays, with smaller editions on Tuesday and Thursday mornings too.*

Around Alba



WINERIES & WINE EXPERIENCES

- *Tenuta Baràc <https://barac.it/de/das-landgut/> : In the heart of the Langhe, the historic Tenuta Baràc awaits you. Besides guided cellar tours and wine tastings, the estate also offers the chance to stay overnight in a stylish agriturismo – ideal for soaking up the atmosphere of the Langhe at your leisure.*
- *Abellonio Roberto – Cascina Piccaluga - <https://robertoabellonio.it/>. Just a few kilometres from Alba, in the gentle hills of Altavilla, lies the family-run Cascina Piccaluga winery. On guided tours and tastings you can get to know classic Langhe wines such as Barbaresco, Nebbiolo, Barbera and Moscato, served with selected regional specialities. There are also suitable activities for families with children.*
- *Mario Rivetti – Cascina Serre/ <https://mariorivetti.it/en>. Above Alba lies Cascina Serre, where you can learn step by step how Piedmontese wine is made. The visit starts in the vineyards and continues into the cellar, where you'll learn about the different stages of winemaking. It ends with a wine tasting tailored entirely to the guests' wishes.*

Around Alba



*The most beautiful villages around Alba
enjoy breathtaking views over stunning landscapes, explore dreamy
villages and the heart of Piedmont*

- Neive
- La Morra
- Barolo
- Monforte d'Alba
- Barbaresco
- Treiso

TIP: Scenic drive:

Alba → Neive → Treiso → Barbaresco → Alba

One of Italy's most beautiful wine routes

Cycling routes around Alba: <https://www.komoot.com/de-de/guide/542170/radtouren-rund-um-alba>

Hiking trails around Alba: <https://www.bergfex.de/sommer/alba-piemont/touren/wandern/>

Alba Events



EVENTS

Autumn highlight: the world-famous truffle market

- *When: Every weekend in October and November (as part of the Fiera Internazionale del Tartufo Bianco d'Alba).*
- *Where: In the central exhibition marquee (Cortile della Maddalena).*
- *What: The world's most important market for certified white Alba truffles, combined with fine wines and regional delicacies. An absolute must for foodies.*

The main event in Alba during truffle season is the Fiera Internazionale del Tartufo Bianco d'Alba.

- *Dates 2026: 10 October to 6 December 2026/ <https://www.fieradeltartufo.org/> - The fair and its World Truffle Market (Mercato Mondiale del Tartufo) are open only at weekends (Saturday and Sunday) and on the public holiday (All Saints' Day, 1 November).*
- *Programme highlights:*
 - *Truffle market (Cortile della Maddalena): The central venue where certified truffle hunters (trifolau) sell their truffles. Every truffle is inspected by a panel of experts before sale.*
 - *Alba Truffle Show: Daily changing cooking shows with top chefs, sensory analyses (how does truffle smell and taste?) and exclusive wine tastings.*
 - *The donkey race (Palio degli Asini)/ <https://italien.news/travel/piemont/palio-degli-asini-alba/>: Traditionally held on the opening weekend (usually early October). A humorous historical spectacle parodying the serious horse palio in neighbouring Asti.*

Asti



Asti

This beautiful town sits in a picturesque landscape known above all for its green vineyards and rolling hills. In the historic old town you can discover many old buildings, churches and medieval towers. A special event is the traditional Palio di Asti horse race, which attracts many international visitors every year. Strolling through town, you can sample typical regional specialities in the cafés, restaurants and markets. Asti combines history, culture and the Italian way of life, making it a lovely destination for visitors from all over the world.

History:

Asti's history goes back to Roman times. The Romans called the town "Hasta", and it was an important trading post. In the Middle Ages, Asti grew into a rich and important town shaped by many powerful families and merchants. The numerous medieval towers and historic buildings in the old town still bear witness to this today. The historic centre recalls this eventful past and makes Asti a fascinating destination in Piedmont.

Asti's palaces date mostly from the Middle Ages and the Renaissance and were built by wealthy merchant and noble families who had grown rich through trade and banking. These magnificent buildings were meant to display their wealth and power. Today they are important testimonies to Asti's history and prosperity.

Tourist Office

Viale alla Vittoria 119, 14100 Asti (AT), Italy

<https://www.visitlmar.it/de/ihr-urlaub/>

[tourismusburos@fremdenverkehrsburo-asti](mailto:tourismusburos@fremdenverkehrsburo-asti.it) +39

0141 433307

Monday–Friday: 09:00–13:00

Asti Museums

Museums / Sights

Asti has some interesting museums. For a city walk in particular, I would recommend these:

TIP: an affordable combined ticket for 2 towers, Palazzo Mazzetti, the very worthwhile Cripta and the Museo Alfieriano is available at the Tourist Office, as of 2026 10€/ person

Guided tours in several languages can also be booked online or at the Tourist Office

<https://www.visitlmr.it/de/erfahrungen/asti-walking-tour>

- Palazzo Mazzetti - Pinacoteca Civica – An art museum in a historic palace with paintings, sculptures and other works of art. One of Asti's most important museums and absolutely worth a visit
- Cripta di Sant'Anastasio – A medieval crypt where you can learn more about Asti's religious and archaeological history; wine was once stored here too.
- Museo Alfieriano nel Palazzo Alfieri – Housed in the birthplace of the famous Italian poet Vittorio Alfieri, the museum tells of his life and work.
- Museo Paleontologico Territoriale dell'Astigiano – Here you can discover fossils and remains of animals that once lived in the region.
- Domus Romana dei Varroni – An archaeological excavation site offering a glimpse into Roman Asti.



Asti



Tip: city walk with a stop at a bar or restaurant

1. Start: Piazza San Secondo

The walk begins here. This lovely square is home to the Collegiata di San Secondo, one of the oldest churches in town. The town hall is also right on the square.

2. Piazza Statuto

From there, head along Via Cavour to Piazza Statuto. Here you can see old medieval buildings and towers and get a good feel for Asti's history.

3. Corso Vittorio Alfieri

Then continue along Corso Vittorio Alfieri, one of the main streets of the historic centre, lined with shops, cafés, bars and restaurants.

4. Torre Troyana

Next you reach the Torre Troyana. This medieval tower is one of the town's best-known landmarks and offers a lovely view over Asti.

5. Asti Cathedral

Afterwards, a visit to the great Cathedral of Santa Maria Assunta is well worth it. One of the town's most important historic buildings, it makes a fine end to the cultural part of the walk.

The walk takes about 2–3 hours if you take your time at the sights. Afterwards you can try typical Piedmontese specialities in a restaurant and round off the evening with a drink.

Asti Restaurants



Restaurant recommendations:

for typical Piedmontese food, head to Campanarò. They serve traditional dishes from Piedmont, the perfect way to round off your city walk with a relaxed meal

- *Viotti Ristorante & Burger House (approx. €15 – €25) The most affordable option on the list. Creative burger menus with sides usually cost between €12 and €18. Perfect for a quick, budget-friendly meal.*
- *La Piola di Garibaldi (approx. €25 – €35) Typical, fair “piola” prices. Simple but excellent Piedmontese classics. The primi piatti (pasta dishes) often start at under €10.*
- *Osteria del Diavolo (approx. €30 – €40) Very good value for the town centre. The homemade pasta and meat dishes are in the mid-range typical of an Italian osteria.*
- *I Bugianèn (approx. €35 – €50) Here you pay a little more for the excellent quality of ingredients and the wonderful view. A full 3-course menu with regional specialities usually costs around €40 to €45 per person.*
- *Vicolo Battisti (approx. €35 – €60) Very flexible: if you go for Neapolitan pizza, it stays very affordable (approx. €15 – €20 with a drink). Choose the house speciality – top-quality dry-aged steak – and the price quickly climbs towards €50+ per person.*
- *Il Cavallo Scosso (approx. €60 – €90) Upscale fine dining, with beautifully balanced tasting menus (often between €60 and €80). Given the Michelin-level culinary creativity, the value for money is excellent.*

Asti Bars

Bar recommendations:

As Asti is world-famous for its wines, these addresses offer the best local wines and first-class aperitivo platters:

- *Enoteca Assetati: Outstanding wine bar with over 400 labels. Enjoy local wines paired with traditional Piedmontese cured meat and cheese boards (tagliere). A visit or tasting usually costs between €20 and €50.*
- *Enoteca Alza Calici (Piazza Libertà, 10): Perfect for an affordable, expert wine tasting. The owner is known for his passion and takes visitors deep into the local wine culture. Prices are in the budget range of €1 to €10.*
- *Humilis Enoteca (Corso Vittorio Alfieri, 417): A lovingly run, quiet wine bar. Ideal for a relaxed afternoon focused on excellent service and fine specialities.*
- *If you're looking for creative mixed drinks, classic Italian spritz variations or a lively outdoor area:*
- *Hard Café: A very popular spot with a cosy outdoor area right in town. Known for generously poured cocktails, good espresso and fair prices (approx. €1–10).*
- *Lo Stregatto (Via dei Cappellai, 1): A historic café and cocktail bar right in the centre, overlooking the Collegiata San Secondo. A wonderful spot for people-watching over an aperitivo al vino or a cocktail.*
- *Wellness Lounge Bar: A modern lounge popular with locals for its great cocktails and its pairing of pinsa & gin (special pizza variations matched with premium gins from approx. €7–15).*
- *Bar El Bigote (Via Astesano, 9): A charming bar combining Spanish tapas with local wine, beer and cocktails. Perfect for a relaxed transition from afternoon to evening*



Asti Markets



Markets

- *Large weekly market (Wednesday & Saturday until 14:00) On the central Piazza Alfieri and the adjoining Campo del Palio; with over 300 stalls it is one of the largest markets in the region. Besides fruit, vegetables, cheese and meats, you'll also find clothing, household goods and textiles*
- *Daily morning market on Piazza Catena (Monday to Saturday). A smaller, more manageable market with almost 100 stalls, focused mainly on everyday groceries.*
- *The market hall on Piazza Libertà (Mercato Coperto) Monday, Tuesday and Friday (morning & afternoon); Wednesday and Saturday (open all day from 08:00 to 19:30). Closed on Sundays.*

Shopping:

The traffic-calmed old town offers the classic Italian shopping experience among medieval towers and Baroque palaces:

- **Corso Vittorio Alfieri:** The town's elegant main thoroughfare is lined with fashion boutiques such as the Lacoste boutique, Italian fashion brands (e.g. Rinascimento), cafés and perfumeries.
- **Piazza San Secondo & side streets:** Around this historic square and in the lanes branching off it, such as Via Cavour, Via Garibaldi and Via Pelletta, you'll find smaller owner-run shops, craft workshops, art and antiques.
- **Via Garetti:** This street is the top address for food and wine lovers. Traditional wine bars (enoteche) and delicatessens line up one after another, where you can taste and buy famous wines such as Asti Spumante or Barbera d'Asti

Asti & Truffles



Truffle fairs around Asti

Truffle culture is also celebrated around Asti in autumn. The fairs in the smaller villages of the Monferrato are often even more intimate and authentic than in Alba.

- *Fiera di Autunno (Asti town): On 11 October 2026, Asti hosts its traditional autumn fair, focusing on the first truffles and seasonal specialities.*
- *Fiera Nazionale del Tartufo di Montiglio Monferrato (province of Asti): Takes place on 4 and 11 October 2026. A very traditional fair in the hills north of Asti.*
- *Fiera del Tartufo di Moncalvo (province of Asti): On the last two Sundays in October (expected 18 and 25 October 2026). Moncalvo hosts one of the oldest truffle fairs in the region, with great awards for the finest truffles*

TIP: Top restaurants for truffle dishes in Asti

- *Golden Truffle: A modern and very popular restaurant right in Asti. It specialises in truffle dishes and offers, among other things, freshly grated black truffle (tartufo nero) over homemade pasta. More details and table reservations at <https://www.thefork.at/restaurant/golden-truffle-r823692>*
- *Trattoria I Bùgianèn: This authentic trattoria is just a few kilometres outside Asti. What makes it special is that it serves only white truffles from its own nearby truffle grounds. Information on the current menu is available directly from Trattoria I Bùgianèn/ <https://ibugianen.com/en/asti-white-truffle-in-trattoria/>*
- *TIP: Agriturismo Cascina Vignole: A beautiful farm estate near Asti offering black truffle menus in summer and menus with the world-famous white Alba truffle in autumn. Dishes are paired with vegetables from their own garden and house wines. Reservations via <https://cascinavignole.com/de/restaurant-asti-agriturismo/>*

Asti Events



EVENTS

Tickets and info Palio 2026 on 6 September <https://visit.asti.it/en/september-in-asti/the-palio-of-asti/>

TIP: The Palio di Asti - one of Italy's most tradition-steeped and emotional horse races - transforms the town into a spectacular festival every September. Riders in historic costumes parade through the streets and the horses battle for victory. Centuries-old tradition, pride and passion come together at this event. For the people of Asti, the Palio is far more than a race – it is a unique moment that brings history to life and unites the whole town.

Douja d'Or wine fair 2026, 11–20 September
<https://www.doujador.it/>

The Douja d'Or is a famous wine and food festival in Asti, held every September. Visitors can taste many different wines from Piedmont and other Italian regions and enjoy typical specialities. The festival combines wine, food, culture and entertainment and is an important part of Asti's tradition.

Festival delle Sagre 2026 12 & 13 September <https://visit.asti.it/en/september-in-asti/festival-of-festivals/>

Every September, the Festival delle Sagre turns Asti into a vibrant celebration full of aromas, colours and Italian joie de vivre. Villages from all over the region present their traditional dishes, letting visitors experience authentic Piedmontese cuisine with all their senses. A special highlight is the grand historical parade, where people in traditional costume bring the history and rural life of the region back to life. It is a festival of community, flavour and emotion that lets you feel the very soul of Asti and the Monferrato.

Asti and surroundings



Fly high, dive deep

Asti Wineries

Wineries

Authentic family wineries

- Tenuta La Meridiana (Montegrosso d'Asti) <https://tenutalameridiana.com>
: A legendary estate run by winemaker Federico. Known for its stunning views, historic cellars and excellent explanations in English.
- Cascina Brichetto (Asti / Portacomaro) <https://www.cascinabrichetto.com/>: A true hidden gem, established in 1923. Owner Francesco guides guests through very personal tastings with real passion.
- La Briusa Winery (Vigliano d'Asti) <https://labriusa.it/>: Winemaker Clara offers wine and food tastings here. The evenings often include a stroll through the vineyards and homemade Piedmontese specialities.
- Azienda Vinicola Caldera Fabrizia (Portacomaro) <https://vinicaldera.it/>: Run by Fabio in the 5th generation. Perfect for getting to know not only Barbera but also the local, aromatic Ruchè di Castagnole Monferrato.

Historic wineries & experiences

- Castello del Poggio (Asti) <https://castellodelpoggio.com/>: A beautiful estate steeped in history, offering professional cellar tours. The tastings of Nebbiolo Rosé and Moscato are especially popular.
- Tenuta La Pergola (San Matteo) <https://www.tenutalapergola.com/>: Set on the border between Roero and Monferrato. Offers classic guided tours with mixed platters of regional cheeses and cold cuts.

For a quick shop in town

- Enoteca La Cantina (right in Asti) <https://www.enotecalacantina.eu/>: If you don't have time for a winery tour, this enoteca offers a huge selection of local winemakers at fair prices, with excellent advice.

Asti and surroundings



Asti and surroundings

Panoramic tour by car

One of the most beautiful drives from Asti is the “Asti Spumante Panoramic Road”. It takes you through the rolling hills of the Basso Monferrato and its UNESCO World Heritage landscapes, past medieval castles, historic villages and endless vine-covered hills

The perfect panoramic loop for a day trip (approx. 85 kilometres) is divided into the following stages:

- Stage 1: Asti to Montechiaro d'Asti - Leave the historic city of towers heading north. The road quickly takes you into the gentle hills. Once in Montechiaro d'Asti, it's worth a short stop at the Romanesque church of San Nazario, picturesquely perched on a hill just outside the village.
- Stage 2: On to the Abbazia di Vezzolano (Albugnano) - via smaller, winding back roads (such as the SP22) you continue west to Albugnano. Hidden in the greenery here is the Abbazia di Santa Maria di Vezzolano, one of the most important Romanesque-Gothic monuments in Piedmont. The hilly route offers fantastic photo opportunities.
- Stage 3: Ridge road to Cocconato - from Albugnano, a beautiful panoramic ridge road leads to Cocconato. The village is also known as the “Riviera of the Monferrato”, as its mild climate gives it very lush vegetation.
- Tip: Stroll through the steep lanes and try the famous local cow's milk cheese, Robiola di Cocconato.
- Stage 4: Back to Asti via Moncalvo - follow the ridge road east to Moncalvo, the smallest town in Italy. From the remains of the old castle walls you enjoy a majestic 360-degree view over the vineyard terraces. The scenic SP457 then curves south and takes you back to Asti.

Bike tours around Asti: <https://www.komoot.com/de-de/guide/11374/radtouren-in-asti>

<https://www.bikemap.net/de/l/3182714/>

Bra & Slow Food



Bra's origins date back to Roman times, when the nearby town of Pollentia was founded. In the Middle Ages, Bra became an independent municipality under the rule of the Visconti and later the House of Savoy. But it was in modern times that the town gained true world fame: in 1986, Carlo Petrini founded the global Slow Food movement here. Ever since, Bra has been regarded as the world centre of mindful eating, sustainable farming and culinary tradition.

Tourist Office Bra: Via Cavour, 6 - Bra – CN, +39 0173 240036

Shopping

- at the weekly markets, or excellent regional cheese at Giolito - <https://giolitocheese.it/>
- Local specialties: the famous Salsiccia di Bra sausage from the traditional butchers in the old town (e.g. Macelleria Aprato).
- Cheese (Bra DOP): In the local delicatessens around Via Manno and Via Pollenzo you'll find the protected regional Bra cheese at various stages of ageing.
- Boutiques: The pedestrian streets of the historic centre invite you to browse charming, owner-run fashion shops.

Bra Markets



Bra's main market day is Friday. The big weekly market fills the entire town centre from 7:00 to 13:00. Over 200 stalls offer a huge choice of regional cheeses, fresh Salsiccia di Bra, fruit, vegetables, fish and bread, as well as clothing and household goods.

Smaller weekly (farmers') markets take place every Wednesday from 07:00 to 13:00 on Piazza XX Settembre and Corso Garibaldi – an authentic market with a strong focus on local food and direct sales from farmers.

The well-known Slow Food “Mercato della Terra” (farmers' market) is held every third Sunday of the month from 09:00 to 17:00 (except in August) under the historic market halls on Corso Giuseppe Garibaldi. Only Slow Food producers from the immediate area sell their handmade products, rare vegetable varieties and raw-milk cheeses here.

Bra Sights



Museums

- *Palazzo Traversa: An impressive 15th-century Gothic palace. It houses the archaeological museum with finds from Roman times.*
- *Museo Civico Craveri di Storia Naturale: One of the region's most important natural history museums, founded in 1843. It displays historic collections of flora and fauna.*
- *Museo del Giocattolo: A lovingly designed toy museum with collections from the 18th century to modern times (ideal for families).*

Sights in the centre

- *Chiesa di Santa Chiara: A spectacular masterpiece of Piedmontese Baroque, designed in 1672 by the famous architect Bernardo Vittone.*
- *La Zizzola: Bra's landmark. A round neoclassical building on the town's highest hill, offering fantastic panoramic views.*

Bra Sights



TIP: Castle of Pollenzo with the Banca del Vino/ <https://www.bancadelvino.it/en/>: Just six minutes outside Bra. This former Savoy residence (UNESCO World Heritage Site) is now home to the University of Gastronomic Sciences and the Banca del Vino (wine bank), where you can taste and buy wines from all over Italy in the underground vaults. In the cool brick cellars of the Banca del Vino in Pollenzo, steeped in history, beats the living heart of Italian wine culture. Where King Carlo Alberto of Savoy laid the foundations in the 19th century, well over 75,000 bottles from the country's most renowned winemakers are now stored. Every step through the thick vaults is a journey through Italy's terroirs – from the austere character of an aged Barolo to the elegance of a Brunello.

With the Wine Card (available at the till) you can taste your way intuitively and at your own pace through 32 rotating top wines hand-picked by Slow Wine.

Campus of taste: at the renowned Università di Scienze Gastronomiche next door, future star chefs from all over the world study



Bra Restaurants



Restaurants & osterias

- *TIP Osteria del Boccondivino: An absolute must! This historic osteria is set in the courtyard of the Slow Food headquarters. Be sure to try the Salsiccia di Bra (the local veal sausage, traditionally eaten raw), homemade Tajarin and the legendary Panna Cotta.*
- *Ristorante Battaglino dal 1919: A family business for over a century. Perfect for classic Piedmontese cuisine such as Vitello Tonnato or beef braised in Barolo wine.*

Bars & aperitivo

- *Cru d'Bra: A fantastic wine bar in the heart of town. Enjoy first-class regional wines (Barolo, Barbaresco, Nebbiolo) paired with local cheese platters.*

Bra Cafés



Antico Caffè Boglione is considered the oldest venue still in business in the entire province of Cuneo.

What makes it special: With its antique chandeliers it exudes historic charm, yet today it has become a lively, modern meeting place.

What's on offer: A classic café by day, in the evening it turns into a popular cocktail bar and osteria with a great outdoor terrace. Perfect for an aperitivo or a burger with local Bra cheese.

Location: Via Cavour 12.

Caffè Pasticceria Converso (founded 1901)

Caffè Converso is an officially certified historic coffee house and has been named one of the best bars in Piedmont several times by the renowned Gambero Rosso guide.

What makes it special: A beautiful, elegant interior that instantly takes you back to the early 20th century.

What's on offer: Famous for traditional Piedmontese pastries, fantastic artisan gelato and coffee specialities.

Tip: Be sure to order a Caffè Marocchino here – a delicious Piedmontese speciality of espresso, melted dark chocolate and creamy milk foam.

Bra Cafés



Bra Events



- *Cheese (every two years in September – odd years): The world's most important international festival of raw-milk cheese, organised by Slow Food. The entire old town turns into a gigantic cheese counter.*
- *Fiera di Pasquetta (Easter Monday): a huge Easter fair with a time-honoured livestock show, local street food, crafts and live music.*
- *Bra's (autumn / October): A culinary festival dedicated to Salsiccia di Bra and regional produce – with top Michelin-starred chefs serving street-food creations.*

The Langhe and its wines

Experience wonderful landscapes and let your mind unwind on a hike or bike ride through the vineyards, followed by a wine tasting



The Langhe and its wines

The wines of the Langhe reflect Piedmont's unique terroir and stand out for their unmistakable elegance and depth. While world-famous reds such as the powerful Barolo and the finer Barbaresco offer expressive tannins, regional varieties such as Barbera and the fresher Langhe Nebbiolo bring an approachable, fruity liveliness. Native grape varieties such as the crisp white Arneis are also grown in this famous region

Discover the region and its authentic producers first-hand at the following wineries:

- *Tibaldi: Run by sisters known for their girl power, this winery makes wines famed for their delicate, seductive and exceptionally refined style. We especially loved the Arneis. A really friendly wine tasting with the owners themselves*
<https://www.cantinatibaldi.com/en/>
- *Gaja: As one of the most renowned wineries in the world, the name Gaja stands for truly top wines and the utmost precision.*
<https://www.gaja.com/>
- *Comm. G.B. Burlotto: This long-established family estate is deeply rooted in the history of the region and highly prized worldwide for its outstanding, terroir-driven wines.*
<https://www.burlotto.com/en/>
- *Bruno Giacosa: An absolute cult producer in the region, known for masterfully made and exceptionally age-worthy Barolos.*
<https://brunogiacosa.it/it/index.php>

Barolo



The little village is best explored on foot, strolling through its picturesque lanes. All around, the gentle hills of the Langhe invite you to hike through the vineyards. For an even more spectacular panorama, a short detour to the nearby Belvedere di La Morra is well worth it

Historic highlights & museums

- *Castello Comunale Falletti: The imposing medieval castle towers over the centre of the village, and its panoramic terrace offers fantastic views of the surrounding vineyards.*
- *TIP: Wi.Mu. – Museo del Vino: This modern wine museum is located right inside the castle. Designed by François Confino, it offers an interactive, informative journey through the history and culture of wine.*
- *Corkscrew Museum (Museo dei Cavatappi): A small, quirky museum right next to the castle. It displays around 500 historic and curious corkscrews from all over the world, dating back to the second half of the 17th century.*

Barolo



Barolo Restaurants



Budget & easy-going (approx. €20–40 per person)

- *Bistrot Collina Verde (Barolo):* This cosy, women-run bistro sits right at the entrance to Barolo. Under new management, it serves honest, traditional Piedmontese cuisine at very fair prices. Highlights include a perfectly made Risotto al Barolo, homemade pasta and specialities with fresh truffle. The atmosphere is relaxed and very warm.
- *Petti't Bistrot:* A charming little spot right on Piazza Castello with a fantastic balcony overlooking the vineyards. Perfect for a light lunch with excellent wines by the glass from approx. €8–9 and delicate Ravioli del Plin.

Upper mid-range (approx. €40–80 per person)

- *Le Torri (Castiglione Falletto):* Just a few minutes outside Barolo in the neighbouring village of Castiglione Falletto. This family-run restaurant offers refined local cuisine. The terrace boasts breathtaking panoramic views of the Barolo hills. The wine list is monumental, with a huge selection of local Barolo crus. The braised veal cheek (Guancia di Vitello) is especially recommended.
- *Locanda in Cannubi (Barolo):* This restaurant is set in an elegant 18th-century farmhouse, right in the heart of the region's most famous vineyard ("Cannubi"). In a refined setting, classic dishes are served at a high level (such as Agnolotti al Tovagliolo or Vitello Tonnato). Here, too, the view over the vines is absolutely spectacular.

Gourmet & Michelin stars (from €100 per person)

- *Guido Ristorante (Serralunga d'Alba / Fontanafredda):* A historic, Michelin-starred restaurant housed in the royal hunting lodge of the Fontanafredda wine estate. The chef reinterprets Piedmontese classics in a highly elegant, modern way. Among other things, it is famous for its incomparable Fior di Latte ice cream for dessert. A magical place for a special evening.

Barolo Wine



Wine & indulgence

- *Enoteca Regionale del Barolo: Located in the historic cellars of the Castello Falletti. Here you can taste and buy a huge selection of Barolo wines from local producers.*
- *Historic wineries: Visit long-established cellars such as Marchesi di Barolo (where the story of modern Barolo began) or the historic Borgogno estate for tours and tastings.*
- *Best Barolo winemakers recommended by Falstaff <https://www.falstaff.com/de/listings/die-besten-winzer-aus-barolo>*
- *Monumento ao Vinho: A modern sculpture in the village dedicated to wine – a popular photo spot for visitors.*



Barolo Surroundings



***TIP:** Piedmont's famous, colourful wine chapel – officially called the Cappella del Barolo (or Cappella delle Brunate) – stands amid the vineyards of the renowned Langhe region, in the municipality of La Morra
The exact address is: Località Fontanazza, 12064 La Morra CN, Italy.
Opposite is the new restaurant “Le Brunate” [https:// www.lebrunate.com/](https://www.lebrunate.com/) with spectacular views over the surrounding vineyards*

- *Castles and villages: places such as Barolo, Barbaresco, Grinzane Cavour and Monforte d'Alba.*
- *Hiking and road trips: The Romantic Road of the Langhe and Roero leads through the most beautiful corners.*

***TIP:** Vineyard hikes with panoramic views <https://www.komoot.com/de-de/highlight/1033885>*

Barolo Tours



- Barolo classic: A scenic drive leads from Alba via Roddi, Verduno and La Morra (with views over the Langhe valley) straight to Barolo and on to Castiglione Falletto and Grinzane Cavour
- Bar to Bar (Barbaresco-Barolo) <https://www.visitlrm.it/de/reiserouten/outdoor-und-natur/trekking/btb/bar-to-bar-barbaresco-barolo>: A well-known loop through the Langhe for e-bikes, gravel bikes or hiking, linking the most important wine villages.
- E-bike tours <https://www.visitlrm.it/de/was-zu-erleben/routen/outdoor-routen/e-bike-routen>: Local operators and wineries organise guided rides through the vineyards, often including a wine tasting and picnic.

Turin



Turin

Turin (Torino in Italian) is the capital of the Piedmont region in north-western Italy and the country's fourth-largest city. This elegant city at the foot of the Alps combines a rich royal history with modern energy, and is known as Italy's "little Paris" and as the home of FIAT and Juventus

History

Turin was founded as the Roman colony of Augusta Taurinorum under Emperor Augustus, after the area had previously been settled by Celtic-Ligurian tribes. In 1563 the city became the splendid seat of the House of Savoy, ushering in an era of magnificent Baroque architecture and the building of numerous palaces. This historic importance culminated in 1861, when, after the country's unification, Turin was named the very first capital of the new Kingdom of Italy. In the 20th century, the founding of the car maker FIAT finally turned the city into the industrial heart of the country and a modern cultural centre.

Tourist Office

Piazza Castello/Via Garibaldi - 10121, Torino

011 535181

info.torino@turismotorino.org



Turin

A suggested city walk that links the grand architectural boulevards, the world-famous museums and the historic coffee houses without detours.

Stop 1: The royal start (morning)

- Route: Leave Porta Nuova station and stroll up the elegant, arcaded Via Roma.
- Highlight: You reach the magnificent Piazza San Carlo, Turin's "living room".
- Coffee break: Have a quick, traditional Bicerin at the historic Caffè Torino right on the square. Don't forget to step on the bronze bull relief in the pavement outside the door – it brings good luck!

Stop 2: The realm of the pharaohs (late morning) From Piazza San Carlo, turn right into Via Maria Vittoria to go straight to the Museo Egizio (Via Accademia delle Scienze 6).

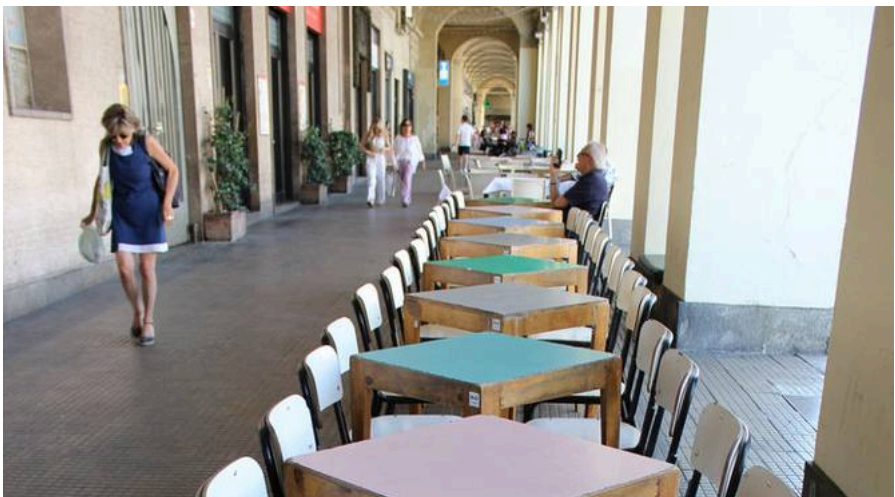
Tip: Be sure to book your ticket online in advance, as time slots are often sold out days ahead! After 2-3 hours, move on

Stop 3: The heart of power & lunch break (midday)

- Route: Keep walking straight ahead and you'll find yourself on the vast Piazza Castello.

Museum stop 2: Visit the Musei Reali (Royal Museums). The complex includes the magnificent Palazzo Reale, the Royal Armoury and the Baroque Chapel of the Holy Shroud.

- Lunch: Afterwards, treat yourself to a quick lunch (e.g. classic tramezzini) at the tiny Art Nouveau gem Caffè Mulassano, right under the arcades of Piazza Castello.



Turin

Stop 4: The landmark & the dream factory (afternoon)

- Route: Walk down the historic Via Po (the street with continuous, beautiful arcades) and turn left into Via Montebello.
- Museum stop 3: You are now in front of the Mole Antonelliana, Turin's architectural landmark. Inside is the truly unique Museo Nazionale del Cinema (National Cinema Museum). Highlight: Ride the free-hanging glass lift straight through the huge domed hall up to the viewing platform – from here you have the best view over the city and the Alps.

Stop 5: Unwinding by the river (evening)

- Head back to Via Po and follow it to the end. You reach the huge Piazza Vittorio Veneto, which opens onto the river. Settle in for a well-earned aperitivo or a traditional vermouth at the historic Caffè Elena (Piazza Vittorio Veneto 5) and enjoy the view of the Po and the Gran Madre di Dio church opposite.

Tips for this walk

- The museum card: If you want to visit the Museo Egizio, the Musei Reali and the Cinema Museum in one day, the Torino+Piemonte Card almost always pays off, as all admissions are included.
- Monday rule: The Museo Egizio often closes earlier on Mondays, and many other museums are closed all day. So it's best to plan this walk for Tuesday to Sunday.



Turin Museums



TIP: Torino Piemonte Card – free transport and free entry to many museums
bookable directly online <https://turismotorino.org/en/acquista/bundle/1>

Museums

Museo Egizio (Egyptian Museum): The oldest museum in the world devoted entirely to Egyptology. It houses tens of thousands of exhibits, including perfectly preserved mummies, monumental statues and papyrus scrolls.

TIP: Museo Nazionale del Cinema (National Cinema Museum): set out over several levels inside the city's landmark – the Mole Antonelliana. The exhibition combines film sets, historic cameras and film posters with an impressive light show. A lift takes you up to the top of the tower to enjoy a wonderful 360-degree view of the city

Musei Reali (Royal Museums): This huge complex includes the Royal Palace, the Royal Gardens, the Galleria Sabauda and the magnificent Armeria Reale (one of the largest arms collections in Europe). **Museo Nazionale dell'Automobile (MAUTO):** A modern, interactive museum for car lovers. It traces the evolution of the automobile from the first horseless carriages to modern Ferrari Formula 1 racing cars.

Turin Markets



the heart of the Mercato di Porta Palazzo on the vast Piazza della Repubblica. Covering around 50,000 square metres, it is considered the largest open-air market in Europe and is divided into a huge outdoor area and several historic and modern market halls. Here you'll find wonderful culinary souvenirs such as blueberry gin.

The main market hall areas

- Mercato Centrale Torino (the food hall): The modern highlight for food lovers is housed in a glass-and-steel building designed by Massimiliano Fuksas. Across 4,500 square metres, top artisan food makers present their specialities. It's a mix of street-food market, restaurants and bars – ideal for tasting your way through pizza, pasta, meat and fish dishes and Turin pastries.
- Tettoia dell'Orologio (the clock hall): This beautiful, historic Art Nouveau iron structure from 1916 houses the traditional food market. Here you'll find an overwhelming choice of fresh meat, the finest Piedmontese cheeses, cured meats and delicacies.
- Mercato Ittico (the fish hall): A separate, historic pavilion where freshly caught fish and seafood from the nearby Ligurian Sea are loudly sold every day.
- The farmers' market (outdoor area): Right in front of the halls stretches the huge, colourful and multicultural open-air area with hundreds of stalls selling fresh fruit, vegetables and flowers at extremely low prices.

Turin Markets



Opening hours & tips

- Outdoor market & traditional halls: Monday to Friday approx. 07:00 to 14:00, Saturdays non-stop from 07:00 to 19:00 (closed Sunday).
- Mercato Centrale (food hall): Open daily, usually non-stop from 08:00 until midnight – perfect for dinner, too.
- Atmosphere: The market is loud, lively and a true feast for the senses. But keep a close eye on your valuables in the crowds of the outdoor market.

Turin Shopping

Turin is a true shopping paradise, perfectly combining elegant luxury shopping, lively markets and charming vintage districts along its miles of historic arcades (portici).

The 3 main shopping streets

- Via Roma: The most elegant boulevard, home to international luxury brands (Gucci, Hermès) and major fashion chains.
- Via Lagrange: The mecca of high fashion. Here you'll find the premium department store RINASCENTE with designer fashion and an upscale food hall.
- Via Garibaldi: One of the longest pedestrian streets in Europe. Young, lively and ideal for everyday fashion, sports shops and gelaterias.

Arcades & insider districts

- Galleria San Federico & Subalpina: Breathtaking historic glass-domed arcades full of traditional cafés and art galleries.
- Quadrilatero Romano: A charming cobbled district with handmade jewellery and second-hand boutiques.

Markets & outlets

- Porta Palazzo: Europe's largest open-air market with fresh food and clothing. The Mercato Centrale serves street food until midnight.
- Centro Commerciale Lingotto: A shopping centre in a former FIAT factory with a legendary test track on the roof.

Culinary souvenirs

- Gianduiotti: Buy the famous hazelnut chocolates from traditional chocolatiers such as Guido Gobino or Stratta.
 -  **PASTIFICIO SAPORI** : Alessandra from Sicily offers superb handmade pasta and pasta workshops in her shop in Turin – and is happy to come to our villa, too. Via Giuseppe Mazzini, 36, 10123 Torino, Phone +39 392 171 9337 www.pastificiosapori.it

Tip

- Hours: Big chains open non-stop from approx. 10:00 to 20:00. Small boutiques often close for lunch (13:00–15:30).
- Car: The centre is a limited traffic zone (ZTL). Use central car parks such as Parking Giolitti.

Turin Shopping



Pastificio Saponi



Turin Restaurants



Budget & easy-going (approx. €10–20)

- **TIP** Cabaret Café with lunch menu: lovingly baked cakes, biscuits and delicious coffee and cocoa drinks. This hidden gem is in the historic old town at Via dei Mercanti 8b. With its cosy interior, it is quite different from the city's grand royal cafés:



Turin Restaurants

- Brün - Buona Pasta Fresca: A cosy, modern spot right in the centre. Everything here revolves around fresh homemade egg pasta made from organic, stone-ground ancient grains. Perfect for a quick, incredibly tasty lunch (e.g. classic Agnolotti or Tagliatelle) at fair prices.
- Piola da Cianci: A truly iconic, lively Turin piola (traditional tavern) on the atmospheric Largo IV Marzo. It serves authentic Piedmontese classics such as Vitello Tonnato or Bonet at unbeatable prices. As you can't book, be prepared for a short queue – but it's worth the wait!
- Mid-range (approx. €20–40)
- Date n'Andi: A tiny, charming restaurant close to the central town hall square. The concept is based on traditional Piedmontese “street food” and homemade specialities served in small, refined portions. The service is exceptionally warm and attentive.
- Le Vitel Etonné: Tucked away in a quiet side street in the centre, this wonderful restaurant is known for its high quality. As the name suggests, the Vitello Tonnato here is pure poetry. Add to that first-class fresh pasta (such as Tajarin made with 36 egg yolks) and an excellent wine list.
- Fine dining (approx. €40–90)
- Plin E Tajarin: A small, family-run gem where father and daughter treat their guests like royalty. The restaurant focuses masterfully on the region's two most famous pastas (Plin ravioli and Tajarin noodles). The tasting menu (approx. €40–50) offers sensational value for this quality.
- Marchese: An elegant, stylish restaurant with a soft, romantic atmosphere in the San Salvario district. It serves Italian gourmet cuisine with seasonal, regional influences – from the finest meat to excellent seafood. Ideal for a special dinner with first-class service.

Turin Cafés



- Turin's historic coffee houses are world-famous for their majestic elegance of crystal, marble and velvet. In the 19th century they were meeting places for kings, poets and statesmen, who planned the unification of Italy here.
- Caffè Al Bicerin (since 1763): The oldest and most charming café in the city. This is where Turin's official signature drink, the Bicerin (espresso, chocolate and cream), was invented. Regulars once included the philosopher Friedrich Nietzsche and the composer Giacomo Puccini.
- Caffè Mulassano (since 1907): A tiny, breathtaking Art Nouveau gem of just 31 square metres on Piazza Castello. It is the birthplace of the Italian tramezzino, invented here in 1925 as a savoury snack.
- Baratti & Milano (since 1858): This opulent, time-honoured house dazzles with mirrors, gilding and marble right at the entrance to the beautiful Galleria Subalpina. It was once official purveyor to the royal House of Savoy and is famous for its fine pralines.
- Caffè Torino (since 1903): Set on the magnificent Piazza San Carlo, this café charms with its elegant Belle Époque interior. In the pavement right outside the entrance is a bronze bull – according to Turin folklore, stepping on its hindquarters brings good luck.
- Caffè San Carlo (since 1822): The first café in the city to be lit entirely by gaslight. With its huge crystal chandeliers, classical statues and red velvet benches, it resembles a royal palace hall.
- **TIP:** Money-saving tip for visitors - as almost everywhere in Italy, the same applies in Turin's historic cafés: if you drink your espresso or Bicerin “al banco” (standing at the bar), you often pay just a fraction of the price. As soon as you sit at a table and are served (servizio al tavolo), a noticeable service charge is added.

Turin Vermoutheries & Bars



- Vermoutheria Peliti's: This stylish spot sits right on the bank of the Po at the famous Murazzi. Alongside a wonderful, rustic vintage design, it impresses with an excellent house vermouth you can't buy anywhere else, and fine Piedmontese-style tapas.
- Affini: An absolute hotspot in the lively nightlife district of San Salvario. Fittingly, the bar is housed in the former warehouses of the well-known vermouth brand Anselmo. It offers well over 20 vermouths, innovative cocktails (such as the Sunshine Negroni) and an excellent 3-course tasting menu from the chef.

Turin Vermoutheries & Bars



TIP: Café Elena - the cradle of vermouth

The café holds a unique place in Italy's culinary history: between 1889 and 1902, the distiller Giuseppe Carpano used its rooms as a laboratory. Here he perfected the historic recipe for the famous vermouth created by his ancestor Antonio Benedetto Carpano. Like Turin's other grand cafés, the Elena was an important meeting place for intellectuals. Generations of artists, musicians, students of the nearby art academy (Accademia Albertina) and the university met here for cultural debates. Its most famous regulars included the Italian writer Cesare Pavese, who sat at the café's tables writing his works.

Turin Vermoutheries & Bars



Turin Events

All year round, Turin offers a top-class calendar of international events in culture, food, music and elite sport:

- Torino Comics (April): The huge Lingotto Fiere exhibition centre turns into a paradise for pop culture, cosplay, comics and gaming.
- Salone Internazionale del Libro (May): Italy's most important book fair draws hundreds of thousands of visitors and top international authors to the city every year.
- Summer (June – August) - Festa di San Giovanni (24 June): In honour of the city's patron saint, John the Baptist, there are historical parades, regattas on the Po and a gigantic evening firework display (often combined with drone shows).
- Kappa FuturFestival (July): One of Europe's most important electronic music festivals. It takes place in the spectacular industrial setting of Parco Dora and attracts world-class DJs.
- Terra Madre Salone del Gusto (September, biennial): Organised by the Slow Food movement, this food festival is a global celebration of sustainable food with hundreds of stalls from all over the world.
- Cioccolatò (October/November): As Italy's chocolate capital, Turin hosts a street festival over several days on its great squares, all about gianduiotti, pralines and artisan cocoa craft.
- Artissima & Luci d'Artista (November): In November, Turin becomes an art metropolis. While Artissima is one of the leading contemporary art fairs, the Luci d'Artista turn the city into an open-air sea of light installations all winter long.
- ATP Finals (November): The absolute highlight of the men's tennis season (the world's eight best singles players and doubles teams) is held at the Inalpi Arena.
- Christmas markets & New Year (December/January): Classic craft markets on the squares, an ice rink and big open-air concerts to ring in the New Year.
- Torino Film Festival (TFF) (November/December): One of Italy's most important and long-standing film festivals, with a strong focus on independent and avant-garde cinema.

Turin



Your Villa Roccollina Travel *Zine* *1ST EDITION*

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and by Bettina, Hartwig & Marc -
who hosted and pampered us at Villa Roccollina during our
research week