

THE GUIDE TO  
THE FLAVOURS  
OF VENETO

# wine taste routes





## **A blend of flavours, landscape and hospitality**

In the heart of the Veneto region, the Coordinating Body for the Food and Wine Routes brings together the enterprises that play a particularly active, enthusiastic role in promoting the relationship that links wine with the local area, culture and hospitality. Established to create synergies and promote the unique identity of each route, the Coordinating Body fosters dialogue between the public and private sectors, turning the region's vineyards into a single map of experiences. The aim is to help visitors get around easily, offering clear, reliable ideas and suggestions.

## **All the diverse, multi-faceted flavour of Veneto**

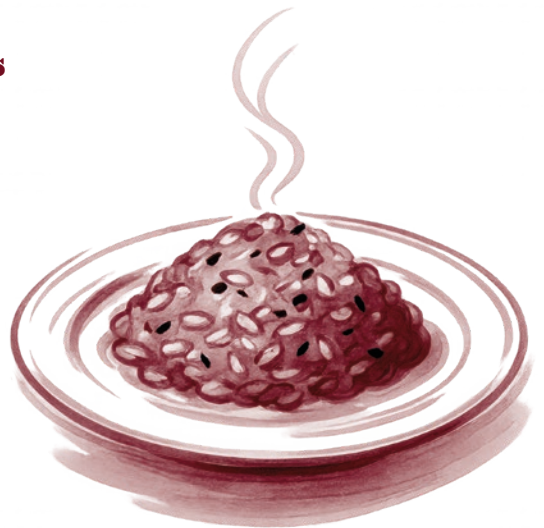
From the Conegliano Valdobbiadene Hills to the landscape of the Valpolicella, from the Euganean Hills to the plains that are home to the Rice Nano Vialone Veronese IGP fields, each one of the routes is an invitation to explore the area, savour its produce and enjoy authentic experiences. Together, these areas and their enterprises form an integrated, sustainable tourism system strongly rooted in the local tradition. Today the Coordinating Body represents more than 900 wineries, restaurants, agritourism farms and producers of typical local specialities that share the aim of welcoming visitors and accompanying them on a journey through the region's flavours, landscapes and sensations. This unified, dynamic system seeks to illustrate the Veneto food and wine culture.





## **Authentic experiences**

From winery tours to dinner in the vineyards, from the art treasures of local villages to cycling routes, the Coordinating Body selects and systematises the finest experiences, so that visitors can find out more about them and easily book them. In every case, the aim is to help the visitor enjoy all the flavour of Veneto: step by step, and sip by sip.





## **Quality and sustainability**

The Routes promote certified produce and a warm welcome, paying close attention to seasonal factors, local supply chains and landscape protection.

Shared standards, operator training and careful attention to hospitality are designed to ensure a quality experience that respects and enhances the local area.



## **The guide to the flavours of Veneto**

With a clear visual identity, a shared storytelling approach and digital channels active 24/7, the Coordinating Body offers a one-stop shop for the whole area: easy-to-read maps, selected itineraries, reliable information, direct contacts and simple booking. Less time looking for info, more time to enjoy the wineries, scenery and authentic flavours of the region, with the quality guarantee of the Veneto Food and Wine Routes.



## The Euganean Hills Wine Route

In the heart of Veneto, close to Padua, is the enchanting landscape of the Euganean Hills, shaped by ancient volcanoes and today a delight for lovers of nature, culture and local traditions. It is here that the Euganean Hills Wine Route begins: an itinerary that offers a blend of original flavours, spectacular views and history.

Along the route, visitors will encounter fabulous food and wine, such as Colli Euganei Fior d'Arancio DOCG and Colli Euganei Rosso DOC, Prosciutto Veneto Berico-Euganeo DOP, and Olio Extravergine di Oliva Veneto Euganei e Berici DOP, all embodying the genuine, deeply rooted excellence of the area. To sample the delicious local food and wine, visitors can enjoy guided tours and tasting sessions in the area's wineries, olive mills and traditional shops, as well as visits to wine cellars and workshops.

The Euganean Hills also take the visitor on a journey through time. The landscape is dotted with Venetian villas, mediaeval castles and ancient monasteries, many of which are now home to museums and host cultural events. Worth a special mention is the Italian National Trust (FAI) property Villa dei Vescovi, home to the Wine Bar and Shop of the Wine Route: a place where flavour meets beauty and history.

The area is renowned for its hospitality, and visitors wishing to stay for a while are guaranteed a warm, relaxing local welcome, in farmhouse accommodation, B&Bs and charming hotels nestling in the greenery. In

the local restaurants and trattorias, guests can explore the delicious cuisine of Padua, featuring seasonal dishes made with local ingredients, the perfect pairing for the wines of the Euganean Hills. The area is also a delight for lovers of nature and outdoor pursuits. The Euganean Hills are a UNESCO Biosphere Reserve, and visitors can enjoy hiking, cycling and a range of experiences accompanied by nature guides. Activities not to be missed include a ride along the mostly flat E2 Euganean Hills Cycle Path, followed by dinner among the vines: a convivial summer experience amid beautiful scenery. Among the most popular events here is Calici Euganei, a celebration for the feast of San Lorenzo, in Arquà Petrarca, one of the most beautiful villages in Italy. For three magical evenings in August, visitors can join the locals under a starry sky to enjoy the area's fine food and wine.

At the foot of the hills, wellness aficionados will find the Fango D.O.C. - Thermae Abano Montegrotto - Regione Veneto. The largest in Europe, it is renowned for its warm waters and unique healing mud treatments, offering a superb opportunity to relax and recharge your batteries. The Euganean Hills Wine Route is much more than a tourist itinerary: it's an all-embracing experience that combines fine food and wine with art, nature and wellness. An invitation to take life slowly, savour the experience and welcome the surprises. Every step you take here is an emotion to remember.





**“The Euganean Hills Wine Route is much more than a tourist itinerary: it’s an all-embracing experience that combines fine food and wine with art, nature and wellness. An invitation to take life slowly, savour the experience and welcome the surprises. Every step you take here is an emotion to remember.”**



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### Typical Produce

- Colli Euganei Fior D’arancio DOCG, in three versions: dry, sparkling and straw
- Colli Euganei Rosso DOC
- Prosciutto Veneto Berico-Euganeo DOP
- Olio Extra Vergine di Oliva Veneto Euganei e Berici DOP

### Events

- Vini Euganei, FAI-Villa dei Vescovi in May: fine wine in a Venetian villa
- Calici Euganei, the food and wine festival of the Euganean Hills, held in Arquà Petrarca in August around the feast of San Lorenzo: good food and wine, and beautiful scenery.
- Ottobre Rosso, Villa Selvatico, a celebration of the winemakers of the Euganean Hills, held in October.

## The Conegliano Valdobbiadene Route

**“A journey in which beauty awaits you at every turn, every stop has a story to tell, and every glass raised becomes a lasting memory”**



In the heart of the Veneto hills, winding its way through steep hillsides and orderly rows of vines, the Conegliano Valdobbiadene Route is an experience that engages all the senses, illustrating the very soul of an extraordinary area, where history, landscape and flavours blend together to form a unique itinerary. Officially established in 2003 as an evolution of the well-known White Wine Route (the very first wine route in Italy, inaugurated way back in 1966), the itinerary has now been revamped, with the edition of new themed stretches designed to enhance every aspect of this superb landscape. This 90-kilometre route runs through enchanting, ancient villages, past mediaeval cas-

tles, silent retreats and tiny little churches nestling amid the vines. Breathtaking views open out at every turn: vineyards as far as the eye can see, buildings where the traditional rural architecture has been preserved, hills that appear to have sprung from an artist's brush. This is a landscape that has been shaped with respect and love, and is indeed a UNESCO World Heritage site.

This route has something to charm every visitor. Some are attracted by the local art and traditions, and will enjoy walking through the Castle of San Salvatore, or the rooms in the centuries-old Venetian villas, where history meets elegance. Nature lovers can head off along trails that run





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E VINI DEI COLLI  
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through woodland, hills and spectacular scenery, encountering iconic spots such as the Molinetto della Croda mill, Follina Abbey, or Serravalle Old Town. And then there's the food and wine, offering an irresistible itinerary that embraces long-established wineries and inviting trattorias, where a glass of Conegliano Valdobbiadene DOCG is paired with deliciously genuine local cheeses, traditional cured meats and fragrant honey, not to mention the exceptionally rare Torchiato di Fregona, a meditation straw wine with its own peculiar story to tell.

But what makes this route so special is its ability to amaze the visitor. A different emotion lies around every corner, with little details just waiting to be explored in every village. Every encounter along the way – with a winemaker, a craftsman, or a local family happy to welcome the visitor into their wine cellar – is a fragment of a splendid mosaic. The Conegliano Valdobbiadene wine route is more than just a place to visit: it's an invitation to slow down, take it easy, enjoy the surprises along the way and experience the area in a new light. A journey in which beauty awaits you at every turn, every stop has a story to tell, and every glass raised becomes a lasting memory.

## Typical Produce

- Conegliano Valdobbiadene Prosecco DOCG
- Conegliano Valdobbiadene Superiore di Cartizze DOCG
- Colli di Conegliano Bianco e Rosso DOCG
- Colli di Conegliano Refrontolo Passito DOCG
- Colli di Conegliano Torchiato di Fregona DOCG
- Verdiso Colli Trevigiani IGT
- Spiedo d'Alta Marca PAT \*
- Casatella Trevigiana DOP

## Events

- **100 Miglia race along the Conegliano Valdobbiadene Route, in October:** vintage cars, wine, local attractions and beautiful scenery.

\* Traditional agri-food product

## Arcole DOC Wine Route



Stretching out between Verona and Vicenza, the Pinalto del Colognese area embraces the Arcole DOC Wine Route, an itinerary that runs through the municipalities of Arcole, San Bonifacio, Zimella, Veronella, Cologna Veneta, Roveredo di Guà and Pressana, offering visitors an authentic glimpse of rural Veneto, where the pace of life continues to follow the rhythm of the seasons. Walking or cycling here takes the visitor into the heart of an orderly, vibrant landscape, shaped by the toils of the local folk and their ancient bond with the vine, in tidy, straight rows that alternate with apple trees and fields planted with cereals, while silent villages, age-old parish churches and forgotten villas embellish the countryside, glowing with the warmth of terracotta and local stone.

This journey is accompanied by Arcole DOC, a variety instantly emblematic of the local wine culture. The Route has a broader agricultural vocation, however, aided by its fertile soil and a micro-climate conducive to growing a variety of crops, such as the red chicory variety Radicchio di Verona IGP, the Mela di Verona PAT and the Asparago di Arcole PAT: a range of outstanding seasonal produce guaranteed by short supply chains and enhanced by the traditional expertise of the local farmers. At the farmers' markets and on the local farms, visitors can meet the men and women who work the land here, and listen to tales from the countryside, as well as purchasing some genuine, freshly picked local produce to take home.

The area's rural food culture accompanies visitors all along the route, dotted with restaurants, trattorias and agritourism farms serving traditional fare prepared with local ingredients, paired with the local wines. Mandorlato di Cologna Veneta PAT (a crunchy almond nougat), cheeses from the plain, Prosciutto Veneto Berico-Euganeo DOP cured ham, salamis and sopressa are just some of the delicious typical products encountered along the way, painting a portrait of a modest, unassuming region with a richly varied culture. The Wine Route association has created a network of farmers, winemakers, local entities, artisans, restaurateurs and tourist operators, and organises and promotes fairs, tasting sessions, guided tours and historical re-enactments, offering visitors excellent opportunities to take a closer look at how the local produce is made, understand the rhythm of

**“Amid the vineyards of Pianalto del Colognese, the Arcole DOC Wine Route embodies all the genuine charm of Veneto, with delightful villages to explore, and the story of the land and the seasons can be savoured in every sip.”**



the seasons and delve into the heart of life in the area.

There's more to the Route than food and wine, however, and the area also has a surprisingly rich artistic and spiritual heritage, made up of ancient villages, Romanesque churches, rural parishes, Venetian villas, roads steeped in history and evocative place names, illustrating centuries of memories and painting a picture of country life here. The Route is an invitation to slow down and calmly savour the beauty of the landscape. Every stop opens a door to the past, and every glass of Arcole DOC embodies a blend of the local industriousness and hospitality.



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### Typical Produce

- Arcole DOC
- Radicchio di Verona IGP
- Mela di Verona PAT
- Asparago di Arcole PAT
- Mandorlato di Cologna Veneta PAT
- Prosciutto Veneto Berico-Euganeo DOP
- Salame di Verona PAT
- Sopressa di Verona PAT



## The Lessini Durello Wine Route

In the heart of the Venetian Prealps, between Verona and Vicenza, the Lessini Durello Wine Route is an invitation to explore an unspoiled landscape of green valleys, villages suspended in time and woodlands that alternate with orderly rows of vines. Established in 2000, the association works alongside local institutions and operators to promote an area with a strong identity, where the vineyards engage subtly with the landscape. The route embraces the upper Illasi Valley, the Tramigna Valley and the northern areas of the Alpone Valley on the Verona side, while in the province of Vicenza it runs through the Chiampo, Leogra and Agno valleys, featuring a blend of volcanic soil and micro-climates that give the Lessinia area its unique wine-making characteristics.

This area is renowned above all for its sparkling wines: Lessini Durello DOC Metodo Charnat and Monti Lessini DOC Metodo Classico. These sparkling wines are made from the ancient Durella vine, native to the area and with a natural acidity that produces a fresh, zesty, flavourful fizz. Authentic and forthright, they are perfect for an aperitif and surprisingly versatile with meals, pairing naturally with Vicenza-style cod, river trout and eels from Lake Garda. This slow tourism experience can be savoured on foot, by bike, on horseback or by car, along roads that climb up into the hills and woodlands, open up onto unexpectedly spectacular views, and offer the chance to sample the local wines and chat to the impassioned local winemakers.

Here, wine meets history. The tropical fish preserved in the fossil rocks of Bolca tell a tale of ancient seas; the culture of the Cimbric people lives on in the local language and customs; the mountain ridges are dotted with mediaeval castles and Venetian villas, while the ancient wine routes recall the merchants and pilgrims who once travelled along them. Far removed from mass tourism, this destination offers an authentic, human dimension focused on the changing of the seasons and the genuine stories behind every glass and every corner of the landscape.



**“From the volcanic core of Lessinia, sparkling wines that tell the story of the land and its history”**



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## Typical Produce

- Lessini Durello DOC
- Monti Lessini DOC
- Patata di Bolca PAT
- Monte Veronese DOP



## The Asolo Montello Wine Route

With its carefully cultivated hillsides and wooded ridges, the Asolo Montello Wine Route winds its way through an inviting landscape whose spirit is evident in every sip of the local wines. The area's wine-making tradition goes back a long way, producing varieties of striking character, such as Asolo Prosecco Superiore DOCG and Montello Rosso DOCG, which perfectly reflect the identity of a soil that yields elegant wines with a linear aromatic profile and impressive depth of flavour.

The quality of these wines derives from a combination of fortunate exposure, variegated soil, expert hands and a hospitality culture that offers visitors a discreet yet warm welcome.

The route departs from Possagno, the birthplace of Antonio Canova, with the Temple, the Gypsotheca and the home where the great Neoclassical sculptor was born mirroring the smooth beauty of the vineyards. From the slopes of Castelcucco, amid verdant hills and mediaeval neighbourhoods, the scenery opens out over Asolo, the "town of a hundred horizons", where elegance merges with history to shape a glowing landscape.

In Maser, Villa Barbaro, a Palladian masterpiece and UNESCO site, invites the visitor to slow their pace and admire its architecture, frescoes and gardens, offering the perfect setting to stop and sample some wine.

On the way down to the plain, Cornuda and Crocetta del Montello preserve memories of the Great War, while the nearby Montebelluna offers a blend

of sport, culture and nature, with the History and Archaeology Museum and a network of cycle paths running through the greenery.

The Route embraces the ancient Montello hill, running along the Stradon del Bosco and the famous "prese", twenty-one roads that form a network of inviting, shady walking and cycle paths along which you can stop and admire the vibrant natural landscape that changes with the seasons.

The Route is dotted with welcoming wineries where the local wine-making families offer guided tastings and tours among the vineyards and in the wine cellars. Asolo Prosecco Superiore DOCG is renowned for its finesse and pressure, while the whites such as Pinot Bianco are clean and fragrant, and the reds – from the native Recantina to Montello Rosso DOCG – offer a perfect balance of structure and complexity.

The restaurants along the Route offer seasonal menus that reflect the local food culture, featuring risottos with wild herbs, grilled meats, local cheeses and traditional desserts that pair effortlessly with the wines, enhancing the ingredients and the expertise of the chefs.

The inviting farmhouse accommodations, inns and country hotels offer rooms with vineyard views, with breakfast served outdoors, as well as some invaluable pointers for exploring less well-known spots.

Asolo Montello has something to offer in every season, with flowers in bloom and young wines in the spring, leisurely sunsets and evenings outdoors in

**“Amid the hundred horizons of Asolo and the woodlands of the Montello, you can taste the landscape in every sip”**





the summer, the warm hues of the harvest in autumn, and the crisp silence of the landscape in winter, the ideal season for a stroll around the local museums. Ideal for both a weekend of food, wine and culture or a slow-paced holiday amid nature, this route offers a rare balance of art, vineyards and hospitality, with scenery and wine experiences destined to become lasting memories.



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## Typical Produce

- Asolo Prosecco Superiore DOCG
- Montello Rosso DOCG
- Asolo Montello DOC
- Olio extravergine d'oliva Veneto del Grappa DOP
- Formaggio Morlacco PAT
- Formaggio Bastardo del Grappa PAT
- Ciliegia dei colli asolani PAT
- Casatella Trevigiana DOP

## Events

- **Asolo Montello Fest**, held in June: four days of convivial events, experiences and flavour, embracing history, culture and wine.
- **100 Orizzonti del Vino**, held in May: a day during which a series of wineries can be visited with a single ticket, offering wine tastings and the chance to sample typical local produce

## The Soave Wine Route

In the heart of the province of Verona, amid gently rolling hills and neat rows of vineyards, the Soave Wine Route accompanies visitors on a journey in which the area's most iconic white wine is a key expression of the landscape. Elegant, fresh and mineral, Soave Superiore DOCG is made mainly from Garganega grapes grown on soil of volcanic origin that brings depth and lasting quality to the wine. These grapes are sometimes combined with complementary local varieties. One of the first Italian DOC labels, dating back to 1968, the wine now offers a number of different versions, from Soave Classico DOC to Soave Superiore DOCG, as well as sparkling versions, with a style poised between the traditional and the contemporary.

The ideal starting point is the walled village of Soave, dominated by the imposing Scaliger Castle: cobbled streets, wine cellars and traditional wineries offer an introduction to a lively, inviting wine culture set amid traditional stone buildings and pergolas. From here, the Route – created in 1999 to coordinate a network of members spread along some 50 kilometres – runs through 13 mu-



**“Amid Scaliger walls and volcanic hills, Soave speaks of stones and of light, reflecting the landscape in every glass”**



nicipalities, including Monteforte d'Alpone, San Bonifacio and Colognola ai Colli, winding its way through age-old neighbourhoods and beautiful scenery and heading towards Fittà, Brognoligo, Costalunga and the slopes of Monte Calvarina. This is the most authentic face of the region's wine industry: small family businesses, painstaking processes, genuine hospitality and tales of vineyards and basalt quarries that turn a glass of wine into a whole experience.

A perfect destination for slow, sustainable tourism, the Soave Wine Route is just a short distance from Verona and is easily reachable by car from the A4 (Soave–San Bonifacio exit) or by train from San Bonifacio, while a network of walking and cycle paths invite the visitor to slow down and listen carefully to their surroundings. Guided tasting sessions, vineyard tours, workshops and themed walks complement the local Veronese cuisine, featuring seasonal flavours and natural pairings, taking visitors on a fascinating journey in which every sip is a reflection of a landscape renowned for its history, agriculture and beauty.



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## Typical Produce

- Soave Classico DOC
- Soave Superiore DOCG
- Recioto di Soave DOCG

## Events

- **Soave Seven**, held in September: a tasting event focusing on the ageability of Soave wine.



## The Valpolicella Wine Route



North of Verona, amid gently rolling hills featuring dry-stone walls and olive trees, the Valpolicella Wine Route offers an inviting blend of nature, history and superb Italian red wines. The itinerary runs through 19 municipalities, from the most classic hillsides to the side valleys, where the grapes grow on terraces carved into the stone centuries ago, and where the traditional wine-making methods have been handed down and perfected through the generations. This area is home to emblematic wines that include Valpolicella, Amarone, Ripasso and Recioto, shaped by the soil, the micro-climates and the skill of the winemakers. The process often begins with the raisining of the grapes in the drying lofts, a distinctive technique that aids the concentration of aromas and structure.

Along the Route, visits to long-established wineries alternate with strolls through the vineyards, guided wine tastings and encounters with winemakers to listen to their stories. Venetian villas nestling amid the vines, Romanesque parish churches and mediaeval villages grace the landscapes, offering numerous fascinating stops along the way. Visitors can explore the paths flanked by dry-stone walls and pergolas on foot, by bike or by e-bike, adopting the slow pace

characteristic of sustainable tourism. Traditional Veronese food is the perfect partner for the area's fine red wines: risotto with Amarone, braised meats, cured deli meats and mature cheeses pair effortlessly with them, in keeping with the local character, while contemporary chefs bring a fresh, creative yet respectful edge to traditional fare.

The Route lies in a convenient, strategic position: the Valpolicella is close to both Verona and Lake Garda, and is easily accessible from the A22 (Verona Nord exit) and the A4 (Verona Est exit), as

**“Where the stones support the vine and the wind whistles through the drying lofts, the Valpolicella is a red wine that tastes of home”**



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well as from the Verona Villafranca airport and the local railway stations.

The colours and aromas are especially unforgettable during spring and at harvest time, but each season has its own distinct pace and light. For a day trip, a gourmet weekend, or a longer break in the heart of one of Italy's best-known wine areas, the Valpolicella Wine Route is an all-round experience, in which the landscape offers numerous attractions and each glass of wine leaves a lasting impression.

## Typical Produce

- Amarone della Valpolicella DOCG
- Valpolicella Ripasso DOC
- Recioto della Valpolicella DOCG
- Valpolicella DOC
- Olio Extra Vergine di Oliva Veneto Valpolicella DOP

## Events

- **Sound Polis Cellae**, held in June: an evening of music and fine wine in the wineries of the Valpolicella
- **Val Polis Cellae**, held on the second Sunday in October. Visit to the Valpolicella wineries to taste the wines and admire the art exhibitions hosted there
- **By Byke Valpolicella**, held in April: a visit to the wineries by bike.
- **Frantòio**, held in November: a visit to the olive mills and a chance to taste the oil



## The Vialone Nano Veronese IGP Rice Route

In the heart of the Verona plain, spring waters bring the neat, fertile fields to life, creating the perfect environment for growing one of Italy's outstanding food products: Rice Nano Vialone Veronese IGP. The Vialone Nano Veronese IGP Rice Route, recognised by the Veneto Region, embraces 20 municipalities in the province of Verona. Its aim is to promote the area's unique food and wine and cultural heritage. The Route is a celebration of Vialone Nano, the first Italian rice variety to obtain the European Protected Geographical Indication (PGI) mark. This quality rice is grown on land ideal for the purpose, irrigated with the purest of water; when cooked, it remains firm, with a creamy texture, and is the perfect choice for the traditional local risotto recipes.

Exploring this Route takes the visitor into the heart of a living agricultural landscape, dotted with farmhouses, mills, rice fields and canals that shape the countryside. Here, rice is more than just a product. It's a story of patience and time-honoured skills and actions, of work shaped by the seasons, and dishes enjoyed unchanged to this day. Amid golden fields and little villages with their rich rural architecture, parish churches, courtyards and Venetian villas,

this is a welcoming land with a strong identity, where quality blends with authenticity.

An experience that goes beyond the palate. The Route offers guided visits, educational tours and activities for visitors to learn more about the rice supply chain and how rice is grown and processed, as well as the chance to take part in fairs and events throughout Italy to promote Vialone Nano and the local area, meeting producers and restaurateurs, enjoying unforgettable traditional risottos and exploring contemporary dishes that elevate this exceptional rice.

The area can be reached easily by car (A22 Brenner motorway, exits such as Verona Sud, Nogarole Rocca and Mantova Nord; Superstrada 434 Verona-Rovigo highway), or by flying into Verona-Villafranca Airport. It's also ideal for cyclists, thanks to the dense network of back roads running through the greenery.

The Rice Route is an invitation to enjoy slow, sustainable tourism, stepping right into a vibrant farming culture amid the aromas of the countryside and views of the rice fields at sunset, destined to remain forever in the memory along with the flavour of the rice.





**“Amid rice fields at sunset and silent mills, where the land breathes in time with the seasons, Vialone Nano is the very flavour of the Verona plain”**



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## Typical Produce

- Riso Nano Vialone Veronese IGP
- Rofioi di Sanguinetto PAT

## Events

- Guided visit to the MU MU (multimedia mill): the third Sunday in May, at the Mulino Novo mill in Via Madonna 27, in Erbè.



## **Rosso di Treviso and Radicchio Variegato di Castelfranco Chicory Route**

**“Amid the wintry  
fields, the red of the  
chicory is an emblem  
of our land: a story  
you can taste, a  
flavour to remember”**



The Rosso di Treviso and Variegato di Castelfranco Chicory Route winds its way through the neat countryside and fascinating historical towns and villages of the Marca area, taking the visitor on a flavourful journey that embraces nature and rural culture. The stars of the show here are two delicious PGI chicory varieties: the crisp, elegant, bold Rosso di Treviso, and the rose-shaped Variegato di Castelfranco, with a more subtle flavour and distinctive aroma. Running through more than 20 municipalities across the provinces of Treviso, Padua and Venice, the Route accompanies the visitor through living agricultural landscapes in which the art of crop farming has been handed down through the centuries and the winter air is alive with the scent of tilled soil. Along the way, local farms, farmers' markets, educational gardens and small rural civilisation museums offer the opportunity to meet farmers and learn more about the traditional techniques - such as forcing and blanching, that make the late Tardivo variety so unique. The experience embraces more than just food, with the chance to visit Venetian villas, little country churches, age-old mills and canals, in an area whose identity has been shaped by industriousness, the rhythm of the seasons and genuine hospi-





tality. Each step along the route offers a chance to find out how the chicory grows, and how it is selected and then enjoyed, thanks to the loving, expert hands of the countryfolk.

Chicory is an exceptionally versatile ingredient that can be used to make creamy risottos and fresh pasta; it can be baked, grilled, prepared with a sweet and sour glaze, it is featured in a host of creative, contemporary recipes, and pairs beautifully with local wines such as Prosecco, Raboso and Pinot Grigio. The local restaurants, agritourism farms and trattorias offer seasonal menus centred around chicory, with recipes emblematic of the land it springs from.

The Route can be reached easily by car from the A27 and A4 motorways, or from the Treviso, Castelfranco Veneto and Mestre railway stations. It is a perfect slow tourism and cycle tourism destination, thanks to the country paths and back roads running through the greenery. This splendid, multi-sensory experience spans the vibrant colours of the freshly harvested chicory, the silence of the fields in winter, the warmth of a meal shared with friends and the voice of the farmers who work the land with love. A journey as memorable as the unmistakable flavour of the chicory.



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## Typical Produce

- Radicchio Rosso di Treviso IGP
- Radicchio Variegato di Castelfranco IGP
- Casatella Trevigiana DOP
- Prosecco DOC
- Raboso Piave DOC
- Malanotte del Piave DOCG
- Pinot Grigio delle Venezie DOC



## Chestnut and Flavours of the Treviso Hills Route: A Journey through Local Flavours and History

Officially established in 2019, the Chestnut and Flavours of the Treviso Hills Route is more than just a food and wine trail. It's a multi-sensory journey through the foothills of Treviso, embracing the communities of **Combai** and **Pederobba**.

### Top billing: The Marrone IGP chestnuts

This area has a micro-climate perfect for chestnuts. "Chestnut" is reductive for this variety, however. The superior-quality Marrone IGP is particularly large, with a deliciously sweet and crisp pulp. Two distinct, top-quality varieties grow along this Route:

**Marrone di Combai IGP:** Grown in 11 municipalities of the Miane area, it has a distinctive ellipsoidal shape. The deliciously sweet, pale, floury pulp stands up beautifully to cooking, maintaining its crisp texture.

**Marroni del Monfenera IGP:** Grown in 18 municipalities between the Pedereobba area and the Montello hill, this egg-shaped variety is a glossy brown colour with dark streaks. The straw-yellowish pulp has a bold flavour and a pleasant, pasty texture.

For centuries, chestnut growing was vital to the survival of the local community, giving rise to an authentic "chestnut civilisation". This tradition is rooted in the Middle Ages: in **Combai**, documents dated 1665 testify to a fascinating community management system, with a collective harvest and the equitable distribution of the chestnuts among all the families in the community.

In the **Pedemontana area**, the system adopted goes back even further. A "public statute" dated **1351** laid down the rules for the harvest and the use of the woodland by the heads of the local families. Notarial documents from the period confirm the importance of the chestnut trees, mentioning strong complaints regarding illegal felling or unseasonal grazing of livestock liable to damage the precious harvest.

The Route offers the chance to explore the extraordinarily interesting area that lies between Bassano del Grappa and Vittorio Veneto and comprises two **UNESCO World Heritage sites**: the **Prosecco Hills of Conegliano and Valdobbiadene** and the **Montegrappa Biosphere Reserve**.



In the Prosecco Hills, nature meets human endeavour in a "heroic" **wine-growing enterprise**, with **the famous rive**: rows of vines clinging tenaciously to the steep slopes to produce one of the world's best-known wines.

Monte Grappa, meanwhile, is a protected area and a **splendid example of coexistence between Man and Nature**, in which environmental protection goes hand in hand with the development of the area.





Besides the chestnuts a host of other typical quality produce can be found along the Route:

**Cheeses:** from the fresh, delicate flavour of **Casatella Trevigiana DOP** to the more intense flavour of **Formaggio inbriago PAT**, the “drunk” cheese aged on the grape pomace.

**Soprèssa Trevigiana PAT:** a type of salami emblematic of the local hospitality, perfect accompanied by a slice of warm polenta.

**Chestnut Honey:** dark and aromatic, with a pleasantly bitter after-taste that strikes an exquisite contrast with mature cheeses.

**“Amid woodlands and hillsides, the chestnut tradition is sure to leave a lasting impression on the palate”**



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e dei sapori dei colli trevigiani

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## Typical Produce

- Marrone di Combai IGP
- Marroni del Monfenera IGP
- Olio extravergine d'oliva Veneto del Grappa DOP
- Casatella Trevigiana DOP
- Montasio DOP
- Formaggio Inbriago PAT
- Sopressa Trevigiana PAT

## Events

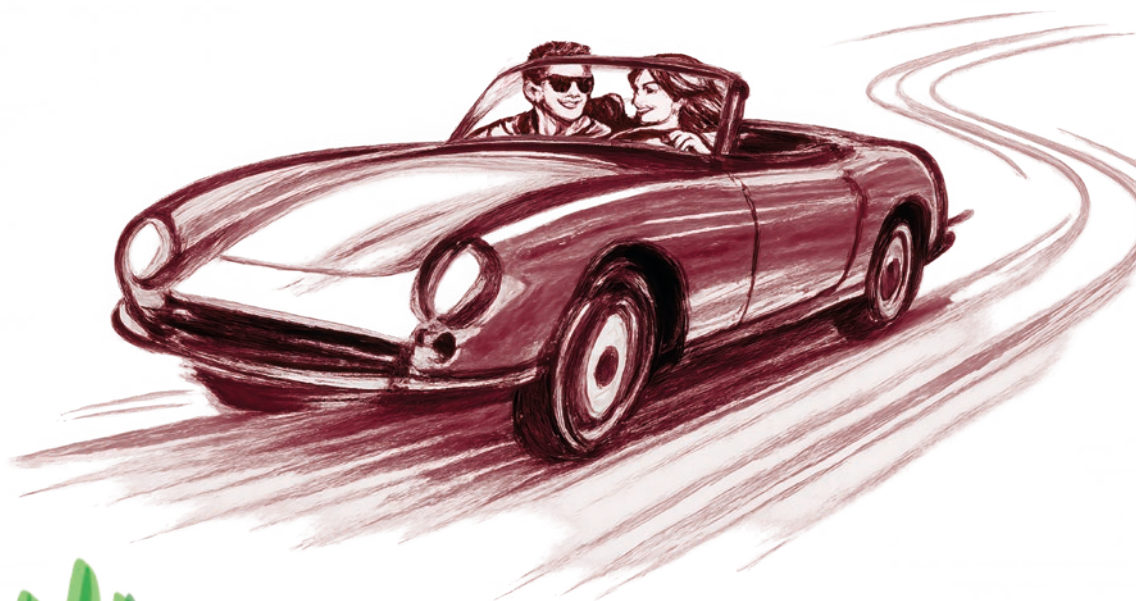
- Combai Chestnut Festival
- Monfenera Chestnut Market Fair





**Scan the QR code,  
open the link  
and choose your  
next stop!**





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## **Head off for Veneto**

Choose a Route and let your taste buds guide you: each itinerary is an invitation to discover the region at its most authentic, exploring its hills, villages and landscapes at a leisurely pace. This is a journey made up of spontaneous encounters, local tales and genuine experiences, featuring a smooth blend of wine, cuisine and culture. Enjoy the typical local products in their natural surroundings, visit the farms and wineries, and take part in the events and experiences the area has to offer, from cycle routes to dinner among the vines. Fascinating and accessible, the Veneto Food and Wine Routes are designed to make life easy for the visitor: less time to prepare your visit, more time to enjoy the experience.

# Travel notes

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