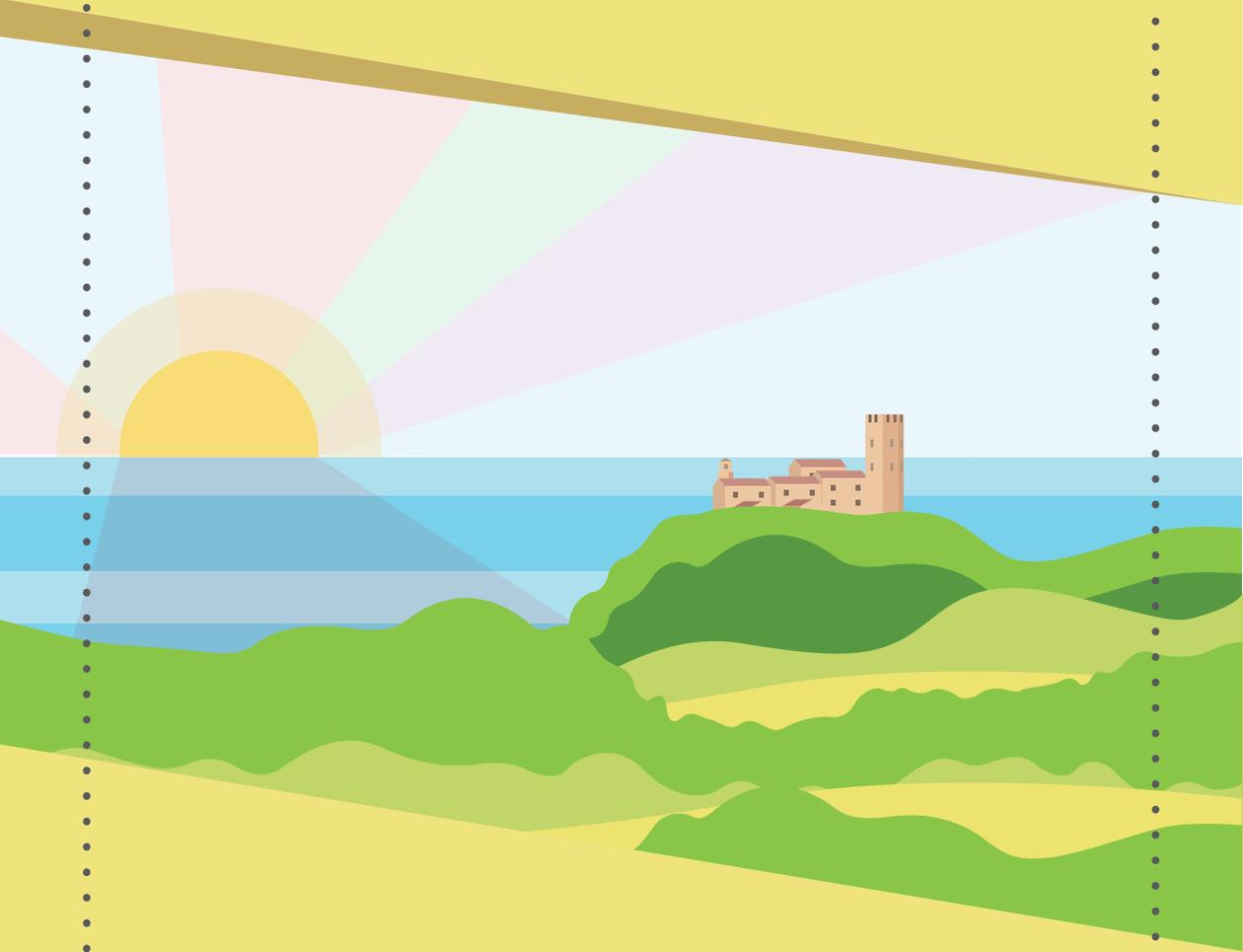


MORESCO



<< Solo se riusciremo a vedere l'universo come un tutt'uno in cui ogni parte riflette la totalità e in cui la grande bellezza sta nella sua diversità, cominceremo a capire chi siamo e dove stiamo. >>

_ Tiziano Terziani



The castle of Moresco is situated on the top of a hill overlooking the Aso Valley.

The origin of this village is undefined. What is certain is that there were important settlements in the Ancient Roman period, and later, in the Longobard period, monastic fortified centers (“*curtus e castra*” in Latin), one of which became over all the only residence of the population of this area.

It is not clear if its name derives from the name of a lord, Morico, or from the surname of Mori family, or again from the toponym “*morro*”, “*morrocine*”, which means “*stony place*”.

The first news of Moresco go back to 1083 and the documents dating back to 12th century prove the regency of Tebaldo, a count of Moresco.

In 13th century the castle fell under the control of the city of Fermo: the first time it was conquered by Federico II, later by King Manfred, and at the end, in 1266, when the lords of Moresco sold the castle, by Lorenzo Tiepolo, the Venetian doge and Fermo's podestà.

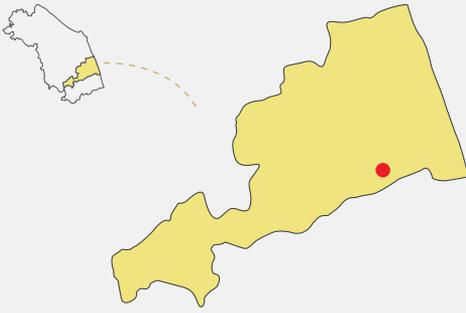
From then on, the castle has remained under the government of Fermo up to the Italian unification. Moresco is completely surrounded by

walls and it has a triangular shape with at the vertex the majestic Heptagonal Tower (7 sides) of 12th century.

The other tower, named the clock tower, overlooks the old entrance gate of the castle and it is flanked by an elegant colonnade of 16th century. The third tower doesn't exist any more like the church inside the walls does, of which remains just the left nave that adorn even more the square, thank to its fresco of “The Virgin with child” of Cesare Pagani. Almost all the churches are outside the historical center: particularly interesting is that of the Madonna dell'Olmo (Virgin Mary of the Elm) which has inside a niche frescoed by Pagani that divide in an original way the church in half.

It is worth visiting the Santuario della Madonna della Salute (Shrine of the Virgin Mary of Health), very worshiped by the local population.

From 2001 Moresco boasts to be one of the promoter of the elite club of “*I Borghi più belli d'Italia*”, founded on the initiative of ANCI (associazione italiana dei comuni italiani - national association of Italian municipalities) to preserve and promote the hidden treasures of Italy.



INFO UTILI

On 26th June 2010 Moresco celebrated the 100th anniversary of regaining its independence.

On that occasion, the Municipal Palace was restored with the decoration of the council hall “Patrizio Gennari”.

Moreover, in the park under the historical center there is a commemorative monument made by Ugo Nespolo.

@ <http://www.comune.moresco.fm.it/>

✉ moresco@ucvaldaso.it

☎ +39 0734 259983

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- Moresco belongs to the club of “I Borghi più belli d'Italia”. It has 573 inhabitants and it is 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°05'08.95"N - 13°43'55.39"E

Altitude: 405 above the sea level

Surface: 6,35 Km²

- **JULY:** “Tomav” – From July to September, an exhibition of contemporary art inside the heptagonal tower.
- **JULY - August:** Violin at the tower - a musical festival.
- **AUGUST:** “Festival of polenta with clams”.
- **SEPTEMBER:** “ Festival of Ciauscolo” - Thanks to the inventiveness of the organizers, besides the classic sliced ciauscolo spread on slices of bread, it is possible to taste the Olive Fritte stuffed with ciauscolo, hamburgers made of ciauscolo, ciauscolo rolls and a first course based on ciauscolo.
- **OCTOBER:** “Celebrations in honor of the Madonna della Salute (the Virgin Mary of Health)” – a small country church outside the village.
- **OCTOBER:** “Feast of Brazier” - a big brazier burns in the suggestive Piazza Castello (Castel Square), raising its flames to the sky and warming up all the participants. Chestnuts and meats are cooked with its embers.
- **OCTOBER:** “Feast of St. Lawrence Martyr” - feast of the saint patron of Moresco.



The heptagonal tower of Moresco



Moresco main square

Ciauscolo (olive fritte stuffed with ciauscolo)

A crunchy breading and a tasty stuffing mark this refined recipe that has passed down for generations.

From noble recipe, it has turned today into an appetizing street food dish. Indeed, there are numerous bars and kiosks that offer “olive ascolane” served in paper cones to taste strolling around the historical center.

Ingredients:

- 400 gr of pitted green olives
- 300 gr of pork meat divided as follows:
 - 60% pork shoulder
 - 30% fresh pancetta
 - 10% pork steaks
- salt q.s
- Pepper q.b.,
- Garlic q.b.
- Red wine

For the breading:

- Wheat flour
- Eggs
- Breadcrumbs

Method

Cut the olives on a side and with a teaspoon stuff each olive with the stuffing.

Coat the olives in the flour, and then in the eggs.

Cover the olives in the breadcrumbs two times.

Put the breaded olives in a baking tray before frying them, then fry them till they turn golden brown



Do you know it?

In August 2009 the European Commission inserted on the list of PGI products the “Ciabuscolo” salami of Le Marche region.

Its spreadability is obtained with a recipe and a processing technique that have been passed down for generations.



