

Acqualagna, the truffle capital



National Truffle Fair

The small city of Acqualagna (pop. 4,000), located just a few kilometres from the magnificent Furlo River Gorge, is known for its centuries-old tradition of truffle gathering, production and marketing. Truffle collectors and merchants who operate on all of the world markets have their offices here or conduct the larger part of their business from Acqualagna. The Acqualagna truffle market has become the preferred venue for the wholesale of truffles: 2/3 of the entire national production (5/600 quintals of all types of truffles) are traded here. The countries which especially prize the product include Germany (the largest European consumer), Belgium, Holland, France (which produces large quantities of black truffles in the South), USA and Canada.



From the right:
The highly attended National Truffle Trade Fair.
A splendid white truffle specimen.
The old Truffle Market.
A view of Pietralata.



The three Acqualagna fairs

"Truffles all year round" in Acqualagna is not just a saying, but a true professional business and a real chance for the public to sample this product. Three important fairs are held in this small city in the Marche region in correspondence to the harvest periods of the different product varieties.

- The National White Truffle Fair
October and November

- The Regional Superior Black Truffle Fair
the second to last Sunday of February

- The Regional Summer Black Truffle Fair
August 14-15

During the three fairs, 2/3 of the entire domestic product is traded (approximately 500-600 quintals of all types of truffles).



2



A view of Corso Roma, Acqualagna historical centre.



New production scenarios

In 1933, through the work of Dr. Francesco Francolini, a new agronomic discipline was born, "truffle growing". Truffles are cultivated through the mycorrhization of the seeds of several carefully selected and treated plants. After the seeds have been contaminated with the desired truffle spores, they are planted in "phytocells" containing soil suitable for the species. The seedlings are grown in greenhouses, then they are transplanted to the artificial truffle ground out in the open. The artificial truffle grounds (Furlo, Paganuccio, Pietralata, Montiego) yield a good production of prized black truffles: in fact, more than 50% of this variety of domestic product comes from these grounds.



3

Acqualagna and its environs

Those who visit Acqualagna to experience the sweetness and the flavour of the truffle, find themselves surrounded by the stupendous scenario of the Furlo Reserve, the territory of the "Comunità Montana del Catria e Nerone" (Consortium of the municipalities of Mounts Catria and Nerone), the renaissance city of Urbino and the Adriatic sea, which is only a few kilometres from the city. The beauty of the surrounding areas and the aroma of truffles make Acqualagna a truly special place.

The Gola del Furlo seen from the Candigliano riverbed.
Panoramic view of the Furlo.
Canoe and swimmers on the Candigliano River flood bed.



Hiking on a Pietralata foot path.
View of the Gola Holm-oak on Mt. Paganuccio, the summit of the Furlo.
The Mt. Paganuccio.



Historical itineraries

Acqualagna is rich in history. Take a day to discover and visit the St. Vincent Abbey, also called "Pietrapertusa", built in the IX century by the Benedictine Monks and renovated by Abbot Bonaventura in 1271. Also worth visiting are the monumental ruins of the old Flaminian Road built in the III century B.C. by the Roman consul Caius Flaminius, and the Tunnel opened through the rock in 76 D.C. by the Roman emperor Vespasianus. The Fortress on the Candigliano, a long viaduct dating back to the age of Augustus, also merits a visit.



The Archaeological Patrimony of Acqualagna

If we retrace the history of Acqualagna through time, we discover that the city's roots go back to an ancient past which has left important vestiges, especially in the vicinity of one of the main roadways that connected Rome to the Adriatic: the Flaminina Road. The ancient road, constructed in the III century B.C. by the consul Caius Flaminius, crosses over 5 kilometres of what is today's Acqualagna, where one of its side lanes was the site of the Roman Municipality of Pitinum Mergens. Between 1995 and 1997 several excavations, conducted by the University of Urbino in collaboration with the Marche Region Superintendency of Archaeology, brought to light the findings of a Roman farm (rural villa), built in the Republican age and inhabited, with alternating fortunes, up to the late Imperial age. The ruins of the Imperial Age



the discovery of numerous finds at Colombara, dating back to a rural villa from the Republican era and the first centuries of the Roman Empire (II century BC). The archaeological finds include: a pendant, several oil-lamps and fibulas. On this page, other photographs of the museum: two mixing jars (kitchen ceramics). Various refectory objects "Black glaze ceramics". A museum wall case containing finds from the III-VII centuries BC prior to the construction of the Villa. Acqualagna Stone cutter absorbed in his work

On the page to the left: St. Vincent's Abbey, IX century AD and interior of the Romanesque apse. Fortress on the Candigliano River, Augustan viaduct The Furlo Tunnel, 76 AD. Interior of the "Antiquarium Pitinum Mergens", the archaeological museum of Acqualagna, founded in 2002 following

Acqualagna and stonecutting



Artistic stonecutting, a centuries-old tradition which traces its roots to the ancient Furlo stonemasons, has a particular significance among the activities which have made Acqualagna famous in the world. According to several studies carried out by historians and academicians, thanks to their skill and to the easy availability of the material from the area "quarries", the stonemasons of Furlo were called upon for the realisation of important works and architectural structures in Urbino. Since then, artistic skill has been combined with the most modern and sophisticated machining techniques which favour the realisation of articles recognised and appreciated not only in Italy, but also in northern Europe, the United States and Japan.

In response to this interest, the City of Acqualagna, in collaboration with the Cna (National Crafts Confederation), has created an exhibition area dedicated to a small museum where splendid examples of fireplaces, stonework and masonry kitchens, as well as all of the other stone industry products for the furnishing and building industries are on display as a testimony to this evergreen trade. The museum, created by the "Collettivo pietra" project, can be visited during the Truffle Fairs in Acqualagna.

Farm, and the underlying construction dating to the II century B.C. are conserved in the "Pitinum Mergens Antiquarium" which offers the visitor a detailed look at the functions and daily life of a Roman farm through the everyday objects and agricultural tools on display. The "Antiquarium" also conserves rich documentation on the extinct city of Pitinum Mergens, on the construction of the farm and on how they were discovered. Archaeological finds can also be seen in the village of Furlo, where ancient vestiges are found in every corner.





The Furlo Gorge State Nature Reserve

8

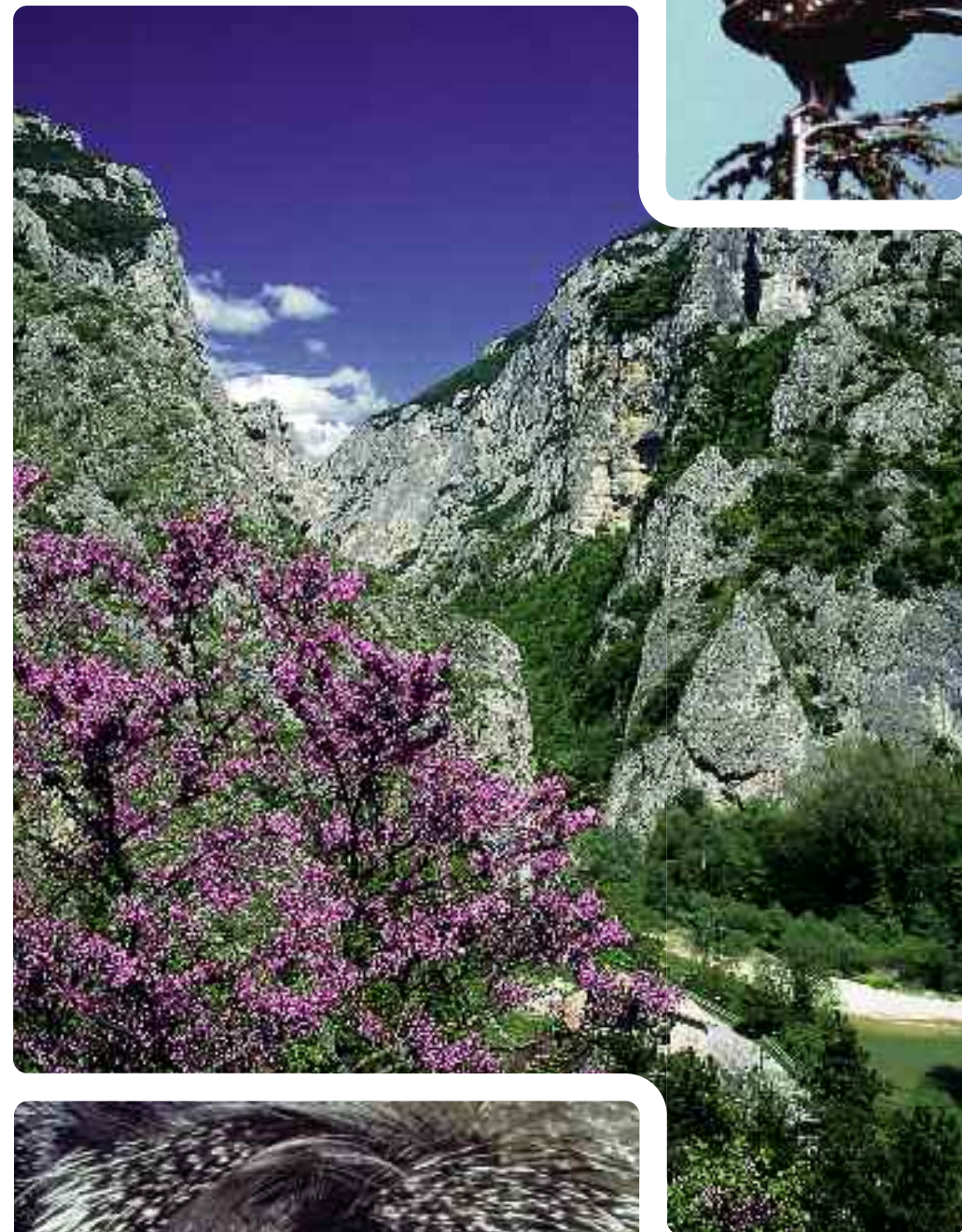
The Furlo reserve encompasses 3,600 hectares of woods, grasslands and uncontaminated mountain peaks and it is the third largest protected area in the Pesaro-Urbino Province. Held to be an authentic paradise by all, it is crossed by the Candigliano river which winds its way through the massive rock walls of the Gorge where the beauty of the landscape comes together with prodigious naturalistic riches which boast truly unique examples of flora and fauna like the golden eagle, the peregrine falcon, the wallcreeper which cohabit with wolves, roe-deer, fallow deer and wild boar. The vegetation which cover the peaks of the massif is mainly made up of oak-woods with downy oak, hop hornbeam, flowering ash, sycamore and whitebeam. The riverine habitat is also variegated and the forest, the grasslands and brush are teeming with wildlife.



Trees Oak, one of the many plants found in the Furlo Reserve.
The Wolf, which has returned to populate the Reserve.
An Ammonite fossil, easily traceable in the rocks of the Furlo.



9



The golden eagle, a species which has nested on the face of Mt. Paganuccio for many years.
Panoramic view of the Furlo.
Two hedgehogs.



Acqualagna Tagliatelle (ribbon noodles) with Truffles Serves 4
 400 gr. Tagliatelle
 100 gr. butter
 50 gr. white truffle
 meat broth - grated parmesan
 cheese salt to taste

Melt the butter until it sizzles, add a few spoonfuls of broth, salt to taste. Add the truffle, remove from heat and add the parmesan. Cook the noodles in plenty of salted water, drain them and transfer to the serving platter. Season with the truffle cream and garnish with white truffle shavings.

A tradition of gourmet excellence

The development of truffle growing, the old sylvan-pastoral traditions (pig farming, salt-cured meats, mushroom picking, etc.), the advantageous cross-roads position and last, but not least, its proximity to the sea, make this territory a most interesting frontier of exchange.

Gastronomy and winemaking are the heirs to this fortunate medley: take, for example, the combination of the the "Tagliatella", typical of Romagna, and the Acqualagna White Truffle.

A tradition of excellence already known during the papacy of Pio II.

Today, Acqualagna boasts a number of top-notch restaurants.



Truffles: where to taste them

- | | |
|---|--|
| 
Albergo Ristorante Birra al Pozzo
via Pianacce, 12 Acqualagna PU
tel. 0721.700084 | 
Albergo Ristorante Antico Furlo
Passo del Furlo Acqualagna PU
via Flaminia, 66
tel. 0721.700096 |
| 
Albergo Ristorante La Capanna
via Canfiagio Acqualagna PU
tel. 0721.708152 | 
Albergo Ristorante La Ginestra
Passo del Furlo Acqualagna PU
tel. 0721.797033 |
| 
Agriturismo Frescina
Loc. Frescina Abbadia di Naro
61043 Cagli PU
tel. 0721.708001
info@frescina.com | 
Ristorante Osteria del Parco
via Mochi, 11/13
Acqualagna PU tel. 0721.797353 |
| 
Ristorante Gipsy
via delle Case Nuove, 10
Acqualagna PU
tel. 0721.700035 | 
Ristorante Pizzeria Hosteria del Castello
str. Farneta, 25 Acqualagna PU
cell. 346.6273366 |
| 
Ristorante Lampino
via Risorgimento, 30
Acqualagna PU
tel. 0721.798674 | 
Ristorante Pizzeria 2000
via Flaminia Nord, 168 Cagli PU
tel. 0721.797139 |
| 
Albergo Ristorante Leon d'Oro
via Flaminia, 213 Acqualagna PU
tel. 0721.798164 | 
Agriturismo La Fattoria
strada Farneta, 35 Acqualagna PU
tel. 0721.797085 |
| 
Agriturismo del Frontino
Strada Frontino, 23 Acqualagna
PU cell. 338.7171859 | 
Agriturismo Biologico Pieve del Colle
Via Pieve del Colle, 1- 61049
Urbania PU tel. 0722.317945
cell 347.91448209 |
| 
Ristorante Il Vicolo
Corso Roma, 39 Acqualagna PU
tel. 0721.797145 | 
Ristorante Pizzeria Albergo Shine
via Aldo Gamba, 56
Acqualagna PU
tel. 0721.797485 - 797487 |
| 
Trattoria Da Volgardo
via Candigliano Acqualagna PU
tel. 0721.798123 | 
Ristorante Pizzeria La Tana del Lupo
via Flaminia s.n. Acqualagna PU
tel. 0721.797247 |
| 
Ristorante Palazzina Sabatelli
S. Ippolito, PU S.S. Fano-Grosseto, uscita Serrungarina
tel. 0721.749185
info@palazzinasabatelli.it | |

Truffles: where to buy them

- | | |
|---|---|
| 
Le Trifole
Di Davide Curziotti
via Alcide De Gasperi, 88
61041 Acqualagna (PU)
tel. 0721.798581 | 
T&C snc
via Pole, 26/A
61041 Acqualagna (PU)
tel. 0721.799065 |
| 
Marini Tartufi
Di Marini - Azzolini
via Risorgimento, 26
61041 Acqualagna (PU)
tel. 0721.798245 | 
Truffa Tartufi
Di Truffa Maria Gabriella
via Alcide De Gasperi, 55
61041 Acqualagna (PU)
tel. 0721.798634 |
| 
Tartufi Tofani
via Bellaria, 37
61041 Acqualagna (PU)
tel. 0721.798918 | 
Acqualagna Tartufi
P.zza E. Mattei, 9 bis 9 ter
61041 Acqualagna (PU)
tel. 0721.799310 |

Truffle calendar

Only in Acqualagna:
fresh truffle all year round

- | | | | |
|---|---|--|---|
| 
White truffle
<i>Tuber Magnatum Pico</i>
From October 1 st to December 31 st | 
Superior Black Truffle
<i>Tuber Melanosporum Vitt.</i>
From December 1 st to March 15 th | 
Bianchetto or "Marzuolo" truffle
<i>Tuber Borchii Vitt. or Tuber Albidum Pico</i>
From January 15 th to April 30 th | 
Black summer truffle or "Scorzone"
<i>Tuber Aestivum Vitt.</i>
From May 1 st to December 31 st |
|---|---|--|---|

- | | | |
|--|---|---|
|   October |   November |    December |
|   January |   February |   March |
|  April |  May |  June |
|  July |  August |  September |

A free invitation to join a very exclusive Club

This club is dedicated to true Acqualagna Truffle lovers and offers many exclusive privileges. With your free membership, you will be sent the practical "Truffle Cookbook": a collection of recipes taken from our best gastronomic tradition. You will also receive a personalised, numbered membership card which is good for discounts at restaurants in Acqualagna, price reductions when purchasing directly from the producers of truffles and truffle products, updates on the truffle market and price quotations, advantageous offers, both gastronomic and non, as well as many other surprises.

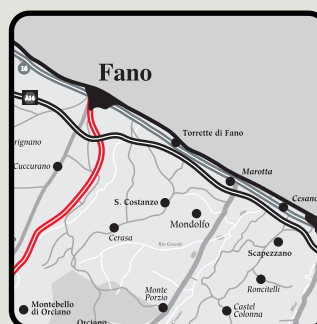


To join the "Club Amici di Acqualagna capitale del Tartufo" (Friends of Acqualagna, the Truffle Capital). Fill out the form with your personal data and send it in a closed envelope to the following address: Club Amici di Acqualagna Capitale del Tartufo P.zza E. Mattei, 9 61041 Acqualagna (PU). You can also send the form by fax +39 (0)721.799044 or by e-mail: comune.acqualagna@provincia.ps.it Law 675, 31.12.1996 PROTECTION OF PERSONAL DATA. We may use the information you furnish on this request for Club membership to send you commercial, tourist, cultural offers and opinion surveys. You may consult, modify or cancel your personal data at any time, or you may request that it not be used for the above mentioned purposes by writing to us at:

Comune di Acqualagna - Club Amici di Acqualagna P.zza Mattei 9 61041 Acqualagna (PU)

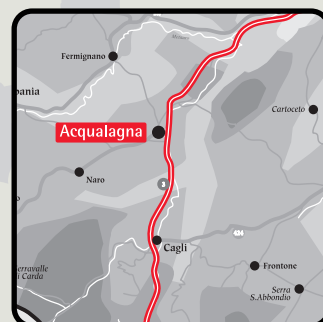
Name _____	Surname _____
Address _____	

Zip or postal code _____	City _____
Tel. _____	Signature _____



How to get to Acqualagna

- Highway A14
- Fano exit
- Fano-Grosseto freeway for Rome



Graphics
Omnia comunicazione

Photography
Luca Manieri
Adriano Gamberini
P. Delle Veneri

Texts translated by
Donna Lynne Galletta

Typography
Arti Grafiche Stibu