

MONTE RINALDO



<< L'archeologia è una scienza che deve essere vissuta, deve essere 'condita con l'umanità'. Un'archeologia morta, non è altro che polvere secca che soffia. >>

_ Sir Mortimer Wheeler

Monte Rinaldo is a cozy village of about 400 inhabitants.

To explain the origin of the name of this village, it is generally told a legend: three brothers, Pietro, Elpidio and Rinaldo, sons of a Norman count, founded the castles of Monsampietro Morico, S. Elpidio Morico and Monte Rinaldo.

A local explanation, that is not confirmed, attributes its foundation to a certain Rinaldo Morico, an illegitimate son of Rinaldo of Monteverde, a lord of Fermo who lived between 1376-79s.

This village is situated on 3 hills between the Aso Valley and the Ete Vivo Valley, at half way between the Adriatic sea and the Sibillini Mountains.

Nowadays Monte Rinaldo is an important and well-known destination in Le Marche region, thanks to its culture, enogastonomy, natural sites and landscapes.

Its historical center is medieval, surrounded by walls which are around the square where there are the Giustiniani Palace and the Civic Tower.

The historical center has numerous churches and a splendid viewpoint.

Not so far from the historical center

there is the archaeological site of "La Cuma".

This area is composed by a shrine of the Hellenistic period and numerous remains dating back the Roman period.

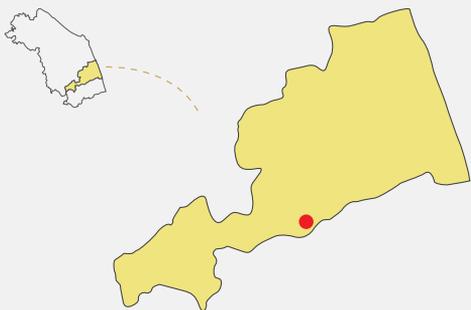
"La Cuma" is situated on the western side of the hill heading to Monte Rinaldo. This complex is constituted by a colonnade, a temple and a third building between them.

The main monuments of this area date back to the late Roman republic (2nd -1st century BC).

This area is one the most suggestive archaeological site of all Le Marche region.

In 1957 it was identified architectural remains, dating back the late Roman republic, which are still today subjects of archaeological research.

What is the historical and archaeological context in which the complex was built and which are the divinities to whom it was dedicated are still undefined, even though the presence of different elements (such as the well, the loglines etc...) would presume a relationship with the Sanatio rituals related to water.



USEFUL INFORMATION

The archaeological area of “La Cuma” is nowadays a site for archaeological researches of important Italian universities and events. It is opened from July to September:

-The Tau (Teatri Antichi Uniti – Union of Ancient Theaters) exhibition;

- Theatrical , cultural and musical performances

You can also visit in the historical center:

- The archaeological Civic Museum;

- Giustiniani Palace;

- The church of Santissimo Sacramento and Rosario;

- The church of S. Leonardo e Flaviano (St. Leonard and Flaviano);

- The church of S. Maria della Neve (St. Mary of the Snows);

- The church of S. Anna (St. Anne);

- The church of Santissimo Crocefisso.

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- Monte Rinaldo is a village of 359 inhabitants situated in the province of Fermo, in Le Marche region.

How to get here:

A 14 - Highway exit at Grottamare, northbound

A 14 Highway exit at Pedaso, southbound

Coord: 43°04'5"N - 13°49'17"E

Altitude: 485 above the sea level

Surface: 7,92 Km²

- **MAY:** “An archaeological walk” - an archaeological and naturalistic walk starting from Monte Rinaldo up to the wonderful archaeological site of “La Cuma”
- **MAY:** “Cumatheatre” - a theatrical festival for schools.
- **JUNE:** “The feast of St. Mary of the Snows” - a tradition that started in 1693 as a thanksgiving for the protection from hail. There will be gastronomic stands and dance.
- **JUNE:** “The Union of Ancient Theaters at the archaeological site” - Theatrical performances held in the archaeological site of “La Cuma”, on the initiative of the municipality of Monte Rinaldo, the Amat, the Regione Marche and the superintendence of cultural heritage of Le Marche region.
- **AUGUST:** “Festival of wether lamb skewer and steak”.
- **AUGUST:** “Il Capitello D'oro festival” - Historical singing festival for children and teenagers.
- **AUGUST:** “Borgo Live” - a musical event lasting 2 days with opened wineries and gastronomic stands.
- **OCTOBER:** “Typical products and Archaeology – Autumn Festival” - live music, itinerant folklore, exhibitions, guided tours, tastings and gastronomic stands with typical products.
- **November:** “St. Andrew's fair”.





The archaeological site of "La Cuma" - The Hellenistic shrine

Pecorino cheese

Monte Rinaldo's Pecorino cheese is a real delicacy of Le Marche region. It consists of an ewe's milk cheese that has a strong smell thanks to the wild thyme, an aromatic plant that grows abundantly in the grazing lands of Monte Rinaldo.

Method

To aromatize the rennet, you can use aromatic plants, such as the wild thyme, but also basil, marjoram, and fruits like green figs, or again spices like cloves, nutmegs, black pepper, and also yolk and honey.

Once the curd is milled into small pieces, the coagulated milk is left to dry in the cheese mold. After the dry salting, the cheese is left to age for 20 days.

The cheese loaf destined to aging can be semi-cooked.

This process consists of heating up the cheese loaf at a temperature of about 40 degrees, after the curd has been milled.

In this case, the cheese ripening usually lasts one year.

During the aging which lasts from 5 months to 2 years, these cheese loafs are greased

with olive oil.

At the end of the aging, the rind becomes hard, dappled, and with an amber color, while, the paste becomes compact, flaky, and with an ivory color.

This cheese has a round shape, a height of 7 - 12 cm, and a diameter of 10 - 18 cm. Its weight is 0,7 - 2 kg.

It is produced in Monte Rinaldo from October to April.

→ Do you know it?

As reported in the gastronomic guide of the Italian Touring Club* (1931), Monte Rinaldo also stands out for its porchetta made with pork meat, pork's fegatelli (made with pork's offal and blood), and with wether lamb skewers and steaks.



