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Spuma magazine



Valentina Pesaresi
From the Borgo to Amici

Mariano Guardianelli
Abocar, two kitchens

Homegrown speakeasies
Good drinking has its secrets

The perfect heresy
La Rossini of Pesaro

Panettoni for passion
Christmas made in Romagna

San Marino and BuoneNove
Art has a precise design

Spuma in zir
Browse, choose, go
ITEAR-OUT EVENTS INSERT

Magazine
Italian version

THOUGHTS BETWEEN WIND AND CLOUDS

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Spuma of warm colours and slow rhythms

OF NEW SHADES, SCENTS, ROADS TO TRAVEL, WITHOUT HURRY

The air changes, the days grow shorter, and with them comes the time to tell of a Romagna dressed in warmer colours and slower rhythms. This issue opens by going far, among the people of Rimini who have carried their roots beyond the municipality, and then comes back to gather around what is dearest to us: the widespread villages where you can stop for the night, the cafés that warm the shortest days, the tradition renewed in La Lella's workshop, including gluten-free options.

We met those who chose Rimini, not just inherited it, like Mariano Guardianelli, and we walked through the streets of Rimini and the villages of its hinterland, with their stories suspended between art and everyday life.

Then we let curiosity guide us: into the speakeasies of Romagna, from Rimini to Modena, from Parma to Bologna, where the hidden canals tell of another city beneath the city. And more: the tradition that smells of celebration with panettoni, the charm of vintage to be found in the most genuine shops, Rossini-style pizza, the street art of San Marino that colours even the winter.

At the table, we return to wines by the women of the vineyard, to be drunk slowly, the right ones for the coldest evenings, while in the agenda you will find all the winter events to mark down, with an eye always on the Ciao Rimini broadcast channel, so you don't miss a thing of what happens on the Riviera. We close, as always, among the books of our Librinesi and some shopping advice, for those looking for gifts with something more.

An issue that, like every autumn-winter, invites us to slow down, to look for warmth in small things and in the stories of those who work every day to tell this territory with truth and care. Because even when it's cold outside, there is always a good reason to stop and leaf through.

Enjoy the read,
see you in spring, as always.



FEDERICA PIERSIMONI
SPUMA DIRECTOR

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Spuma



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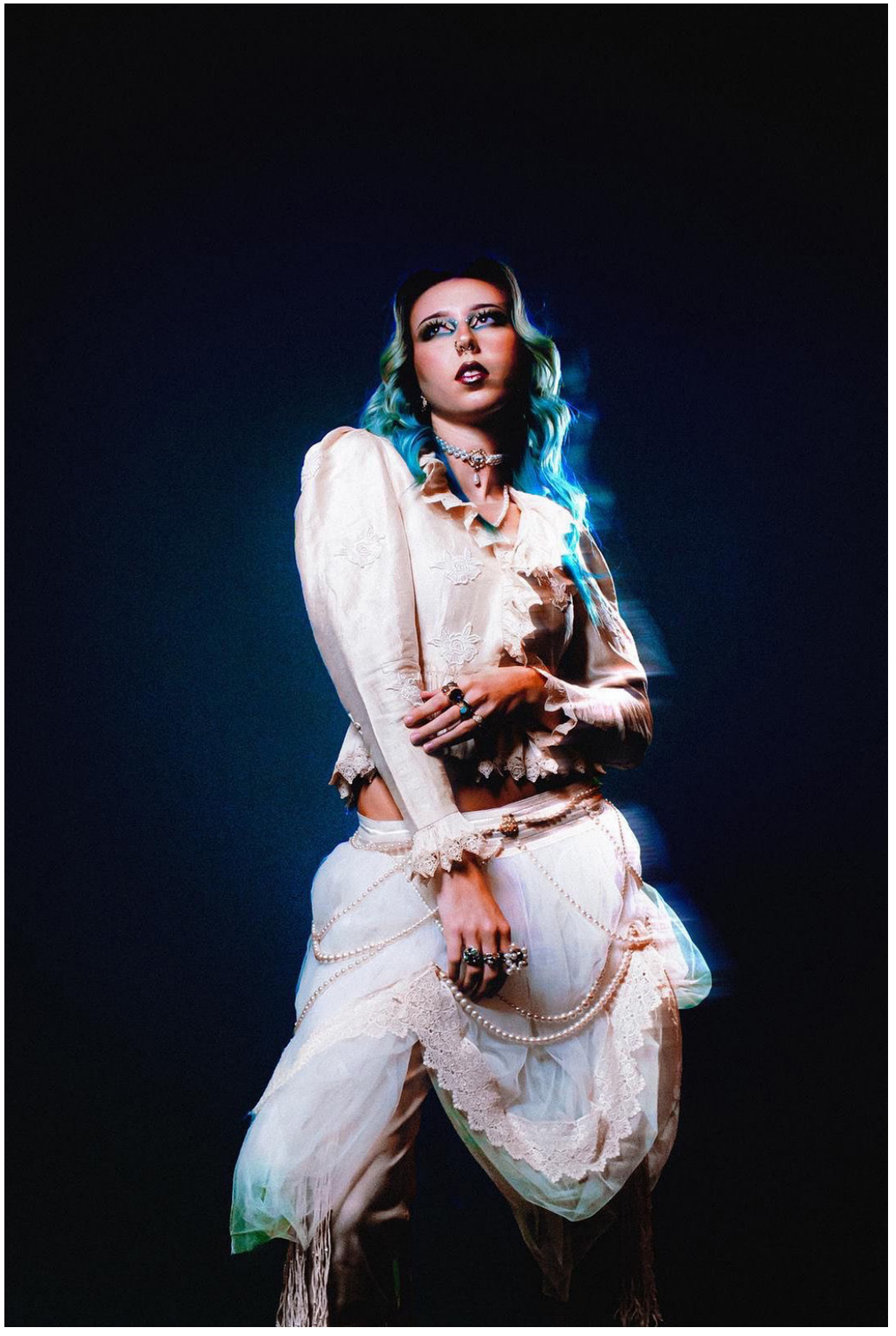
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Could you say that in Italian?
Magazine
Italian version

DIBALDO




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Vintage Shopping
Book club
auguri Fellini!
Rimini
Librinesi
Monte Grisolo
San Marino
Street Art
Pesaro



Valentina Pesaresi

FROM SANTARCANGELO TO THE AMICI STAGE

Riminesi beyond the municipality

interview by FEDERICA PIERSIMONI

@valentina_pesaresi

rimini | personalities | 7 minutes

Direct, ironic, with the frankness of words that end up in the lyrics, she told us her love story with Music. And how she went from the most beautiful village in Romagna to the most famous stage on TV

There are those who dream of music and those who, without too much ado, one day get up and say "come on, let's try." That's how it happened to Valentina Pesaresi, born in 2003, unexpectedly. Raised in Santarcangelo di Romagna, among the music of Bruce Springsteen, Pink Floyd and Bon Jovi listened to at home, before her Amici audition she worked as a shop assistant in a make-up store, and with her father Luca she carried on IVuElle, their busking project in the streets of the town centre.

A path born without haste and without precise ambitions, until the sudden choice to "give it a go," which took her to the stage of Italy's most famous school, earning her Serale shirt with three yeses and two original songs, "Meglio" (written for her by Angelina Mango) and "caTene," which became two of the most-streamed tracks. Today Valentina is back in Santarcangelo, but with her gaze already turned forward, towards new songs and a music project all her own. But from around here she has kept the wisdom of someone who, in the end, still trusts her own instinct.

The passion for music was passed on to you by your father Luca: how did you get to the Amici audition?
It actually happened almost by chance. I grew up listening to Springsteen, Pink Floyd, Bon Jovi: music has always been an important part of my life. For years friends and family had been telling me to try, but I kept putting it off: I thought "so many people try, what are the chances they'll pick me?" Then one evening I simply told myself: "Come on, let's try." I sent the videos without expecting anything, and everything started from there.
With your father you ran IVuElle, your busking project in the streets of Santarcangelo: what do you take from that experience to the Amici stage?
A greater awareness of what it means to be on a stage. I had already performed in local settings, but nothing comparable: there was an attention and a responsibility I had never experienced before. Being able to sing isn't enough, you also have to learn to manage emotion and pressure.

You have said you sometimes felt inadequate along the way: how did you deal with those moments?
I compared myself a lot with the other kids, who already had more experience and clearer ideas. I lived everything day by day, and that made me feel a bit out of place.

When I started to feel that someone saw me as a possible winner, instead of being happy I was afraid: "Am I really ready?" Luckily Maria gave me the chance to go home and take some time to think, away from the pressure. And the answer, in the end, was yes.

"Meglio," written for you by Angelina Mango, was among the most listened-to songs of the edition: what did it mean to receive it?
First of all, a huge honour: I really admire Angelina as an artist, and I felt a great responsibility in interpreting it the right way.

What struck me most is how it arrived at just the right moment in my life: it talks about feeling inadequate, being afraid of the future, making mistakes and falling, but also about the fact that it's still worth letting go. I felt truly understood through those words.

And "caTene," your second original song: what is it about?
It's a bit of a continuation of Meglio: it says that sometimes the chains that hold us back from moving forward are the ones we put on ourselves. In my case they were insecurities, the fear of not being enough. I'm learning that I have to be the first to love myself. Musically it's closer to the genre I feel is mine: more electric, with a different energy, and it's the direction I'd like to pursue.



You came back to Santarcangelo after months at the school: how did it feel to find your town again?
At first it was strange: in those months I had lived completely immersed in music, in a very different reality. On one side it was wonderful, because I could see family and friends again; on the other a bit of nostalgia and fear, because coming back meant deciding how to build on everything I'd experienced. Now I have a team I'm working with to reach the goals we've set.

Looking ahead: what are you preparing for the future?
I'm working on new songs, and there will soon be news about the music itself. I'm very happy because, after everything I've been through, I'm finally living entirely off music: I'm building a project I believe in very much, and I hope the people who got to know me through television can accompany me and follow me elsewhere, in this new phase.

"I GREW UP LISTENING TO SPRINGSTEEN, PINK FLOYD, BON JOVI: MUSIC HAS ALWAYS BEEN AN IMPORTANT PART OF MY LIFE"

From the village that is called "home" to the lights of the TV studios without ever losing her original pace. Valentina's story shows that sometimes, to free yourself from your chains, it can be enough to shift your gaze. And find your own song.

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OFFERTE E NOVITÀ

The art of slow living

WHEN THE VILLAGE BECOMES HOME

by VALENTINA SORRENTI

@valentina_sorrenti

out and about | itineraries | 5 minutes

On the hills between Romagna and Marche, a new way of travelling is emerging. This is more than a simple stay, but a total immersion in the life of historic villages. Sleeping inside medieval walls and waking up among the alleys evokes an authentic sense of belonging, turning travellers into temporary residents and breathing new life into the region



1

CASTELLO DI MONTEGRIDOLFO
THE MALATESTA VILLAGE REBORN

In Montegridolfo, hospitality has brought people together again. The reopening of the fortified village was not a commercial operation but a conscious project: the ancient dwellings offer an authentic experience between history and nature. The real value is the model of sustainability: slow rhythms, relationships that grow stronger in front of a view reaching all the way to the sea. A pause for regeneration where every stay becomes a small act of resistance and an idea of holiday that smells of the future.

♥ @castellodimontegridolfo
Via Roma 38,
47837 Montegridolfo (RN)
0541 1837600



2

BORGO LORETELLO
THE PHILOSOPHY OF LIVING SLOW

In the heart of the Marche hills, Borgo Loretello kindles a passion for time rediscovered. After a careful conservative restoration, the small castle chose to turn its stones into scattered hospitality. Here the apartments tell of the land and the memory of the place. Every dwelling has its own soul: time is measured not in hours but in silences and landscapes. The true revolution is the space given back to rest: no frantic rhythms, but days that leave room for wonder and ideas.

♥ @borgoloretello
Frazione Loretello 27,
60011 Loretello (AN)
331 2023332

SLEEPING IN THE VILLAGE, IN SCATTERED HOTELS, IS A GESTURE OF REDISCOVERED HARMONY: LIVING HISTORY TO REGENERATE MIND, BODY AND LOCAL COMMUNITIES



3

SAN LEO ALBERGO DIFFUSO
THE ALCHEMY OF HISTORY THAT WELCOMES

In San Leo, the scattered-hotel experience turns rock into a welcoming refuge. The rooms spread among the historic alleys offer a stay in contact with the authenticity of the place. Behind every door there is a mission: to give dignity back to village life and vitality to a centre at risk of depopulation. Living San Leo from the inside is not just a holiday, but an outpost of beauty that keeps the community alive, giving guests a unique perspective and a return to origins.

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389 5435755



4

BORGO MONTEMAGGIORE
IN THE NAME OF AUTHENTIC HOSPITALITY

In Montemaggiore al Metauro, the scattered village is a small sanctuary of quiet. The skilfully restored dwellings safeguard the spirit of the territory. Expert hands and respectful architecture have turned these stones into refined, welcoming spaces. Every corner is an act of love for the landscape and its traditions: suites with a view, secret gardens and an intimate atmosphere that nourishes the spirit. A simple and radical hymn to save the beauty of the hinterland, one night at a time.

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A coffee with Spuma

NOT ONLY IN A CUP

curated by ARIANNA PARI

@ari_lesploratrice

out and about | taste | 3 minutes

When the cold arrives, coffee takes on a whole new guise: warmer, more enveloping, often "corrected" with a drop of liqueur or accompanied by chocolate and spices. From the traditions of our regions to new international trends, here are four ways to turn a simple espresso into a small winter ritual



MARCHE: MORETTA

It is said that the sailors of Fano invented it, mixing coffee with the last sips of liqueur left in the bottles: a simple way to warm up on cold winter days. Today the Moretta has become a symbol of the city. The traditional recipe calls for coffee, sugar, anise, rum, brandy and lemon peel, served in layers in a small glass. First you look, then you drink.



PIEDMONT: BICERIN

In Turin, the cold is fought with three layers of pure indulgence. Born in the eighteenth century, the Bicerin brings together hot dark chocolate, coffee and cream or fresh whipped cream, poured one on top of the other in its characteristic glass. The result is a small masterpiece of balance, now recognised as a Traditional Agri-Food Product of Piedmont. And there is one rule: you don't stir. You drink it as it is, letting the three flavours meet with every sip.



AOSTA VALLEY: CAFFÈ VALDOSTANO

Imagine a winter afternoon, the fireplace lit and a table around which people gather together. At the centre is the friendship cup, ready for the ritual of the Aosta Valley coffee. Espresso lungo, genepì, sugar and lemon peel are heated and poured into the characteristic wooden cup. Then it begins: you drink in turn, passing the cup from hand to hand. More than a coffee, a small ritual of conviviality.



FROM THE WORLD: "COZY" COFFEE

A blanket, a book, a steaming cup in your hands: if winter had a flavour, it would probably be cozy. Not a precise recipe, but a contemporary way of reinventing coffee with milk, spices and a few indulgent ingredients. Cinnamon and cardamom for the classics, pistachio and chocolate for those who can't resist temptation, pumpkin for autumn lovers. Here the recipe is decided by mood: all that matters is that it's hot, fragrant and enveloping.



CI TROVI QUI:
VIALE PINZON 290, IGEA MARINA

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WWW.BLUSUITEHOTEL.IT

The warmth of winter smells of La Lella

SPUMA EDITORIAL TEAM

@dallalella

rimini | food | 4 minutes

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Via Covignano 96
47923 Rimini
0541 775505

Via Rimembranze 74/A
47923 Rimini
0541 389460

When the seasons change, one thing never does: in summer it's full of flavour, with the first cold it brings back warmth and a sense of home, even when, to choose your favourite, you go to via delle Rimembranze and via Covignano. This too is tradition, this too is the meaning of the piada

There are rituals that have no calendar, scents and aromas that can instantly bring you back to a sense of home, welcome, simple happiness. And when the Rimini summer slows down and says goodbye to the tourists, the crisper air does not dampen the desire for piadina. The ritual doesn't change, it only seeks a more intimate, slower, more enveloping shelter. And that is exactly when the geography of taste finds its classic cardinal points again, the ones where everything began and where tradition keeps spreading out, cooking on a griddle, finding old and new fillings.

The first stop of this journey is via delle Rimembranze, in Bellariva. Here stands the original shop, where the story of Gabriella Magnani, known to everyone (really everyone) as "Lella," first took shape in 1986.





Crossing that threshold feels like a small step but is in fact a dive into the real Romagna. The warmth of the griddle is felt right inside, the atmosphere recalls the old pantries of the past, and the expert hands working the dough preserve ancient, wise gestures. It is the temple of the azdora who knows how to make what has always been felt new, the place where the classic recipe, with no shortcuts and no preservatives, speaks the straightforward language of the territory, guaranteed by the IGP mark.

If via delle Rimembranze is the heart of the first memory, via Covignano is its natural continuation. The shop run by Marina Nanni, Lella's daughter, has turned the traditional piadineria into a space with a metropolitan feel, modern and trendy, without ever losing the common thread of this story. In autumn, as the city picks up its daily rhythms, via Covignano becomes the perfect refuge for a relaxed lunch break after the Saturday market, or a dinner among friends, or a takeaway with an embarrassment of choice. The interiors, which nod to the design of New York's famous delis, frame an incredibly rich culinary offer: besides the classic piade, the olive oil, rosemary and cereal versions, all the way to the endless variety of stuffed cassoni and triangolini.

THE WARMTH OF THE GRIDDLE IS FELT RIGHT AT THE DOOR, THE ATMOSPHERE RECALLS THE OLD PANTRIES OF THE PAST,AND THE EXPERT HANDS THAT WORK THE DOUGH KEEP ANCIENT, WISE GESTURES ALIVE

But if it's true that winter calls for the warmth of the historic locations, it would be a shame to forget where Lella meets the sea breeze. Even in the cold months, "La Lella al mare" in piazzale Kennedy doesn't go on holiday, and keeps offering a wonderful sea view in every season. An outpost of taste on the Parco del Mare that keeps one unique and essential detail: this is where the heart of the gluten-free offer beats. A special attention designed so that the unmistakable pleasure of the real Rimini piada is truly accessible to everyone, without giving anything up.

In the end, wherever Lella has put her signature on this taste experience, the magic doesn't change. Even when the place is your own home: taking home one or more packs of takeaway piade means giving yourself a little piece of pure Romagna, to heat quickly on the griddle and fill winter evenings with fragrance.





INNOVATION TO TASTE: THE NEW SKIP-THE-QUEUE APP

La Lella's tradition never stops, not even in the kitchen! To make the experience even more pleasant and simple, from this autumn the new official App arrives: a few taps on your smartphone to order your favourite piade, skip the queue and pick them up piping hot, ready to enjoy wherever you prefer.

foodish

1ST PLACE
as "Best piadina in Rimini" in the programme hosted by Joe Bastianich



Mariano Guardianelli

TWO KITCHENS FROM ARROYITO TO RIMINI

Riminesi by choise

interview by FEDERICA PIERSIMONI

@abocar_due_cucine | @mani_rimini | @mariano_guardianelli

rimini | personalities | 7 minutes

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From deepest Argentina to a Michelin star in the heart of Romagna: the story of a chef who has travelled the world, choosing Rimini as home, and bringing into the kitchen two lands, one sea and a precise idea of hospitality

Mariano Guardianelli was born in 1983 in Arroyito, in Cordoba, a village in remote Argentina, surrounded by fields as far as the eye can see and far from everything. It was from his grandmothers that he learned his love of food, before starting to handle the pans in his twenties, at the hotel school near home. But that place feels too small for him: he leaves for Miami, to understand what it means to be in a professional kitchen, but the spark just wasn't there. He leaves again, this time for Spain: first Ca' Sento in Valencia, then El Celler de Can Roca in Girona, where he falls in love with the rhythm of the Roca brothers' kitchen. In Valencia, at Ca' Sento, he meets Camilla Corbelli, from Rimini, also a cook, who will become his partner in life and business. Back in Italy they pass through La Buca in Cesenatico and Enrico Crippa's Piazza Duomo, with a stop in France, between Arles and Paris, with David Toutain. And then, finally, Rimini.

You were born in Argentina: what brought you to Europe and then to Valencia, where you met your partner?

I was quite unaware of what to do with my destiny. My parents asked me: but do you like cooking? From there I started culinary school, which wasn't seen the way it is here, where there's a tourism system that gives you an outlet. I started working and studying together, and little by little I saw the world of European starred restaurants, completely different from what I imagined. There I understood that cooking is a sort of universal language: you go to work in France, you don't speak French, but in the kitchen you get by anyway. So I started travelling. My idea was to see Spain, France and Italy, the countries whose cuisine I love most. I started from Spain, where I worked in a restaurant, but it wasn't enough for me: in my free time I started working in a starred restaurant and after three months I was taken on. At Ca' Sento itself, in Valencia, after some time a young woman from Rimini, Camilla, started working.

How did you arrive, together, at the decision to open a restaurant in Rimini in 2014?

When we left Spain together we came to Rimini: I was 29, I didn't know anyone and I started working at Camilla's father's restaurant: Il Lurido. The place was

"I NEVER USE A SOUTH AMERICAN INGREDIENT IF IT DOESN'T MAKE FUNCTIONAL SENSE IN THE DISH [...] I PUT IT IN IF IT WORKS, LIKE I USE ARUGULA WITH PROSCIUTTO AND SQUACQUERONE BECAUSE TOGETHER THEY ARE DELICIOUS"



> “ AN ARTIST FRIEND [...] SAID WE HAD TO CALL IT 'TWO KITCHENS,' BECAUSE THERE WERE TWO OF US, ME AND CAMILLA, ARGENTINA AND ITALY ”

an institution and I worked at the counter, also to learn Italian. Camilla had by then become my partner in life and work and not long after we started thinking about a restaurant of our own. At first nobody knew us, they still associated us with the previous management of the place we had taken over. Then over time we built a very strong identity. It was 2014 and at the beginning customers expected a cuisine similar to that of Il Luri-do and some were disappointed not to find it. But Ri-mini fifteen years ago was very different: today people are more used to looking for new flavours, they are cu-rious, also thanks to all the programmes and formats dedicated to cooking.

Abocar means "to bring closer": how much of this meaning is in the cuisine you make, between Argentina and Romagna?

At first we chose the name a bit randomly, mixing sug-gestions taken from Ca' Sento and from La Buca, where I worked once I arrived in Romagna. Then little by little the real identity emerged: bringing South America clos-er to the products from here. I never use a South Amer-ican ingredient if it doesn't make functional sense in the dish: I don't put in mate because it has to be there, I put it in if it works, like I use arugula with prosciutto and squac-querone because together they are delicious. There was also a play on words: an artist friend, Teresio Trotti,





suggested we add "two kitchens" to the name "Abocar," because there were two of us, me and Camilla, from Ar-gentina and Italy. And "abocar" also evokes the gesture of bringing food to the mouth with your hands, because from the beginning we had planned a whole snack sec-tion to be eaten that way.

The Michelin star arrived in 2018, just four years after opening: what changed, inside and outside the kitchen?

We wanted it more than we sought it. All our paths, the initial snacks, the small pastry section, the tasting menu: the approach was already there. It would be hypocritical to say we weren't hoping for it. When it ar-rived, the restaurant still had the chairs from the pre-vious management, no tablecloths. In the kitchen noth-ing changed, what surprised me was the resonance: on the Friday of the announcement we had 250 missed calls, journalists from everywhere. What really changes is the workflow, much more intense, and an extra con-fidence: it tells you that your choices, even the riskiest ones, weren't so wrong. But the goal remains the same: to improve, not to chase a second or third star. The cus-tomer must stay at the centre: if I only want to show how good I am, in the end the tables stay empty.



Is there an ingredient or a dish of the Romagna tradition that you have made your own?
If I have to choose a dish to eat I always say tagliatelle, but without peas. To cook, ragù interests me a lot. But what fascinates me most is fish: the Rimini area has an incredible variety of seafood available, I see it when I go to the fish market, and yet by tradition the same ten ingredients are always used.

And vice versa, what Argentine cuisine have you managed to bring into Rimini's gastronomic imagination?
I make a quinoa risotto with Sangiovese butter, for example. I use corn, quinoa, mate, but always with a logic, never as an exotic stunt thrown in at random.

And then came Manì, your contemporary Pastry Shop & Leavened Goods Bakery in the Galleria of Hotel Savoia: what did you want to tell differently with this new project?
Manì was born from my encounter with the passion for leavened goods and the Bianchi family of Savoia. I have always hated panettone, in Argentina especially, that dry stuff with candied fruit... but then I tasted a unique one, moist and different from everything, which drove me crazy. From there came the curiosity to try to master the mother yeast: four years of failed attempts, panettoni that collapsed. Then a course, and finally the right contact with the Bianchi family, who were opening the Galleria Savoia and looking for someone for a pastry shop. I already had in mind the idea of a bakery that would accompany every moment of the day: breakfast, light lunch, afternoon snack, aperitif, working on the seasonality of fruit, inspired by the viennoiseries eaten in France. We opened on 10 April 2026, with the workshop handed over only twenty days earlier.

How often does the Abocar menu change, and what decides when it's time to change a dish?
The menu is seasonal, we change it every month and a half or two. Sometimes we change three or four dishes, other times overhaul almost the entire menu: it depends. Usually, each time, we change between eight and ten dishes.

From Arroyito, Cordoba to the heart of Rimini's historic centre, via Miami, Valencia, Girona, Arles and Paris. Mariano Guardianelli travelled the world before understanding that the right place to put down roots was this patch of Romagna facing the sea. An adopted land he has come to know by listening to people and studying the stalls of the fish market, and to which he now gives back a courageous cuisine, free of clichés. In the end, the magic of Abocar lies right here: in the ability to erase the distances between two hemispheres through food, reminding us that true great cuisine is never a show of strength, but the oldest gesture in the world: a sincere way of saying welcome.

RINASCERE

Che gusto c'è?

Riscoprire la vita dopo una violenza

17 LOCALI a Rimini e non solo, per raccontare attraverso i piatti il senso della *rinascita* di una donna che esce da una violenza.

Scopri di più

Dal 1° Novembre 2026

Un progetto di

ROMPI IL SILENZIO
Centro Antiviolenza Rimini

Con il patrocinio di

Con la partecipazione di

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Together among books

READING GROUPS AND WHERE TO... MEET

Every book is an intimate, personal encounter. It opens in silence, and for a while the world around seems to disappear. Yet, once you reach the last page, almost always the same thing happens: you feel like telling someone

by PAOLA RUSSO

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out and about | culture | 5 minutes

When reading is shared, its value takes unexpected paths. And alongside books, relationships, habits and small communities are born, meeting at regular intervals. It is no surprise that reading groups are ever more numerous, in different places and with very different formulas: in libraries and living rooms, in bistros and cultural spaces, among teenagers and adults, among crime-fiction fans and lovers of great novels. We peeked into four experiences in which the beloved "discussion to follow" makes every story more precious, read with one's own eyes and with others'.

One library, many groups. La Gambalunga

In the heart of **Rimini**, the Gambalunga multiplies opportunities to meet by offering paths ranging from great novels to pages of history, philosophy and spirituality. There is also the reading group for teenagers, which meets in a room with the perfect name: the Holden. Among the library's shelves, stories read together become a pretext to look at the world with new eyes, giving culture back its most human dimension. In one of the most beautiful places in the city.





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Il Rifugio dei Libri

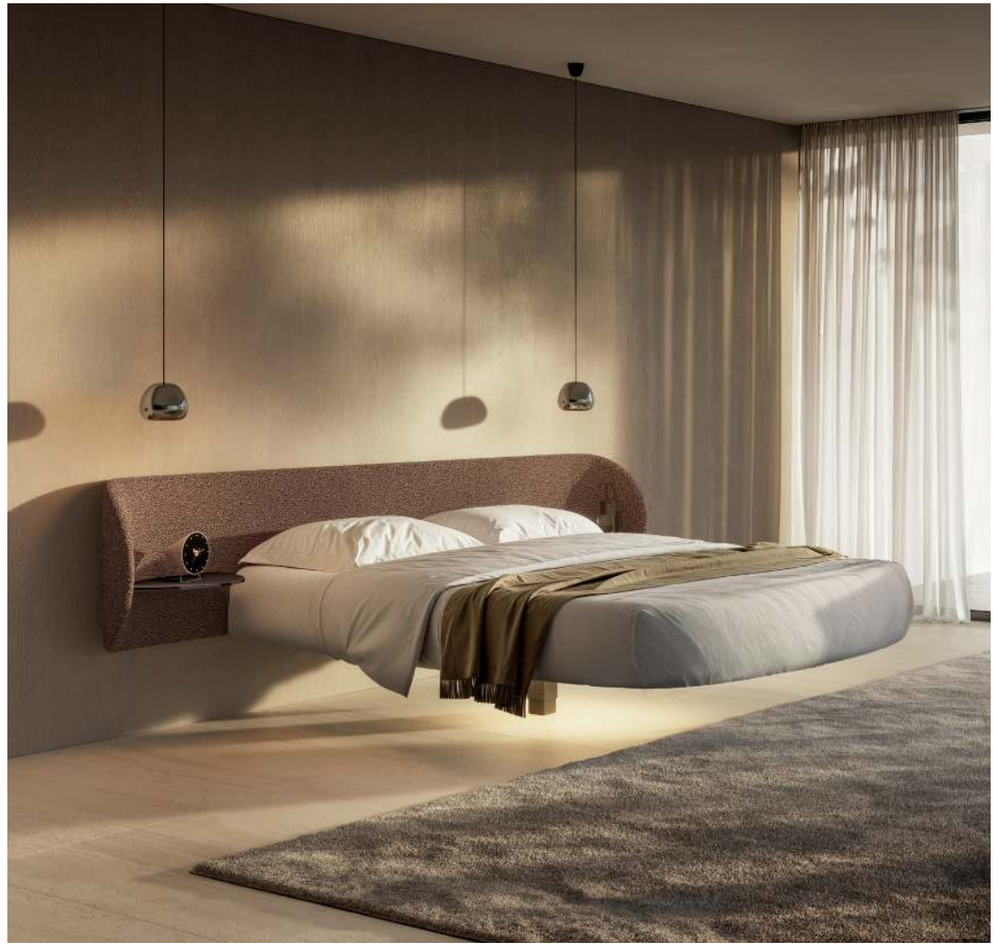
Via Don Minzoni 20 in **Riccione** is Il Rifugio dei Libri: the first Little Free Library in Italy, always open in the garden. Its creator, Debora Grossi, also runs the reading groups at the municipal Library. This very busy autumn: spooky stories, detours into Romantasy or 1920s crime fiction, and the great classics like Miller-Nin and Pasternak. To discover that reading can become a lively, shared adventure.

Pagine Sorelle, a community

In 2023 Ilaria Spadaccini opens her living room to a small group of women readers, giving life to *Pagine Sorelle*: a reading circle where the chance to weave relationships around a shared interest sees stories find a new space and time of listening. And words. Born in an intimate, private setting, the project has gradually expanded across **Forlì, Forlimpopoli** and **Cesena**, turning a community on the move into a cultural association.

BoBooks and the Reading Pact

From large libraries to neighbourhoods, city reading groups – like the BoBooks initiatives within **Bologna**'s Reading Pact – show the strength of gathering around reading not only in bookshops, but also in bistros and cultural spaces. Among the most beloved initiatives are the silent reading parties: two hours to read together, enjoy an apericena and exchange recommendations, showing how good it is to make room for shared silence in the city.



LASCIATI ISPIRARE DALLE
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Antolini
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Via Emilia, 1204 - Santarcangelo di Romagna (RN)
antoliniarredamenti.it

LAGO STORE
RIMINI

Corso d'Augusto, 212 - Rimini (RN)
rimini.lago.it

SPUMANTE IN ZIR

SFOGLIA
STACCA

UN INSERTO
DA TENERE
CON TE
CHE TI PORTA
CON SÉ

**Mese per mese,
gli eventi da non perdere
nell'autunno-inverno
della riviera romagnola**

FIERE di Paese

Sant'Agata Feltria e la Fiera nazionale del tartufo bianco pregiato
Dal 4 ottobre fino al 1 novembre
Tutte le domeniche di ottobre
e la prima domenica di novembre
Sant'Agata Feltria (RN)

61esima Fiera internazionale del Tartufo Bianco
25 e 31 ottobre e il 1°, 7, 8,
14 e 15 novembre
Acqualagna (PU)

Fiera di San Crispino
dal 23 al 25 ottobre
San Mauro Pascoli (FC)

Fiera dei Becchi, San Martino
Da sabato 7 a mercoledì 11 novembre
Santarcangelo di Romagna (RN)

Fiera del Formaggio di Fossa
Domenica 15 e domenica 22 novembre
Talamello (RN)

Piccola Fiera d'Autunno
Sabato 21 e domenica 22 novembre
Roncofreddo (FC)

Fossa, Tartufo e Venere
22 e 29 novembre (domeniche)
Mondaino (RN)

51esima Fiera del Formaggio di Fossa di Sogliano DOP
Domenica 22, 29 novembre e 6 dicembre
Sogliano al Rubicone (FC)

MERCATINI di Natale



Il Natale delle Meraviglie
Nei weekend del 28-29 novembre,
5-8 dicembre, 12-13 dicembre
e 19-20 dicembre, San Marino (RSM)

Il Paese del Natale
6, 7, 8, 13 e 20 dicembre
Sant'Agata Feltria (RN)

Mercatini di Natale
dal 1° dicembre al 6 gennaio, Rimini (RN)

- **Fiera delle Domeniche di Dicembre:** domenica 6 e 13 dicembre, centro storico
- **Fiera degli Alberi di Natale:** dall'11 al 24 dicembre, Borgo San Giuliano
- **Mercatini di Natale:** dal 15 dicembre al 6 gennaio, Piazza Tre Martiri
- **Fiera di Natale:** dal 19 al 24 dicembre, c.so d'Augusto e via IV Novembre, tutti i giorni ad esclusione delle giornate di Mercoledì e Sabato

Riccione Christmas Sea
Da fine novembre a gennaio
Riccione (RN)

Mercatini di Natale a Santarcangelo
dal 28 novembre al 6 gennaio

Fiera di Santa Lucia
12 e 13 dicembre
Savignano sul Rubicone (RN)

Candele a Candelara
28-29 novembre
5-6-7-8, 12-13 e 19-20 dicembre
Candelara (PU)

MERCATINI Artigiani

Gipsy Garden
28 e 29 novembre, 5 e 6 dicembre
Magazzini del Sale
Cervia (RA)

Lo Smanet
12 e 13 dicembre
Fragola de Bosch
Gambettola (FC)

Wanderlust Officina Creativa
19 e 20 dicembre
ex Cinema Astoria
Rimini (RN)

Mani in Piazza
28 e 29 novembre, 5, 6, 8, 12, 13,
19, 20 e 24 dicembre
Piazza Ganganelli
Santarcangelo di Romagna (RN)



in FIERA* a Rimini 2026/2027



Ecomondo
dal 3 al 6 novembre

SIGEP
dal 23 al 27 gennaio

Pescare Show
dal 12 al 14 febbraio

Beer & Food Attraction
dal 21 al 23 febbraio

Key Energy
dal 10 al 12 marzo

MIR
dal 4 al 6 aprile

Macfrut
dal 20 al 22 aprile

Enada
dal 4 al 6 maggio

RiminiWellness
dal 27 al 30 maggio



* LA FIERA DI RIMINI È UNO DEI PIÙ GRANDI QUARTIERI FIERISTICI D'ITALIA.

Informazioni aggiornate al momento della stampa. Per eventuali variazioni, consulta i siti degli organizzatori.

STACCA

SFOGLIA

SFOGLIA, SCEGLI, PARTI. RESPIRA LA ROMAGNA.

Tutti gli appuntamenti dell'autunno-inverno 2026/2027 tra nuovi eventi e antiche tradizioni.

Perché, da queste parti, le feste tengono accese le radici, intrecciando passato e presente.

Vai in zir e tagga su Instagram
@Spuma.online

Spuma magazine

Design as a driver of redemption

THE BUSINESS MODEL SIGNED RIPPOTAI

When design meets inclusion: Rippotai brings to the market and to trade fairs an ethical, innovative collection, proving that sustainability and business value go hand in hand

Overcoming the walls of prejudice takes more than good intentions: it takes a business vision capable of generating economic, social and environmental value. This is Rippotai's vision, a company that has chosen to put its creativity, design research and commercial skills at the service of a model of circular economy and real inclusion.

Far from mere external support, Rippotai's role is active, strategic and structural. As a partner of the social enterprise Altremani, Rippotai supports the ManoLibera Paper Mill of the Forlì prison by providing penitentiary institutions and cooperatives with tools, design and market outlets they would not otherwise have. An alliance in which artisanal expertise becomes an opportunity for ethical, scalable business.



SPUMA EDITORIAL TEAM

@rippotai.ecodesign | @altremani_impresasociale

forlì / cattolica | stories | 5 minutes

Rippotai
Via Salvador Allende 202/204,
47841 Cattolica (RN)
0541 448618

Altremani impresa sociale srl
Via A. Baldini 4/a,
47034 Forlimpopoli (FC)
info@altremaniromagna.it



In this in-house workshop, inmates learn papermaking using an ancient Arab-Chinese technique, recovering bookbinding offcuts.

But it is thanks to Rippotai's research and development that this material becomes high-value-added ecodesign: this is how the Altremani collection was born, a line of notebooks, albums, stationery and the special plantable seed paper "RECHARTA" (formerly "RELEF"). Behind every product there are relationships, quality and a product engineering designed for trade fairs, stores and the contemporary market. Choosing these creations means believing in a business that turns sustainability into a driver of concrete redemption, showing how the market can become a vehicle of dignity and future.

AN ALLIANCE IN WHICH ARTISAN KNOW-HOW BECOMES AN OPPORTUNITY FOR ETHICAL, SCALABLE BUSINESS

Rippotai & ManoLibera Paper Mill: ecodesign that generates value

Design, sustainability and social impact.
The Altremani collection signed by Rippotai combines the high quality of the ManoLibera Paper Mill's handmade paper with contemporary ecodesign.

From notebooks to albums, to RECHARTA plantable paper: solutions born from an ethical supply chain designed for companies, stores and trade fairs.





The art of drinking well

IN PLACES FULL OFCHARM IN EMILIA-ROMAGNA

SPUMA EDITORIAL TEAM

out and about | itineraries | 5 minutes

Born in Prohibition-era America to serve alcohol in secret, speakeasies keep their mysterious charm intact. When the air turns sharp, the night points to hidden alleys and leads to spaces lit by soft lights. From retro lounges to secret passages revealed behind anonymous walls, between Parma, Modena, Bologna and a new entry in Rimini, there are 4 venues that, along with cocktails, blend the magic of a journey through time





1

J.ROGER
PARMA

A discreet doorbell, the password, and the bustle of Parma's centre fades into an atmosphere suspended in time. J.Roger feels like an authentic temple of clandestine mixology, where warm velvets and soft lights tell stories of travel and Prohibition. Behind the bar, the research is meticulous: bold signature cocktails, rare spirits and tailor-made infusions turn every taste into a small private ritual (ask how the personalised experience works). An elegant refuge for those who love getting lost in the most refined nightlife.

♥ @j.roger_speakeasy
Str. Agli Ospizi Civili, 6
43121 Parma (PR)
0521 283452

2

COTTON CLUB
MODENA

Push open the door of a Club with a legendary name and feel catapulted into the Roaring Twenties. In Modena. Inspired by the legendary Harlem club, this speakeasy blends the charm of the forbidden era with a vibrant jazz soul. Among wooden bars, period details and intimate lighting, the drink list celebrates both the great classics and contemporary experimentation. The perfect refuge in the centre of Modena for those seeking a refined, enveloping night, mixed to perfection.

♥ @cottonclub.mo
Corso Canalgrande, 86
41121 Modena (MO)
344 1829582

A DOOR LEFT AJAR, A PASSWORD AND THE NIGHT LIGHTS UP: FOUR TIPS FOR MOVING AMONG THE BEST EMILIAN SPEAKEASIES





3

TIMELESS
RIMINI

At Via Bastioni Occidentali 8 in Rimini, in the spaces of the historic former Labor Club, Timeless is born: a cocktail bar with a refined kitchen. Once a month the venue dons an air of mystery and transforms its rooms with a dedicated event in pure speakeasy style. Between signature drinks, sophisticated dishes and a warm, enveloping atmosphere, it is the new secret spot of the city centre to discover from Tuesday to Saturday. An intimate refuge where the Rimini night finds a new place in its secret heart.

♥ @timeless__club
Via Bastioni Occidentali, 8
47923 Rimini (RN)
366 538 8420

4

EMPORIO 1920
BOLOGNA

Not far from Piazza San Domenico, along a street with the perfect name, Emporio 1920 is an experience to be lived. On the mirror of the room stands out the motto: "Remember that if you drink here you are back in time, but ahead in mind." Behind the bar, Francesco Trimigno combines the spirit of the 1920s with modern bartending: infusions, osmosis and seasonal raw materials animate an ever-evolving menu. With 35 varieties of whiskey and a great liqueur tradition, there is always a good reason to come back.

♥ @emporio1920
Via de' Poeti, 2e
40124 Bologna (BO)
0541 2916217

San Marino
EVERY SEASON A STORY

SPUMA EDITORIAL TEAM

@visitsanmarino

san marino | itineraries | 5 minutes

visitsanmarino.com

From the colourful autumn of Monte Titano to the lights of the Natale delle Meraviglie: two seasons, a single touch of magic



There is a place where time slows down and the view widens, and you don't need to take a plane to get there. It takes just over half an hour from Rimini to cross borders and step back centuries. San Marino, the oldest republic in the world still in existence, rises straight up Monte Titano and from up there dominates the Adriatic on one side and the Apennines on the other, with its Three Towers seen a thousand times on postcards and never quite the same in person, whatever season you choose to visit them.

In autumn the Historic Centre, a UNESCO World Heritage Site, is best enjoyed strolling among stone streets, ancient fortifications that seem carved into the rock, squares that suddenly open onto breathtaking views. Between a museum, an exhibition and a themed route, you can breathe centuries of history and freedom, while in the restaurants and venues of the centre the dishes of tradition, together with the products of the Terra di San Marino Consortium, tell the story of the territory in search of knowledge, flavours and atmospheres. It is the right moment for those seeking slow travel, with no queues and no hurry.

Then winter arrives and San Marino changes light completely. The Natale delle Meraviglie returns, the event that every year turns the alleys and squares of the Historic Centre into a widespread Christmas set: light installations, markets, shows, music, workshops for children and a packed schedule of events designed to enchant visitors of all ages. You walk among the lights with a hot chocolate in hand, you find gifts you can't find anywhere else, and the festive atmosphere does the rest, wrapping every corner of the village, from the main squares to the most hidden alleys.

Very close, easy to reach even from Rimini in a few minutes thanks to dedicated connections, with no need to organise any kind of expedition, yet capable of making everyday life seem very far away: San Marino is an entire state that you visit in a few days and carry home in your heart for much, much longer.



GOTHA
BODY & MIND FULLNESS
GOTHA FITNESS
Via dello Stambecco, 6 Rimini
375 7483686
gothafitness
gotha.fit

Bologna that flows

THE CHARM AND STORIES OF THE UNDERGROUND CANALS

by **FEDERICA TONINI**

@federica_tonini

Bologna | itineraries | 6 minutes

Foto Archivio Consorzio Canali di Bologna

Anyone walking today between via Rizzoli and Piazza Maggiore perceives Bologna as a solid fortress of terracotta bricks, medieval towers and endless protective porticoes.

And yet, just a few metres under the soles of passers-by, the city hides a second soul: fluid, noisy and vital. For centuries, Bologna was not only the city of universities and good food, but one of the most advanced river and industrial hubs in Europe.

An intricate artificial water network, created in the Middle Ages by diverting the waters of the Reno river and the Savena torrent, powered hundreds of mills and drove the region's economy. In the twentieth century, most of the canals were covered over, letting the water become a secret guardian of the past: today this underground heritage resurfaces, inviting us to discover a completely new and fascinating perspective on the Emilian capital.

The via Oberdan window: an intimate icon

At number 28 of via Oberdan lies one of the most authentic and evocative glimpses of the city. Unlike the famous and crowded Finestrella of via Piella, this bridge over the Canale delle Moline offers a relaxing panoramic view.

Leaning over the balustrade, the gaze opens onto a true urban gorge: the ancient walls are mirrored in the water among small balconies and historic mills. An intimate corner where you can listen to the liquid gurgle echoing softly in the heart of the city centre.

Photo tip: The best time to visit is early in the morning or late in the afternoon, when the light filters obliquely between the buildings and illuminates the canal bed without creating overly sharp shadows.



AN UNUSUAL TOUR OF BOLOGNA, DISCOVERING SECRETS AND UNDERGROUND CANALS

The most representative canals and how to explore them

Bologna's water system is not limited to a single viewpoint, but lives in the interweaving of its historic canals: besides the Moline, which run beneath via Oberdan and via Piella, the mother artery is the Canale di Reno, the grand hydraulic work that begins at the Casalecchio Weir to bring the river's energy inside the walls.

To the north winds the Canale Navile, the ancient commercial highway that for centuries connected the city port of Cavaticcio to the Po River and the Adriatic Sea, securing Bologna's primacy in the silk trade.





Finally, the **Canale di Savena** fed the eastern area, quenching moats and workshops, while the Reno served the western zone, the Savena torrent was intercepted at San Lazzaro to feed the eastern sector of the city and above all the sewers of the Santo Stefano district.

Today, thanks to the precious work of the Canali di Bologna association, this hypogean world has become accessible to everyone through a rich calendar of initiatives. Throughout the year guided tours and urban trekking routes are organised, leading visitors into fascinating underground spaces, ancient medieval sewers and secret conduits.

An unmissable event is the **canal dry days**, during which it is possible to walk directly on the bottom of the water bed, touching the imposing period masonry and understanding the extraordinary hydraulic engineering that made Bologna great over the centuries.

Panettoni for passion

FOUR GREAT LEAVENED CAKES OF ROMAGNA

SPUMA EDITORIAL TEAM

out and about | taste | 3 minutes

From the classic Posillipo to the savoury Flamigni, down to a dive into Rinaldini's Black Forest or Vecchi's tradition: four artisan masterpieces of Romagna to savour in every slice. Before and after the holidays



POSILLIPO DOLCE OFFICINA

On the Riviera the magic of the holidays begins in August, when the first scents of vanilla and mother yeast start to rise in the air. Posillipo signs a textbook Traditional Milanese Panettone: soft, perfectly honeycombed, rich in fine candied fruit and raisins. A masterpiece of the highest pastry-making that holds the warmth of tradition and the elegance of those who know how to turn the wait for Christmas into a sincere work of art. ♥ @posillipo_dolceofficina



FLAMIGNI 1930

Since 1930, when the Flamigni brothers opened their historic shop in Forlì, this business and Christmas have walked hand in hand. Alongside the great classics, the highlight not to be missed is the iconic Demi-Sel: the salted butter panettone. An irresistible encounter between the sweetness of the artisan dough and a delicate savoury note that wins you over at the first taste. A regular appointment for those who love the holidays with a touch of character. ♥ @flamigni1930



RINALDINI PASTRY

Rinaldini dresses up for the holidays with the big novelty of the year: the Black Forest Panettone. A naturally leavened, rich and indulgent cake, with a cocoa dough enriched with fine candied sour cherries. The surface is marked by a double coating of white and dark chocolate, which encloses a juicy visciolata. Intense, indulgent and in perfect balance between sweet and fruity notes: the signature dessert able to light up every Christmas table. ♥ @rinaldinipastry



CAFFÈ VECCHI RIMINI

In Rimini, in Borgo San Giuliano, Caffè Vecchi's Panettone is the scent of home that accompanies the festive days. A slow, rigorous leavening and meticulous care of the ingredients make every slice a childhood memory. A great leavened cake to enjoy with the heart: for the second consecutive year, every purchase supports AROP Odv for paediatric oncohaematology, turning the sweetness of Christmas into a concrete gesture of love. ♥ @caffevecchirimini

RINALDINI

Ogni gusto,
UNA STORIA
Ogni panettone,
UNA PERSONALITÀ

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NUOVA COLLEZIONE
di panettoni e pandoro
FIRMATA RINALDINI

Online **rinaldinipastry.com** o nel nostro store di **Rimini - Viale A. Vespucci, 81**

Riviera vintage

FOUR ADDRESSES, A THOUSAND STORIES

by **ELEONORA FILIPPINI**

@the_dressert

out and about | market | 6 minutes

The idea of vintage as simple nostalgia has gone out of fashion. The clothes and accessories of the past return with interesting projects, each with its own soul: refined boutiques, style archives, charity enterprises and family businesses. Four addresses to know, four places where choosing a garment also means wearing its history

QUATTRO MODI DI VIVERE IL VINTAGE, UNITI DALLA STESSA IDEA: DARE VALORE A CIÒ CHE ESISTE GIÀ E LASCIARE CHE TORNI A RACCONTARSI



1

LAZZARO VINTAGE
SOLIDARITY FASHION GENERATES FUTURE

Lazzaro was born in 2018 from a group of volunteers of the diocesan Caritas of Rimini, to recover surplus donated clothes. Reopened in 2021, it became a charity boutique and, since 2023, a social cooperative that creates job opportunities for vulnerable individuals. The proceeds support assistance, training and art therapy. Fashion shows, exhibitions and workshops promote a culture of ethical consumption. Here the second life of a garment also becomes a new possibility for people.

♥ @lazzaro.vintagerimini
Corso Giovanni XXIII, 7 47921 Rimini (RN)
331 7511731

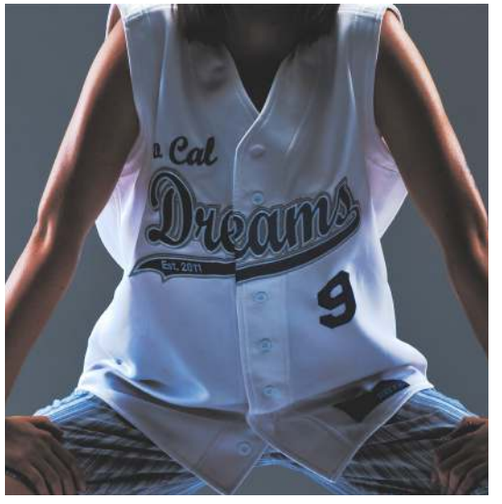


2

NORA VINTAGE
RESEARCH, CHARACTER AND NEW BEAUTY

For Arianna, Nora Vintage is first of all a personal project: it bears the name of her great-grandmother, a determined woman, and was born from the desire to turn her passion for fashion into a new professional dimension. The selection favours garments with at least twenty years of history, branded or tailored, washed, sanitised and ironed, together with dead stock and a few contemporary pieces. The goal is to interpret the style of whoever walks in and propose outfits that bring out their personality.

♥ @noravintage_santarcangelo
Via Volontari della Libertà, 11 47822 San Vito (RN)
333 3064044



3

RE-NATO VINTAGE
VINTAGE CLASSICS TO WEAR TODAY

Born in Rimini in 2013 from an idea of Antonio Marmolaro, Re-nato Vintage turned a project dedicated to period clothing, furnishings and objects into a boutique specialised in vintage and second-hand garments. Among the offerings you will find denim, American sportswear, military clothing and great classics chosen one by one. Every piece is checked and washed before entering the shop: a care that makes the search pleasant and speaks to nostalgics, collectors and free spirits.

♥ @re.nato_vintage
Via Aurelio Bertola, 30 47921 Rimini (RN)
0541 379070



4

BRUSED VINTAGE
THE LUXURY OF AN AUTHENTIC STORY

Brused Vintage was born from Silvia Ricci's passion, cultivated since the days when she visited flea markets with her mother Patrizia, and today shared with Roberto Bartolini. From an Instagram page came the shop, the website and a family business. The name holds the Romagnolo nickname of the Ricci branch of the family. The selection tells their personal idea of luxury: authentic bags, accessories and garments, chosen with expertise, checked with rigour and destined to live on through time.

♥ @brusedvintage
Vicolo di Brused, 7 47822 Santarcangelo di Romagna (RN)
3381223057

The perfect heresy

LA ROSSINI OF PESARO

by PAOLA RUSSO

@paola_ruspah

pesaro | food | 5 minutes

© Photo by Farina, Pasticceria Alberici and C'era una volta

A love story with mayonnaise and hard-boiled eggs

It can happen that you are sitting in a sun-kissed square, on the Adriatic Riviera, the air is crisp and the clock reads half past nine in the morning. A steaming cappuccino arrives at the table and... a slice of pizza, topped with slices of hard-boiled egg and covered with a cascade of mayonnaise. If you don't let yourself be stopped by the appearance of things and the convention of mealtimes, one bite could hold an astonishing surprise.

Welcome to the homeland of Pizza Rossini, the most beloved, defended and identity-defining culinary heresy in Italy.

How a myth is born

Legend and local chronicles place the birth of this specialty between the 1950s and 1960s. It is said that the spark flew within the walls of the historic Pasticceria Montesi. Initially conceived as a round flaky tomato pizzetta, meant as a tasty alternative for aperitivo or an afternoon snack, it met almost by chance two ingredients that were then "modern" and hugely popular: sliced hard-boiled egg and mayonnaise. What was supposed to be a passing extravagance has become, decade after decade, a collective cult. In Pesaro the Rossini is simply THE pizza. You eat it as a child coming out of school, you order it at the bar together with a coffee, it is the beach snack par excellence and the undisputed queen of every weekend dinner.

The golden rule: the mayonnaise (strictly) homemade

What distinguishes any old Rossini from a masterpiece to hand down to posterity? The answer lies in balance and in the quality of the ingredients:

1. **The base:** it can be the classic margherita (tomato and mozzarella) for the plated pizza, or a base of puff pastry or thin leavened dough for the "bar pizzetta" version.
2. **The egg:** cut into slices that are all the same, spread evenly to ensure that every bite has its right dose of white and yolk.
3. **The mayonnaise:** no industrial tubes, no supermarket. The Rossini's mayonnaise must be prepared fresh every day with eggs, oil and lemon, creamy and fragrant. And it must be spread generously.



WHAT WAS SUPPOSED TO BE A PASSING EXTRAVAGANCE HAS BECOME, DECADE AFTER DECADE, A COLLECTIVE CULT



The verdict: set prejudices aside and dream

Don't judge Rossini pizza before trying it. Its apparent oddity can win over even the most sceptical palates. It is the symbol of a city that is elegant but ironic, cultured but pleasure-loving, birthplace of Gioachino Rossini – genius of melodrama, lover of good food, truffles and the good life. And it is precisely for this reason that the city dedicated this marvel of gluttony to him. The next time you pass through Pesaro, treat yourself: order a Rossini, look at the sea and let yourself be carried away by this symphony of mayonnaise and happiness.



WHERE TO EAT THE ROSSINI IN PESARO

The cult addresses to put in your diary

C'ERA UNA VOLTA
(Via della Incoronata, 9)
Historic venue offering dozens of variations
♥@ceraunavolta_76

CAFFÈ BARRIER
(Corso XI Settembre, 15)
The ideal place to experience the Rossini pizzetta at breakfast with signature coffee
♥@caffebarrier

PIZZERIA EL CID
(Piazzale della Libertà, 1)
Eating a Rossini looking at the sea and Pomodoro's "Sfera"
♥@el_cid_pesaro

PASTICCERIA ALBERINI
(Corso XI Settembre, 119)
Crunchy, rich, perfect to enjoy on the go, strolling under the porticoes
♥ @pasticceriaalberini

FARINA
(Viale Leonardo Da Vinci, 33)
Slow leavening, selected flours and top ingredients
♥@farinapesaro

BuoneNove in San Marino

THE TERRITORY BECOMES A DESTINATION

From murals to bus tours, the second edition of the festival curated by Davide Pagliardini regenerates everyday places with nine site-specific interventions

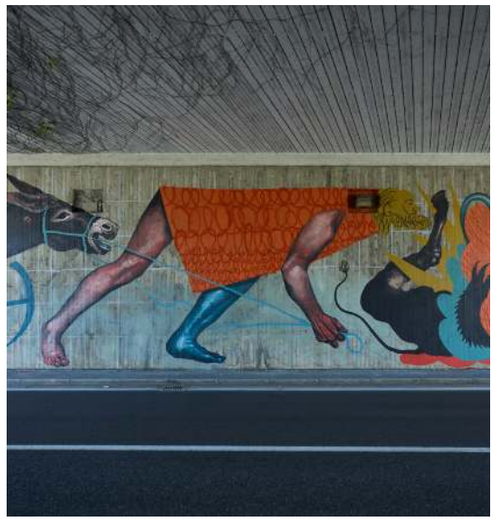
by PAOLA RUSSO

@paola_ruspah

@buonenove

san marino | art | 5 minutes

© Ph: Davide Farabegoli



There is a small Republic perched on a mountain that over the past few seasons has decided to rewrite its urban skin. It is called BuoneNove, and in its second edition it confirms an intuition as simple as it is rare: bringing public art not into museums, but into the nine Castelli of San Marino, one per artist, like a map of the territory redrawn stroke by stroke.

Nine artists for nine Castelli

The idea bears the signature of Davide Pagliardini, a Sammarinese visual designer who turned a local project into an event capable of attracting internationally renowned names: from Tellas to Truly Design, through Darkam, Pixa, Enko4, Zamoc, Nic Alessandrini and Luogo Comune, up to Pagliardini himself, who signs a work in Montegiardino. Nine artists, nine castles, nine site-specific interventions that add to the previous nine of the 2025 edition and that, for a total of eighteen creations, dialogue with the identity of the places.

From "common places" to destination

What strikes you about BuoneNove is not only the quality of the names involved – comparable to that of far more prestigious festivals, from Rome to Berlin – but the choice of the "common places" to be redeveloped: the wall of a gym, an electrical turret, a water centre, an underpass. Anonymous, transit surfaces that suddenly become a destination. It is urban regeneration in the most literal sense: taking care of a space also means making it beautiful not only aesthetically.



A widespread cultural ecosystem

The project, under the patronage of four State Secretariats of the Republic of San Marino and supported by technical partners such as Colorificio Sammarinese, does not end with the murals: open studios and guided bus tours among the nine castles tell the behind-the-scenes, turning the initiative into a true widespread cultural ecosystem.

The pact between art and territory

At a time when street art often risks becoming decorative wallpaper for Instagram, BuoneNove proposes something more radical: a pact between art and territory, where every work is an invitation to look with new eyes at what was previously taken for granted.

ANONYMOUS, TRANSIT SURFACES THAT SUDDENLY BECOME A DESTINATION

PEUGEOT

LA MODA DI STAGIONE HA QUATTRO RUOTE

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Daughters of the vine

4 WINES OF INSTINCT AND OF WAITING

by GIUSEPPE TRISCIUOGLIO

out and about | wine | 5 minutes

They took over vineyards that had a history and have gone on writing it in their own style. From Romagna to the Langhe, from the hills of Jesi to the slopes of Etna, four young women producers tell the same gesture: taking away instead of adding, waiting instead of correcting. Four territories, four authors' glasses

FOUR YOUNG WOMEN PRODUCERS, FOUR TERRITORIES, A RED THREAD UNITING THEM LIKE WINE: THE ART OF TAKING AWAY INSTEAD OF ADDING, WAITING INSTEAD OF CORRECTING





CHIARA CONDELLO
THE LIBERATED SANGIOVESE

Chiara grew up in her father's cellar, then in 2015 she made her own. She chose a patch of land at the edge of the woods, between 150 and 300 metres, where the roots sink into the Spungone: the rock of a sea three million years old. She works organically and in the cellar corrects nothing, because the grapes arrive as they should: spontaneous fermentations, free temperatures, then Slavonian oak. In the glass, rose, sour cherry and a trace of mint; the sip is taut, the tannin measured. A Sangiovese without superstructures.

Romagna Sangiovese Predappio DOC 2023
– 100% Sangiovese

♥ @chiaracondello
Via Lucchina 47, 47016 Fiumana di Predappio (FC)
0543 940860

GIULIA NEGRI
THE PEAK OF BAROLO

Born in Palermo, raised in Rome, back in the Langa at twenty-four to take over Serradenari, on the highest bricco in the land of Barolo. She calls herself Barolo-girl and says the revolution is not the assault on heaven: it is a celestial body that spins on itself. Pian delle Mole is born at 500 metres, north-facing, on Messinian sands and clays: twenty days on the skins, eighteen months between steel and large oak. Citrus, small red fruits, a breath of balsamic and an almost ferrous sip. An agile Nebbiolo, never shy.

Langhe Nebbiolo DOC "Pian delle Mole" 2023
– 100% Nebbiolo · 13,5% vol

♥ @giulianegri_serradenari
Via Borgata Castagni 35, 12064 La Morra (CN)
0173 50119





CANTINA SOCCI
THE FROZEN VERDICCHIO

On the hill of Monte Deserto grandfather Umberto bought the land forty years ago; today Marika and her sister Martina work the three hectares planted in 1973, and every wine bears the name of a family member. The one that bears her name is born from a choice that would frighten many: the bunches harvested at the end of August are frozen at minus twelve degrees and only then pressed. The must comes out concentrated, resting ten months on the noble lees. Full fruit and citron, soft, citrusy palate. It is made only in the best vintages: three thousand bottles.

Verdicchio dei Castelli di Jesi DOC
Classico Superiore "Marika" 2023
– 100% Verdicchio · 14% vol

♥ @marikasocci_wine
Via Monticelli, 18, 60031 Castelplanio (AN)
348 6506237

MONTELEONE
CARRICANTE UNDER THE VOLCANO

Giulia Monteleone, born in 1989, left a legal career to look for vineyards up and down the volcano. She found them fifty steps from Byzantine Cuba, on the Alcantara, where the river separates the black volcanic lands from the calcareous clays. They told her that at that altitude quality couldn't be made: today, with her oenologist husband and her father, she cultivates 5.5 hectares on two slopes. The Carricante climbs up to 900 metres at Sant'Alfio, is harvested at dawn, and ages six months on the fine lees between steel and cement. Elderflower, broom, Mediterranean salt.

Etna Bianco DOC 2025 – 100% Carricante

♥ @giuliamonteleone__
Contrada Sciambro, 95012 Castiglione di Sicilia (CT)
334 5772422

Winter events

IN RIMINI EVERY HOLIDAY HAS ITS MAGIC

From the winter dune that becomes an art gallery to the New Year lights, to the Three Kings procession and Fellini's birthday: Rimini lights up with four unique events of culture, magic and celebration between the Riviera and the hinterland, between energy and beauty

SPUMA EDITORIAL TEAM

out and about | events | 4 minutes

DON'T MISS ANY OF THE EVENTS ON THE RIVIERA! SUBSCRIBE TO THE **CIAO RIMINI** BROADCAST CHANNEL ON INSTAGRAM



MOVING BEACHES

Mind Marea on the winter dune

From 15 November 2026 throughout the winter

From 15 November the long dune of Rimini's beach becomes once again an open-air art gallery. Curated by Mind Marea with Autori di Immagini and the support of Piacere Spiaggia Rimini, the collective exhibition Spiagge Mobili gathers illustrations and graphics on the constantly changing landscape. Part of a broader initiative, including talks, performances and concerts, to investigate the "tides" that shape our days. In every season. © Ph: Patrizia Sacchi



THE LONGEST NEW YEAR IN THE WORLD

Music, lights and shows

From 1 December 2026 to 6 January 2027

From 1 December to 6 January Rimini lights up with pure magic. A month of widespread celebration among spectacular lights, markets, concerts and DJ sets in the city's symbolic places. The highlight? New Year's Eve, with toasts in Piazza Cavour and the thrilling Incendio show at the Malatesta Castle that lights up the sky. An overwhelming, warm atmosphere to say goodbye to the old year and dive together into the new one.



TRAVELLING WITH THE THREE KINGS

Historical procession and the magic of the nativity scene

On 6 January 2027

On 6 January the heart of Rimini turns into an evocative living nativity scene. A procession of more than a hundred performers in period costume accompanies the Three Kings from the Bridge of Tiberius to the Malatesta Temple, crossing historic squares and enchanted alleys. A participatory re-enactment that unites families, visitors and community in a choral embrace of songs, music and devotion, giving young and old the magic of bygone times. © Ph: Giacomo Bellavista



HAPPY BIRTHDAY FEDERICO!

The genius of cinema on permanent display

On 20 January 2027

On 20 January Rimini celebrates the birthday of its most illustrious master: Federico Fellini. For the occasion, the city pays tribute to the visionary genius of cinema with special initiatives, exhibitions and widespread events. It is the perfect day to explore the Fellinian universe at the Fellini Museum, which welcomes visitors with free admission. To find out the programme and details of the events, contact the museum directly. © Ph: Paritani

Librinesi

RIMINI PENS, STORIES WITHOUT BORDERS

curated by PAOLA RUSSO

@paola_ruspah

rimini | culture | 3 minutes

There are places that keep returning in books, even when time has transformed them. This time Rimini returns as narrative, popularisation, photography, music. Four books, four different ways of telling the territory: some gather it in frames and stories, some preserve its nights, some popularise hospitality and grandeur, some environment and future



ANDARE PER GRAND HOTEL

Stefano Pivato
il Mulino, 2026
192 pages

♥ @edizionimulino

Before being a style icon, every Grand Hotel was a dream actually lived. That of an elegant holiday, of a world made of chandeliers, grand halls, terraces and guests arriving from afar. Stefano Pivato retraces the history of these places born with the modern culture of tourism, following their evolution and their place in the imagination. And of course, on this journey, Rimini takes part with its Grand Hotel, among our most precious stories and legends.

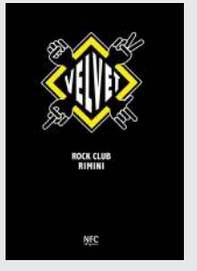


ESSERE VIVENTE #STORIENELLOLDAON

Federico Galli
NFC edizioni, 2025
300 pages

♥ @federicogalli13

What if, to change the world, we first had to go back to feeling emotions? This is the question Federico Galli starts from, mixing photography and words in a book in which every story is born from the encounter between a photo and a tale: two languages that open a door onto the imagination and ask us to look at what we have in front of us with more welcoming eyes. People, environment, city, work: an invitation to remember that being alive means, first of all, getting to know the world with care.



VELVET – ROCK CLUB RIMINI

edited by Lucia Chiavari and Roberto Paci Dalò, visual design Alex Cavuoto
NFC edizioni, 2026
300 pages

♥ @roberto_paci_dalo
♥ @velvetclubrimini

Venues can close. But those that keep the power of their history continue to exist in the memory of those who danced, played, and fell in love there, found their place in the world. The Velvet is one of these. This volume is the collective diary of a generation and of a place that made music a form of freedom. Over 600 previously unpublished photographs tell of the stage, the audience, the dust and everything that happened when the nights at the Velvet came alive. Some nights end, but they never truly fade.



LEGGERE LA CRISI CLIMATICA

Alice Bigli, Carlotta Frenquellucci, Elisa Palazzi
Zanichelli, 2026
224 pages
♥ @allenatori_di_lettura
♥ @carlottafrenq
♥ @elisa.palazzi.5

A precious anthology that also bears the signature of those who, around here, lead the new generations to immerse themselves in a Sea of books*. With suggested activities and workshops to do in class, and stories that can save the world.

* Mare di Libri takes place in Rimini and is the first literature festival in Italy entirely designed and dedicated to boys and girls between 11 and 18 years old. In 2027 it will reach its twentieth edition.

Shopping advice

SPUMA EDITORIAL TEAM

rimini | shopping | 3 minutes

To give an original piece or for unique creations all for you (or for the two of you), a window onto small craftsmanship of great quality. Between nature, precious details, iconic and ironic objects. And a hint of hops



OSSI DI SEPPIA, UNION IN METAL

THE GOLDSMITH'S ART MEETS THE SEA AND TIME

From the artisan roots of San Marino take shape striking, never banal jewels. With the technique of modelling and engraving cuttlebone – a single-use mould that makes each piece unique twice over – comes a line of original creations, including wedding rings: the molten gold is poured in a single block, then separated to be reunited. The goldsmith's mastery goes beyond the classic jewel to give life to wearable sculptures, rich in charm and meaning.

♥ @ossidiseppialab



DEMETRA, NATURE'S CARESS

SNAIL SLIME LEADS TO THE HEART OF RIMINI

A project that unites wellbeing, respect for the earth and cosmetic effectiveness in the Rimini area. Demetra's snail slime creams offer an authentic treatment, rich in natural active ingredients to regenerate and nourish the skin deeply. A careful formulation that turns the daily beauty routine into a gesture of pure mindful care, celebrating the balance and extraordinary strength of zero-kilometre nature.

♥ @demetrarimini



DOUBLETROUBLE, IRONY FOR STROLLING

THE BOLOGNESE TORTELLINO BECOMES A KEYCHAIN

In the Bologna workshop creativity knows no borders and turns the city's gastronomic icon into a cult accessory. The famous tortellino-shaped keychains are a small marvel of artisan leatherwork: joined by a pinch – in this case of irony – like those of fresh pasta, they carry with them the soul, warmth and tradition of Emilia. A pop and at the same time refined amulet to keep or give as a gift, perfect for those who love to stand out with lightness and style.

♥ @doubletrouble_bologna



LA VALMA, THE BEER OF SAN LEO

THE SOUL OF THE TERRITORY FERMENTS IN THE SHOP

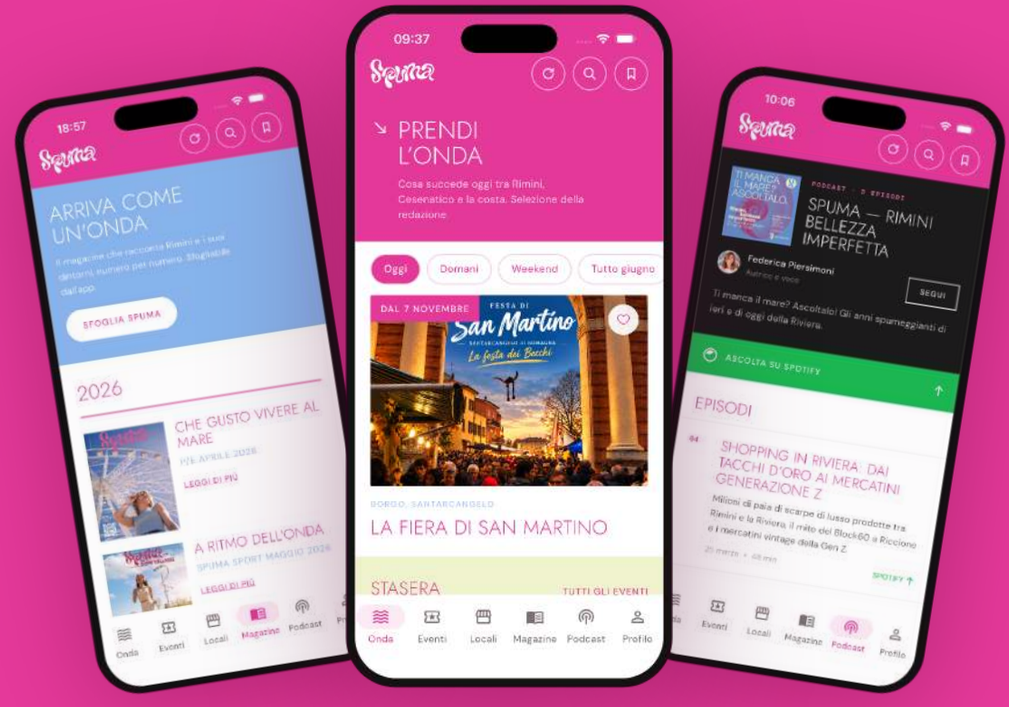
From the experience of Forno e Bottega comes La Valma, a craft beer that holds all the essence and history of San Leo. Every sip is the result of a skilful balance between selected raw materials, farming passion and mastery in the fermentation process. A local excellence with a straightforward, convivial taste, designed to accompany the table with authenticity and give an unforgettable sensory journey among the hills of Valmarecchia.

♥ @fornoebottegadisanleo | @birrariminese

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