

CARASSAI



<< Cara Josepin
assai ti amo
anima armonia
terra che vango
nel cuore germoglia >>

_ Bruno Porrà (poet from Carassai)

Carassai is situated at 365 mt above the sea level, on a mountain crest that divides the Aso Valley and the Menocchia Valley.

Its origins are very ancient, as proved by the large amount of historical finds of Neolithic period that were discovered in this area.

Between the 11th - 12th century the village, originally named Asignano (Asinanum), took the name of Carnassalis (Carnasciale) between the 1200s and the 1400s.

Later the name Carnassalis became the current name Carassai, as result of linguistic adaptations.

The ancient village of Carassai is composed by two medieval historical centers.

The first one, named "Castello Vecchio" (Old Castle), seems to date back to the feudal period. Over the years it was destroyed many times and, therefore, it was rebuilt several times.

The second historical center is "Castello Nuovo" (New Castle). It was constructed starting from the last decades of the 14th century, but it was developed mainly in the 15th century.

Carassai always belonged within the territories of the Papal State until

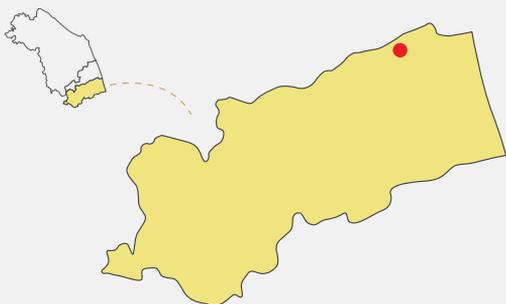
1797.

Carassai was first part of the Delegation of Fermo, district of Fermo, Government of Montefiore dell'Aso up to 1817, while from 1827 became part of the Delegation of Fermo and Ascoli, district of Montalto, as a podesteria under the Government of Montalto. At the end it became part of the Delegation of Ascoli, but always in the district and Government of Montalto.

In this village it is still possible to see important monuments of its history. Indeed, it is possible to visit: the ancient walls of the village, the Castello Nuovo (New Castle) and the Romanesque Abbey of St. Angelo in Piano.

You can also visit the castle of Rocca Monte Varmine that dates back to the 15th century but some of its ruins even date back to the 9th century. This castle has probably Lombardic origins.

It is one of the castle of Le Marche region which has remained intact with its mighty walls, its high tower with Ghibelline merlons (35 mt) and its machicolations.



USEFUL INFORMATION

You can also visit:

- The public wash-house in Viale Adriatico (Adriatic avenue);
- Panoramic viewpoint at the Castello Vecchio (Old Castle);
- The antiquarian museum in Carassai, Piazza Matteotti (Matteotti square), n°8. It is opened on Mondays, Wednesdays, Thursdays and Sundays from 9:00 am - 3:30 pm; on Tuesdays and Fridays from 9:00 am - 1:00 pm;
- The museum of antiques in Roma street, n°26;
- The church of S. Monica (Saint Monica church) in Piazza Matteotti (Matteotti square);
- The communication trenches (currently not practicable) in Cesare Battisti street;
- The church of S. Maria del Buon Gesù (currently not practicable);
- The church of S. Lorenzo (St. Lawrence church) at the Castello Vecchio (Old Castle - currently not practicable).

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- Carassai is a village of 1075 inhabitants situated in the province of Ascoli Piceno, in Le Marche region.

How to get here:

A 14 - Highway exit at Pedaso, northbound

A 14 - Highway exit at Pedaso southbound

Coordinate: 43°05'50.53"N - 13°50'27.35"E

Altitude: 365 s.l.m

Surface: 22,24 Km²

- **MAY:** "The Agricultural Festival" and "the Animal trade show of St. Angelo in Piano".
- **June:** "Sibilla's Art Exhibition" - an event dedicated to the visual art, photography, meetings on the latest art trends, letters, poems, knowledge and promotion of the territory.
- **JULY:** "Castle in celebration" - biennial of contemporary art, gastronomic stands and thematic dinners.
- **JULY:** "Festival of bread and the Mediterranean diet" - exhibitions, conferences and tasting of different types of bread and traditional recipes of Mediterranean diet.
- **AUGUST:** "Festival of tagliatelle with duck ragu".
- **AUGUST:** "Sausage Festival" - an event to celebrate the famous sausage of Carassai, a typical dish of this village. Bands and gastronomic stands will liven up the evening.
- **OCTOBER:** "Chestnut Festival" - for adults and children.



The ancient village



The castle of Rocca Monte Varmine

The sausage of Carassai

This dish derives from the local agricultural tradition which has been passed down to the artisan tradition of Carassi.

This prestige product is obtained from the processing of guaranteed Italian pork meat, spices and pork fresh ham that is usually used to make prosciutto. This processing is unique and inimitable thanks to the mastery and knowledge of Carassai's producers.

Ingredients:

- salt
- natural aromas
- pork meat (that was adequately prepared and then grounded with the electric meat grinder)

Preparation

The pork meat and condiments have to be kneaded, then the mixture has to be stuffed into the hog casings.

Method

The sausage of Carassai is one of a kind because its mixture includes also the pork fresh ham that is used for the prosciutto's processing.

This sausage is obtained through an accurate selection of pork cuts: belly (for the pancetta), ham, shoulder and fillet. After being salted and seasoned with the spices and natural aromas, the sausage is cooked through aromatic woods' embers.



Do you know it?

This festival is the first one to obtain the HACCP certification for the quality of the products, for the service and cleanliness offered.



