

Spuma

magazine



Marco Bezzecchi
Romagnole roots
and world dreams

Charlotte Lazzari
Pas de deux returning
to Rimini

**Santarcangelo
di Romagna**
The village overlooking the
world

**Awakening
of the Villages**
The bread of the territory

San Leo Cashmere
A precious thread
ties history and future

**Rimini, what
an enchantment**
From winter to spring

Spuma in zir
Leaf through, choose, go
▼ EVENT INSERT

WORDS OF SAND AND CLOUDS

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UNDER THE PATRONAGE
OF THE MUNICIPALITY
OF RIMINI



UNDER THE PATRONAGE
OF THE MUNICIPALITY
OF SANTARCANGELO
DI ROMAGNA

Spuma returns like a wave

HERE WE ARE, WITH THE
NEW AUTUMN-WINTER ISSUE
IN OUR HANDS.

There is something special about leafing through these pages, in feeling the paper under the fingertips (this year even more!) and in the smell of fresh ink. In a world that runs faster and faster toward digital, our magazine remains an anchor of tangibility: something to bring home, to leave on the coffee table in the living room, to pass on to a friend. An object that resists time and passing fashions, while continuing to observe, with curiosity, where fashions are going.

This issue crosses the most intimate months of the year, while Romagna dresses itself in warm colors and brings us to stories that are born between Rimini, Santarcangelo and San Marino: chefs who bring fine dining directly into the warmth of our homes, transforming winter evenings into unforgettable experiences; hidden inland resorts, where luxury meets the authenticity of the hilly landscapes we know and love.

We have documented the return of ovens in the villages, a small rebirth that speaks of community, of tradition that renews itself, of scents that come back to fill the squares at once. Telling these experiences, reaching the heart of stories like these, means giving importance to their deepest meaning, and becomes an act of responsibility: in a world that seems to look only at its own advantage, giving voice to the communities and to those who work for the good of all is a way to remind ourselves that the future is built together, with facts, through actions and through the words that carry experiences far.

And then there are the stories of wine, those for meditation, perfect for winter evenings when outside the air stings and inside home we seek warmth. We have chosen labels that tell our terroir, wines to drink slowly, letting them accompany thoughts. Now that we approach Christmas, everything transforms: cities light up, houses fill with scents that convey celebration, and yet every year this moment still manages to surprise us. It is the intimacy of this period that intertwines with wonder, because magic works only if we live it, each time, as if it were the first.

And perhaps it is precisely this exercise - to slow down, to look with attention, to share - that saves us, in a world that sometimes seems full of horror.

Also in this issue you will find ideas and advice that take into account more difficult realities, those that we do not always manage to remember, but that we cannot afford to forget. And to support.

Happy reading between autumn and winter.
We will meet again in spring, with new stories to tell.
Let's make an appointment once again, as if it were the first time.



FEDERICA PIERSIMONI
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Spuma



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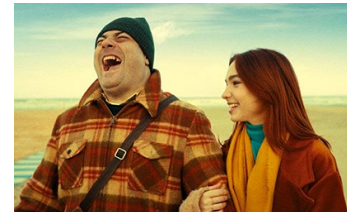
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Could you say that in English?
Magazine English version



Friendly, coffee and restaurant

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Marco Bezzecchi

ROMAGNOLE ROOTS AND WORLD DREAMS

My Romagna is the gasoline that made me start

Growing up between the smell of gasoline and that of benzine, Marco Bezzecchi represents one of the brightest realities of the new generation of MotoGP. Born in Rimini on November 12, 1998, he took his first steps on the minimoto, driven by the energy of a land where motorcycles are not only sport but culture. After winning the Italian Moto3 championship in 2015, and landing first in Moto2 and then in the World Championship Moto3, until his debut in top class in 2022 with team VR46, conquering the title of best rookie of the year. The victories of 2023 and third place in the world championship have sanctioned his dizzying growth.

In the midst of the new adventure as an official Aprilia pilot starting from 2025, Bezzecchi carries with him the lightness of Romagna and the determination of those who have always known where they wanted to arrive.

Your Riminese roots: how much have they influenced your sporting growth?

Certainly a lot. Romagna is a land super passionate about motorcycles, especially about motorcycling. I grew up in an environment where the two wheels were part of everyday life, even if my grandfather didn't race. The passion was in the air and this helped me a lot: I had the fortune to be born in the right place.

What memories do you have of your childhood in Rimini? Were there already signs of your passion for motorcycles?

Rimini for me is home, a wonderful area where I grew up happy. I started very early with the mini-motorcycle and around me there were tracks everywhere: in Romagna it's difficult to grow without breathing motorcycles. That passion was born almost automatically.

Has the motorcycling tradition of your region had a role in your path?

Absolutely yes. As I said, it's a territory where motorcycle culture is very strong. From magazines you amuse yourself by developing motorcyclists, to talk about races, to see races as a natural part of life. It was our way of being together.

Rimini people out of the ordinary

Interview by FEDERICA PIERSIMONI

@marcobez72

rimini

characters

7 minutes

© Ph: Aprilia Racing

Relations: Moab srl



When did you realize you really wanted to race motorcycles? Was there a particular moment?

At the beginning it was just a game: I started at six years old and for the first two, three years it was pure fun. But growing up, watching Valentino Rossi - they were his golden years - that passion began to take shape. I realized that I wanted to try to really do it when I started to race no longer just for fun.



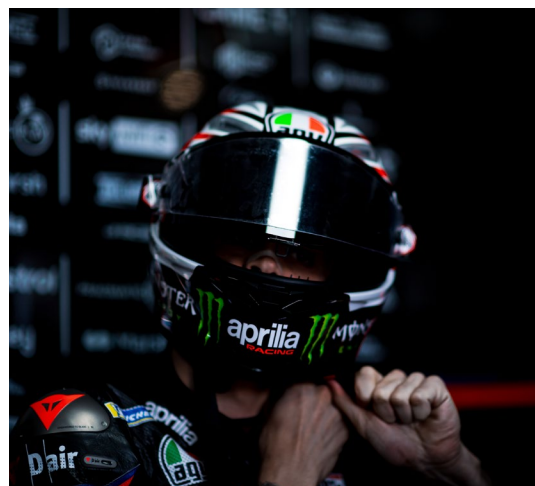
“ FROM MAGAZINES
YOU AMUSE YOURSELF BY
DEVELOPING MOTORCYCLISTS,
TO TALK ABOUT RACES, TO
SEE RACES AS PART OF LIFE.
IT WAS OUR WAY OF BEING
TOGETHER ”

What was the moment when you realized you could become a pilot in your life?

In recent years with the minimoto, when I started racing the European. I was doing well, I had won the European and Italian and I told myself: "Ok, this is what I want to do". From that moment everything became more serious, more structured.

How did your family react when you said you wanted to become a professional pilot?

My family has always supported me. My mom, my dad, especially my grandfather, has done everything for the risks of this sport, but he never hindered me. Even when I was a child, he did everything to let me pursue my dream. My friends have always been on my side: for them I'm simply "Bez", the friend of always, more than the pilot.



Returning to Rimini and Viserba: what does it mean for you now?

I come back often, practically after every race. And even if I don't live there anymore with my parents and my girlfriend, Rimini for me remains home: it's the place where I find my family and my roots. And what matters to stare and feel I was the same.

Marco Bezzecchi's story is that of a boy who became "Icarus" in this race of sea and motorcycles, with his feet well planted in Rimini and his gaze on the podium, with a passion born on the home tracks and the energy of those who never forget where they started.

“ I STARTED VERY EARLY WITH THE
MINI-MOTORCYCLE AND AROUND
ME THERE WERE TRACKS
EVERYWHERE: IN ROMAGNA IT'S
DIFFICULT TO GROW WITHOUT
BREATHING MOTORCYCLES ”

Gio Urbinati

ALL THE ROADS OF CERAMICS

The ceramist capable of transforming the earth into poetry

Every city has its artists: those whom history has already consecrated and those I would like to name, left aside for too long. For Rimini, Gio Urbinati was and remains the creator of a unique, magical ceramic, capable of transforming the earth into poetry. And poetry, yes, does not end where we finish, but rather seems strange to encounter that incongruous casualty with which it was impossible not to recognize, with familiarity from abroad, the face, the step, the stick in the head, the scarf around the neck.

Born in 1946, after the ordeals in the atelier of Carla Birolli he opened his workshop in 1969 and from then on he never stopped experimenting, creating forms, enamels, visions. The collaboration with Tonino Guerra, from the Ottanta years, led him to sign works that today are indelible pieces of the Romagnolo landscape: the Cathedral where one goes to sleep in the completely pietrified Orchard, the Orchard of forgotten fruits. But also Rimini, San Marino, Budrio, Bagnacavallo and all the Valmarecchia preserve tangible traces of his art, together with stories and symbols of the territory that have found space in the homes of those who possess, among the unique pieces signed Gio Urbinati, castles of cards and maghi, cabaret of sweet pastries or a pavilion named Blu.

Urbinati has traveled all the roads of ceramics, from majolica to raku, from stoneware to porcelain, always maintaining an ironic and poetic gaze. His laboratory,



by PAOLA RUSSO

@giourbinati

rimini

art

4 minutes

place of work and encounters, after over fifty years, this summer closed its shutters. The works, catalogued and digitalized, remain in the custody of the city and this land that continues to celebrate him and leave him with a series of events.

What remains is a wish: that Rimini, which Urbinati nurtured with beauty, finds a place capable of preserving and always making visible the marvel that his hands have left.



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GRUPPOMARCAR.IT

Slow Luxury

THE VILLAGES THAT
REWRITE THE ART
OF HOSPITALITY

by VALENTINA SORRENTI

@valentina_sorrenti

on tour

itineraries

5 minutes

There are places where time slows down, where silence whispers through the vineyards and church bells mark the passing of the hours. These are the villages reborn as resort villages: small worlds of stone and history that offer a different way of experiencing travel. Here, luxury does not shout, it enchants with landscapes that open gently behind every curve, through scents, flavors, and the delicate gestures of hospitality



1

BORGO CONDÉ ELEGANCE AMONG THE VINES

On the gentle hills that divide Romagna and Tuscany, Borgo Condé Wine Resort extends over 110 hectares of vineyards, olive groves, woods and hills. This is the estate as small private manor, refined luxury and a score of villas surrounded by the scents of the day. The SPA invites you to stop: wine therapy, massages, hammam, herbal tea on an outdoor path where well-being is nature. At the table, the territory tells itself in national and international dishes in seasonality. Perfect for those seeking relax, good food and authentic contact with the countryside.

♥ @borgoconde
Via delle Caminate 50,
47016 Fiumana (FC)



2

VIGNAMAGGIO A PAINTING IN THE CHIANTI HILLS

A few kilometers from Greve, Vignamaggio seems to have emerged from a canvas: a noble villa, restructured houses, Italian gardens and rows of vines open to a radiant Tuscan countryside. Born as a farm in 1404, today it is a resort that combines history and contemporaneity, nature and tradition, nobility and welcome. Tastings, walks among rows and vineyards or sleeping in the breath of the seasons. The restaurant has restored elegance and authenticity, offering refined cuisine yet linked to the territory and its own time. For those who love art, history and quiet atmosphere.

♥ @vignamaggio
Via Case Sparse (Panzano) 62,
50022 Greve in Chianti (FI)

THESE VILLAGES HAVE THE SAME CAPACITY TO TRANSFORM THE JOURNEY INTO PRECIOUS TIME TO SPEND WITH THE PEOPLE YOU LOVE IN PLACES OF NATURE AND BEAUTY: LUXURY FOR EXCELLENCE



3

TENUTA SANTI GIACOMO E FILIPPO THE STRENGTH OF SILENCE

Among the Marche hills, this agricultural village has been restored and is an oasis of nature and a perfect example of regeneration. It is a place where families, rural buildings, vineyards and cultivated fields are mixed in organic biologics. The ancient vines, olive groves and orchards are reborn, preserving the landscape and biodiversity. From here it is possible to visit the nature reserve "La Badia", participate in an e-bike tour, take tastings and relax in the enchanted silence.

♥ @tenuta_santi_giacomo_e_filippo
Via San Giacomo in Foglia 7,
61029 Urbino (PU)



4

DALLA GIOCONDA BETWEEN SEA AND HILLS

Suspended on a promontory of the Adriatic, Dalla Gioconda is a renovated village that unites restaurant and starred and two-room hotel named after Fabio Ridolfi's signature: a technical kitchen but poetic, which respects the raw materials and transforms them into memorable stories. The resort is a sustainable jewel: LEED Gold certified, Plastic Free, friendly to the environment, renewable energy and a saltwater pool that gives spectacular sunsets on the gulf, among aromas, elegance and beauty and glamour.

♥ @dallagioconda
Via dell'Orizzonte 2,
61011 Gabicce Monte (PU)

© Ph. Savour Duo @savour.duo

The tradition, even without gluten

LA PIADINA DELLA LELLA: WITHOUT THOUGHTS AT THE TABLE

The piadina is a daily ritual in Romagna, a gesture that smells of home, from the hinterland to the sea. "La Lella", the historic piadineria of Rimini with a location in New York, has celebrated its inauguration in Piazzale Kennedy the expansion of its latest Rimini location and, this year, opened the doors they had to all, they also had their own here in Piazza AIC, completely dedicated to gluten-free. An unexpected way of arriving together with the ingredients that for these parts go for the majority: the determination, the care, the love for things done well, with a gaze always turned toward choice or necessity, having to renounce gluten.

Lella and her daughter Marina have realized their project and dreams through years of this experience of taste and tradition: the gluten-free piadine of La Lella are prepared in a separate kitchen, with certified ingredients and processes, to guarantee safety and the same taste as always, indeed, for those who can finally taste an ordinary piadina, a taste they have never tried.

The menu offers all the iconic specialties, but available gluten free: from "Riminense" with marinated anchovies and arugula to "Cavallo di Battaglia" with 24-month Parma Prosciutto, Squacquerone DOP



SPUMA EDITORIAL STAFF

@dallalella

rimini

food

4 minutes

P.le Kennedy 2,
Rimini
0541 673576

Via Covignano 96,
Rimini
0541 775505

Viale Rimembranze 74/A,
Rimini
0541 389460

and caramelized figs. Same scent, same satisfaction, served with joy and hospitality that for almost forty years are the visiting card of La Lella, in each of its locations.

But Piazzale Kennedy is not just a place where you can taste their piadina: the new area is ready to host cooking lab too, piadina courses with Lella and festive moments of team building. A way to share the gesture of the dough and feel one is born and less, magnificent until the end.

At the table, takeaway or in packages to bring home, today the piadina of La Lella is for everyone. A tradition that, without losing encounter with every demand, continues to tell, through food, the story of Rimini and the true welcome of its people.



AT THE TABLE, FOR TAKEAWAY, OR IN PACKAGES TO TAKE HOME, TODAY LA PIADA DELLA LELLA IS REALLY FOR EVERYONE

DUE LUOGHI INSOLITI PER UN CAFFÈ CON VISTA SULL'ARTE

Ci sono città dove prendere un caffè significa anche respirare cultura.

Al Caffè del Teatro Galli ci si può fermare per un espresso tra stucchi e colonne al mattino, un calice sotto i lampadari al tramonto. All'ultimo piano si nasconde invece il Caffè del Grifone, che ospita eventi su prenotazione.



In Piazza Cavour al civico 26, il P-Art Café è il caffè dei Palazzi dell'Arte. Un luogo dove concedersi una pausa dopo le mostre.

DUE INDIRIZZI SPECIALI, CHE SONO PORTE SU UN MODO DIVERSO DI VIVERE RIMINI.



Entrambi i luoghi sono prenotabili per eventi privati. Per maggiori informazioni info@summertrade.com

a cura di
Summertrade
il gusto di una storia



Charlotte Lazzari

A PAS DE DEUX, RETURNING TO RIMINI

From the adrenaline of the stage to the experience of yoga, Charlotte Lazzari tells of her return to Rimini among roots and branches that grow in a city that has the rhythm of the sea

Charlotte Lazzari seems to move through life with the same grace with which she once danced. Born in Lyon to a French mother and Rimini father, she chose Rimini to put down roots with her family. After years of stages between ballets and dance, she found a new way to inhabit the body and teach the beauty of movement, inside and outside.

Charlotte, you grew up between France and Italy: who are you today and what do you do?

I teach yoga, especially at events and festivals. I am the founder of Wonderyogi, a reality that seeks to restore value to yoga in an innovative way linked to feminine energy and maternity. For this, organizing with my husband Kledi is fundamental, because one of us is always there with Lea and Gabriel, our two children. It's not always easy, but it's the life that makes me feel authentic.

Your journey begins with dance. What do you remember from those years?

I started at three years old. At twelve I left alone for Cannes, at the Ecole Supérieure de Danse Rosella Hightower. I couldn't write or read in French, but that experience forged me: discipline, motivation, resilience. I graduated at the Scala di Milano. Dance was my first language, the way I expressed myself when I still had no words.

But then a turning point arrived. When did you feel it was time to change?

I was dancing well, but I wondered if I myself was truly doing it for me. I felt bad for even adapting my body to canons that I didn't feel were mine. In Germany I realized that it wasn't mine life and I encountered yoga: not to guard myself from the outside, but to guard myself from within.

Wonderyogi was born from this. What does it represent for you?

Everything started with a direct on Instagram during lockdown. Then it exploded: collaborations, community, online lessons. Today it is a living reality, made of retreats, masterclasses, encounters. And it grew with me, with my pregnancy and my life as a mother.

Rimini people returning home

interview by **FEDERICA PIERSIMONI**

 @wonderyogi_charlotte | @charlotte.lazzari

 rimini

 characters

 7 minutes

© Ph: Margherita Cenni

PER LEI LO YOGA È UN MODO NUOVO DI ABITARE IL CORPO E INSEGNARE LA BELLEZZA DEL MOVIMENTO, DENTRO E FUORI



“ SINCE RIMINI HAS BECOME HOME AGAIN, LIFE HAS A DIFFERENT RHYTHM: THE SEA, SIMPLE RELATIONSHIPS, SLOWNESS, ARE GOOD FOR MY FAMILY AND MY PROJECTS ”

Why did you choose to return to Rimini?

It has always been home, even if as a girl I felt the pull of the big city. After becoming a mother, I wanted warmth and simplicity. Here life has a different rhythm: I take my bike and arrive everywhere, relationships are sincere, the sea is always nearby. For my children it is the ideal place.

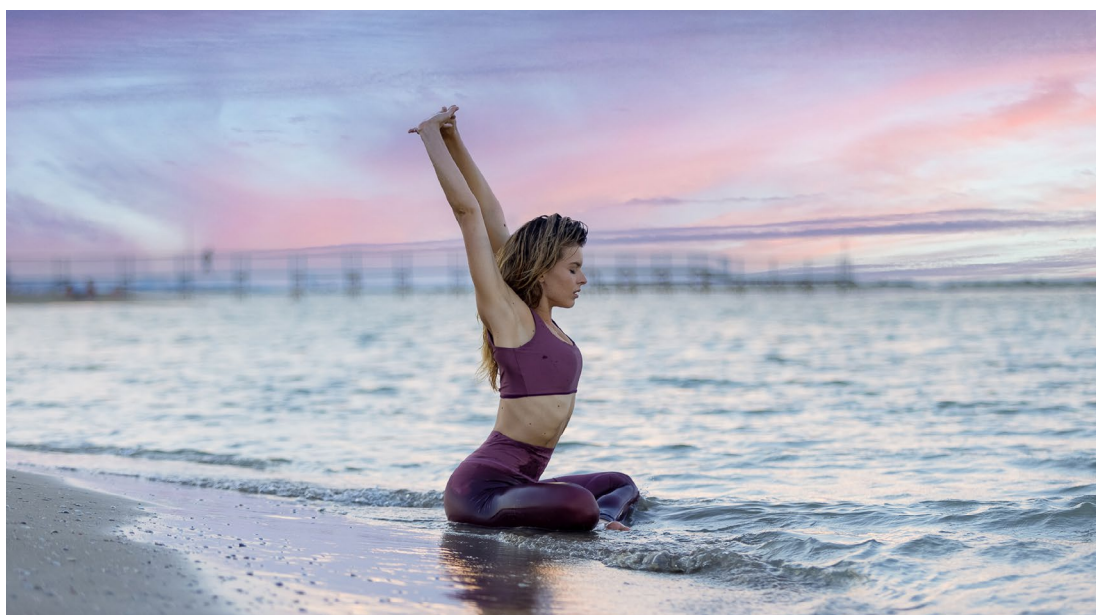
Are there places to which you are attached?

The darsena, the port: from the terrace I see the Rock island and my cliffs where I gave my first kiss. I also love the historic center: every time I go there I feel good.

Today you have a new mission: bringing prenatal yoga to Rimini. Why?

Pregnancy has shown me how much strength there is in this moment of a woman's life. With Wonderyogi I want to bring my contribution so that every pregnancy has the possibility of being seen as it deserves: with listening, value, self-awareness and sacredness. I trained as a prenatal professional in Milan and online, hoping to be able to do it soon also in my Rimini.

In Charlotte's life everything seems to find its place. By her side is Kledi Kadiu, companion in life and colleague who knows well the dedication and sacrifices of those who live by movement. Together they chose Rimini as a landing and this rhythm by the sea as the most beautiful step of a choreography full of life.



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FAO37

THE COORDINATES OF A PLACE FULL OF TASTE

Entertainment and themed evenings

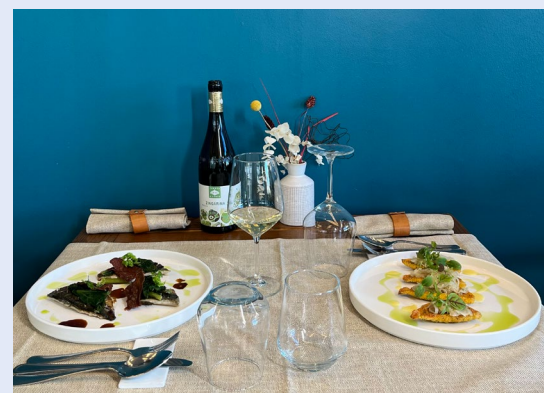
Born in Rivabella from the passion of Fabio Gallo and Cristian Biagetti, FAO37 is much more than a place for those seeking authentic and original cuisine, a place where the sea meets the table. Every dish is designed to tell a story of the sea, of gold and tradition.

The heart of FAO37

It seems obvious that, to feel them tell it, one suddenly becomes the first among the next ones to go there. FAO37 is one of these. The fish is truly the thing: Cristian knows well with his small fishing boat. At the table, the menu is a journey: two entries of 15 appetizers opening which space from raw to carpaccio, from seafood to hot, including as the crown of scallops with artichoke and the Carnaroli risotto reserves Clouds to riminese.

The new route: experience to share. At the table

From this year FAO37 has undertaken a new path: on Thursday evening it is dedicated to couples for a romantic appointment, which is the first of all the others, while on Sunday at lunch there is a different menu every time according to the catch of the day. Carefully selected pairings with dishes in which they marry perfectly, themed evenings dedicated to specific foods of the territory and not only, tastings with tramonto jazz from live: every appointment becomes a dialogue of dishes, drinks and entertainment, transforming the dinner into a moment to live and remember.



SPUMA EDITORIAL STAFF

@fao37rimini

rimini

food

5 minutes

Viale Timavo 1,
Rimini
334 7005455

Food, territory and harmony

The cuisine speaks of Adriatic and earth: sepioline alla brace with scarola ripassata, caprese of our octopus, a creamy parmigiano with wild herbs and crunchy tuorlo for those who love vegetarian dishes. Bread with natural yeast with their sourdough mother "Zanza", piccola pasticceria with salt from Cervia, frollini with hazelnut and wild fennel salt, and dessert "Rosa", cheesecake with red fruits and rose petals. Everything is designed to celebrate the territory.

FAO37, an agenda of great taste

Whether it is an intimate dinner or a themed evening, FAO37 offers time and atmosphere: you dine well, you listen to music, you discover stories and flavors. A new route that is already conquering an increasingly loyal audience, ready to mark in the agenda the next event and return to live that magic that makes FAO37 a truly special place.



NOVITÀ

PILSNER IL CLASSICO CHE SORPRENDE.

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E UNA MATURAZIONE LENTA E PAZIENTE.



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AMA LA BIRRA

Living like Riminesi

WHERE TO EAT, DRINK, SLEEP

There are places that tell every city through flavors and everyday gestures. Between trattorias and osterias, cafés and apartments that for some days become their own home, even in Rimini many itineraries are drawn. We let ourselves be taken by those who have done a slow pause, familiar scents and details that go from the village to the Arch of Augustus, and arrive to the sea even in winter. A Rimini to live sitting at the table, drinking a glass of good wine, listening to the voices of the places

SPUMA EDITORIAL STAFF

📍 rimini

🍷 food

🕒 4 minutes

📍 **Nud e Crud**
Viale Tiberio
27/29,
Rimini
0541 29009

📍 **Biberius**
Via Ortaggi 12,
Rimini
0541 718880

📍 **Amorimini**
Lungomare
Augusto Murri 15,
Rimini
0541 395115

📍 **La Marianna**
Viale Tiberio 19,
Rimini
0541 22530

📍 **Al Borgo Casa Vacanze**
Via Forzieri 18,
Rimini
335 7696611

📍 **Dallo Zio**
Via Santa
Chiara 16,
Rimini
0541 786747

📍 **Osteria de Borg**
Via Forzieri 12,
Rimini
0541 56074

📍 **Caffè Vecchi**
Viale Tiberio 7,
Rimini
0541 25821

NUD E CRUD

Nud e Crud is the emblem of the local that celebrates Romagna and its piadina, prepared at the moment in the open-view kitchen. Very thin, fragrant and highly digestible thanks to local flours, combined with exceptional fillings: from trying those with sardines, radicchio and spring onion and the "Pidburgher" with Chianina and Mora Romagnola, squacquerone, tomato and onion. The piadina is also made by hand with selected products.

💙 @nudecrud

LA MARIANNA

Historic trattoria from Rimini by sea, La Marianna, here since 1908, smells of home and traditional dishes. The cuisine is made of real gestures: tagliatelle pulled by hand with clams, risotto alla marinara, sardines cooked on charcoal, all accompanied by the homemade piadina. The atmosphere preserves the authentic soul of a sea osteria, welcoming and furnished in sailor style, where tradition is served with warmth and simplicity.

💙 @trattorialamarianna

OSTERIA DE BORG

In the picturesque Borgo San Giuliano, dear to Fellini, this authentic osteria celebrates the Romagna cuisine of the land with excellent cured meats, fresh pasta made in house (unmissable cappelletti alle carote and those in traditional broth) and meats from Mora Romagnola in various preparations. In summer you eat in the external piazzetta, in winter in rustic and welcoming rooms, furnished with vintage details that tell the true soul of this place so evocative and convivial.

💙 @osteriadeborg



BIBERIUS

Small wine bar with a great soul, Biberius is the perfect refuge for those who love well, and with slowness. The wine list is curated with passion, between local labels and natural gems, to accompany crostini, cured meats and cheeses chosen with taste. A relaxed and vibrant place, ideal for a cultured aperitivo but uninhibited, where every glass tells a story.

💙 @enotecabiberius



AL BORGO CASA VACANZE

Sleeping in the borgo is like entering a story, and Al Borgo Casa Vacanze is the perfect cornice. Apartments curated in details, warm light, in the old borgo of the fishermen. It is a tranquil refuge in a central location, which combines charm and comfort with naturalness. Ideal for those who want to live the city at a slow pace, between history, shops and scents of cuisine.

💙 @alborgocasavacanze



CAFFÈ VECCHI

With over 170 years of history, Caffè Vecchi is a small institution of the Rimini borgo. Reborn to new life with an elegant restyling, it preserves the soul of the local of always: perfumed coffee, sweet of tradition, aperitifs with style and musical evenings. It is a place that combines memory and presence, where stopping for a chiacchiere becomes a small daily ritual. And the tables outside offer a spectacular view, in every season.

💙 @caffevercchirimini



AMORIMINI

Located on the Parco del Mare, Amorimini Food&Wine is a true declaration of love to the city. Chef Luca Bernelli builds a menu that tells the territory of land and sea: raw, red risotto, passatelli di mare, tagliatelle al ragù, cured meats and local cheeses. In the cantina, the selection is a journey between local labels and international. A place that lives with calm, season after season, falling in love with every tasting.

💙 @ristoranteamorimini



DALLO ZIO

In a quiet street of the center, Dallo Zio welcomes with warmth and history. Open in 1965, today it is a refined restaurant that preserves the soul of Romagna cuisine. The ancient eighteenth-century house gives an atmosphere from other times, while the chef's cuisine celebrates the authentic flavors of the territory, between sea and land. For a dinner with unique charm, it is obligatory to return when the tables move under the Arch of Augustus.

💙 @ristorantedallozio

4 Cinemas and Their Stories

SPUMA EDITORIAL STAFF



rimini



culture



3 minutes

In Rimini and surroundings, some cinema rooms preserve precious stories and contemporary aspirations. From the former Astoria regenerated to the Supercinema of Santarcangelo that has become C'Entro, four cinemas that speak of community and cultural resistance

EX CINEMA ASTORIA

After a year of silence, the former Cinema Astoria from some years has returned to live thanks to the participatory project "Return to Astoria", promoted by the Municipality of Rimini and by Il Palloncino Rosso with Alcantara Teatro and Le Città Visibili. An iconic place that is reborn as a cultural hub open, inclusive and in dialogue with the city. And to look at the program in perenne movement it seems just that Astoria has found its new tempo...

@ritorno_all_astoria

CINEMA SETTEBELLO

Two steps from the station of Rimini, Il Settebello is the heart of the author cinema of Rimini. Reopened in 2009, it welcomes three 4K rooms, rassegne, laboratories and concerts. In winter it smells of coffee and film with its cinema-colazioni; in summer it crosses in the open Settebello Area, where music, theater and open-air encounters transform the evenings into a small festival under the stars.

@cinema.settebello.rimini

CINEMA GAMBRINUS

In the heart of the Appennino, Cinema Gambrinus resists as a lighthouse of passion. In Pennabilli, light welcomes those seeking author stories and full silences of wonder. Awarded with the Carlo Lizzani 2024 as "courageous and contagious exercise", it lives thanks to the familiar commitment and to the love of the public, custodian of an infinite but small cinema.

@cinemagambrinus

SUPERCINEMA / C'ENTRO

Reopened in 2023, the Supercinema of Santarcangelo di Romagna - today C'Entro - is a cultural center that breathes with the city. The Sala Antonioni welcomes projections and shows, Wenders encounters and laboratories. Here cinema dialogues with poetry and the Not Film Fest, in a vital interweaving that tells the creative soul of Santarcangelo, suspended between vision and community.

@supercinemasantarcangelo



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THAT TAKES YOU
ALONG

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CHRISTMAS

Sant'Agata Feltria and the National Fair of the Precious White Truffle

From October 5 to November 2, 2025
Every Sunday in October
Sant'Agata Feltria (RN)

60th International White Truffle Fair

The first four weekends of November,
Saturdays and Sundays
Acqualagna (PU)

Fiera dei Becchi – Saint Martin's Fair

From Friday, November 7 to Tuesday,
November 11
Santarcangelo di Romagna (RN)

Fossa Cheese Fair

Sunday, November 16
and Sunday, November 23
Talamello (RN)

Small Autumn Fair

Saturday, November 22
and Sunday, November 23
Roncofreddo (FC)

Fossa, Truffle and Venus

Sundays, November 23 and 30
Mondaino (RN)

50th Fossa Cheese Fair of Sogliano DOP

Sundays, November 23 and 30,
and December 7
Sogliano al Rubicone (FC)

The Christmas of Wonders

From November 29, 2025 to January 6, 2026
San Marino

The Christmas Village

November 30, December 7, 8, and 14, 2025
Sant'Agata Feltria (RN)

Christmas Markets

From December 1, 2025 to January 6, 2026
Rimini

December Sundays Fair: December 7 and 14, 2025

- – Historic Centre
Christmas Tree Fair: December 11-24, 2025
- – Borgo San Giuliano
Christmas Markets: December 15, 2025
- – January 6, 2026 – Piazza Tre Martiri
Christmas Fair: December 19-24, 2025
- – Corso d'Augusto and Via IV Novembre
(open every day except Wednesdays and Saturdays)

Riccione Christmas Sea

From late November 2025 to January 2026
Riccione

Christmas Markets in Santarcangelo

From November 29, 2025 to January 6, 2026

Santa Lucia Fair

December 13-14
Savignano sul Rubicone (RN)

Candles in Candelara

November 22-23 and 29-30, 2025
December 6-7-8 and 13-14, 2025
Candelara (PU)



CREATIVE

Gipsy Garden

November 29-30 and December 6-8
Magazzini del Sale, Cervia (RA)

Lo Smanet

December 6-7 and 13-14
Fragola de Bosch, Gambettola (FC)

Wanderlust Officina Creativa

December 20-21
Ex Cinema Astoria, Rimini

Mani in Piazza (Hands in the Square)

November 29-30 and December 6-8, 13-14, 20-21, and 24
Piazza Ganganelli, Santarcangelo di Romagna (RN)



IN RIMINI

Ecomondo

November 4-7, 2025

SIGEP

January 16-20, 2026

Beer & Food Attraction

February 15-17, 2026

Pescare Show

February 13-15, 2026

Key Energy

March 4-6, 2026

Enada

March 17-19, 2026

MIR

April 12-14, 2026

* **Macfrut**

April 21-23, 2026

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The Village that Looks at the World

SANTARCANGELO AND ITS TIMELESS CHARM

by PAOLA RUSSO

@santarcangelo_di_romagna

santarcangelo di romagna

itineraries

5 minutes

There is a place, in Romagna, that everyone knows and loves: the main square of Santarcangelo and its Arco, dedicated to the citizen Lorenzo Ganganelli, who became Pope Clement XIV - every street, every alley seems to lead to that space, climbing, turning, opening a view, a slope of steps to climb following a good rhythm.

Walking through its streets is like entering an ancient tale, whispered in the evening before the fire: the Clock Tower, which they simply call "Il Campanone"; the Palazzetto delle Monache, the Cervesere Gate and the Old Bell Tower Gate, the Via dell'Amaduzzi, from which the view opens to the hills reddened by the sunset. Above, the Malatesta Fortress watches over the village, full of legends and magical stories; and then there is the Tree of the Witches, the one that is said to have been there since the time of Paolo and Francesca. Under one's feet, in the parallel world, the labyrinth of ancient caves, places of cult, refuge, and shelter in times of war; those that someone still remembers today.

In Santarcangelo di Romagna, people love to tell stories



and listen to them; every story, small or large, finds its place in this microcosm. It is the place where one can learn the ancient tradition of the "bracciate" and the "tamburello," read the verses of Raffaello Baldini and Tonino Guerra, and visit the museum and the house dedicated to the poetic language of Tonino Guerra, immersing oneself in the community of poets and poetesses who have been able to make their verses sound in an ideal choral anthology.

That dialect is not only a tradition, but even today it is an official language of poetry, a passage of land that never stops recounting a timeless feeling.

A DAY IN SANTARCANGELO DI ROMAGNA CAN BE SIMPLE AND PERFECT



Santarcangelo is also the home of many theater companies (from dialectal ones to those of avant-garde), of the Cantiere Poetico, of the Nòt Film Fest and, above all, of the Santarcangelo Festival, which for more than fifty years (the next edition will be the fifty-sixth) has transformed the village into an international stage for the arts of the contemporary scene.

And in this place apart yet at the same time open to the world, Eron, an internationally famous artist, has chosen to open her studio, the place where her works, imagined to become a universal message, are born. His works can also be found at "Soul of the Wall," a façade by Teo Lavacchi, a tribute to Raffaello Baldini, one of the greatest poets of the area, poet of the twentieth century, who precisely here, in his parents' home, used to look at the world from his window and write E' circal de giudéizi (The Circle of Judgments). Walking through the village, "Giulia" awaits in the Supercinema, dedicated to the poetess Silvia Giulia Mendola and her performance Covering the People, a monumental work that gathers together the words of the inhabitants of Santarcangelo. And in the rooms of MUSAS - the Municipal Archaeological Museum of Santarcangelo - the exhibition "AURH. Portal to the Light" is hosted, created in collaboration with Andreco, a contemporary artist with great sensitivity and emotional power, with archaeological finds, paintings, and sacred objects arriving up to the nineteenth century.



A day in Santarcangelo can be simple and perfect. A stop at the Pro Loco for a postcard and some advice, a look at the press that still works inside the ancient Marchi print shop, a walk with a stop at the legendary Button Museum, to then grant yourself a time full of value at the table, tasting every wonder.

Every season here has its own colors and its own poetry, but autumn and winter bring with them a special magic. First in September, with the San Michele Fair, and then, in the days around November 11th, with the San Martino Fair, parties that every year become a collective rite, a way to feel part of something that has deep and solid roots.

To discover where all this comes from, it is worth crossing the doors of the Ethnographic Museum, the MET, to explore the uses and customs of the people of Romagna, traveling through time among ancient gestures, peasant stories and objects that tell a living culture.

The origin of the places is always the people. Santarcangelo is its people, forever and always. And this is a beautiful story.



I zchèurs dla zènta

Dal vólti a m mètt ma la
finèstrae a stag da sintói
i zchèurs dla zènta:
da spèss i è acsè strach
che la s putrébb sparagnè
la fadóiga d'arvoi la bòcca.
Mo se la zcòrr in dialètt
alòura i zchèurs i arciàpa
vigòur, éncà al patachèdi,
e u m vén vòia d'andè
ad ciòtta a dói la mi.

Annalisa Teodorani

Original in Santarcangelo dialect by the poetess
from Santarcangelo, class of 1978

The Discourses of the People

Sometimes I sit by the window / and stay to listen to the talk
of the people: / often they are so tired / that one could save
the effort of opening the mouth. / But if they talk in dialect /
then the talk takes on strength again / even the foolish things
/ and I feel like going down into the street / to say mine.

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The Awakening of the Villages

WHEN BREAD BRINGS LIFE TO THE TERRITORY

by FEDERICA TONINI

@federica_tonini

on the road

itineraries

5 minutes

Between the hills of Romagna and the valleys of the Marche, there is a ferment born from rediscovered flours, stone-ground flours, and stories found again. It is not simple nostalgia, but a movement that brings bread back to the center of village life. Young people, families and entire communities are giving back meaning and future to forgotten towns, choosing to knead slowly and with care

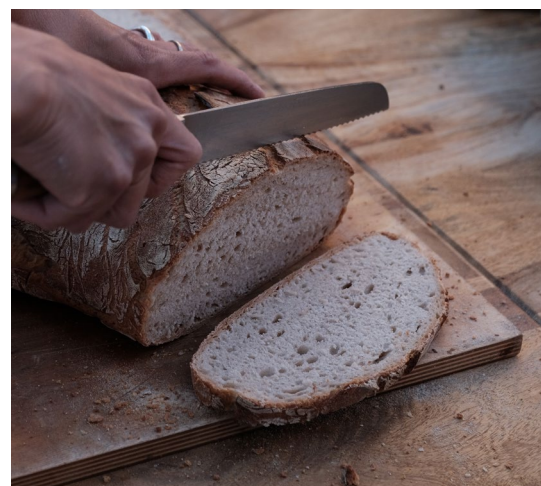


1

SAN LEO THE OVEN AS THE HEART OF THE COMMUNITY

In San Leo, bread has returned together with the people. The reopening of the bakery was not a commercial operation but a collective project: citizens founded the cooperative **Fer-Menti Leontine**. A place where bread speaks of identity, of pasta madre (sourdough starter), of community. The flours come from the Valmarecchia area, the baking is done with wood ovens. Bread becomes nourishment and bond, symbol of relationships that are renewed before a shared table. From the first loaves, the dream of a future has been kneaded.

♥ @fornoebottegadisanleo
Via Giacomo Leopardi 17 - 47865 San Leo (RN)



2

LONGIANO THE PHILOSOPHY THAT BECOMES BREAD

At four in the morning, in Longiano, Sabrina Bianchi lights the oven. After a degree in political philosophy, she chose to transform her reflections into practice, founding **Demetra** in a small laboratory. Here, whole-grain flours and ancient varieties tell the story of the earth. Each flour has its own sourdough starter, each bread its own rhythm of leavening: up to a week. Among the specialties, the loaves are seasoned with local olives. Kneading and baking become a liturgy, a slow gesture that joins the family and the community.

♥ @demetraforno
Borgo Fausto 33 - 47020 Longiano (FC)

EVERY LOAF BECOMES A POLITICAL AND POETIC GESTURE: TO RESIST HOMOLOGATION AND THAT RISKED DEPOPULATION



3

MERCATELLO SUL METAURO THE ALCHEMY OF RETURN

In Piazza Garibaldi, Massimo Ingegneri opened **Ingrano**, transforming his experience in big food industries into a return aware of his roots. Stone-ground flours, mother yeast, sustainable processes and a gastronomic research that turns into surprising combinations. Behind every loaf there is a mission: to resist, to keep life alive in villages that risked disappearing. Ingrano is not just a bakery, but a place of excellence that holds together community and flavor.

♥ @_ingrano
Piazza Giuseppe Garibaldi 1,
61040 Mercatello sul Metauro (PU)



4

DOVADOLA IN THE NAME OF BREAD

In Dovadola, the bakery **Nel Nome Del Pane** is a small sacred place. The Capellini family, from Bagnolo, returned in 2009 under the same roof, uniting ancient crafts and new knowledge. Hands and hearts transform ancient grains into different varieties of bread, from savory to sweet. Today the oven is a place to stop by to learn how to knead and to rediscover value: saving the world with a piece of bread.

♥ @nelnomedelpane
Piazza Vittoria 6 - 47013 Dovadola (FC)
Piazza Pompilio 2 - 47034 Forlimpopoli (FC)

San Marino

BETWEEN NATURE, CULTURE AND THE MAGIC OF CHRISTMAS

Discovering San Marino out of season means immersing yourself in an authentic atmosphere, where time slows down and every view reveals a different charm

When the landscape is tinged with the warm colors of autumn and the days grow shorter, leaving space for the night lights, the oldest Republic in the world reveals itself in its most intimate and evocative form.

In the heart of autumn, the historical and cultural heritage of San Marino shows itself with calm and tranquility: museums and attractions remain open every day, offering the opportunity to experience slow visits, between exhibitions, towers and breathtaking views. But the destination is also a reference point for lovers of outdoor life and activities. The rich network of trails that crosses the territory goes through rocky ridges, woods and valleys, ideal for trekking and walks immersed in nature.

The transition between autumn and winter marks the beginning of the "Christmas of Wonders." From November 29 to January 6, the world's oldest Republic transforms into a place full of amazement and magic that will leave both young and old open-mouthed with its surprising attractions: the great nativity scene, the traditional Christmas market, the magic of the lights with the great luminous star, musical performances, animations, New Year's Eve in the square, the New Year's Concert, the Epiphany... and much more!



SPUMA EDITORIAL STAFF

@visitsanmarino

san marino

itineraries

5 minutes

visitsanmarino.com

During the quieter season, San Marino also invites you to rediscover its lesser-known corners: the statutory laws under Porta San Francesco, Casa Simoncini, which hosted Anita Garibaldi, the bas-relief of San Marino and the Bear in Piazzetta Titano, and the face of the Saint sculpted in the rock of the Cava Antica. Small treasures that tell the story and identity of the country.

In the first months of the year, three important national festivities are celebrated - occasions not to miss to immerse yourself in the millennial history: February 5, Anniversary of the Liberation of the Republic from Albornian occupation, and Feast of Sant'Agata; March 25, Anniversary of the Arengo and Feast of the Militias; April 1, Ceremony of the Investiture of the Captains Regent.

San Marino is the place where every season becomes an emotion: between nature, culture, history and tradition, the small Republic continues to surprise those who visit it at any time of the year.

© visit san marino



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Home Chef

MADE IN
ROMAGNA

by VALENTINA SORRENTI

@valentina_sorrenti

on the road

food

5 minutes

Toshi, Frida, Elena, Matteo & Eddy:
faces, hands and stories that make Rimini
a laboratory of memory, innovation
and conviviality



© Alessia Bocchini Photographer

TOSHI THE BRIDGE BETWEEN JAPAN AND ROMAGNA

There is a thin thread that connects the quiet of Saga, city of Kyushu, with the tables of Romagna. That thread is intertwined by Toshihiro Nakamozo, for everyone simply Toshi. His passion for food is born from the scents of home and the fascination of Italian and Japanese traditions. But it is during the great time of existence that he completes his own road. In Rimini, one discovers that what unites us is appetite: the enthusiasm that each ingredient can arouse. His kitchen is an encounter between worlds and people, a fusion that tells of the curiosity of someone who, in a time when cooking is often a show, chooses to make it instead a more intimate and cultural act. With his cooking, he proves that the journey is never over: each dish is a meeting point, a story, a bridge.

♥ @cucinagiapponese_cesena_toshi

FRIDA VASINI THE QUEEN OF THE "AZDORA"

Frida grew up among women who knead stories: her Bellaria-Igea, the fish of the Adriatic, the memory of home. She has transformed traditional Romagnol cooking into something vibrant: not only an ancient taste, but hospitality, warmth, simplicity that moves. Her home restaurant "A Casa dell'Azdora" is not only food: it is family, community. In recent years, she has become a familiar face on TV, often guest on the program *È sempre mezzogiorno* with Antonella Clerici, but when the cameras are off, she wishes that those who taste her dishes understand, know, remember. For Frida, cooking is memory, a story that unites: the desire to collect recipes from women who are no longer there, so that the heritage of flavors will never be lost.

♥ @fridavasini_acasadellazdora

YOU DON'T NEED STARS NOR STAGES:
A KITCHEN, SOME GUESTS, AND
THE DESIRE TO SHARE ARE ENOUGH.
IT IS THERE THAT FOUR HOME CHEFS
EXPRESS THE TRUEST FLAVOR



© Ph: Giorgia Renzi

ELENA ZUFFA VEGETABLE CUISINE AND RAW MATERIAL

Elena walks through the memories of childhood: her grandmothers, her family, Sundays with ragù and the scents of Romagnol home cooking. But she has gone one step further: she transforms memory into a brad, contemporary vision. She studied at Le Cordon Bleu in Florence, experimented in restaurants, hotels, and bistros; then chose to be a private chef, celebrating the vegetable world in an alternative, but still complete, way. Along this path, she carries forward a technical dimension: consultancy for restaurants and hotels, developed with her idea of attention and care, a project in which she deeply believes and which allows her to spread her vision beyond the kitchen and into homes.

♥ @elez.chef



MATTEO & EDDY "I BURDÈLI" ITALIAN CUISINE ON THE ROAD

Friends since school desks, Matteo Zanotti and Eddy Guarise share curiosity for cooking, people and travel. After years of different experiences, they joined in the adventure of private "chef itinerants": they travel through Italy, bringing their home cooking to other homes, offering the simplicity and passion of the Romagnol table. From their experience was born I Burdéli, a project that unites craftsmanship, taste and conviviality. Matteo and Eddy build each dish as an act of sharing, with simplicity and the passion of the table at home.

♥ @iburdeli

San Leo Cashmere

A PRECIOUS THREAD THAT TIES HISTORY AND FUTURE

Near San Leo, among the hills of Montefeltro, there is a small reality that since 2017 has carried forward a special and precious idea. The work of new pioneers of the Valmarecchia, with cashmere instead of nuggets. Since 2017, Luigi and Silvia have been living and working in the village of Montemaggio and, with their goat breeding, respecting the rhythms of nature with patience, have given life to San Leo Cashmere, **the first cashmere production center made in Romagna**.

It is a cashmere that tells a story, one that you can even approach without awe - a story that can be touched by hand. With guided tours on the farm you can meet the goats, see how cashmere is born, and walk through the pastures overlooking the Rocca of San Leo. It is the best way to understand that behind each thread there is a silent and passionate work. An experience that does good both to those who organize it and to those who participate.

Here you can discover that cashmere does not come from shearing sheep, as one might think, but from combining goats. It is not cut, it is combed, following the spring molt. Each goat produces about 250 grams of raw fiber, which after processing is halved, becoming precious. Once collected, the cashmere leaves for England for spinning, passes through the Sibillini Mountains and returns here, ready to become yarn of the highest quality.



SPUMA EDITORIAL STAFF

@sanleocashmere

san leo

craftsmanship

3 minutes



Meanwhile, the goats move through the most beautiful and evocative places of these lands: in summer they are taken in transhumance to Villa Grande, where they find fresh pastures and good air. Their well-being is at the center of the project, and meeting them you understand it very well.

San Leo Cashmere is proof that, even in a territory where tradition is a constant pursuit, an atypical idea can give a particular and unusual light to an ancient craft without distorting it, but instead creating beauty - and reminding us that behind the patience of every thread there are hands, time, and passion. It is a new tradition that becomes history.



BEHIND THE PATIENCE OF EVERY THREAD THERE ARE HANDS, TIME, AND PASSION

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D'AUTUNNO



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Il Giardino dei Colori

Romagna in the glass

STORIES OF WINES
THAT TELL THE LAND

by GIUSEPPE TRISCIUOGGIO



on the road



food



5 minutes

Between the hills and the gentle plains of Romagna, every sip tells a story. From centuries-old vineyards to small family-run wineries, Romagnol wines unite tradition, territory and passion. Let's discover four wines that embody the most authentic soul of this land



VIGNA DEL GENERALE FATTORIA NICOLUCCI

In Predappio Alta, among clay hills and sulfurous mineral soils, the Sangiovese Riserva "Vigna del Generale" is born. A selection of grapes and an aging of 24 months in barrels give us an intense ruby red wine, with notes of wild berries, spices, tobacco and leather. A balanced mouthfeel, accompanied by roasts, game and aged cheeses. The old vineyard, planted by the winemaker's grandfather after the war, holds the soul of the place in its roots - a symbol of a union between man and nature.

Romagna Sangiovese Superiore Riserva DOC
"Vigna del Generale"

♥ @vininicolucci
Via Umberto Primo 21,
Predappio Alta (FC)



PRIMO SEGNO VILLA VENTI

In the gentle hills between Roncofreddo and Longiano, the Sangiovese "Primo Segno" is born from four biotypes carefully selected. The clay and sandy soil gives the wine powdery minerality, while the spontaneous fermentation enhances red fruits, spices and undergrowth. Fresh, savory and with soft tannins, it perfectly matches with cappelletti in broth, grilled meats or cold cuts. Every sip tells the millennial story of Romagna, between Roman history and family wisdom.

Romagna Sangiovese Superiore DOC "Primo Segno"

♥ @villapapiano
Via Ibola 24,
Modigliana (FC)

FROM THE STRENGTH OF SANGIOVESE
TO THE SWEETNESS OF ALBANA, EVERY
BOTTLE IS A SENSORIAL JOURNEY
CAPABLE OF TRANSPORTING THOSE
WHO DRINK THROUGH GENERATIONS,
SCENTS AND UNIQUE LANDSCAPES



BISSONI ALBANA PASSITO BISSONI

Among the hills of Bertinoro, the Albana Passito passes through the magic of Botrytis Cinerea, transforming the grapes into concentrated sweetness. Fermentation in oak barrels, two years of aging and 18 months in the bottle give life to a golden passito with aromas of apricot, dried figs, honey and saffron. In the mouth it is enveloping, balanced and persistent. Ideal with blue cheeses, foie gras or dry pastries. Bissoni is an artisanal winery that works slowly, keeper of elegance and patience.

Albana Passito Romagna DOCG "Bissoni"

♥ vinibissoni.com
Via Colecchio 280,
Bertinoro (FC)



BATÈST VALLE DELLE LEPRI

On the edge between hills and plains, Sangiovese Batèst is born on only 0.4 hectares of clay-limestone soil, cultivated with the ancient "alberello" training system. Spontaneous fermentation and 500 days of aging in amphora enhance the purity of the fruit and the mineral essence of the terroir. A ruby red wine, full-bodied and elegant, that speaks of the Mediterranean, of a search for purity that connects the past and the present, custodian of the story of Battista Cecchetti.

Romagna Sangiovese Superiore Riserva DOC "Batèst"

♥ @valle.dellelepri
Via cà Righetti 17,
Coriano (RN)

Giovagnoli Collezioni

OVER FORTY YEARS OF
TEXTILE ELEGANCE IN
THE HEART OF RIMINI

SPUMA EDITORIAL STAFF

@giovagnoli_collezioni

rimini

interiors

6 minutes

♥ Via Giuseppina
Strepponi 13/15,
Rimini

The Breadth of the Offer

Anyone entering the showroom on Via Strepponi will find a universe of coordinated proposals: curtains, wallpaper, wall coverings, decorative paints, upholstery fabrics, carpets, and furnishing accessories. Among the products on display, cutting-edge technical and motorized systems, latest-generation fabrics, outdoor and nautical textiles, sofas, upholstered beds, furniture for indoor and outdoor spaces, and a dedicated contract section for hotels and public facilities, with fireproof certified fabrics. A wide but coherent catalog, designed to accompany the client "from idea to finished project."

Craftsmanship and Tailored Consulting

The added value of Giovagnoli is personalized consultancy: inside the showroom and in the internal artisan workshop, the expert hands of the team create tailor-made fittings and installations, cared for in every detail. The Made in Italy mastery translates each project into a unique piece. In the showroom, every client is followed step by step: from the choice of materials, spaces and color palettes, to the selection of finishes and final details, guaranteeing a sartorial and durable result.



“WHAT HAS NEVER LEFT
ME IS THE POSSIBILITY
OF EXPRESSING
CREATIVITY THROUGH
FABRICS”



Projects and Collaborations

From private homes to hotels, up to retail and office spaces, Giovagnoli Collezioni shapes environments capable of telling a story. Among the most recent projects, one that stands out is the furnishing of a penthouse in Bologna, where fabrics and coverings create a light and refined elegance. Also noteworthy is the new headquarters of FillUpHomeWithLove, designed by designer Jo Frascali, which combines neutral colors and material textures in perfect balance between comfort and design.

Another major project was the renovation of the Hotel Savoia in Rimini, realized in collaboration with the Tognolini studio, where scenographic fabrics and technical textiles redefined the identity of the spaces with a refined and contemporary effect. Over the years, Giovagnoli has selected and represented several prestigious brands in the sector: from the contemporary taste of Dedar, Pierre Frey, Zimmer + Rohde, and Kvadrat, to the classic Venetian craftsmanship of Rubelli, Luigi Bevilacqua, and Mariano Fortuny.



For wallpaper, the company offers iconic brands such as Fornasetti, Cole & Son, Armani Casa, Élitis, and Casamance, in a selection that combines aesthetic research and quality without compromise. Heterogeneous collaborations demonstrate the ability to dialogue with professionals, architects, and designers, creating complex and coordinated projects in every detail - from concept to final installation.

Passion, Roots, and Future

From the first showroom designed by Mariolina Giannone to the later interventions of architects Franco Roberti and Chiara Mazza, the story of Giovagnoli Collezioni is marked by growth, vision, and taste for beauty. "What has never left me," says Valter Giovagnoli, "is passion - the possibility of expressing creativity through fabrics, meeting clients, architects, and colleagues."

Today, with 47 years of activity, Valter and Anna look to the future together with their children, with the same enthusiasm they had at the beginning: new sustainable collections, innovative technologies, and an ever-increasing focus on high-end contract projects. Because at Giovagnoli, every detail counts, every client has their own desires, and every environment can become the perfect place to make them come true.

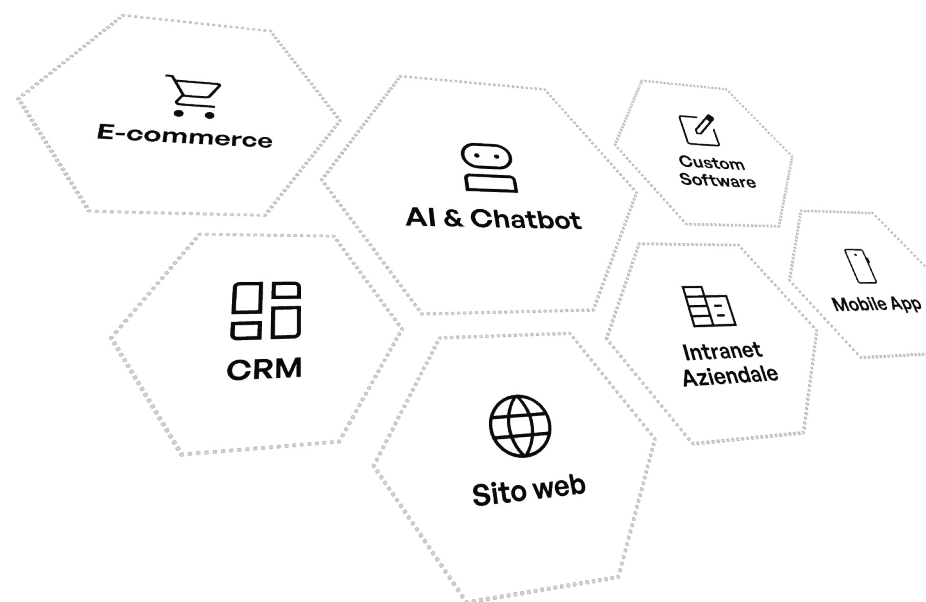


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IS AN INVITATION TO
EXPERIENCE FURNISHING
AS A SENSORY JOURNEY



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Company

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tecnico per progetti
complessi e strutturati

presso

hub

Via delle Fragole, 225
Cesena (FC)

Technology Made Easy s.r.l.

f.technology
05471877300

Le Befane Shopping Centre

TWENTY WONDERFUL YEARS OF SHOPPING, CINEMA, EVENTS

It seems like yesterday that the doors of Le Befane Shopping Centre opened to the public - the Rimini shopping mall which, in twenty years, has become a point of reference for shopping, leisure, and social life. Its strength lies in an offer that combines quality and convenience, thanks to 130 stores, the Spazio Conad hypermarket, a large food court, and the 12 halls of the Giometti Multiplex Cinema.

Founded in 2005, the Centre quickly established itself as a new square for the city of Rimini, capable of welcoming over 150 million visitors: young people, families, and guests from other provinces who have chosen Le Befane not only for their shopping but also for its rich calendar of free events and activities dedicated to edutainment for all ages.



From children's workshops to meetings with film, TV, and sports personalities; from concerts to cabaret and dance shows; to interactive exhibitions and the highly anticipated annual birthday celebration. From the very beginning, Le Befane has also been committed to supporting sports and local volunteer associations, thereby strengthening its bond of social responsibility with the community and the territory. Just recently, the "Befan Art" project was inaugurated - an initiative that invites all participants to imagine the future with an eye toward both fantasy and sustainability.

SPUMA EDITORIAL STAFF

@lebefane_rimini

rimini

shopping

3 minutes

♥ Via Caduti di Nassiriya 20
47924 Rimini
0541 387995



Through an online form (available at www.lebefane.it), it is possible to submit ideas and visions that will become artworks generated with the support of artificial intelligence. The creations will be exhibited in the gallery from November 15 and will be accompanied by workshops for children.

2025 will be a year to remember: this year, Le Befane Shopping Centre will celebrate its twentieth anniversary, together with its visitors. The highlight of the celebrations will take place on Thursday, November 28, coinciding with Black Friday: a day of festivities with dance and acrobatics shows, the traditional giant cake, and a special treat for celiac guests; a prize game dedicated to customers and extended opening hours until 11 p.m.

A birthday that aims to be a moment of fun but also a true thank-you to those who have made Le Befane Shopping Centre a lively, welcoming, and ever-renewing place.

SINCE 2005,
OVER 150 MILLION
VISITORS HAVE
CHOSEN LE BEFANE

lebefane.it



Avanti anni luce

130 negozi
e un mondo di offerte...
anzi, di più!



Rimini, what an enchantment

WINTER IN CELEBRATION, SPRING POETRY

From the illuminated squares of December to the blooming gardens of March, Rimini and its surroundings pass through the seasons like a story full of parades, flowers, and lights that make up a single picture



SPUMA EDITORIAL STAFF



on the road



events



4 minutes



NON PERDERTI
NESSUNO DEGLI
EVENTI IN RIVIERA!
ISCRIVITI AL CANALE
BROADCAST
CIAO RIMINI
SU INSTAGRAM



THE LONGEST NEW YEAR'S EVE IN THE WORLD

December 1 – January 6, Rimini Historic Center

From December 1 to January 6, Rimini is immersed in the festive atmosphere. The city becomes a large open-air stage lit by artistic installations, lights, and music that fill the streets until New Year's Eve night, when the great Piazza Cavour and the entire historic center come alive with music and toasts - for both locals and visitors eager to experience the celebration. A unique way to greet the year and dive into the new one.

© Archive of Tourist Image / Communication Office of Rimini Municipality

A JOURNEY WITH THE THREE KINGS

January 6, Rimini Historic Center

On January 6, Rimini's historic center turns into a living nativity scene: over one hundred figures in historical costumes accompany the Three Kings along their path until the Nativity. The procession starts from the Tiberius Bridge around 5:00 p.m., crosses Piazza Cavour and Piazza Tre Martiri, and arrives at the Malatesta Temple around 7:00 p.m., passing through the city's symbolic places. A re-enactment that unites families and visitors, between music, lights, and the magic of a journey that suspends time.

THE DAYS OF MARCH FOR TONINO

March 15 – April 2, Santarcangelo di Romagna

From March 15 to April 2, Santarcangelo celebrates its poet and artist Tonino Guerra, remembering his genius through exhibitions, meetings, and performances. On March 16, the main day, the whole city turns into an open-air story, between poetry readings, screenings, and guided tours dedicated to his works. A festival that renews itself each year, carrying forward the legacy of a man who transformed imagination into everyday life, and life into poetry. And spring begins to bloom among the city squares and the green of its hills.

GIARDINI D'AUTORE – SPRING EDITION

March 21–22, Rimini Historic Center

On March 21 and 22, Rimini celebrates spring with Giardini d'Autore, the event dedicated to plant lovers, designers, and enthusiasts of beauty and nature. Between Piazza Cavour and Piazzetta San Martino, two days of meetings and exhibitions devoted to greenery, outdoor living, and sustainability. An event that opens the doors to the season of rebirth, with a look toward the future and the gaze already on the beautiful season that awaits.

Rimini is a Cinema

THAT NEVER ENDS

curated by PAOLA RUSSO



rimini



culture



3 minutes

If Rimini were a great movie set, full of original stories and questions with no easy answers, it would be called "Gran Fellini." But next to that great name, the big screen continues to tell stories between contemporary and everyday life, as vibrant and authentic as never before imagined...



LA VITA DA GRANDI

2024, directed by

Greta Scarano

with Matilda De Angelis, Yuri Tuci, Margherita, and Damiano Tercon

A film debut by Greta Scarano, it tells the story of the Tercon siblings, born from their participation in the Talent TV show. Winner of the Silver Ribbon (Best New Director and Best Comedy Actor to Yuri Tuci) and the SIAE Opera Prima Award. Rimini here is a backdrop, a place of growth, identity, and family bonds that grow stronger. A delicate story that speaks of autism and love without rhetoric, told with sincere and gentle simplicity.



LA RICETTA DELLA FELICITÀ

2025, directed by

Giacomo Campiotti

with Cristiana Capotondi, Lucia Mascino e Valeria Fabrizi

Set in the imaginary Marina di Romagna, the film recalls the symbols of the Riviera. Shot between Rimini, Riccione, Cervia, Cesenatico, and Ravenna, it tells the story of a woman who, after a difficult phase of life, rediscovers herself and new strength in the simplicity of daily gestures. Bright and gentle comedies like this return a welcoming and full-of-possibility image of Romagna.



C'È TEMPO

2019, directed by

Walter Veltroni

with Stefano Fresi, Giovanni Fuoco

A road movie through the landscapes of Romagna. A film that is also a family story, a relationship, a journey of emotional growth. An Italy that changes, but that never loses its story - nor the light that still shines within it.



CAGNÀZ

Coming in 2026,

directed by

Alessandro Roia

with Guido Caprino, Eugenio Franceschini, Dora Romano

A story set between Ravenna and Romagna, in which two brothers return home for their father's funeral. An intense film, between realism and imagination, exploring the Romagna soul - suspended between sea, countryside, and memory. A cinematic journey that, like the region itself, moves between nostalgia and vitality, never losing the taste for storytelling.

Shopping Tips

by ELEONORA FILIPPINI

@the_dressert

rimini

shopping

3 minutes

Fashion that loves and regenerates: four brands that weave together creativity and inclusion, turning every purchase into a gesture that feels good for the heart



TRAME LABORATORIO

Trame Laboratorio was born within the social cooperative La Venenta and offers new opportunities through the reuse of recovered fabrics and donated materials. Aprons, bags, accessories, and home décor items take shape in the hands of women who find dignity and rebirth through craftsmanship. Here, the thread not only joins fabrics but also stitches together stories: choosing Trame means wearing the beauty of an inclusive gesture and a new beginning.

@tramelaboratorio | www.venenta.it/tramelab/



KIND KIMONOS

In Boòogna, lawyer Laura Di Francia has transformed her encounters with women victims of violence into a tailoring project that restores voice and future. This is how Kind Kimonos were born: jackets inspired by the Japanese kimono, made from reclaimed fabrics. They are "gentle" garments because they do good to those who wear them, but above all, to those who make them. Every kimono tells resilience and guards the delicacy of a rebirth.

@kind_kimonos



SARTORIA KECHIC

KeChic was born from the meeting of two worlds: Valeria, an Italian communicator, and Cheikh, a Senegalese tailor trained at the Centre Handicapés in Dakar and later moved to Italy in 2013. Together they created a tailoring studio where the vitality of African wax fabrics explodes in coats, skirts, and accessories full of energy. More than a workshop, KeChic is a cultural bridge in Milan, where fashion becomes dialogue, exchange, and a shared story of rebirth.

@sartoria_kechic | www.kechic.it



FIORE ARCHIVIO * PALINGEN

Fiore Archivio gives new life to leather goods, reinterpreting Neapolitan craftsmanship with a refined and contemporary vision. A project born from the union of textile memory and sustainable creativity, restoring value to what once seemed lost. For its latest collection, the brand collaborated with Palingen, a social tailoring atelier that intertwines inclusion, craftsmanship, and sustainability. Together, they created not only handbags and accessories from recovered leather, but also the packaging itself - made from recycled paper and produced in partnership with the social cooperative "La Paranza". A collection that enhances Neapolitan craftsmanship tradition with an ethical and modern soul.

@fiorearchivio | www.fiorearchivio.com

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