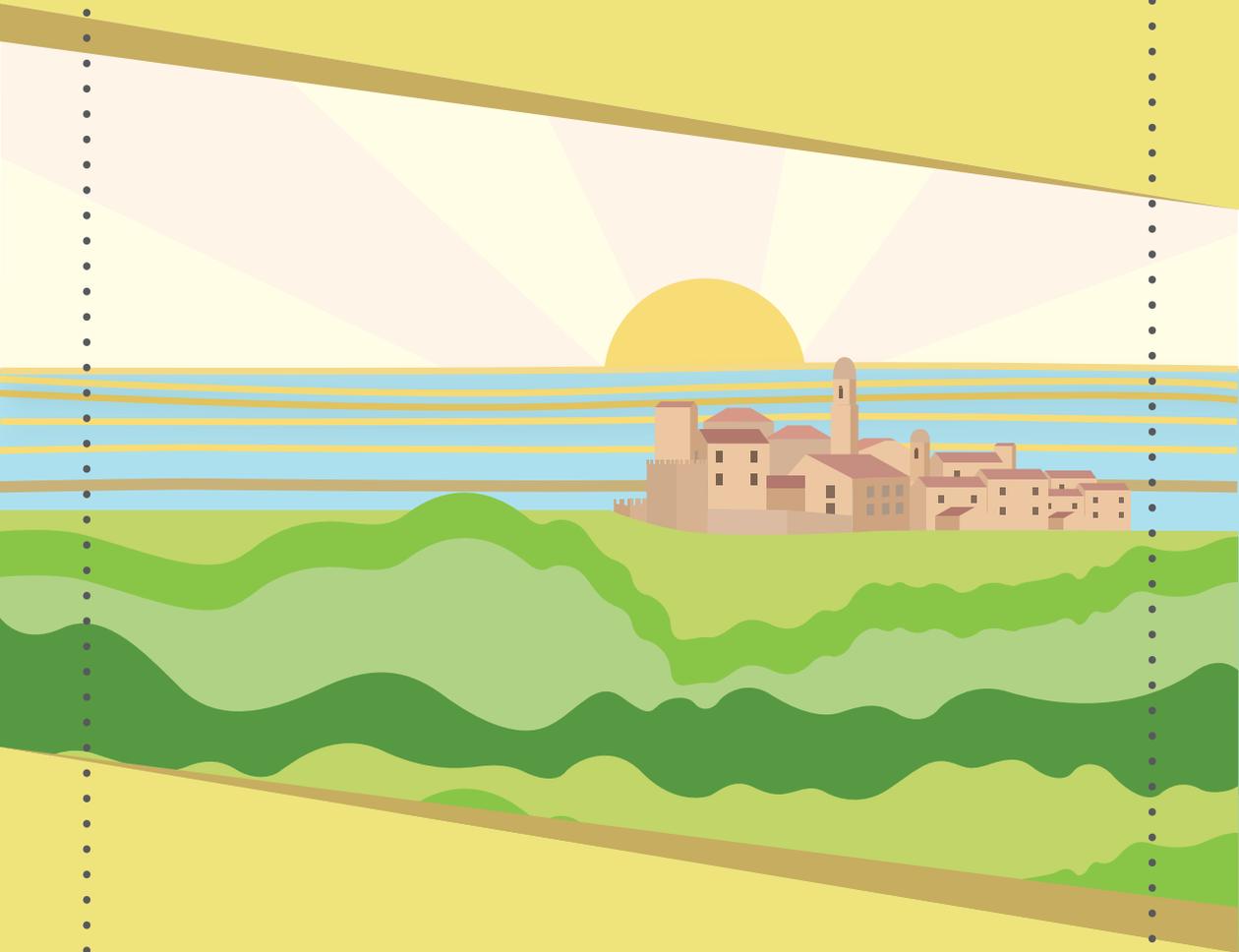


CAMPOFILONE



<< così benedetta da Dio di bellezza, di varietà,
d'ubertà, tra il degradare dei monti che
difendono, tra il distendersi dei mari che
abbracciano, tra il sorgere de' colli che salutano,
tra l'apertura delle valli che arridono >>

_ Giosué Carducci

Campofilone is a medieval village immersed in a splendid natural fresco. It is situated in an hill in the Aso Valley which extends from the blue of the Adriatic sea to the smooth and lush hills of Le Marche region, up to the snowy mountains of Sibillini Mountains.

The archaeological finds of the Picene and Roman period, discovered in this area (remains of villas, cisterns, tombs with grave goods, thermal baths, pottery), prove the ancient origin of Campofilone.

The words “**Campo Fulloni**”, written down on the medieval manuscripts, indicates that the name of this village derives from the existence, in the ancient times, of a field whose owner was a rich laundryman.

In the high Middle Age the Benedictine monks settled in this hills which at that time was crossed by the ancient consular coastal Roman road.

At least since 1066 the documents have reported the existence of the Abbey of St. Bartholomew which was among the richest ones of Fermo's territory to manage important plots of land.

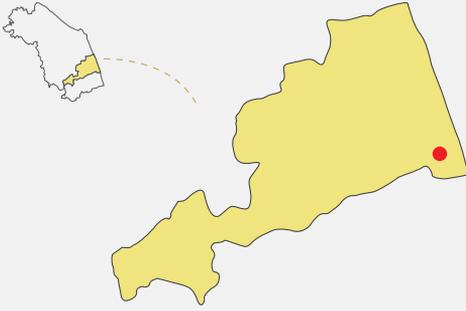
The castle that surrounds the Abbey

was constructed later and in the 13th century the population was organized according to institutional municipal models, under the jurisdiction of Fermo's bishop.

In the following centuries the history of Campofilone was linked to this village and to the events of the Italian unification. The abbey remained the spiritual reference point so much so that all its goods were entrusted to the Abbot. Nowadays the historical center is structured around the only main street from which open up a web of narrow streets overlooking the Aso Valley.

The village has an ancient tradition, that of the “Maccheroncini of Campofilone PGI”, thin strips of dried egg pasta.

The product, representative of the Aso Valley, in 2013 obtained the European Union trademark of “Protected Geographical Indication”. Nowadays the history of this product is exposed in the historical Morelli Palace, the center of Territorial Interpretation of the ecomuseum of the Aso Valley.



USEFUL INFORMATION

In every season Campofilone offers cultural, architectural and panoramic beauties.

The seacoast with its unspoilt sand and shingle beaches has a great naturalistic virtue.

In the historical center it is possible to visit:

- the historical Abbey of St. Bartholomew,
- the Abbey's garden
- the liturgical archaeological museum
- the malacological and entomological museum
- San Patrizio church and the Church of Piety
- the municipal theater where is held the winter theater season.

Moreover, when you exit the historical center, it is possible to see:

- The church of Santa Maria d'Intignano in the area of Santa Maria.
- The "Palombare" of XV century in the area of Marina and Montecamauro.

Ⓜ <http://www.comune.campofilone.fm.it/>

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- Campofilone is a village of 1916 inhabitants situated in the province of Fermo, in Le Marche region.

How to get here:

A 14 - Highway exit at Grottammare, northbound

A 14 - Highway exit at Pedaso, southbound

Coord: 43°04'5"N - 13°49'17"E

Altitude: 202 mt above the sea level

Surface: 12,15 Km²

- **MARCH:** "Saint Patrick Celtic Festival" - An Irish music festival dedicated to the patron saint of Campofilone and to the patron saint of Ireland.
- **JULY:** "The Non-alcoholic Festival" - an event dedicated to good food and non-alcoholic drinks.
- **AUGUST:** The national festival of Maccheroncini of Campofilone PGI - On the first weekend in August it is held this festival. In these days, in the historical center, you can taste this traditional dish at the stands set up by Pro Loco.
- **AUGUST:** "The festival of the Sea" - On August 15th it is held festival dedicated to seafood and to typical products of Le Marche region.
- **AUGUST:** "Orto Party" - Beer festival in the Abbey's garden.
- **AUGUST:** "Festival of chili peppers" - stands, creative labs and exhibitions of local and typical products.
- **SEPTEMBER:** "A walk from the sea to the hills" - an ecological, cultural and gastronomic walk of 3km



“Porta Marina” the entrance gate to the ancient village.



Maccheroncini of Campofilone PGI

The Maccheroncini IGP

The Maccheroncini of Campofilone PGI is a type of egg pasta that obtained the European Union trademark PGI in 2013.

This particular dish has very ancient origins and it is an identity symbol of the community of Campofilone.

The thinness of the dough and cut, the simplicity of the ingredients and the drying process make this product unique for its organoleptic characteristics.

Ingredienti:

La ricetta che più si avvicina

- 100 gr of beef meat
- 100 gr of beef lean meat
- 100 gr of pork meat
- 100 gr of boiled bone- in meat
- Some pieces of duck meat
- Some bones of beef and pork
- 1 kg of peeled tomatoes
- 2 cups of broth
- 1 cup of white wine
- A mix of chopped celery, carrots and onion
- Extra virgin olive oil
- Grated Parmesan cheese and Pecorino cheese

Method

The Maccheroncini of Campofilone PGI is an egg pasta that is obtained from a dough of fresh eggs and durum wheat semolina or soft wheat flour.

The traditional recipe proposes a rich ragu sauce as seasoning. Fry all the vegetables and then boil the peeled tomatoes on low heat for about 2 hours.

Before serving it, toss the Maccheroncini on an fir wood board to combine it with the sauce. At the end, top it with Parmesan cheese and Pecorino cheese.



Do you know it?

Nowadays it is possible not only to visit the pasta factories and their laboratories, but also to taste this dish with other sauces, such as: with seafood, with chili peppers, with Pecorino cheese and pepper, with vegetables and with special spices.



