

BARCELLONA POZZO DI GOTTO

<p>Mayor: Giuseppe Calabrò Inhabitants: barcellonesi 40.263 - (istat 2021) Address: Via S. Giovanni Bosco – 98051 Switchboard: 090.97901 – Tel 090/9797417 Institutional website: www.comune.barcellona-pozzo-di-gotto.me.it Geographical coord.: 38°11'54,96" lat. N 15°12'40,68" long. E Altitude: 60 mt. a.s.l. (above sea level)</p>		<p><i>Patron Saint:</i> St. Sebastian (August 20) <i>Origins:</i> significant are the archaeological finds found in the last century, testimony of ancient anthropization. Normans, Swabians, Angevins, have left the mark of their domination over the territory especially through the presence of monasteries, see the Greek Monastery founded or refounded by the Normans before establishment of the Archimandrite of SS. Salvatore in Lingua Phari of Messina or convents like that of Carmine (1500), of S. Antonio (1600), of the Capuchins (1600) or of the Basilians (1700). The town was formed by the unification of the two centers of Barcelona with Pozzo di Gotto with Decree n. 1562 of 5 January 1835 issued by King Ferdinand II. Finds from the Bronze and Iron ages found in the Mazzoto district. <i>Etymology:</i> The name of the town originates from the homonymous Spanish city, while the appositive derives from the village of Pozzo di Gotto, to which it was unified in 1835. The village Pozzo di Gotto already existed since the century XVI and was named so because it rose around a well excavated by Filippo Gotto. Barcelona was officially founded in 1639 and belonged to the territory of Castoreale until the middle of the century. <i>Agricultural and Forestry Products</i> : Cereals, novelties, horticulture, citrus growing, olive growing, viticulture, citrus and tobacco, nursery. <i>Farms:</i> cattle, sheep.</p>
<i>Places to visit</i>	<p>Of particular artistic importance are: the Basilica Church of the Assumption; the Cathedral of St. Sebastian built in 1606 and rebuilt in 1936; the Church of S. Vito of the sixteenth century; the Greek Monastery "Mother of God". Archaeological remains of locality Uliveto, which preserve necropolis of the 6th-7th centuries B. C. (before Christ). C/da Maloto: finds from the Bronze and Iron Ages. In the locality of Limina: prehistoric village (culture of Stentinello, 4000 B.C.).</p>	
	<p>* Among the most illustrious natives of the city we remember Giuseppina Bolognani, called "Peppa the Gunboat" who in 1860, in Catania, during an antiborbonic revolt, seized a bourbon cannon with a noose and used it against the enemies, for which deserving a silver medal of valor.</p>	

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BARCELLONA POZZO DI GOTTO

		<p><i>Testimonies of the territorial identity linked to the tradition and/or the recovery of the ancient trades:</i></p> <p style="text-align: center;">*</p> <p>Among the hardest, longest and most tiring trades was that of the day laborer. Ready for any call, with your own means and with tools necessary for your work (sickle, hoe, shovel,etc...).</p> <p><i>“U Jurnataru”</i>: Who worked a day, <i>“travagghiari a junnata”</i>, (the laborer) worked days for an unknown number of hours, never less than eight. It carried out all sorts of activities related to different agricultural crops. The work was hard, long and tiring with short breaks to eat a piece of bread (<i>menza vastedda</i>) with a tomato or with an onion accompanied by water or a glass of wine brought from home inside <i>“tascapani or sacchina”</i>. Although the effort was so much the compensation was modest. The work could concern every type of activity: the harvesting of wheat, the mowing of grass, the harvesting of olives, the boeing of the Vineyard, the harvesting of grapes but also much more. The selection of people was made on Sunday morning in the square, which represented a sort of direct-call employment office. The master, accompanied by the <i>“massaru”</i> approached the chosen one and said to him: <i>“Tu cala”</i> or touched the tipo f the shoe with his own; the operation was repeated until the necessary number of workers.</p>
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BARCELLONA POZZO DI GOTTO

<i>Handicraft:</i>	
<i>Gastronomy:</i>	rice croquettes, Giaurrina (sweet with sugar and honey)
<i>Feasts:</i>	Grape Harvest Festival (1st Sunday in October) Feast of S. Rocco (on 17 August) Cattle Fair (on 16 August) Festival of the Sfincia (on March)

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CESARÒ

Municipality

<p>Mayor: Salvatore Calì Inhabitants: cesaresi 2167 –(istat 2021) Address: Corso Margherita, 2 – 98033 Switchboard: 095.7739011 – fax: 095.7739011 Institutional website: www.comune.cesaro.me.it Geographical coord.: 37° 50' 44,88" N 14° 42' 50,04" E Altitude: 1.150 mt. a.s.l. (above sea level)</p>		<p><i>Patron Saint:</i> San Calogero – June 18 <i>Origins:</i> It is located in an inner mountainous area. There are not many historical testimonies related to the village, although certainly the small urban nucleus existed before the thirteenth century. The first reliable historical mention of Cesarò (a village defended by walls) dating back to 1334 by a document of enfeoffment, when Frederick II of Aragon, king of Sicily, gave it to Cristoforo Romano Colonna, physician of Messina, with the title of Signoria and belonged to this family until 1643. <i>Etymology:</i> the name of the village comes from the greek Kissaròs, which means place rich in ivy. <i>Agricultural and forestry products:</i> wild asparagus, almonds, hazelnuts, pistachios. <i>Farms:</i> cattle, pigs, sheep.</p>
<p><i>Places to visit</i></p>	<p>Cathedral of Maria SS. Annunziata; Church of San Calogero; Colonna Romano castle; Castle of Bolo; Palazzo Zito; Biviere di Cesarò e Maulazzo.</p>	

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CESARÒ

	<p><i>Testimonies of the territorial identity linked to the tradition and/or to the recovery of the ancient trades:</i></p> <p style="text-align: center;">*</p> <p>Due to the lack of dirt or asphalt roads, the appearance of the Sicilian cart takes place in the early 1800s.</p> <p>For the land routes, a short distance away, the transport took place on the back of mules or horses along the mule tracks.</p> <p>This service was carried out by muleteers. All the goods arrived in the ports and headed inland, or vice versa, were transported by mules. The large landowners always had many at their service. So, during the harvest of agricultural products, there were real caravan of mules with products on the back.</p> <p><i>“U Vurdunàru”</i>: the mule track. It was the person who drove the mules or horses for the transport of goods and agricultural products. Usually he was at the head of 5 or 7 mules tied in a row with each other, and, riding the first mule (usually quieter and more robust than the others) he went along the mule track or roads passable only with beasts of burden that pulled a cart without wheels where there was the material to be transported (especially wheat).</p>
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<i>Handicraft:</i>	
Agri-food	Ricotta (fresh cheese) and canestrati provole tuma pecorino cheese
Gastronomy	Maccheroni Typical sweets (Easter period)
Woodworking	
<i>Feasts:</i>	

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FIUMEDINISI

Municipality of the Peloritani District

<p>Mayor: Dr. Giovanni Sebastiano De Luca dal 2017</p> <p>Inhabitants: fiumedinisani/fiumenisani 1.316 (istat 2021)</p> <p>Address: Piazza Matrice – 98022</p> <p>Switchboard: 0942.771001 – fax: 0942.771292</p> <p>Institutional website: www.comune.fiumedinisi.me.it</p> <p>Geographical coord.: 38° 1' 37,20" N 15° 22' 54,48" E</p> <p>Altitude: 200mt a.b.l. (above sea level)</p>		<p><i>Patron Saint:</i> Maria SS. Annunziata (March 25)</p> <p><i>Origins:</i> The territory was famous since ancient times for its metalliferous deposits exploited to mint coins. In the 7th century b. C. (before Christ) the Greek settlers Calcidesi, attracted by the deposits, founded on a hillock near the present inhabited center, the colony of Nisa and gave to river the name of Chrysorhoas (Aurea Corrente). Occupied by the Arabs, it was later conquered by the Norman-Swabians. In Norman times the inhabited center was moved to its current location under the name of “<i>Flumen Dionisii</i>”.</p> <p><i>Etymology:</i> The name of the village derives from the Latin “<i>Flumen Dionisii</i>”, which means river of Dionysius, god of wine in the pagan Greek religion and refers to the river present in the place.</p> <p><i>Agricultural and forestry products:</i> citrus cultivation (lemons), vegetables, viticulture, walnuts, chestnuts.</p> <p><i>Farms:</i></p> <p><i>Holiday Farms:</i></p> <p>“SANTA CROCE” – C/da Santa Croce – by Sparacino Giovanni</p> <p>“PICCOLO CANDELORA” – C/da Cancillo – by Piccolo Candelora</p>
<p><i>Places to visit</i></p>	<p>Belvedere Castle (4th century)</p> <p>Palazzo della Zecca (1669)</p> <p>Belltower Church of Saint Peter (11th century)</p> <p>Sanctuary Maria SS. Annunziata (12th century)</p>	

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FIUMEDINISI

	<p><i>Testimonies of the territorial identity linked to the tradition and/or to the recovery of the ancient trades:</i></p> <p style="text-align: center;">*</p> <p>The shoemaker's job is very old since he used to make bespoke shoes, unlike today, in which he has carved out the main task of "repairer".</p> <p>"U Scarparu" : Shoemaker, the one who built bespoke shoes that should not wear out (<i>distrùdiri</i>). The quality of the shoes was linked to flexibility, lightness and hand stitching. The durability was linked to the ability to repair shoes, resonate, and stitch the torn parts. The tools used were: iron and wood shake of various sizes that served to give shape to the shoes, a very sharp knife "<i>u trincettu</i>", the hammer with the characteristic shape, pincer, awl, rasp, twine, needles, glue, wax, pitch, glass to smooth the soles, and a whole series of small nails "<i>a siminzedda</i>", all scattered on a low work table "<i>a vanchidda</i>". Often the custode took off the shoe to be repaired waiting on the spot for the completino of the repair work.</p>
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<i>Handicraft:</i>	
Gastronomy	Fruit ice cream
Manufacturing	of the wood
<i>Feasts:</i>	Autumn Caprices of the Nisi Valley (November Sundays, established from year to year) Feast of SS. Annunziata (on 25 March)

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FLORESTA

Municipality of the Nebroidean District and the Alcantara River Park
(Monte Calarvello source, 1,378 m. above sea level)

<p>Mayor: (Special Commissioner): Giuseppe Torre Inhabitants: Florestani 441- (Istat 2021) Address: Umberto Ist Str., 115 - 98030 Telephone switchboard: +39 0941.662036 - fax 0941.662266 Official website: www.floresta.gov.it Geographic coordinates .: 37 ° 59 '18.96' 'N 14 ° 54 '39.60' 'E Altitude: 1.275mt. s.l.m.</p>		<p>Patron Saint: St. Anne (July 26th) Origins: Located on the Eastern Nebrodi, on the watershed between the Tyrrhenian and Ionian seas, it is the highest town in Sicily. Known until recently as Casal Floresta, the town seems to date back to the Roman period of colonization of Sicily, when the current urban site was originally occupied by a dense forest whose tall trees were in great demand by the Romans to use their timber. in the construction of ships and boats. Tradition, however, has it that the foundation of Casal Floresta derives from an accomplished group of bandits and fugitives who, in the seventeenth century, in order to escape the Spanish police troops stationed in Sicily, entered the intricate woods of the place where they formed a communities able to survive on their own means. However, there is no certain information on the origins of the small town. Etymology: It seems to derive from an alternation of the Latin term "Foresta". Another less accredited hypothesis links the name to the Latin expression "Flos aestatis" or Summer Flower. Agricultural and forestry products: cereal growing, horticulture, viticulture, olive growing, citrus growing, fruit growing ("red delight" apple), forage, wheat, hazelnuts. Breeding: cattle, pigs, sheep, goats, horses, poultry, black pigs</p>
<p>Places to visit</p>	<p>Mother Church of St. Anne.</p> <p>In the locality of "Acqua Santa" there is a natural well of sulphurous water, some of which are Florestan endemisms</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

FLORESTA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>The territory of Floresta lends itself to the breeding of livestock rather than crops and the herding business represents the main source of income. This has allowed the traditional activity of the craftsmanship of dairy products and the maintenance of the ancient connected trades.</p> <p><u>"Vaccaru"</u>: Ancient craft of one who is dedicated to cows breeding, taking care of feeding, cleaning and milking.</p> <p>Cattle breeding is the oldest profession practiced. This activity has a long tradition marked by the rhythm of the seasons in fact the breeders spent the spring and summer period in the local pastures, while during the winter months, characterized by abundant snowfalls, they transhumed and moved the herds to warmer areas, the "marine ". The breeding was aimed at the production of cheeses, in particular fresh ricotta cheese, seasoned, baked, and the well-known Florestan provola cheese. Over time this profession has been lost, today there are few breeders left in Floresta who daily struggle against all the difficulties of the moment to keep this profession alive.</p>
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<i>Handicraft:</i>	
Agro-food	provolone cheese (with lemon, "cavadruzzi"), mutton ricotta cheese mushrooms (800 species surveyed) strawberries wild strawberries chestnuts
<i>Manufacturing</i>	dairy products processing iron, copper and brass processing
<i>Feasts:</i>	Feast of St. Anne Spring Festival (May 20th) Day of wild vegetables (Museum of Farming Civilization) Octobering (October 7th-28th) Mushroom Festival (October)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



FONDACHELLI FANTINA

Territory between the Peloritani and Nebrodi mountains

<p>Mayor: Marco Antonino Pettinato Inhabitants: fondachellesi/ fondachesi 983 (istat 2021) Address: via Col. Mastroeni – 98050 Switchboard: 0941.651001 – fax 0941.651239 Institutional website: www.comune.fondachellifantina.me.it Geographical coord.: 37° 59' 8,88" N 15° 10' 33,60" E Altitude: 703 m. a.s.l. (above sea level)</p>		<p><i>Patron Saint:</i> SS. Angeli custodi – 2nd Sunday of July and October 2 SS. Our Lady of Providence – celebrated on 8 September.</p> <p><i>Origins:</i> Located between Novara and Francavilla di Sicilia, at the extreme edge of the Peloritani mountains. The mountains that surround it form a large basin inside which the bed of the Patri stream opens. The center arose in the territory of Novara di Sicilia and was a fraction until 1950 when it became an autonomous municipality. Then followed the fate and historical events of Novara belonged to the Palizzi family until 1353 and then to Gioeni. During the Swabian-Norman nomination some populations of northern Italy settled in the country and trace of their permanence is found in the dialect “Gallo-Italic”. The municipality has undergone profound changes due to the action of devastating floods that have erased entire villages.</p> <p><i>Etymology:</i> Once called Canneto, the name of the village derives from the term Fondaci, deriving from the arabic Funduq that means “Warehouse House”. The apposite Fantina is of uncertain origin.</p> <p><i>Agricultural and forestry products:</i> fodder, hazelnuts, citrus fruits, horticulture, olive trees, wine growing, dried fruit, cereals.-Timber.</p> <p><i>Farms:</i> cattle, sheep, pigs, horses, goats, poultry.</p> <p><i>Holiday Farms:</i> “LA VALLE DELLA LUNA” – C/da Serromonica – di Soc. Casale La Rocca s.r.l. di Pettinato Adolfo</p>
<p><i>Places to visit</i></p>		

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FONDACHELLI FANTINA

		<p><i>Testimonies of the territorial identity linked to the tradition and/or to the recovery of the ancient trades:</i></p> <p style="text-align: center;">*</p> <p>In the past, when gas had not yet appeared in homes, coal was one of the few fuels with which man could heat and cook food. The need to find this material, useful to the primary needs of life, has introduced man to practice the craft of charcoal burner.</p> <p>“U Cabbunaru”: This term was used to indicate both the producer and the seller of coal. The production of coal was not simple and lasted several days. After the collection of wood and the accommodation in special ditches through a special structure, conical, it was covered with loam in order to remove as much air as possible to ensure that after the fire firing transformed the wood into coal. The combustion lasted several days, at the end of which, after using the water for extinguishing finally the coal could be put in the sacks. The charcoal-burner craft was widespread in almost all of Sicily, though mainly in forested areas. After manufacture, the coal was sold in sacks carried on the streets by a cart pulled by beasts of burden.</p>
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<i>Handicraft:</i>	
Gastronomy:	cheese production salmorigan
Manufacturing:	marble processing
<i>Feasts:</i>	cattle fair (22 june) Feast of the SS. Guardian Angels (on the second Sunday of July) Feast of Our Lady of Providence (on) Cheese festival (September 4-7)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



FRANCAVILLA DI SICILIA

Municipality of the Alcantara Valley District (Alcantara River Park)

<p>Mayor: Dr. Vincenzo Pulizzi Inhabitants: Francavillesi 3619 – (istat 2021) Address: Piazza SS. Annunziata, 3 – 98034 Switchboard: 0942.98801 – fax: 0942.982523 Institutional website: www.comune.francavilladisicilia.me.it Geographical coord.: 37° 54' 10,44" N 15° 8' 17,88" E Altitude: 330 m. a.s.l. (above sea level)</p>		<p><i>Patron Saint:</i> Santa Barbara (December 4) Saint Euplius – last Sunday of August <i>Origins:</i> Located in the center of the Alcantara Valley, on the left bank of the river of the same name, it boasts ancient origins. The remains of some archaeological finds in the districts “Piano Maccu” and “Fanterilli”, kept in the Museum of Syracuse, date back to the 5th century B.C. and demonstrate the presence of the Calcidiesi of Naxos in the Alcantara Valley. The first certain historical data are linked to the figure of S. Cremete, a hermit who during the Arab nomination, lived on the rocky platform called Placa. Later the hermit with the help of Count Ruggero of Altavilla built a monastery (San Salvatore of Placa) on the fortress where he led his lonely life. The counts of Altavilla also built the Feudal castle. In 1538 the town was exchanged by Charles V with Taormina and given as a fief to the Viscount Antonio Balsamo, a nobleman from Messina who in turn left it to his nephew Jacopo Ruffo under whom it had great pomp.</p> <p><i>Etimology :</i> The name derives from the French nomination and exactly from the term franc-ville, that is Città Franca, because it was exempt for a long time from the payment of taxes as belonging to the monarchy.</p> <p><i>Historic center:</i> architectural imprint medieval sixteenth and eighteenth century</p> <p><i>Dialect:</i> gallo italico</p> <p><i>Agricultural and forestry products:</i> viticulture</p> <p><i>Farms:</i></p> <p><i>Holiday farms:</i></p> <p>“AGRITURISMO GHIRITINA” – C/da Ghiritina – by Silvestro Lorenzo</p>
<p><i>Places to visit</i></p>	<p>Antiquarium Convento f the Capucin friars Alcantara River Park Alcantara Gorges (16 ponds along the course of the river) Schisina Villages (abandoned agricultural villages of the ex Former Agricultural Reform Authority in Sicily).</p>	

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FRANCAVILLA DI SICILIA

		<p><i>Testimonies of the territorial identity linked to the tradition and/or recovery of the ancient trades:</i></p> <p style="text-align: center;">*</p> <p>Before the birth of mechanical transports, everything was transported by means of a cart (one of the main symbols of Sicily), which in turn was pulled by mules or horses. The driver was "U Carritteri": who drives the wagon or cart. The cart driver was a carrier of various goods and to carry out this job it was a lot of courage. They lived on the street, as the trips could last even several days and above all the discomforts were remarkable. He usually worked on behalf of third parties, rarely on his own (buying and selling the goods himself). With the passage of time along with the goods the cart was also used for the transport of people; for this reason it was often embellished and decorated. The decoration depended on the wealth of the owner: according to it it could have a greater or a lesser embellishment.</p>
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<i>Handicraft:</i>	
Agri-food:	wines sausages candy oils preserves
Gastronomy:	rolled meats (braciolettine)
Manufacturing:	embroidery pottery wrought iron
<i>Feasts:</i>	carnival of Alcantara (A cianciuta du re cannaluari) Mystery play of Holy Friday Medieval Reenactement (august)

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GAGGI

Municipality of the Alcantara River Park

<p><u>Mayor:</u> Giuseppe Cundari</p> <p><u>Inhabitants:</u> gaggesi 3116 (istat 2021)</p> <p><u>Adresse:</u> Regina Margherita Str, 84/A – 98030</p> <p><u>Telephone switchboard:</u> +39 0942.47160 – fax: 094247703</p> <p><u>Official website:</u> www.comunegaggi.it</p> <p><u>Geographic coordinates:</u> 37° 51' 37,80" N 15° 13' 23,16" E</p> <p><u>Altitude:</u> 106 mt. above sea level</p>		<p><u>Patron saint:</u> St. Sebastian (January 20th)</p> <p><u>Origins:</u> The village was presumably founded by the Muslims in the 9th century and was later dominated by the Swabian-Normans. During the Norman occupation it was donated by Roger II to the Savoca Monastery. Subsequently, until 1639 it was a hamlet of Taormina. Biagio De Stucches Corvaja, marquis, noble of Messina, was one of the founding fathers.</p> <p><u>Etimology:</u> There are some hypotheses on the etymology of the original name of Gaggi, Kaggi. For some scholars it would derive from the Arabic Haggiag which means "pilgrim from Mecca", changed in the Norman period to Scaggi and later to Kaggi, a name that it kept until 1939.</p> <p><u>Agricultural and forest products:</u> viticulture, olive growing, citrus growing, fruit growing, cereal growing</p> <p><u>Breeding:</u> sheep and goats, cattle</p>
<i>Places to visit</i>	<p>Alcantara Gorges</p> <p>Cavallaro ancient village</p> <p>Church of SS. Maria Annunziata (17th century)</p> <p>Church of San Sebastiano</p> <p>Palace of the Marquis of Schisò (16th century)</p> <p>Old Prison.</p>	

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GAGGI

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Using green and still tender reeds, he pack baskets and “<i>panareddi</i>” (little baskets) of different sizes, “<i>carteddi</i>” baskets, “<i>gistri</i>” baskets and, using, instead, the tender leaves of the dwarf palm, he made “<i>coffi, zimmila, scupi and scuparini</i>”(medium and small brooms).</p> <p>“U Cartiddaru o panararu”: craftsman of baskets and the like, weaving olive, chestnut, wicker rods, lists of reeds. “<i>Cartedda (corba)</i>” was the basket with handles to be carried, “<i>U cartidduni</i>” was one of the largest baskets, used for transporting grapes from the vineyard to the millstone.</p> <p>The coating of the demijohns of wine and oil required particular attention because it was necessary to respect the shape of the container and ensure sturdiness having to support a weight that exceeded 50 kg. “<i>Ntrizzari</i>” weave reeds and rushes was a skill common to many farmers who dedicated themselves to them in times of decline in agricultural activities.</p>
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<i>Handicraft:</i>	
Gastronomy:	“ <i>villanella</i> ” artichokes
Manufacturing:	terracotta and marble processing
<i>Feasts:</i>	Patron Saint Feast (January 20th) “Gaggesse” Summer (15th July - 30th August)
<i>Art, culture and music</i>	Kermesse Alcantara (tasting of products locals) Summer Carnival

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



ITALA

Municipality of the Peloritani District
Medieval village

Mayor: Avv. Antonino Crisafulli

Inhabitants: italesi 1508 (istat 2021)

Address: Umberto Ist Str. – 98025

Telephone switchboard: +39 090.952155 – fax:
090952116

Official website: www.comuneitala.it

Geographic coordinates: 38° 3' 7,92" N
15° 26' 19,68" E

Altitude: 210 mt. above sea level.

Patron Saint: Our Lady of the Letter (3rd June)

Origins: There is not much information on the origins of the center, we know that its foundation dates back to a more remote period than the Norman period

Etymology: The name of the town derives from "Vitulia" the ancient name of the Ionian coast that goes from Messina to Taormina and which means "land of calves", animals that in this area were sacred to the sun god.

According to the historian Giuseppe Costanzo Buonfiglio, the name "Itala" derives from its mythical founder "King Italo", son of Enotro (hence the population of the Enotri)

Agricultural and Forest Products:
citrus growing, olive growing, viticulture, horticulture, cereal growing, fruit growing

Breeding: cattle, goats

Agritourism companies:
"IL CASTAGNETO DI ANGELO"
C/da Castagneto – by Dattila Valerio

Places to visit

Arab-Norman Church of Saints Peter and Paul (1093)
Church and convent of St. Venera (17th century)
Church of the Madonna of Pilar (Spanish derivation)
Church of the Madonna of the Chian (16th century)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

ITALA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Baking begins with the preparation of the yeast, the evening before the day set for making bread. A piece of leavened bread preserved from the previous bakery or loaned by a neighbor is dissolved with hot water, in a certain amount of flour, to obtain a soft dough that is left to ferment, wrapped in woolen clothes, throughout the night. “U Panitteri”: The craft of the baker, ancient by definition, was, and in many cases is still very tiring. Usually at night, while everyone is asleep, the baker would get out of bed and go to work to get bread to all the families early in the morning. Following traditional recipes, he poured the flour, yeast, sometimes lard, water and a little salt into a large container. The good or bad quality of the bread depended on the defect, or on the goodness of the yeasts. When the dough was ready he began to work the dough with his hands until it was more compact. The dough was crushed with fists, spread, gathered, turned and turned many times. Finally, a piece was detached from the dough, molded and given the shape of a loaf. The 'loaves' were placed on boards and protected with sheets so that they would rise well. After a few hours, at the right time, they were baked with long metal pallets and wooden rods.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft:</i>	
<i>Agro-food:</i>	wine, olive oil, cheeses, black cherry liqueur
<i>Gastronomy:</i>	The “Amarena” liquor (fortified wine: black cherry cherries, orange peel, carob and vine sour cherries)
<i>Manufacturing:</i>	Construction of fish traps(village of Itala Marina) Wood processing
<i>Feasts:</i>	Bread Festival (in June) Feast of St. James the Apostle (July 24th) (village of Itala Marina) Feast of Our Lady of the Letter (June 3rd)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



LETOJANNI

Municipality of the Ionian coast of Messina

<p><u>Mayor</u>: Alessandro Costa</p> <p><u>Inhabitants</u>: letojannesi – 2722 (istat 2021)</p> <p><u>Address</u>: Vittorio Emanuele Str, 115 – 98037</p> <p><u>Telephone switchboard</u> +39 0942.657300 – fax: 0942.36048</p> <p><u>Official website</u>: www.comune.letojanni.me.it</p> <p><u>Geographic coordinates</u>: 37° 53' 37,32" N 15° 19' 12,00" E</p> <p><u>Altitude</u>: 5 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Joseph (March 19th)</p> <p><i>Origins</i>: Little is known about its origins, it is known that until the mid-18th century it remained under the jurisdiction of the city of <i>Gallodoro</i>. However, today's town could take the place of the Greek city of <i>Lethaios</i> which became <i>Letum</i> Ianum with the advent of the Romans. The consular road Valeria passed through here, so called because it was built by the Roman consul Valerio but the location of the original site is not known. The "new" settlement of Letojanni arose around 1650, when Francesco Reitano, Marquis of Gallodoro, fixed his residence there by building a sumptuous palace. With the abolition of feudalism (1812) and the constitution of the municipalities (1816), Gallodoro became an autonomous municipality and Letojanni was a small fraction of it until, with the passage of the coastal road and the railway (1866) it became populated increasing its expansion.</p> <p><i>Etymology</i>: Other sources say that it could be a mixture of Latin and Arabic. The toponym derives from the Latin <i>Laetum</i>, meaning "abundant" and from the Arabic Ayn, which means "source".</p> <p><i>Agricultural and Forest Products</i>: viticulture, olive growing, citrus growing, fruit growing.</p> <p><i>Breeding</i>: sheep, goats</p> <p><i>Agritourism companies</i>: "CAPRINO CESARE" – C/da Blandina – by Caprino Cesare</p>
<p><i>Places to visit</i></p>	<p>Cathedral of St. Joseph Silipigni Palace Garufi Palace Durante Palace</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

LETOJANNI

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>The knife grinder is an artisan profession that consists in the grinding or sharpening of blades. Some time ago the knife grinders also carried out the activity of umbrella makers and repaired the umbrellas and the opening and closing mechanisms, as well as the deteriorated or blocked exoskeletons of the same.</p> <p>"Ammula fòbbici e cuteddi": "Arrotino", a typical figure who went around with a bicycle on which a grinding wheel (abrasive stone) was mounted, suitably connected to the pedals by means of a belt, which only worked when the bicycle was raised on an iron stand. A box full of water was connected to the grinding wheel and equipped with a tap that continually dripping prevented the blades to be sharpened from becoming hot. The knives, hatchets, pruning hooks, scissors and other cutting tools entrusted to the ammola fobbici were returned as sharp as razors.</p> <p>This work was originally carried out with a very heavy and cumbersome wheeled trabiccolo. In fact, what was once seen as an almost folkloric figure today is an activity that requires excellent technical knowledge and manual skills.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Tourism</i>	bellezze naturalistiche e paesaggistiche
<i>Handicraft:</i>	
<i>Agro-food:</i>	olive oil, wine
<i>Gastronomy:</i>	dishes based on fish, granitas, ice creams, meringues, typical regional and provincial pastry
<i>Manufacturing:</i>	marble processing
<i>Feasts:</i>	Sea procession of S. Giuseppe (sea festival) (1st Sunday in August) with fish and watermelon festival
	Sicilian carts parade
	Fireworks at sea (1st Sunday in August)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



MESSINA

<p><u>Mayor</u>: : Cateno De Luca</p> <p><u>Inhabitants</u>: messinesi - 225.546 (istat 2021)</p> <p><u>Address</u>: Unione Europea Sq. – 98122</p> <p><u>Telephone switchboard</u>: +39 090.7721 – fax 090.716251</p> <p><u>Official website</u>: www.comune.messina.it</p> <p><u>Geographic coordinates</u>: 38°11'39,8" lat. N 15°33'1,80" long. E</p> <p><u>Altitude</u>: 3 mt. above sea level</p>		<p><i>Patron Saint</i>: Our Lady of the Letter (June 3rd)</p> <p><i>Etymology</i>: <u>Dankle or Zankle</u> The ancient Siciulus population gave it the name of Zankle, a term that means "sickle" due to the shape of the natural harbor. The name Messene was given to the city in the Greek age by Anassila, tyrant of Reggio, when he installed refugees from Messenia at the beginning of the 5th century BC. <u>Messana</u> in Roman times</p> <p><i>Origins</i>: Founded by the Sicilians, it was repopulated in pre-Greek and Greek ages up to Anassila, by Greek colonists with the name of <u>Messene</u>, a name that was given to the city in the Greek age precisely by Anassila, tyrant of Reggio, when he settled refugees from Messenia in the early 5th century BC.</p> <p>In the Roman age, <u>Messana</u> reached the apex of its greatness between the late Middle Ages and the mid-seventeenth century, when it competed with Palermo for the role of capital of the Kingdom of Sicily.</p> <p>In 1678, after a historic anti-Spanish revolt which led to the annihilation of its ruling class, it was put to sword and fire</p> <p>In 1783 it was severely damaged by an earthquake. It was besieged during the Sicilian revolution of 1848 against Ferdinand II of Bourbon, suffering serious damage.</p>
<p>Places to visit</p>	<p>Piazza of the Cathedral and the Cathedral; Church of SS. of the Catalans; Church of SS. Maria degli Alemanni; Calapaj Palace - D'Alcontres; Pawnshop; Shrine of Christ the King; Vittorio Emanuele III Gallery; Vittorio Emanuele II Theater; Fountain of Neptune; Fountain of Orione, by Montorsoli (Piazza of the Cathedral); Our Lady of the Port;; Zanca Palace; Sanctuary of the Madonna di Montalto; The Strait of Messina; The Regional Museum; Beaches.</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

MESSINA

		<p>In 1908 a disastrous earthquake destroyed the city almost entirely, causing the death of about half of the population. Rebuilt starting from 1912, often in Art Nouveau style, the modern city presents itself with an orderly and regular network of wide and straight streets in a north-south direction.</p> <p><i>Agricultural and Forest Products:</i> Citrus fruits, Vine (from which excellent red and white wines are produced, including DOC Faro); Beer (DOC 15, and Birra dello Stretto). Milk and its derivatives.</p> <p><i>Breeding:</i> Cattle, Sheep.</p> <p><i>Agritourism companies:</i> “S. PLACIDO IN SILVIS” C/da Vecchio – Giampilieri – by Bonfiglio Andrea; “AGRITURISMO EREMO” C/da Curria – Larderia – by Ettore Magazzù.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>In Messina the development of the “Opera dei Pupi” (opera of the puppets) dates back to the second half of the 1800s. The oldest traces are the writings that speak in those years of the three great cities of Sicily (Messina, Palermo and Catania) where the process of evolution of the “Opera dei Pupi” develops through the first permanent theaters.</p> <p><i>“U Puparu”:</i> he was the artist-craftsman, the true focus of the “Opera dei Pupi”. At least two assistant-apprentices worked under him and required the collaboration of the blacksmith for the armor of the puppets, the painter for posters and decorations, the writer of handouts from which to draw the scripts. He was often helped by his family. The Sicilian puppet differs in characteristics based on the type of construction. In the Messina area for example. it was 110 cm high. And typical was the chrome plating of the puppets' armor, as well as the interaction with the audience with some characters during the show. The materials used for the construction of the puppets were wood for the skeleton, brass, copper and sheet metal for the armor, fabrics and synthetic straw for the padding, steel irons and strings for the supports.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

MESSINA

		<p>The Puppet Theater, in 2008, was included in the Unesco Intangible Cultural Heritage.</p> <p>However, this art began to be abandoned after the war. Technical progress, especially television, has distanced many Sicilians from these performances and economic difficulties have influenced this traditional theatrical form. Today the puppet theater is a purely niche show, reserved for a few amateurs, schools, tourists, or the protagonist of special theatrical reviews.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft</i>	
Agro-food:	typical canning products; mussel farming; pastry shop; ice cream products gastronomy; wine production; breweries; dairies
<i>Manufacturing:</i>	Ceramic Wrought iron Mechanics Furniture
<i>Feasts</i>	Cultural, folkloristic and religious events (in August)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



MIRTO

Municipality of the Nebroidean District - medieval village

<p><u>Mayor</u>: Maurizio Zingales <u>Inhabitants</u> mirtesi - 911 (istat 2021) <u>Address</u>: Ugo Bassi Str.- 98070 <u>Telephone switchboard</u>: +39 0941.919226 – fax: 0941.919404 <u>Official website</u>: www.comune.mirto.me.it</p> <p><u>Geographic coordinates</u> 38° 5' 8,52" N 14° 45' 8,28" E Altitude: 428 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Tecla of Iconio (September 24th) <i>Co-Patron Saint:s</i>: SS. Alfio, Filadelfio, Cirino</p> <p><i>Etymology</i>: IThe name of the town derives from the Greek Myrtos, which indicates the myrtle plant.</p> <p><i>Origins</i> Founded in the Middle Ages. In the fourteenth century during the Aragonese domination, it was under the jurisdiction of the Episcopal Curia. Later it belonged to several feudal lords: Angelotto of Larcan, Riccardo Filangeri, Antonio Branciforte, etc.</p> <p><i>Agricultural and Forest Products</i>: citrus growing, horticulture, olive growing, viticulture, hazelnut growing</p> <p><i>Breeding</i>: cattle, sheep, goats, pigs, horses and poultry.</p> <p><i>Past crops and breeding</i>: myrtle plants, silkworm breeding</p> <p><i>Agritourism companies</i>: "ARMO DEGLI ULIVI" – C/da Facciocapri – by Soc. Nebros Prod. Biol. Piraino Luisa "AZ. AGR. PAPARONI" by Giancarlo Paparoni e C. – C/da Contura – of Soc. Agr. Paparoni – by Giancarlo Paparoni e C.</p>
<p><i>Places to visit</i></p>	<p>SS. Maria Church. Assunta St. Nicholas Church (Byzantine period) St. Mary of Jesus Church (XVI century) Museum of Sicilian costume and fashion Museum of Memories St. Alfio Church(17th century)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

MIRTO

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>“A ricamatrici” (the embroiderers): The embroiderer was a lady who taught the young girls of the people the art of embroidery. The girls hand-sewed the trousseau for the wedding, learning from people who carried out the trade. Embroidery lessons were held especially in the warm months on the ground floor doors. We talk about lace, lace and crochet work.</p> <p>We immediately identify it with the female figure par excellence, very vivid in our imaginary of the most traditional Sicily.</p> <p>Fortunately, this ancient craft still continues to survive, although by now few women know the art of embroidery, it continues to be handed down (especially thanks to our grandmothers) and hopefully it will not be forgotten.</p> <p>The embroiderers by profession worked on commission, especially linen for the kits of the young single girls of the country, but also curtains and furnishings.</p> <p>Every day their home was frequented by young women, usually between the ages of 14 and 18. The girls went there to learn the trade and the embroiderer was called “teacher.”</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

Mirto was the birthplace of the famous botanist Francesco Cupani.

<i>Handicraft</i>	
<i>Agro-food:</i>	wine, olive oil, ricotta cheese
<i>Manufacturing:</i>	marble processing Cane processing (baskets and baskets)
<i>Feasts</i>	Feast of St. Tecla (September 23th-24th) Feast of the Three Saints: Alfio, Filadelfio, Cirino (May 10th) Festival of the Myrtle (first week of August)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



MOIO ALCANTARA

Municipality of the Alcantara River Park

Municipality of the "Alcantara Valley" Territorial Pact

<p><u>Mayor</u> : Bruno Pennisi</p> <p><u>Inhabitants</u> mojesi – 675 (istat 2021)</p> <p><u>Address</u>: Municipio Sq., 1 – 98030</p> <p><u>Telephone switchboard</u>: +39 0942.963014 – fax: 0942.963003</p> <p><u>Official website</u>: www.comune.moioalcantara.me.it</p> <p><u>Geographical coordinates</u>.: 37° 54' 3,96" N 15° 3' 8,28" E</p> <p><u>Altitude</u>: 535 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Joseph (2nd Sunday of May)</p> <p><i>Etymology</i>: The name of the town comes from the Latin <i>Modium</i> which means “bushel” and probably refers to the particular shape of the mountain under which it is located. The appositive, added to distinguish it from the others Mojo present in the provinces of Salerno and Bergamo, derives from the homonymous river from which it is bathed.</p> <p><i>Origins</i>: The first news on the existence of the village dates back to 1400 when it belonged to Tommaso Tortorici, to whom it had been ceded by the Aragonese kings. Later, in the seventeenth century it was a possession of the feudal Lanza family. In 1928 it was incorporated into the municipality of Malvagna with the name of Lanza, which it maintained until 1947 when it again obtained municipal autonomy.</p> <p><i>Agricultural and forestry products</i>: fruit growing (peaches), olive growing, viticulture, horticulture, citrus growing</p> <p><i>Breeding</i>: cattle, sheep, pigs, goats, horses, poultry</p>
<p><i>Places to visit</i></p>	<p>Mary SS. delle Grazie Church (1652)</p> <p>Ethnographic Museum</p> <p>Naturalistic-landscape itinerary on the Alcantara river</p> <p>Path of the Vulcanetto (small eruptive cone)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

MOIO ALCANTARA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>In fact, with time and due to constant pressure, the textile fiber of the mattresses felt, losing volume as well as softness. At this point this expert, not uncommon in Sicily, came into play. "<i>U Cardaturi</i>": a very curious job, linked to the separation through the use of the thistle (comb) of the thicker part from the fine part of some materials such as linen, hemp or wool. The carder's skill consisted in undoing the lumps of the wool of the mattresses; in fact the wool, as it aged, lost its volume and its original softness.</p> <p>Thanks to its carding machine ("<i>u scardaturi</i>") it was placed either inside a courtyard or along the road and, after unstitching the mattress or pillow that was brought to it, it took out the wool and inserted it inside the machine; after this operation, the wool, which had become soft and without lumps, was put back inside the mattress which, in turn, was stitched up using large needles. He did the same thing for the pillows.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft:</i>	
Agro-food:	jam (peach), wine olive oil
<i>Gastronomy:</i>	peach ice cream, peach granita, peach sweets, jams
<i>Manufacturing:</i>	wood processing Wrought iron work Crafts of the past: - linen weaving, - wool processing.
<i>Feasts:</i>	Cattle Fair (last week of September) Peach Festival (2nd Sunday of August) Feast of the SS. Crucifix (last Sunday of September)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



MONTALBANO ELICONA

Municipality of the Nebroideo District

Beautiful medieval village (among the 90 most beautiful ones in Italy)

<p><u>Mayor</u> : Filippo Taranto</p> <p><u>Inhabitants</u> : montalbanesi – 2054 (istat 2021)</p> <p><u>Address</u>: Maria SS. della Provvidenza Sq.- 98065</p> <p><u>Telephone switchboard</u>: +39 0941.679012 – fax: 0941.679597</p> <p><u>Official website</u>: www.comune.montalbanoelicono.me.it</p> <p><u>Geographic coordinates</u>: 38° 1' 32,52" N 15° 0' 48,60" E</p> <p><u>Altitude</u>: 920 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Nicholas from Bari (December 6th)</p> <p><i>Etymology</i>: It is possible a probable derivation from the Latin names “<i>mons albus</i>” with reference to the snow-capped mountains or from the Arabic names “<i>al bana</i>”, with the suggestive meaning of “excellent place”.</p> <p>The name “<i>Elicono</i>” dates back to the Greek colonization. During the colonization period (VII - VIII century BC), the Dorians, thinking of the mythical Mount of the Muses, called Helikon a site coinciding with the hill on which the medieval village stands and a nearby stream whose tortuous course justifies the appellation.</p>
<p><i>Places to visit</i></p>	<p>Church of Maria Assunta (17th century)</p> <p>Castle first Norman-Swabian then Aragonese (Frederick II of Aragon made it his summer residence)</p> <p>Sanctuary Holy Mary . of Providence</p> <p>Megaliths of Argimosco (prehistoric artifacts, represent the "Sicilian Stonehenge")</p> <p>“Cubburì” (small rural buildings, some very ancient are pre-Hellenic buildings, other Arab artifacts)</p> <p>Church of the Holy Spirit (14th century)</p> <p>Church of St. Cathrine (14th century)</p> <p>Church of St. Sebastian (XIX century)</p>	<p><i>Origins</i>: The first information on the existence of the village dates back to the 11th century, when it was a state property. In 1232 he revolted against Frederick II of Swabia, siding with the Pope together with the other centers. Later it belonged to various feudal lords: Matteo Palizzi - 1350, Vinciguerra d’Aragona - 1359, Lancia - 1396, Romano Colonna, Bonanno 1587:</p> <p><i>Agricultural and Forest Products</i>: cereal growing, horticulture, olive growing, viticulture, citrus growing, fruit growing</p> <p><i>Allevamenti</i>: cattle, sheep, goats, pigs, horses, poultry</p>

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

MONTALBANO ELICONA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Very developed in the past, pastoralism has always been very popular and genuine products. Milk cheese, ricotta and many derivatives and it remains interesting to see the way of preparation and processing.</p> <p>"U Picuraru": Shepherd, sheep keeper, more generally the person dedicated to sheep breeding, who was in charge of feeding, cleaning, milking and cooking milk for the production of its derivatives. In a reductive way, the person called to supervise the sheep during the phases of accompanying them to pasture and relative return to the fold ("mannara") was thus indicated. This work was often entrusted to the boys</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft:</i>	
Agro- food:	bread (valuable) wine olive oil cheeses jams vegetable preserves "granita" ice-cream, sweets and prickly pear mustard.
<i>Feasts:</i>	Feast of Our Lady of Providence (August 24th) Feast of St. Nicholas (December 6th) Aragonese festivals (medieval revival of the 14th century, in August) Prickly pear festival (September 9th) Bread Festival (August 13th)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



NASO

Municipality of the "Costa Saracena" consortium
Municipality of the Nebroideo District

<p><u>Mayor</u>: Gaetano Nanì</p> <p><u>Inhabitants</u>: nasitani o nasensi – 3556 (istat 2021)</p> <p><u>Address</u>: Marconi Str, 2 – 98074</p> <p><u>Telephone switchboard</u>: +39 0941.961060 – fax: 0941961041</p> <p><u>Official website</u>: www.comune.naso.me.it</p> <p><u>Geographical coordinates</u>: 38° 7' 26,76" N 14° 47' 15,72" E</p> <p>Altitude 490 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Cono (September 1st)</p> <p><i>Etymology</i>: The town's name derives from the Latin "Nasus", which means protuberance.</p> <p><i>Origins</i>: Greek origin, tradition has it that the ancient Agatirso stood on this site thanks to the foundation implemented by one of the sons of the king of the winds Aeolus. The village is probably of early medieval origin and during the drainage it belonged to various feudal families: the Blasco, the Artale Alagona, the Cadorna, the Aragona and the Ventimiglia, under whom in 1572 it became a county. Subsequently in 1788 it became a state-owned city by decree of Ferdinand IV.</p> <p><i>Agricultural and forest products</i>: olive trees, vines, cereals, orchards, citrus groves, horticulture.</p> <p><i>Breeding</i>: cattle, sheep, goats, pigs, horses, poultry.</p>
<i>Places to visit</i>	<p>Church of SS. Salvatore</p> <p>Church of Holy Mary of Jesus</p> <p>Convent of the Observant Friars Minor</p> <p>Mother Church dedicated to the Holy Apostles Philip and James</p> <p>Sacred Art Museum</p> <p>Giuffrè Palace</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

NASO

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Once upon a time, when man had only equine and bovine animals as the only means of locomotion, the craft of the saddler was of great importance, who made special devices, called saddles, which placed and stopped on the horses' backs, allowing easy riding.</p> <p>"U seddaru" made and repaired saddles and equine harnesses such as collars, halters, bits, bridles, girths, traces and under-tails and other harnesses. The main tools used by this craftsman were the awl or <i>"suglia"</i>, for the drilling of hides and leather and for the sewing of the various harnesses; the <i>"trincetti"</i> (kind of knives) of various shapes, especially the half-moon ones, for cutting the hides; flat hammers, with rounded edges or with round heads, for the different types of hammering required; the handcrafted pliers for fixing rings and studs; the shears; the sturdy sewing machines with the thread and finally the glue, the black pitch and the polishing waxes, and the <i>"muletto"</i>, the easel with a wooden vice, on which he worked by piercing and sewing the harnesses and collars with the string. The saddles, which should not be confused with the <i>"basto"</i> (the latter carried by mules and donkeys), were then built with a rather laborious process, which, roughly, is still repeated.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft:</i>	
Agro-food	fine oil ("minuta amalfitana" olive oil), wine, pickled olives
<i>Manufacturing:</i>	saddlery (manufacture of horse saddles) Farriery (farrier) Disappeared craft activities: - linen processing, - sandstone processing, - sericulture and silk processing
<i>Feasts:</i>	Feast of St. Cono (September 1st) Folk festival luminaria (June 29th) Feast of St. Serge (c / da Cagnano) Donkey Palio (August 23rd) Feast of Our Holy Lady of Good Counsel (1st Sunday of August)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



NIZZA DI SICILIA

Municipality of the geographical area of the Peloritani

<p><i>Mayor:</i> Antonino Pietro Briguglio</p> <p><i>Population:</i> Nizzardi – 3539 (istat 2021)</p> <p><i>Address:</i> Umberto I Street, 376 – 98026</p> <p><i>Switchboard:</i> +39 0942.71001 – fax: 0942.7100330</p> <p><i>Institutional website:</i> www.comune.nizzadisicilia.me.it</p> <p><i>Geographic coordinates.:</i> 37° 59' 45,60" N 15° 24' 45,72" E</p> <p><i>Altitude:</i> 9 mt. a.s.l</p>		<p><i>Patron Saint:</i> St. Joseph</p> <p><i>Etymology:</i> The original name of the town was St. Ferdinand in homage to King Ferdinand II of Bourbon, changed to that of Nice in 1863 after the liberation from Bourbon rule by the “Mille” (the team of soldiers from Garibaldi's expedition), thus wanting to remember the hometown of Garibaldi with the new toponym. The appositive was added later to distinguish it from the city of the same name located in the province of Asti (now ceded by the Savoy state to France).</p> <p><i>Origins:</i> Greek colonization. The village of medieval origin belonged to several feudal lords: to Rocca, to the Marquis and to the princes of Alcontres. After the construction of the castle (1656) the urban center developed further. It was subsequently placed under the governmental jurisdiction of the city of Messina and from 1929 to 1948 it was a fraction of the municipality of Roccalumenra, acquiring autonomy only later.</p> <p><i>Agricultural and forest products:</i> excellent citrus fruits (Interdonato lemon), vines, olive trees, horticulture, cereals, orchards.</p> <p><i>Breeding:</i> cattle</p>
<p><i>Places to visit</i></p>	<p>Church of St. Giovanni Battista (XVIIth century.)</p> <p>Church of St. Francesco di Paola (1733)</p> <p>Museum of the sea and popular traditions</p> <p>Museum of the Risorgimento</p> <p>Museum of the natural sciences</p> <p>Municipal gallery</p> <p>D'Alcontres castle</p> <p>Sub-urban park "La Rocca di Buticiari"</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

NIZZA DI SICILIA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>When the title of “ax master” is pronounced, it resounds like an unattainable entity cloaked in mystery: yet his prodigious art is so straightforward and palpable that you can find it close at hand on the shores of our sea.</p> <p>"Masru r'ascia": It is the generic indication of those who work wood to produce tools, implements, means of transport, toys, carts ect. The skill of the shipwright was the ability to identify each type of wood based on the color, the scent of the resins, the geometry of the grain, the hardness and other details related to personal experience.</p> <p>The “ax masters” still model, shape and transform wood for millennia, giving life to buildings that still plow the sea today. An art that includes various professional skills. Named in this way for the use of this tool with which in the past it shaped and adapted wood and iron.</p> <p>The other tools used to give life to the boats were: the hand saw, the chianozzo (hand plane), the chiano (long plane) and the virrina (hand drills). An ancient, noble and precious profession, a profession that has almost disappeared, but which is a harbinger of history, folklore and traditions to remember and preserve. The figure of the shipwright is still present in the construction sites of various Italian locations</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

NIZZA DI SICILIA

<i>Handicraft:</i>	
Agri-food:	Citrus essences, Citrus jams, Interdonato lemon blossom honey
Gastronomy:	Pasta with costardelle "Colonel's balls" (lemon cream puffs) Pennette with shrimps and lemon
Manufacturing:	Sicilian yarn, Embroidery
<i>Fishing:</i>	Practiced
<i>Feasts:</i>	Fair Feast of St. John (June 24), Feast of St. Joseph (March 19) Celebrations of the Immaculate Conception (August) with a walk to the sea accompanied by a sung in dialect (every 5 years) Interdonato lemon festival (24-26 August) Feast of the Assumption (August 15)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



PAGLIARA

Municipality of the Ionian Valleys of the Peloritani

<p><u>Mayor</u> : Sebastiano Antonio Gugliotta <u>Inhabitants</u> : paglierini – 1114 (istat 2021) <u>Address</u>: Regina Margherita Str., 72 – 98020 <u>Telephone switchboard</u>: +39 0942.737168 – fax: 0942.737203 <u>Official website</u> www.comune.pagliara.me.it <u>Geographical coordinates</u>.: 37° 59' 11,40" N 15° 21' 37,80" E <u>Altitude</u>: 200 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Sebastian (January 20th)</p> <p><i>Etymology</i>: The original name of the town was Tegurium or Palearia, which probably derives from the Sicilian "<i>Pagghiara</i>", that is "thatched roof huts".</p> <p><i>Origins</i>: There is not much historical information about the town, however it is known that the fiefdom was founded in medieval times and belonged to the territory of Savoca under the lordship of the Archimandrite of Messina. Around the year 1000, some shepherds of Nisi settled in the bed of the then Santa Caterina stream (Pagliara stream) where they built houses made of straw and branches, the so-called "<i>paglaire</i>".</p> <p><i>Agricultural and forest products</i>: olive trees, citrus fruits</p> <p><i>Breeding</i>: pigs</p> <p><i>Agritourism companies</i>: "NASITA" – C/da Locadi – by Parisi Luca</p>
<p><i>Places to visit</i></p>	<p>Church of St. Sebastian Mother Church of SS. Peter and Paul Calabrò Palace Loteta Palace Church of St. Francis Church of St. Lucia Mother Church of St. John Sollima Tower</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

PAGLIARA

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Until a few years ago it was customary, in the urban areas of central-eastern Sicily, especially in Messina, that in December the "<i>ciaramiddari</i>", in preparation for Christmas, went down to the city to perform the classic pastoral sonata, or the novena in front of the numerous altars and nativity scenes in houses and streets. The tool was also required during the year for other festive occasions of a profane nature, such as Carnival and other agro-pastoral celebrations (mainly sheep shearing).</p> <p>"U Ciaramiddaru": player of "<i>ciaramedda</i>", bagpipe, (Zampogna a paro), a wind musical instrument composed of an "<i>ùtru</i>" (goat skin bag for the air supply), "<i>u sciuscialoru</i>", or the insufflator. The woods that are used for the construction of the bagpipe are still taken from the fruit trees of the Peloritan countryside (almond, rowan, apricot, olive, etc.) or from heather, a widely used vegetable essence widespread on the buttresses of the Peloritani mountains.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft:</i>	
Agro-food:	olive oil, pork preparations
<i>Naturalistic attractions:</i>	excursions to the surrounding mountains
<i>Feasts:</i>	Olive oil festival (Gold Award of the Valley (December) Sweet Festival (August) Sausage Festival (December) Mimosa festival (Spring) Gathering of local crafts (August)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



ROCCALUMERA

Municipality of the Ionian Valleys of the Peloritani

<p><u>Mayor</u>: Gatano Argiroffi</p> <p><u>Inhabitants</u>: roccalumeresi - 3932 8istat 2021)</p> <p><u>Address</u>: Mons. Francesco M. di Francia Sq. 98027 Roccalumera</p> <p><u>Telephone switchboard</u>: +39 0942.744065 – fax: 0942745104</p> <p><u>Official website</u>: www.comune.roccalumera.me.it</p> <p><u>Geographical coordinates</u>.: 37° 58' 38,28" N 15° 23' 45,60" E</p> <p><u>Altitude</u>: 7 mt. above sea level</p>		<p><i>Patron Saints</i>: Our Holy Lady of the Rosary (October 7th) / St. Anthony of Padua (June 13th)</p> <p><i>Etymology</i>: The name of the town derives from the numerous alum mines in the area, "<i>Rocca dell'allume</i>" (Alum fortress).</p> <p><i>Origins</i>: Throughout the Middle Ages, and up to the 17th century, the territory of Roccalumera was divided between the two baronies of Savoca and Fiumedinisi. More precisely: the southern area of the town (up to the Small Stream Pagliara) belonged to Savoca, all the rest, including the villages of Allume and Sciglio, were under the political-administrative jurisdiction of Fiumedinisi.</p> <p>The first village was founded in 1608 by the knight Don Giovanni La Rocca and for the whole century it belonged to this noble family that had judicial power of life and death over all the inhabitants. Subsequently the fiefdom passed to the Lancia family. In the eighteenth century, the town was the residence of the Ardoinos and finally of the Moncadas whose family it remained until the abolition of feudal rights.</p> <p><i>Agricultural and forest products</i>: grapevines, olive trees, horticulture, citrus fruits ("verdelli" lemons production)</p> <p><i>Breeding</i>: cattle, sheep and goats</p>
<p><i>Places to visit</i></p>	<p>Mother Church of St. Mary of the Chain Church of St. Mart del Rosary (17th century) Church of St. Michael the Archangel (12th century) House of St. Quasimodo Ficara Tower (12th century) Ancient spinning mill (19th century)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

ROCCALUMERA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>The term “<i>putia</i>” indicated a place, generally on the public road, where goods were exhibited, stored or sold. In particular, in the urban fabric of the town, the shops of the merchants were located in the places where public life took place, the shops were in the homes of the craftsmen, and therefore the work and sales area was located on the street.</p> <p>Widespread was “<i>a putia du vinu</i>”(a shop where the wine was sold), a generally male meeting place, in particular of the working class, although it was also frequented by someone from the middle bourgeois class.</p> <p>The manager (although this term and this role are still in use today) of this place was: “<i>U Putiaru</i>”: It carried out an activity of selling goods, more specifically “<i>N’tà putia du vinu</i>”(in the wine shop) you could taste the “<i>quartino</i>” (a quarter) of wine , “<i>ca cazzusa</i>” (with soda) or without, “<i>u bicchiereddu i zibibbu</i>” -a small glass of zibibbo wine- , some “<i>marsala</i>” wine and you could eat poor dishes at based on vegetables or various secondary cut meats (“<i>mussa</i>”, “<i>carmagnola</i>”, tripe), all carefully cleaned and boiled accompanied by onion, salt, pepper, in the most varied combinations.</p> <p>In the same place the patrons gathered very often to play “<i>patrùni e sutta</i>” game (master and whoever is below).</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handcrafts:</i>	
Agro-food:	wine, olive oil, cheese, sweets
<i>Manufacturing:</i>	wood processing glass processing
<i>Feasts:</i>	Spring Festival (March) Feast of Our Holy Lady of Carmel (June) Palio and Roccalumerese minipalio (between July and August) Folklore Festival and Verdello Festival (August) Feast of Our Holy Lady of the Chain (September) Feast of St. Anthony of Padua (June 13th) Feast of Saints Cosmo and Damiano

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



ROCCAVALDINA

Municipality of the Peloritani District

<p><u>Mayor</u>: Salvatore Visalli</p> <p><u>Inhabitants</u>: roccesi – 1008 (istat 2021)</p> <p><u>Address</u>: Roma Str., 3 – 98040</p> <p><u>Telephone switchboard</u>: +39 090.9977741 – fax. 090.9977542</p> <p><u>Official website</u>: www.roccavalдина.gov.it</p> <p><u>Geographical coordinates</u>.: 38° 11' 3,48" N 15° 22' 24,60" E</p> <p><u>Altitude</u>: 320 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Nicholas from Bari (December 6th)</p> <p><i>Etymology</i>: According to official historiographical sources, its origins are to be placed in the late Middle Ages, with the name of Rocca. Valdina was later added in honor of the Aragonese aristocratic family who ruled the fiefdom for a few centuries.</p> <p><i>Origins</i>: According to tradition, the origins of the town are more remote so much so that it would have been one of the many valiant Roman tribunes who distinguished themselves in the Punic wars to found the first inhabited nucleus, called <i>Pagus</i> to later become "<i>Casale del Conte</i>" when the famous leader Belisario, after a memorable battle succeeded in blocking the barbarian invaders. In 900 the Saracens transformed the Casale into "<i>Rachal Elmerum</i>". Finally, after various events it was sold to the Valdina family.</p> <p><i>Agricultural and Forest Products</i>: Horticulture, citrus fruits, vines, olive trees, orchards</p>
<p><i>Places to visit</i></p>	<p>Ancient Pharmacy (17th century) The Cathedral Capuchin Church (1600) Castle (Norman period)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

ROCCAVALDINA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>He carried out his activity in the streets of the town, announcing aloud the ordinances of the Mayor or the Government. He preferably settled in the crossroads, from where his voice could reach all the inhabitants of the neighborhood.</p> <p>"U Vanniaturi" (the auctioneer). The auctioneer's function was indispensable in a period when notices were not published through posters or newspapers. He was a character who, walking through the streets of the town, accompanied either by a drum or a trumpet, was used either by local administrations or by the parish or even by private persons, to communicate to citizens notices, ordinances, facts, events, shows. The majority of the population was then illiterate and, therefore, could only be informed orally.</p> <p>It often happened that people who had lost or found some object turned to the auctioneer. At the time, word of mouth was the only way to be aware of the various "events" that occurred. Usually after the roll of the drum or the sound of the trumpet the auctioneer began the "vanniata" with the classic words "<i>Sintiti, sintiti, ...</i>".(listen, listen...)</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handcraft:</i>	
Agro-food:	wine, olive oil
<i>Feasts:</i>	<u>Feast of the Banquet</u> : It is a particular feast in honor of St. Nicholas and characterized by the blessing, sacrifice and banquet of a calf. According to tradition, the festival is held every 10 years on the first Sunday of August and the two preceding days.

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



ROCCELLA VALDEMONE

Municipality of the Peloritani District, the Alcantara River Park and the "Alcantara Valley"
Territorial Pact

<p><u>Mayor</u>: Giuseppe Spartà</p> <p><u>Inhabitants</u>: roccellesi – 580 (istat 2021)</p> <p><u>Address</u>: Umberto I st Str., 30 – 98030</p> <p><u>Telephone switchboard</u>: 0942.965007 – fax: 0942.965335</p> <p><u>Official website</u>: www.comune.roccellavaldemone.me.it</p> <p><u>Geographic coordinates</u>: 37° 56' 4,20" N 15° 0' 37,80" E</p> <p><u>Altitude</u>: 812 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Nicholas from Bari</p> <p><i>Etymology</i>: The town's name derives from the medieval Latin "Roccella", which means "small fortress". The name instead originates from one of the three administrative districts into which the Arabs divided Sicily, namely the "Vallo di Demena" which in turn descends from the Latin "Vallum", meaning valley, which was later transformed into Valdemone.</p> <p><i>Origins</i>: There is not much historical information about the town, we know that it was built in the Norman age and that it was sold in 1296 by Frederick II of Aragon to Damiano Spadafora with the title of barony, later becoming a marquisate. The village belonged to this family for a long time.</p> <p><i>Agricultural and forest products</i>: olive trees, vines, citrus fruits, cereals, wheat, legumes, horticulture, orchards, hazelnuts.</p> <p><i>Breeding</i>: cattle, pigs, sheep.</p>
<p><i>Places to visit</i></p>	<p>Old Village</p> <p>Cathedral of St. Nicholas from Bari (1400)</p> <p>Church of St. Mary of the "Udienza"</p> <p>Spadafora Palace (1810)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

ROCCELLA VALDEMONA

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>"He had a small shop where there was a small room on the ground floor of his house. He did his work on the street or in the town square calling customers out loud or in front of the customer's street. With various types of straw, hammer, nails, rasp and glue he repaired the chairs".</p> <p>"U Siggjaru": In addition to making the chairs, he repaired the broken ones, using straw, hammer, nails, rasp, glue, string and formerly the "<i>curdedda</i>", a type of rope made with the softer leaves of the "<i>giummara</i>" (dwarf palm). "<i>U siggjaru</i>" also rented chairs for weddings or various parties.</p> <p>When he took care of repairing, providing the mother church and looking after the chairs for Sunday mass, in agreement with the parish priest, he collected a small reward from the faithful.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handcrafts:</i>	
Agro-food:	olive oil wine provola cheese ricotta cheese preserved mushrooms
<i>Gastronomy:</i>	"Maccaruni cu purtusu" (macaroni pasta with hole) Castrato mutton meat, wild asparagus (<i>Sparacogne</i>) Fried homemade bread (<i>U culluruni</i>) Polenta (<i>Frascaturi</i>)
<i>Landscape and naturalistic beauties:</i>	noteworthy Excursions to the peak of Castelluzzo and Malabotta woods
<i>Feasts:</i>	Ricotta cheese Festival (2nd Sunday of May) Feast of St. Mary of the " <i>Udienza</i> " and general fair (August 15th-16th) Feast of St. Nicholas from Bari (December 6th)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SAN FRATELLO

Municipality of the Nebrodian Park

<p>Mayor: Salvatore Sidoti Pinto Inhabitants sanfratellani – 3379 (istat 2021) Address: Serpi Str. – 98075 Telephone switchboard:+39_ 0941.794030 – fax: 0941.799714 Official website www.comune.sanfratello.me.it Geographic coordinates 38° 1' 5,16" N 14° 35' 56,40" E Altitude: 675 mt. above sea level</p>		<p>Patron Saints: Alfio, Filadelfio and Cirino Saints Martyrs – (May 10th)</p> <p>Etymology:The name derives from the holy brothers kings Alfio Cirino and Filadelfio in whose honor a feast is held here on May 10th each year.</p> <p>Origins: Already known in the Middle Ages as Saint Filadelfo, it was repopulated or re-founded during the Norman dominion of Sicily by Lombard soldiers and colonists from an area of north-western Italy between Cuneo, Asti and Savona.</p>
<p>Places to visit</p>	<p>Sanctuary of Santi Alfio, Filadelfio, Cirino (1090) Norman period</p> <p>Church of the Crucifix (15th century) Mother Church Maria SS. Assumption (1500) Maria SS. Late Baroque Grace (1600) La Roccaforte (XII century) Mammana Palace (15th century) Ethno-historical anthropological museum of the Nebrodian culture "Ermenegildo Latteri" Archaeological area of the Greek <i>Apollonia</i> Nebrodi Park (S. Fratello wood) Municipal library "Benedetto Craxi" (1500)</p>	<p>The name of the town, in the local Gallo-Italian dialect, is still the medieval one of San Frareau (San Filadelfio), erroneously translated into San Fratello, due to the phonetic change of <i>F (i) ladelfhu (m) > Fladellu (m)</i> assimilated to <i>Fratellu (m)</i>. In latin is <i>Terra Sancti Philadelphi, Sanctus Philadelphus</i>, while the name of the oldest Greek settlement, which stood about two kilometers north of the current urban center, is <i>Apollonia</i>.</p> <p>Dialect: Gallo-Italic (Lombard soldiers and colonists following the Normans)</p> <p>Agricultural and Forest Products: olive trees (low acidity oil), cereals, fodder, vines, citrus fruits.</p> <p>Breeding: horses (Sanfratellana breed), pigs (Nebrodi black pig), sheep, goats, cattle.</p> <p>Agritourism companies: "IL VENTO DEI TRE SANTI" ("THE WIND OF THE THREE SAINTS")- C / da Scalonazzo - by Di Giorgio Carmelo</p>

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SAN FRATELLO

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Fewer and fewer artisans are practicing the art of farriery, that is, trimming and shoeing the horse. "<u>U maniscalcu</u>" (<i>Firraru</i>): said "mastru" par excellence was the one who forged the shoes for the hooves of horses, mules and donkeys. He beat the red-hot iron on the anvil in an almost rhythmic and mechanical way. The red-hot iron lost its hardness and under the blows of the hammer it could be modeled to create horseshoes, tools up to the arabesques for carts. There were few who only dealt with the shoeing and dressing of horses (in ancient times they did not limit their work only to the shoeing of animals, but they treated all those diseases that could arise in horses and cattle, actually replacing the veterinarian), while for the tools and tools for country work (hoes, scythes ect.) we addressed "<i>o firraru</i>"</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft</i>	
Agro-food:	wine, olive oil, cheese, provola cheese, ricotta cheese, black pork sausages, canned mushrooms
<i>Manufacturing:</i>	cutlery (sanfratellani knives) marble processing wood and yarns processing
<i>Feasts</i>	Feast of the Jews (Easter period) Festival of hot bread with olive oil (August) Saints Alfio, Filadelfio and Cirino Feastf(May) Mushroom festival (September) Market exhibition with the competition of the Sanfratellano horse (October) Patronal feast of St. Benedict Moro (September 17)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SAN MARCO D'ALUNZIO

Municipality of the Nebrodian Park

<p><u>Mayor</u>: Filippo Miracula <u>Inhabitants</u> aluntini o sanmarcoti – 1818 (istat 2021) <u>Address</u>: Garibaldi Str. – 98070 <u>Telephone switchboard</u>: +39 0941.797007 – fax: 0941.797391 <u>Official website</u>: www.comune.sanmarcodalunzio.me.it <u>Geographic coordinates</u> : 38° 4' 22,44" N 14° 42' 5,40" E Altitude: 540 mt. above sea level</p>		<p><i>Patrons</i>: St. Mark and St. Nicholas (St. Mark's feast is on July 31st.)</p> <p><i>Etymology</i>: being called, by the Normans, "San Marco " for devotion to the Evangelist Saint. But it couldnot be excluded that they wanted to remind, by the use of this name, the first town they had conquered in Calabria. The term "Alunzio ", belonging to 1862, refers to the old village of "Haluntium " of pre-Hellenic origin.</p> <p><i>Origins</i>: Perhaps of Pre-hellenic origins, the ancient <i>Aluntinum</i> was hellenized in the IVth century b. C. In 1601 Roberto il Guiscardo founded the Norman Castle in order to defend and control the territory that goes from Capo d'Orlando to San Fratello, around which the inhabited center was formed. Since the 15th century until 1812 (when the feudal rights were abolished), the town was a county of the Filangieri, princes of Mirto.</p> <p><i>Agricultural and forest products</i>: vine, olive-trees, citrus fruits, cereals, market gardening, orchards <i>Breeding</i>: cows, pigs, sheep,goats, horses, aviculture.</p>
<p><i>Places to visit</i></p>	<p>Remains of Heracle's temple; St. Theodore's Church; Mother Church of St. Nicholas of Bari; Holy Mary's Church Aracoeli; Remains of the Norman Castle; "St. Teodoro" Town Museum (Greek, Roman Byzantine, Arab, Norman and Aragonese finds) The beautiful old village; Capuchine friars' ethno-anthropologic Museum.</p>	

Ufficio Agricoltura, Commercio, Artigianato,Agriturismo, Industria, Pesca E Risorsa Mare

SAN MARCO D'ALUNZIO

	<p>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</p> <p style="text-align: center;">*</p> <p>Country with a thousand-year history of which traces remain not only in the monuments but also on the humblest walls often built using materials that were of Greek, Roman or Norman architecture. It has always been an important center for the extraction of marble (a quality of which, the "red" is very valuable)</p> <p>Scappiddinu: he worked in the stone quarry using the chisel, so the artifacts he made were more refined and precise than those of the "pirriaturi" (stonemason worker) who limited himself to roughing the blocks. The work of the stonemasons was conspicuously present in the houses that in ancient times were equipped with a "<i>portico</i>". Therefore they were endowed with great skill that, in addition to embellishing columns, portals, pendentives, capitals, masks, etc. with every type of decoration. they had to be able to determine the precise allocation and size of the keystone in relation to the height of the arch. The stonemason was and remains a craftsman with a passion for creativity without therefore being a perfect executor of the models designed by others.</p>
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Pirriaturi*:

it takes its name from the stone quarries ("*pirrere*"). It was a very tiring job that consisted in the actual extraction of the stone and in its first processing to obtain even large blocks, used above all for the construction of houses, roads and walls. The worker used rudimentary tools such as the sledgehammer, "*u lagnettu*" (very sharp tool with which the stone was nicked to weaken it), "*u cugnu e u cugnittu*" (wedges to be introduced into the cracks in the stone to widen the crack to reach the breaking of the block compact).

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SAN MARCO D'ALUNZIO

<i>Handicraft</i>	
Agro-food:	wine, olive oil, cheeses, ricotta, sausages, mushrooms in oil
<i>gastronomy:</i>	fritters with fennel, stuffed mushrooms, homemade appetizers, grilled meat, lamb in the oven with new potatoes
<i>Manufacturing:</i>	marble processing lace, embroidery, artifacts of linen and wool, ferla processing, processing of cane and willow and chestnut rods (baskets, baskets, baskets), rush processing (containers for dairy crafts)
<i>Feasts</i>	Feast of S. Antonio Abate with blessing of the animals (3rd Sunday of January) Feast of the Holy Crucifix of Aracoeli and procession of the " <i>Incappucciati</i> " (last Friday in March) Feast of the Patron Saints (31 July) Feast of St. Basil (2 August) " <i>Palio dell'Assunta</i> " with a medieval parade (August 15) Christmas festivities: Infant Jesus " <i>visitus</i> " " <i>Presepia</i> " review (December) Medieval day (June) Feast of St. Francis (October) Liberation Day (April) Feast of the Immaculate Conception (December 8th) Carnival

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SAN PIER NICETO

Municipality of the Peloritan District

<p><u>Mayor</u>: Luigi Piero Calderone <u>Inhabitants</u>: sanpietresi - 2638 (istat 2021) <u>Address</u>: Armando Diaz Str. 20 - 98045 <u>Telephone switchboard</u>: +39 090.9975382 - fax: 090.9975374 <u>Official website</u>: www.comune.sanpierniceto.me.it <u>Geographic coordinates</u>: 38 ° 9 '44.28' 'N 15 ° 20 '56.40' 'E Altitude: 260 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Peter (June 29th) <i>Etymology</i>: The current denomination of the name has a clear reference to the Greek term "Niketos" meaning winner. In the past, as can be seen in the most ancient geographical maps, the municipality was called San Pietro di Monforte or San Pier Monforte, as a fraction of the neighboring municipality of Monforte San Giorgio. Among the most accredited hypotheses is the one according to which the word derives from Saint Peter, protector of the country and from the Niceto stream (from the Greek Nike = victory) for the victory obtained by the Christians over the Saracens in a battle fought along the river. A second hypothesis, the word Niceto could derive from the name of the hazelnut fruit, the most common tree in the flourishing wood of the area. <i>Origins</i>: The town was built between the 9th and 10th centuries AD. by the Saracens who built the first houses in the Porticelli district. Subsequently the inhabitants moved to the "Gallo" and "Quattrofacce" areas, more hidden from the sight of pirates coming from the sea. <i>Agricultural and Forest Products</i>: vines, olive trees, citrus fruits, orchards (cherries, lappedde apples *, etc.), horticulture (Roccalori tomatoes, aubergines), hazelnut groves. <i>Breeding</i>: cattle, pigs, sheep, goats, poultry * (lappedda apple =endangered variety - endemism)</p>
<p><i>Places to visit</i></p>	<p>Ancient village (built by the Saracens) Church of St. Anthony Church of St. Francesco Church of St. James Church of the Carmine (17th century) Church of St. Rocco (XVIII century)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SAN PIER NICETO

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>An ancient craft, which has its roots already in the ancient Egyptian world, to later surrender to the Byzantine figurative art, when, from the simple piece of wood, we came to the bundle of staves for storing wine.</p> <p>"U mastru buttaru_": The Greeks and Romans used terracotta amphorae for the oil and wine trade across the Mediterranean. It was the Celts who, by assembling the boards obtained from the trunk of the trees, invented the first transport container. Thus the cooper's trade spread to typically wine-growing areas such as Sicily. Large quantities of containers for oil and wine of all sizes were produced by hand. They were made with chestnut wood. Ash, oak. These artisans worked outdoors under the eyes of all, built or repaired the barrels or took care of their maintenance. The barrel was soaked with water to make the assembly adhere.</p> <p>The cooper's work began with the cutting saw used to prepare curved laths the length of the barrel to be built. He roughed up the stave with the plane. The assembly of the structure began with the insertion of the circles that were initially made of wood and only later of metal.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handicraft</i>	
Agro-food:	wine, olive oil, canned mushrooms, processing and preservation of fruit, cheese, ricotta cheese
Gastronomy:	"sampiroto" biscuit (mixed with wild fennel seeds, sesame and anise)
Manufacturing:	marble processing
Feasts:	"Sampiroto biscuit with lemon granita" festival (early August) Corpus Domini "Infiorata" (June) Eggplant Festival (August) Rites of Holy Week Feast of St. Nicholas of Bari (December) Feast of St. Peter (June 29th)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SANT'ANGELO DI BROLO

Municipality of the Nebroideo District

Village of the Norman era

<p>Mayor: Francesco Paolo Cortolillo</p> <p>Inhabitants: santangiolesi – 2883 (istat 2021)</p> <p>Address: I Settembre Str., 23 – 98060</p> <p>Telephone switchboard: +39 0941.533361 – fax: 0941.533010</p> <p>Official website: www.comune.santangelodibrolo.me.it.</p> <p>Geographic coordinates.: 38° 6' 52,20" N 14° 53' 3,48" E</p> <p>Altitude: 314 mt. above sea level</p>		<p>Patron Saint: St. Michael Archangel (September 29th)</p> <p>Etymology: The name of the town refers to the church of St. Angel and the term "<i>Brolum</i>" from the meaning of cultivated field from medieval Latin</p> <p>Origins: The foundation of the current urban center is historically placed in the Norman period, around the Basilian monastery of St. Michael Archangel, from the Byzantine period. In 1084 Count Ruggero after defeating the Saracens, granted a large part of the current territory as a fiefdom, including the Greek hamlets of <i>Lisycon</i> (the current "<i>Lisicò</i>" district, located opposite the town) <i>Anzan</i> and <i>Tondonconòn</i>. He was therefore the first and only feudal lord of the Land of St. Angel, until the abolition of feudalism in Sicily with the enactment of the Royal Decree of 1812. The nobility that marked its history in the following centuries was linked to the Abbey and administered or enjoyed in "<i>gabella</i>" (gabelle) the lands of it, as well as of the contiguous feud of St. Papino, in the power of the bishop's table of Patti.</p> <p>Agricultural and forest products: grapevines, olive trees, citrus fruits, orchards, hazelnut groves, horticulture</p> <p>Breeding: pigs, cattle, sheep, goats, poultry</p> <p>Agritourism companies: "LISJCON ANTICO CASALE" C / da Lisicò - by Giuffrè Giovanni</p>
Places to visit	<p>The Mother Church The Basilian Abbey of St. Michael Archangel (Norman era) The castle and the tower Church of SS. Salvatore (1700) with the Diocesan Museum of Sacred Art The Bourbon prison The pointed arch ("U Cappelluni") Church of St. Filippo and Giacomo Church of St. Francis of Assisi Church of St. Francis of Paola Landscape-naturalistic beauties</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SANT'ANGELO DI BROLO

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>He wandered through the alleys of the cities with a small furnace in which he melted the tin which he used to plug the holes in the copper so as not to leave the highly toxic oxide with the food .; he was also able to fix dents and broken handles.</p> <p>"U Stagnataru e stagninu" (tinsmith): his job consisted in melting the tin, making the welds to fix various containers (pots, pans, quarters). The first part of the work was carried out in the laboratory (often a small room in one's home) but repairs were carried out along the roads. The purpose of making kitchen utensils <i>"stagnare"</i> (cover with tin) was to avoid the toxicity of copper (of which most of the pots were made) in contact with food. It was the job of the tinsmith to make almost all the kitchen tools starting from red copper sheets or galvanized sheet metal. After having applied the desired shapes on them, the contours were drawn with a small chisel; then with a shears it was cut out, bent, modeled and welded. Before even attaching the handle to the tools, everything was hammered to eliminate those smooth and shiny shapes and thus give greater resistance. Finally the handle was attached.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handcrafts:</i>	
Agro-food	wine olive oil IGP salami, sausages, cheese ricotta cheese provola cheese, <i>"buccunetti"</i> (typical) sweets
<i>Manufacturing</i>	copper and wrought iron processing
<i>Feasts:</i>	Feast of St. Michael the Archangel (September 29th) "U Battiu" (Baptism of Jesus) (January 6th) Regional Fair of salami and typical products (August 3rd-5th) Feast of the Emigrant (August) Carnival Rites of Holy Week Feast of the Crucifix (May) Livestock Fair (September) Living Nativity scenes (Christmas)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SANTO STEFANO DI CAMASTRA

The village of ceramics

Municipality of the Nebrodi Park

<p>Mayor: Francesco Re Inhabitants: Stefanesi-4489 (istat 2021) Address: Via Palazzo, 1- 98077 Switchboard: 0921.331110-fax:0921.331566 Institutional website: www.comune.santostefanodicamastra.me.it Geographical coord.: 38° 0' 56,16" N 14° 20' 57,84" E Altitude: 70 mt. a.s.l. (above sea level)</p>		<p><i>Patron Saint:</i> S. Nicholas of Bari (6 December)</p> <p><i>Etymology:</i> it takes its name from the Benedictine monastery of S. Croce di Santo Stefano in Val Demone (sanctuary built in the Norman period, a destination for pilgrimages). Until 1682, the date of a disastrous landslide, the name of the village was once "Santo Stefano di Mistretta". This is what it is mentioned in Swabian-Norman documents. The name "Camastra" was assumed to honor the memory of Giuseppe Lanza, Duke of Camastra, advocate of the reconstruction of the new center.</p>
<p>PLACES TO VISIT</p>	<p>Church of S. John Church and Convent of S. Antony Calvary Church Mother Church Church of the College of Mary Church of the Rosary Church of S. Antony Sanctuary of the Holy Bed (Holy Cross) Civic ethno-anthropological Museum Palazzo Trabia Ceramics Museum Armao Palace Church of SS. Mary of the Chain Nebrodi Park</p>	<p><i>Origins:</i> the first nucleus of the farmhouse is formed as an aggregation of a group of vassals and villains that depend on the Monastery of S. Stefano. Throughout the period in which he lasts in his legal status as a farmhouse, he is an ecclesiastical fief dependent on the Abbey of S. Anastasia of Castelbuono from 1454 to 1683. In 1639 he was granted the title of Prince of St. Anastasia, which provided for the possibility of collecting the gabelles and the acquisition of the exercise of the rights of baulia, catapania and customs. From the XI century, the date of its alleged construction, to the XVII century, the farmhouse retains the name of Santo Stefano di Mistretta, indicating a close link to the most important center of Mistretta.</p> <p><i>Agricultural and forestry products:</i> cereals, vines, olive trees, citrus fruits, horticulture, orchards.</p> <p><i>Farms:</i> cattle, pigs, sheep, goats, poultry.</p>

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SANTO STEFANO DI CAMASTRA

	<p><i>Testimonies of territorial identity related to tradition and/or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>In 1862 as a result of an earthquake, in the fief that belonged to Giuseppe Lanza Barresi, Prince of Camastra developed the activity of the “<i>stazzunaro</i>” necessary for the production of the tiles useful for reconstruction.</p> <p>Stazzunaru: who made clay pots and produced all sorts of bricks such as <i>madduni</i> (bricks), <i>canals</i> (Sicilian tiles) and <i>squares</i> (piastrelle) and other objects of common use such as <i>tiani</i> (tiles), <i>rasti</i> (vases), <i>quartari</i>, <i>bummuli</i> and <i>ficuni</i>, of which the raw material was clay, dried in the sun was cooked in <i>carcara</i> (fornace). Cooking was a very delicate operation that required a specific professionalism “<i>u carcaru</i>”, (one of the oldest crafts dating back to over centuries B.C. before Christ). With the advent of the construction industry and kitchen utensils, it has almost totally lost its importance except in the ceramic processing part, art that can be traced back to the early years of the ‘900 and that has been refined over the years constituting the backbone of an economy not only regional level.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Craftsmanship:</i>	
Agri-food	wine, oil, cheeses, cured meats, preserves
Manufacturing	Important center for ceramic processing
<i>Feasts:</i>	Feast of St. Nicholas of Bari (on 6 December) Rites of Holy Week Ceramics Exhibition (on August) Feast of the Holy Bed (on August) September Fair Feast of St. Cecilia

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SAPONARA

Municipality of the Peloritani Geographic Area

<p><u>Mayor:</u> Fabio Vinci</p> <p><u>Inhabitants:</u> saponaresi – 3726 (istat 2021)</p> <p><u>Address:</u> Matrice Sq. – 98047</p> <p><u>Telephone switchboard:</u> +39 090.3381111 – fax: 090.333189</p> <p><u>Official website:</u> www.comune.saponara.me.it</p> <p><u>Geographic coordinates:</u> 38° 11' 43,44" N 15° 26' 0,96" E</p> <p><u>Altitude:</u> 160 mt. above sea level</p>		<p><i>Patron Saint:</i> St. Nicholas from Bari (December 6th)</p> <p><i>Etymology:</i> Saponara takes its name from the "Saponaria officinalis" plant, once widespread in the Saponara area capable of producing detergent-based foam. It develops on the slopes of the northern slope of the Peloritani Mountains, at the confluence of the Cardà torrent with the Perarella torrent, which form the "Saponara" torrent.</p> <p><i>Origins:</i> Saponara seems to have been founded in the Middle Ages, around the year 1000. The presence of the "castle" on the hill overlooking the town, 321 m high, suggests a Byzantine structure capable of intercepting all the movements of the invading Arabs from above. From the twelfth century Saponara reached a certain number of hectares of land and together with the "castle" and the "Casale", managed to become a fiefdom, headed by Matteo Palizzi, who died in 1353 in a popular uprising, for his mistakes politicians. In the second half of 1300, Enrico Rosso, a Messina count, succeeded Matteo Palizzi. Subsequently to Enrico Rosso, the fiefdom passed into the hands of Filippo Marino, then of Guglielmo Raimondo Montecano and Nicolò Castagna. The latter died without leaving children, so the fiefdom passed to the La Grua Ventimiglia and Pollicino families</p> <p><i>Agricultural and forest products:</i> vines, olive trees, citrus fruits, orchards, horticulture</p> <p><i>Breeding:</i> goats</p>
<p><i>Places to visit</i></p>	<p>Church of St. Nicholas Ruins of the Castle (Byzantine) Ruins of the Church of St. Antony of Padua Bottesco Fountain (17th century) Church of St. Peter</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

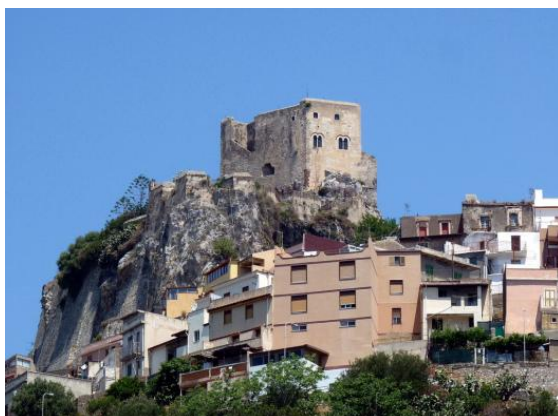
SAPONARA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>A street vendor who, wandering through the alleys of towns and cities, traded soap for old junk, discarded clothes, old crockery, rags, disused shoes and blankets to mend.</p> <p>"U Sapunaru": he produced soap with a mixture consisting of sludge, olive oil residues (<i>muria</i>), and white ash (<i>potassium</i>) to make the alkaline hydrolysis of fatty acids take place. The mixture was brought to a boil for several hours and after being cooled a white paste was obtained which was mixed well and collected in a terracotta container to be dried (<i>u lemme</i>) where it was left to rest for three days, and finally sold.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

<i>Handcrafts:</i>	
Agro-food	olive oil wine ricotta cheese
<i>Manufacturing</i>	<i>Processing of:</i> - iron - barrel, - aluminum, - copper, - pottery, - lace - embroidery
<i>Feasts:</i>	<i>Feast of St. Nicholas from Bari (December 6th)</i> <i>Festival "du Quadrittu" (December 7th)</i> <i>Feast of the Immaculate Conception (December 8th)</i> <i>Saponarese Carnival</i> <i>(The Parade of the Bear and the Princely Court)</i> <i>Weekly market</i> <i>Rites of Holy Week.</i>

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SCALETTA ZANCLEA

Municipality of the Peloritani District

<p><u>Mayor</u> : Gianfranco Moschella</p> <p><u>Inhabitants</u>: scalettesi – 1916 (istat 2021)</p> <p><u>Adresse</u>: Municipio Sq.</p> <p><u>Telephone switchboard</u>: +39 090.9596711 – fax: 090.951239</p> <p><u>Official website</u>: www.comunescalettazanclea.it</p> <p><u>Geographic coordinates</u>: 38° 2' 56,40" N 15° 28' 6,60" E</p> <p><u>Altitude</u>: 8 mt. above sea level</p>		<p><i>Patron saint</i>: St. Mary of the Carmelo (July 16th)</p> <p><i>Etymology</i>: The name derives from the natural scale that joins the upper to the lower part of the town and from Zancle which means “sickle” (ancient name of Messina).</p> <p><i>Origins</i>: The oldest settlement dates back to the 16th century and developed around a 12th century castle. It passed from the lordship of the Marquis to that of Rodrigo Ventimiglia and in 1672 to that of the Princes Ruffo and Spadafora. During the anti-Spanish revolt of Messina, it was besieged and conquered by the French shortly after the fall of Taormina.</p> <p><i>Agricultural and forest products</i>: grapevines, olive trees, cereals, citrus fruits, orchards, horticulture.</p> <p><i>Breeding</i>: sheep and goats</p> <p><i>Agritourism companies</i>: “AMMENDOLARA” - C / da Ammendolara - by Fleres Biagio</p>
<p><i>Places to visit</i></p>	<p>The castle (11th century) Church of St. Nicolò (17th century) Baroque House of the Ruffo (1672)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SCALETTA ZANCLEA

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Traps fishing is an ancient technique practiced in particular in the seafaring areas of all of southern Italy for catching fish, cephalopods or crustaceans such as lobsters and shrimps.</p> <p>“U nassaru”: The fish trap (nassa) is an ancient fishing tool that seems to have been born by chance by observing the fish that flocked near the shores of the sea attracted by the remains of food consumed on the shores. “<i>U nassaru</i>” is therefore a fisherman who builds fish traps with the use of reeds, a fairly ductile plant, easy to work especially for weaving. With the rush, hampers and baskets are still built today. Today, however, there are very few “<i>nassari</i>” who build fish traps with rushes and a good part of them build them as furnishing objects since the modern ones are made of plastic or ferrous material. The fish traps are shaped like a "bell" or "cylinder"</p> <p>On the base there is a funnel that allows the prey to enter and remain trapped. To attract the fish, baits are placed that have a very strong and inviting scent, the fish must even come up with something ingenious to be able to enter to eat, and so getting trapped.</p> <p>The fishing method involves lowering the traps into the waters at sunset, and then recovering them in the early hours of dawn. The traps are tied two by two and are thrown into the water with a tied tuff brick, in order to guarantee the right depth.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SCALETТА ZANCLEA

<i>Handicraft:</i>	
Agro-food	Wine olive oil cheese vegetable and fish preserves
<i>Manufacturing</i>	woodworking (construction of fishing boats); rush processing (construction of traps for fishing); embroidery
<i>Feasts:</i>	Sweet Festival (Easter); Carnival; Rites of Holy Week; Scalettese summer (August); Feast of Our Lady of Carmel (July 16)

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



SPADAFORA

Municipality of the Peloritani District

<p><u>Mayor:</u> Tania Venuto</p> <p><u>Inhabitants:</u> spadaforesi – 4793 (istat 2021)</p> <p><u>Adresse:</u> Vittorio Emanuele III Sq., 44. 98048</p> <p><u>Telephone switchboard:</u> +39 090.9945111 – fax: 090.9941495</p> <p><u>Official website:</u> www.comune.spadafora.me.it</p> <p><u>Geographic coordinates:</u> 38° 13' 29,28" N 15° 22' 48,36" E</p> <p><u>Altitude:</u> 6 mt. above sea level</p>		<p><i>Patron saint:</i> St. Joseph (third Sunday in July)</p> <p><i>Etymology:</i> The town takes its name from a noble family who conquered the territory in 1459, but its origins as a town and a place of fervent agricultural, commercial and seafaring activities date back to much older times, to primitive settlements coinciding with the birth of agriculture.</p> <p><i>Origins:</i> Its history is connected to that of the feuds of S. Martino and Venetico and to the historical vicissitudes of the Spadafora family who governed its fate for several centuries. It seems that its beach was very popular with the Phoenicians, given its strategic position between Capo Milazzo and the Calabrian coasts. During the period of the Greek settlements, the Hellenes joined the indigenous population, creating a large Sicilian center not far from Imera, an important center of culture and trade founded by the Greeks.</p> <p>Under the Romans the vast wheat crops disappeared and the area became almost deserted. It too suffered the barbarian incursions but then experienced a long peaceful phase during the Byzantine era. The richest period for the territory of Spadafora was undoubtedly the Arab one. The Phoenicians and the Greeks had made Spadafora a center of culture.</p>
<p><i>Places to visit</i></p>	<p>Church of St. Joseph (late 16th century) The castle of Spadafora (15th century)</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SPADAFORA

		<p>The Arabs brought it to its maximum splendor and enhanced the countryside with the construction of aqueducts that transported the water of the streams to the cultivated fields. The city also became an important import center of Arab merchandise.</p> <p>With the Norman domination, Spadafora became the inhabited center of a barony, later elevated to a principality under the Spadafora princes, who also gave the town its name.</p> <p>With the Swabian domination, Spadafora maintained the characteristics of the previous era; its decline began during the Angevin period.</p> <p><i>Agricultural and forest products:</i> grapevines, citrus fruitS</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

		<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>Feudalism was an economic, legal and social political system that established itself in Europe with the Carolingian Empire until the advent of the modern age. The organization and guard of the fiefdoms was entrusted to a particular figure: "U Camperi".</p> <p>In the fiefdoms of considerable size there was the <i>"primo campiere"</i> or head of the camps, who was responsible for the custody of the warehouses and had entrusted the general management of the fief. Under him the "camperi", who were true guardians of the large estates and overseers of any special work that was carried out either by the peasants, by the daily workers or by tenant farmers and sharecroppers, as well as the livestock surveillance, and in general to take care of the execution of any employer order. They always went armed with rifles and toured the estate on horseback.</p> <p>The <i>"Camperi"</i> in Sicily were of two types:</p> <ul style="list-style-type: none"> - of the violent, resolute man with a threatening and not very reassuring aspect; - the second more docile and hardworking with more strictly agricultural duties. <p>With the abolition of land ownership (1950) this figure disappeared.</p>
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Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

SPADAFORA

<i>Handicraft:</i>	
Agro-food:	wine olive oil fish processing
<i>Feasts:</i>	Feast of St. Joseph (3rd Sunday in July) Summer scents (June) Flavors and traditions (November 8th-11th) General July Fair

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare



TRIPÌ

Municipality of the Nebroideo District

<p>Mayor: Michele Lemmo Inhabitants: Tripensi – 766 (istat 2021) Address: Via F. Todaro 63 – 98060 Switchboard: 0941.82014 – fax: 0941.82380 Institutional website: www.comune.tripi.me.it Geographical. coord.: 38° 2' 53,88" N 15° 5' 53,52" E Altitude: 450 mt. a. s. l. (above sea level)</p>		<p><i>Patron Saint:</i> S. Vincent Martyr (January 22) <i>Etymology:</i> The name of Tripi is thought to derive from the Greek Trupi which translated means hole, hole, pit. The historian Maurolico asserts that..." It was once called Tripium or Steropium by one of the blacksmiths of Vulcan called "Sterope". <i>Origins:</i> It was originally an important Sicula town with the name Abacaenum, it was then removed much of the territory by Dionysius I to found Tindari. No news of this center until 1300 when, under the reign of Peter of Aragon, Tripi was granted in fief to Admiral Roger of Lauria who became its Lord until he gave it to Roger of Brindisi, Knight Templar. The town was then subject to Matteo Palazzi who, forced to leave Sicily, became the possession of Giovanni Infante. A short time later, Matteo Palazzi was recalled to his homeland, and regained control of his possessions. Meanwhile, Luigi d'Angiò, Prince of Naples, had arrived in Messina and, after Palazzi died, entrusted the possessions of Tripi and other towns to Niccolò Cesaro, as a reward for some favors. <i>Agricultura and forestry products:</i> cereals, vines, olive trees, citrus fruits, hazelnuts, ficodindiet. <i>Farms:</i> cattle, pigs, sheep, goats, poultry. <i>Holiday Farms:</i> "BORGO ABACENA" – C/da Comissieria – by Aliberti Luigi Guglielmo</p>
<p><i>Places to visit</i></p>	<p>Mother Church dedicated to S. Vincenzo Church of SS. Trinità (1500) Church of St. Rosario Church of S. Gaetano Church of S. Cono Annunziata Church (1600) Church of S. Biagio (1600) declared monumental good Anthropological Exhibition Necropolis of Abacena: Abakainon Park of Nebrodi R.N.O. Bosco di Malabotta Ruins of the Medieval Castle</p>	

Ufficio Agricoltura, Commercio, Artigianato, Agriturismo, Industria, Pesca E Risorsa Mare

TRIPI

		<p>Peculiar figure with ancient roots that brings back to our origins, this craft, still practiced today is played typically by the inhabitants of mountain areas.</p> <p>“ U Spaccaligna” or lignalòru: He who, according to the criteria proper to forestry (e. g. coppice or high-trunk wood, cutting of sick, old, dried, burnt, unsafe plants, etc...), collected and sold firewood. Logs and branches of different sizes were cut, split and above all dried in order to be then delivered and sold to all those who requested them but in particular to the bakers who used to prepare the bread.</p>
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<i>Craftmanship:</i>	
Agri-food	<p>wine, oil, provole, Mallorcan pecorino, tuma, ricotta infornata cheese, homemade pasta, homemade bread, sweets with hazelnuts, nuts, almonds, ricotta cheese</p>
Gastronomy	Typical sweets: The “cuddrura”
<i>Feasts:</i>	<p>Feast of St. Vincent (1st Sunday of September and 22 January) Representation of the Passion (Easter) Polyphonic Christmas concerts Carnival August-September: Sagra dell’olio (Festival oil); Sagra della ricotta infornata (ricotta cheese festival); Sagra della cuddrura (Festival of the cuddrura) Feast of St. Gaetano During the summer: dancing evenings and folk shows</p>

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VENETICO

Municipality of the Peloritani District. Medioeval village

<p><u>Mayor</u>: Francesco Rizzo</p> <p><u>Inhabitants</u>: venetichesi – 3940 (istat 2021)</p> <p><u>Address</u>: Roma Rd. 7 – 98040</p> <p><u>Telephone switchboard</u>: +39 090.9941975 – fax: 090.9919042</p> <p><u>Official website</u>: www.comunevenetico.me.it</p> <p><u>Geographic coordinates</u>.: 38° 11' 38,76" N 15° 22' 55,20" E</p> <p><u>Altitude</u>: 227 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Nicholas of Bari and Holy Mary of the Carmelo</p> <p><i>Etymology</i>: Its name comes from "Venètico", hyacinth flower of blue color.</p> <p><i>Originis</i>: There is almost no news on the origins. It is said that in 36 BC, in the waters in front of Venetico Marina, the naval battle of <i>Naulochus</i> was fought, which ended with the destruction of the fleet of Sextus Pompeo by the ships of Ottaviano (the future emperor Augustus), commanded by Admiral Marco Vespasiano Agrippa.</p> <p>In medieval times the inhabited center consisted of a tavern and four families of villans (Curatini, Cassinesi, Milleroni and Remerceni) who took care of the cultivation of the land.</p> <p>In the thirteenth century it was granted to the brothers Simone and Rainero de Venetico, who gave their name to the fief.</p> <p><i>Agricultural and Forest Products</i>: grapevine, olive growing, citrus</p>
<p>PLACES TO VISIT</p>	<p>Monumental fountain (16th century)</p> <p>Mother Church of St. Nicholas from Bari (16th century)</p> <p>Baroque Church of St. Anne (1662)</p> <p>Church of the Immaculate Conception (1618)</p> <p>Church of the Souls of Purgatory</p> <p>Church of St. Catherine from Alessandria (18th century)</p> <p>The castle (13th century)</p>	

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VENETICO

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>The first clay artifacts (bowls, vases, etc.) are traced back to the Neolithic period. Subsequently other peoples such as Egyptians, Persians and Phoenicians used this mineral for the production of various tools. It was the Greeks who, colonizing the south of Italy, introduced the processing of this material also in Sicily.</p> <p>"U Canalaru": In addition to tiles (canals) and bricks, he also made jugs of various shapes and sizes: "<i>quartari, bummuli, bummulidda, bummuluna, giari, buccaleddi and buccaluna</i>" mugs, snow flasks, and other objects such as "<i>caruseddi</i>" piggy banks , and finally "<i>rrasti</i>" vases of all sizes and edges (large cylindrical containers). The raw material was clay, which was of two types: one dark ("<i>crita nira</i>" or black clay) and one light ("<i>crita janca</i>" or white clay). It was taken from the streams that flowed in the immediate neighborhood of the town, while the factories ("<i>stazzuna</i>") were located on the outskirts. To make the tiles it was used to mix sand or straw with the clay, which gave more consistency to the compound. The clay, taken from the river banks, was placed in wooden crates and then, on a donkey's back, was transported to the place of processing, where it was piled up and then hung out to dry.</p>
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<i>Handcrafts:</i>	
<i>Agro-food</i>	wine olive oil
<i>Manufacturing</i>	Processing of terracotta e of wrought iron
<i>Attractions</i>	Beaches (seaside tourism)
<i>Feasts:</i>	Feast of St. Nicholas (December 6th) Feast of the Holy Mary of the Carmelo (July 16th) Feast of the Holy Face (August 6th) Living Nativity Scene (January 6th)

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VILAFRANCA TIRRENA

Municipality of the Peloritani District

<p><u>Mayor</u>: Matteo De marco</p> <p><u>Inhabitants</u>: villafranchesi or villafrancoti – 8236 (istat 2021)</p> <p><u>Address</u>: Don Luigi Sturzo Str., 1 – 98049</p> <p><u>Telephone switchboard</u>: +39 090.33101 – fax: 090.3310229</p> <p><u>Official website</u>: www.comune.villafrancatirrena.me.it</p> <p><u>Geographic coordinates</u>: 38° 14' 27,96" N 15° 26' 17,52" E</p> <p><u>Altitude</u>: 22 mt. above sea level</p>		<p><i>Patron Saint</i>: St. Nicjhoas from Bari (December 6th)</p> <p><i>Etymology</i>: Formerly called Briosa, then <i>Bauso</i>, it became an independent municipality in 1825, maintaining the name of <i>Bauso</i> until 1929 when the hamlets of Divieto and Serro were aggregated, changing the name to the current Villafranca Tirrena.</p> <p><i>Origins</i>: The first documented records date back to 1271 when King Charles of Anjou assigned the <i>Baùsus</i> fiefdom that had previously belonged to Enrico de Dissinto to Pierre Gruyer. In the Aragonese period the <i>Bauso</i> fief together with the nearby <i>Calvaruso</i> belonged to various noble families (Manna, Gioeni, Giovanni da Taranto) up to 1399 to the treasurer of the Kingdom Nicolò Castagna.</p> <p>Villafranca Tirrena became an autonomous municipality in 1825, keeping the name of <i>Bauso</i> until 1929, when it changed its name to the current Villafranca Tirrena, associating the two towns of Calvaruso and Saponara (the latter became autonomous in 1952).</p> <p><i>Agricultural and forest products</i>: vines, olive trees, horticulture, citrus fruits, orchards.</p> <p><i>Breeding</i>: cattle, pigs, sheep, goats, horses, poultry</p>
<p><i>Places to visit</i></p>	<p>The castle of Bauso (ancient name of Villafranca) with its garden</p> <p>The “Palazzaccio” by Pasquale Bruno</p> <p>Church of St. Gregorio Magno</p> <p>Mother Church of St. Nicjhoas of Bari</p> <p>Church of the “Madonna dei Cerei”</p> <p>Church of St. Margaret</p> <p>Sanctuary "Ecce Homo"</p> <p>Museum of the History of Medicine</p>	

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VILLAFRANCA TIRRENA

	<p><i>Evidence of territorial identity linked to tradition and / or the recovery of ancient crafts:</i></p> <p style="text-align: center;">*</p> <p>The importance of Italian fashion starts from afar, since ancient times good tailors were present throughout the peninsula and it is thanks to them that Italian fashion is among the first places in the world. The tailor needs a lot of skill especially if you want to achieve success.</p> <p>“U Custureri”: (tailor), who cuts clothes and sews them. The art of tailor-made clothing packaging had its maximum diffusion in the 60s, giving rise to real specialists such as milliners, <i>“bustai”</i> (who makes the bustiers), tie makers, shirt makers, <i>“causunari”</i> (who sewed trousers) and affecting the upper and middle classes, with the exception of lower-class families who provided their own clothing packaging thanks to the spread of sewing machines.</p> <p>In every courtyard there was always someone who acted as a <i>“mastra”</i> (tailor)</p>
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<i>Hancrafts:</i>	
Agro-food	wine olive oil cheese typical sweets (cassataa, cannoli, pignolata, granite)
<i>Feasts:</i>	Rites of Holy Week July fair; August Fair Feast of St. Nicholas from Bari (December 6th); September at the Castle of Bauso (September 15-30) “U Bamparizzu i S. Nicola” (December 5th-6th)

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