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WINE TRAVEL FOOD

GAMBEROSSO®

A photograph of an elderly man and a woman, both smiling and holding glasses of red wine. They are standing in front of a large wooden barrel. The man is on the left, wearing a light blue button-down shirt. The woman is on the right, also wearing a light blue button-down shirt. The barrel behind them has some markings, including 'DMT' and 'B/3'.

Tuscany

HIDDEN TREASURE

- TOP ITALIAN RESTAURANTS
- TRAVEL TRENTINO
- TREE SURGERY

TRAVEL

text and photography
by Massimiliano Rella



Wood, milk, flowers, herbs... Alpine dairy flavors

Trentino

On the San Martino di Castrozza plateau, 2,600 meters above sea level, the light is brilliant, the pristine air intoxicating. This cool and breezy paradise is the symbol and image of a territory in which sustainability is a tangible and concrete concept. At the table, too.



ART ARTISTIC WOODPILES A TOWN'S OUTDOOR MUSEUM

An open air museum, works of art and imaginative installations, are made with material historically used to warm houses, logs. Piles of small chunks of wood were always arranged to provide the winter supply of fuel. Today they have found a more creative use. A municipal project, a circuit of 31 artistic woodpiles, involves the entire village. The itinerary of Cataste & Canzei, the dialect name for the project, celebrates the rapport between the community and its wood supply. Woodcutting in the woods is ruled by town regulations that have environmental balance as their objective. The latest three creations were the work of students at the art high school, Soraperra, in Pozza di Fassa: an Eye that observes the town, a Contorted Woodpile that turns in on itself, and a Chain, with the last link open, a symbol of liberty. Among the most beautiful are Flood, by Marco Baj, Dream Night, by Erica Schweizer, Mountain Spell, by the La Stua association, Unstable Installation by Umberto Sancarolo and Free Water by Jimmy Trotter.

MEZZANO, ONE OF ITALY'S LISTED MOST BEAUTIFUL TOWNS, IN VAL PRIMERIO (TRENTO). IN THE CENTER, THE BELL TOWER OF THE SAN GIORGIO CHURCH. IN THE BACKGROUND, THE PALE OF SAN MARTINO.



«Mountain water, barley malt, yeast and hops from our valleys. Beer like this could only come from Primiero,” Fabio Simoni, craft brewer from Bionoc’ was enthusiastic. His bottles (see box) are a feature of Mezzano, in the Primiero Valley, listed as one of Italy’s Most Beautiful Villages. In the background are the idyllic mountains of the Pale di San Martino, the largest of the Dolomite groups. The appeal of this town of wooden and stone houses, inhabited by 1,640 people, is enhanced by an outdoor circuit of 31 works of art that interpret traditional wintertime woodpiles in creative ways (see box). “In the summer, there’s also Mezzano Romantica, a program of music framed by food festivals dedicated to the area’s excellent products,

starting with our exquisite cheeses. It’s an ideal opportunity to fall in love,” joked Ivano Orsingher, the Tourism Office head. Have you ever studied a cheese under the magnifying glass of its sociological environment? At Caseificio Sociale Primiero, a co-operative that brings together 65 dairy farmers and a dozen dairies, its director Alberto Bettiga clarified the concept: “Our farmers form a small, local, family economy that contributes to maintaining the mountain environment. We don’t only make Tosèla, Fontal, Trentingrana and Botiro,” pointed out Bettiga. “We are also a partner in tourism and environmental protection. By making our cheeses and butter, we maintain the territory.” The role of milk can even be seen in local proverbs. “*La boca nò la è straca, se nò la sa de raga.*” “That rhyming dialect say-



“The Flood” 2005 by Marco Bai
ARTISTIC WOODPILES IN THE VILLAGE OF MEZZANO (TRENTO)

BREWER FABIO SIMONI OF BIONOC’



BIONOC BREWERY ZERO IMPACT BEER

With a Green Way certificate and the extra guarantee of organic hops from the Valle del Primiero, the two young brewers of Bionoc’, Fabio Simoni and Nicola Simion, made a clear choice to be green and artisanal. They have won many prizes, the most recent one for their Impombera, during Beer Attraction in Rimini, in a category for acidic beers. Their history as producers had a prologue from 2006 to 2009 when they experimented with about twenty recipes. Then in 2013 they opened their craft brewery in the Dolomites, winning a prize the next year for Nociva, a dark Scottish Ale made with toasted malt. Between seasonal, acidic and Bio Lupo (from fresh local hops), they turn out about ten labels. Recently, with Nicola Coppe, a fan of acidic beers, they inaugurated a barrel cellar for aging in second-use oak barrels, sometimes adding fresh fruit, as they do for Impombera, flavored with the raspberries from the Dalsip dei Pape agriturismo, which also furnishes them with hops.

BIONOC’ | LOC. GIARE, 45 | MEZZANO DI PRIMIERO (TN) |
TEL. 329 608 6570 | WWW.BIERIFICIOBIONOC.COM



AGRITUR DALAIP. ANTIPASTO WITH CURED MEAT BOARD (CARNE SALADA, SPECK, ROLLED PANCETTA, SALAME AND BRISACOLA) AND CHEESES (DOLGOMITI CACIOTTI, AGED PRIMEIRO, PRIMEIRO FONTAL), APPLE COMPOST, SPICES AND QUESO EGGS.



CHEESE TABLE IN MALGA ROLLE. FRESH TONELA, AGED PRIMEIRO AND SMOKED RICOTTA

ing means that the mouth is not satisfied until the palate has tasted cheese at the end of the meal," explained the president of the Strada dei Formaggi delle Dolomiti, Francesca Doff Sotta. This cheese-focused itinerary shows off the excellent production and hospitality of three valleys: Primiero, Fassa and Fiemme. She added, "In the summer we offer "Dawn in the Dairies". We set off early and go up to the mountain plateaus to show how we make Botiro, our best butter."

The Scalet family offers another special experience at their agriturismo, Dalaip del Pape. They organize a picnic with a donkey, who carries a breakfast of bread, Botiro, jam and apple juice; three hours in small groups. "The cucina in Primiero is simple but of



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TRENTINGRANA & CO. VALLEY AND MOUNTAIN CHEESES

Trentingrana, Nostrano di Primiero, fresh Primiero (60 days of aging) and Stagionato (six months) – these are the raw milk cheeses made by the Primiero dairy, the Caseificio Sociale, a cooperative that brings together 65 milk producers and a dozen or so dairies. Other specialties are Fontal, a local fontina type, Dolomiti, Tosèla, a fresh cheese typical of the Primiero valley, and, only in the summer, the premium Botiro, a raw cream dairy butter produced by natural separation. The cream is beaten several times in the churn to separate out the buttermilk and make the butter itself more compact and drier. The yellow color is due to carotene and other natural antioxidants present in the milk of cows that pasture at high altitudes. Flavors are intense and aromas are influenced by mountain herbs. Valle di Primiero is included in the Strada dei Formaggi delle Dolomiti, the Dolomite itinerary of cheeses that brings together 100 businesses producing cheese and offering hospitality in the three Trentino valleys. During the summer, Dawn in the Dairies (Albe in Malga) gives early-risers a chance to watch the cows being milked. Reservations at the Tourist Office.

CASEIFICIO SOCIALE PRIMIERO | VIA ROMA, 179 |
MEZZANO DI PRIMIERO (TN) | TEL. 0439 765 616 |
WWW.CASEIFICIOSOCIALEPRIMIERO.COM

WWW.STRADADEIFORMAGGI.IT

APT - SAN MARTINO DI CASTROZZA, PASSO ROLLE, PRIMIERO E VANOI |
VIA PASSO ROLLE, 165 | SAN MARTINO DI CASTROZZA (TN) |



TRIVERNA MALGA LOZEN
CHEF GIANNI INGHER WITH HIS TWO GRANDSON



CASEIFICIO SOCIALE PRIMIERO. MIXING MILK DURING THE PREPARATION OF TOSÈLA



high quality," said chef Michele Corona from Da Anita, the restaurant he runs with his mother Anita and sister Elisabeth, who waits tables dressed in traditional costume. "We have Tosèla, which is our fresh cheese. It's lightly cooked in butter and served with mushrooms and polenta. We have Botiro, a fantastic butter, made in the mountain dairies during the summer months. We also have *grassole*, wild spinach from the mountains, and herbs that we use in grappa and in canederli dumplings. Come and visit us!"

Herbs and spices go into the marinade for *carne fumada*, meat cured by butchers Rolando and Francesco Bonelli, father and son, in nearby Siror. They produce a beef roast enhanced with fruit and herbs they grow and then cold-smoke with beech wood. (See box.) Our next visit took us to 1,493 meters above sea level to the Mal-

ga Lozen dairy. Here the Orsega and Iagher families run a tavern where cook Gianni Iagher welcomed us with a steaming plate of polenta, Tosèla cheese cooked in butter, sausages, and a mixture of porcini, chanterelle, and chiodini mushrooms. The sausages are homemade and smoked with pine and juniper wood. The meal ended with a tasting of the house grappa, a delicate one with milk, and a more assertive one flavored with pine cones from a high altitude tree, *cirmolo* or Swiss pine.

We left Malga Lozen for a walk in nearby Val Noana, fragrant with balsamic aromas, in the silence of gigantic pine trees: 50 meters tall, a meter in diameter. The only sounds were birdsong and flowing water from a fountain in the woods – mountain water, a precious resource. "Our water produces all the electricity we need," explained Paola Toffol, president

FRANCESCO BONELLI AND HIS FATHER ROLANDO IN THEIR FAMILY BUTCHER SHOP

CURED MEATS

SPECK AND CARNE SALADA SMOKE-CURED WITH BEECH WOOD

For three generations, the Bonelli family has produced top quality artisanal cured meats, gluten and lactose free, with selected ingredients. Besides selling meat, they make baked ham, speck, pressed meats, six types of wurst (including classic frankfurters, weisswurst and Meraner) as well as *carne salada*, both of venison and beef, salted for a month, and then spiced. Other products are mortandela Val di Non, a kind of smoked and aged meatloaf prepared with beef roast marinated in spices and three types of fruit. After 15 days, the meat is delicately smoked for eight hours at room temperature with certified beech wood, and then aged for three months. It is eaten with arugula, extra-virgin olive oil and Trentingrana cheese.

MACELLERIA BONELLI | VIA ANILO, 22 |
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WWW.MACELLERIABONELLI.IT





"CHIAN", ARTISTIC WOODPILE IN MAZZANO (TRENTO).
WORK BY G. SORAPERRA ART SCHOOL IN POZZA DI FASSA



LUCIA TROTTER, OWNER OF ARTELER,
TRADITIONAL WEAVING IN MEZZANO DI PRIMIERO

of the tourism association of San Martino di Castrozza, Primiero and Passo Rolle. "We are trying to completely abandon the use of coal thanks to two facilities, one in San Martino that has been functioning for ten years, and a more recent one in the valley of Primiero."

After a polenta lunch, a walk in the woods followed by a house-made pastry at Lucian, it was time to go shopping. In Mezzano that means woodwork from Zeni, with traditional objects made by Renzo and works of art by his son Gianluigi. We also saw hand-weaving at Arteler, a store and workshop owned by the Trotter family. We found elegant shawls, clothing and articles for the house. Before you leave for the city, take a deep breath and fill your lungs. A gift from Trentino.



ADDRESSES

WHERE TO EAT

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WWW.RISTORANTECASTELPIETRA.IT

MALGA LOZEN | LOC. LOZEN |
MEZZANO (TN) | TEL. 347 516 7624

DALASP DEI PAPE | LOC. DALAISE |
PRIMERIO S. MARTINO DI CASTROZZA (TN) |
TEL. 0439 1990 110 | WWW.AGRITURDALASP.IT

DA ANITA | VIA CANELLAZZA 24 |
SAN MARTINO DI CASTROZZA (TN) |
TEL. 0439 768 893 |
WWW.RISTORANTE-DA-ANITA.COM

MALGA VENEGIA | LOC. VAL VENEGIA |
PASO DI ROLLE | TORNADICO (TN) |
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WHERE TO STAY

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LOC. PRAI DI CASTELLAZZO |
PASO DI ROLLE (TN) | TEL. 0439 769 095 |
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HOTEL GARDI PARADISI | VIA DEL PIAN, 25/A |
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SHOPPING

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DAVIDE LUCCAN, HIS PARTNER JANA AND THE PASTICCERIA LUCIAN STAFF