

PETRITOLI



<< Un paese ci vuole, non fosse che per il gusto di andarsene via. Un paese vuol dire non essere soli, sapere che nella gente, nelle piante, nella terra c'è qualcosa di tuo, che anche quando non ci sei resta ad aspettarti.>>

_ Cesare Pavese



Once upon a time there was an happy hill overlooking the Aso Valley and a small village named "Petritoli" that offered and offer to visitors a splendid view extending from Sibillini Mountains to the Adriatic coast. The "Three Arches" stand out at the entrance of the village.

Strolling around the historical center, you can see Rocca square, dominated by the majestic Civic Tower that rises up superbly for its beauty over the landscape. Sibillini Mountains stand out impressively against the blue of the sky, and then, as to obey an order of the nature, they decrease in height up to blend and disappear among the hills. From there, the gentle and lush hills take shape, and they extend, as pearls in long degrading chains, up to lap at the Adriatic sea.

The sunsets of the beautiful seasons adorn the Sibillini Mountains with new colors: pink and gold up to blend themselves with the red of the sky. The villages, scattered here and there, stand out proudly in this landscape.

The inhabitants of Petritoli have appropriated such placid beauty, such serenity, and they have done their kingdom with them.

In the night the view of infinite lights,

interrupted in intervals by the darkness, is breath-taking.

Those lights seem to give off, through their lambency, signs of life that start from the far mountains up to Fermo, as a diadem of diamonds that show its preciousness off by bringing out the cathedral high in the darkness of the sky.

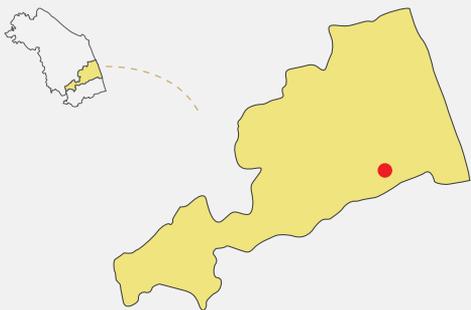
Few years ago a fellow villager of ours told that one of her guest from Milan was amazed and surprised by seeing that everyone greeted each other, conversed, and walked stretches of road together under the shadow of our civic tower.

The small gestures of kindness, I would almost say of fraternity, are the most peculiar aspects of living in this kind of villages.

You always know that you can get in everyone's house, ask, and that someone will be ready to welcome you with warm heart when the reality will be cruel and will make you suffer.

This such cozy and welcoming atmosphere invites to love.

It is not a coincidence that Petritoli is famous for being "the wedding city" thanks to their tailor made services that it can offer to each of us.



USEFUL INFORMATION

Petritoli was founded about 1000s in a lane that was detached from the main road “Salaria”, which linked the city of Ascoli Piceno and Fermo. In 1200 became an autonomous municipality and it was governed with its own statutes. In 1800, in the Napoleonic era, it became a district canton and, in that century, Petritoli reached the maximum architectural and cultural splendor with the construction of its three most significant monuments: the Three Arches, the Civic Tower and Iride Theater.

You can visit:

- The Three Arches;
- S. Andrea church (St. Andrew church);
- Municipal Palace;
- “Antica Stamperia Fabiani” (the ancient printing house Fabiani)
- The Civic Tower;
- The medieval entrance gate to Rocca square;
- Iride Theater;
- Vitali Palace.

Ⓔ <http://www.comune.petriloti.fm.it/>

✉ protocollo@petritoli.net

☎ +39 0734 658141

f

- Petritoli is an Italian village of 2307 inhabitants. 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 Pedaso southbound

Coord: 43°4'4.666"N 13°39'29.303"E

Altitude: 358 s.l.m

Surface: 24 Km²

- **JULY:** “Baby Festival” - a singing festival for children and teenagers with a live performance accompanied by a band.
- **JULY:** “Festa de le cove” - historical re-enactment about the harvesting, folkloric festival with enogastronomic stands.
- **AUGUST:** “Feast of Virgin of Mercy” - procession with the image of St. Mary carried out through the streets of the historical centers. In the afternoon you can enjoy the famous “corsa dei carrozzi” (race of carrozzi*) with carrozzi made of colorful wood.
- **SEPTEMBER:** “Moregnano DiVino” - a tasting, lasting two days, of the best local wines selected year by year by expert sommeliers in order to guarantee a unique sensorial experience.
- **SEPTEMBER:** “Opera Festival” - an event dedicated to opera. The prestigious Iride Theater will host national and international artists in that week.



The Civic Tower of Petritoli



The Three Arches

The “mocolotti de lo vatte”

A dish that brings us back in time, when during the threshing the neighbors gave help to each other and the lunchtime was a joy to share with others.

The old ladies used to prepare the sauce in a big “callarà”* (Le Marche's dialect word for “pot”) and the “mocolotti” (Le Marche's dialect word for “rigatoni”) often was cooked directly in the boiling sauce, tossed for long time and topped with grated Pecorino cheese.

Ingredients:

For 4 - 6 people

- 400 gr of rigatoni;
- 1 / 2 kg of mixed meat (chicken, duck, and giblets);
- 60 gr of ground lard;
- 30 gr of olive oil;
- 1 onion;
- 1 carrot;
- 1 celery stick;
- salt;
- pepper;
- 1 glass of wine;
- 1 clove;
- 4 spoon of tomato preserve (not common now) or 1 bottle of tomato sauce.

Method

Cut the meat into pieces.

In a pot, fry slowly the lard, oil, onion, carrot, and celery.

Add the meat pieces and the clove, add salt and pepper, and then fry them.

Simmer with white wine until reduced.

Dilute the tomato preserve with hot water and pour it into the meat until to cover it.

Cook slowly with the lid on for at least 2 hours.

As the original recipe says, cook the rigatoni directly in the sauce or cook them apart in hot water and then toss it in the sauce again. Serve it with grated Pecorino cheese on the top.



