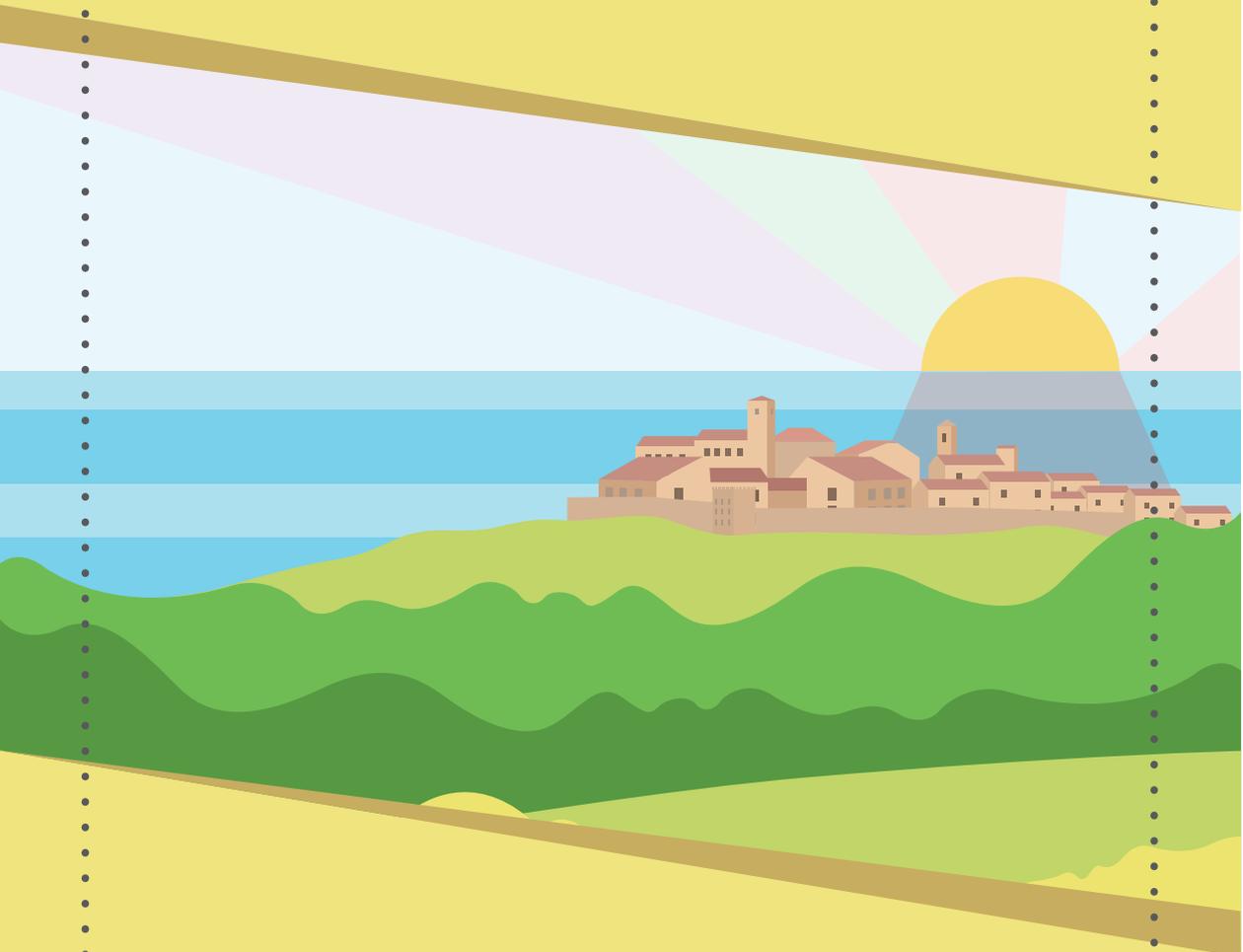


ALTIDONA



<< I tre grandi suoni elementari in natura sono il rumore della pioggia, il rumore del vento in un bosco selvaggio e il suono del mare che si frange su una spiaggia.

Li ho sentiti, e delle tre voci elementari, quella del mare è la più incredibile, bella e varia. >>

_ Henry Beston



Altidona is a small fortified village at 4 km of distance from the Adriatic Sea and it is situated in the province of Fermo, in Le Marche region. What is surprising about this village is that its urban planning has never changed since 1200.

Its castle is protected by thick brick walls that has four gates. It was constructed on a natural spur by Farfa and Benedictine monks of Monte Cassiano.

The recent history of Altidona is closely linked to that of the nearby Fermo.

In 1507 the castle of this village became part of the second-degree castles of Fermo. This castle's past is full of events that show its bellicose and rebel character and it is this character of “rustic and combative castle” that made it independent and with a strong identity character.

Currently what stands out immediately about Altidona is that the streets of this village have not been named after various heroes or various more or less famous national personalities, except for the Dante Alighieri avenue.

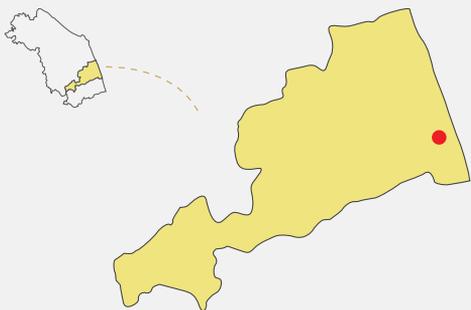
The names of the streets of Altidona derive from the ancient names of the historical places and people of Altido-

na's local life, such as “via Pesa” (the weighstation street), “via Forno” (the bakery street), “via Stella” (Stella street). Others streets are dedicated to celebrated personalities of Altidona, such as Agostino Felici (De Felicibus), well-known surgeon in Osimo who in 1704 printed in this place its work “Enchyridion chirurgicum”.

Fidi Basilio was born in 1540 in Altidona and he was a Jesuit and a university professor who encouraged the foundation of the boarding school (an high school nowadays) of Fermo in 1587.

Strolling through the streets of this village is an immersive experience into the history. One tip for an interesting prospective view: when you get at the main square of this village, if you look towards the main avenue, you will be able to sight the blue of the Adriatic sea.

Famous personalities, churches, artistic attractions like the Theater, “La casa degli artisti” (the house of the artists), the provincial photographic library, the old schoolhouse kindergarten; all these represent together the real identity of this fortified village.



USEFUL INFORMATION

From the gate that overlooks the Municipal Palace, you will enter a small square called “piazzetta italiana” where the temporal power meets the spiritual power.

The church of St Mary and St Ciriaco has unexpected works of the 13th - 14th century:

- The precious and ancient wooden sculpture of Madonna della Misericordia (the Virgin of Mercy);
- The altarpiece of the painter Vincenzo Pagani;
- The polyptych attributed to Cortese, an artist who worked in Altidona between 1399 and 1439;

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- Altidona is a village of 3410 inhabitants situated in the province of Fermo, in Le Marche region.

How to get here:

A 14 - Highway exit at Pedaso, northbound

A 14 - Highway exit at Porto San Giorgio/-
Fermo southbound

Coord: 43°01'53.06"N - 13°36'27.25"E

Altitude: 202 s.l.m

Surface: 12,15 Km²

- **APRIL:** “Girovallando” - a guided walk to immerse yourself in the nature of the Aso Valley.
- **MAY:** “Blues Festival” at Parco del 1 Maggio (1st May Park), an event dedicated to the Blues music.
- **JULY:** “Polenta with snails”, an unmissable event recognized by the association of “Polentari d'Italia”
- **DECEMBER:** “the living nativity scene” - since 1985 over 200 entertainers have livened up the ancient village of Altidona on 25th and 26th of December with the historical re-enactment of the Nativity.



Altidona's historical center



The coast of Altidona

Polenta with snails

The festival of “polenta with snails” has been held for forty years in the ancient village of Altidona. This typical product of the local territory is appreciated not only by the residents but also by the many tourists who crowd the Adriatic sea's beaches on the first days of August.

This event is recognized by the association of “Polentari d'Italia”.

Ingredients:

La ricetta per 4 persone

- 400 gr of cornmeal
- 48 gr of snails without shells
- 1 clove of garlic
- 1 celery stick
- 1 teaspoon of tomato paste
- 2 tablespoons of extra virgin olive oil
- 1 cup of white wine
- 1 handful of chopped parsley
- 3 sage leaves
- 1 bay leaf
- ground nutmeg
- 1 onion
- 60 g of butter
- salt
- pepper

Method

Chop the onion and garlic, then fry them with butter and olive oil.

Add the diced celery to the tomato paste which has to be dissolved in a glass of water previously. Leave them season for 10 minutes.

Add the snails and pour wine into it. Then add half of the chopped parsley, sage leaves, the bay leaf and the ground nutmeg.

Leave them to cook for 1 hour over medium heat, if it is necessary loosen it with water, then put salt and pepper in it.

Boil 1,3 l of salt water, pour the cornmeal slowly into it and stir constantly with a wooden spoon for 50 minutes, until polenta starts to be thicken.

Transfer polenta on a plate and top it with the snails that were seasoned previously with the sauce.

Top polenta with the left chopped parsley for garnish and serve it.

➔ Do you know it?

In Altidona the polenta is also served with seafood.



