

IN THE SURROUNDINGS OF SALA AND FELINO YOU CAN ALSO VISIT:



SALA BAGANZA
Park of the Carrega Woods
Strada Olma, 2
In the park you will find precious architectural jewels, such as the Hunting House of the Woods.
Distance: 2 km.



SALA BAGANZA
Castle of Sala Baganza
Piazza Gramsci, 1
The recently restored rooms of the fortress are painted with precious frescoes and decorations.
Distance: 0 km.

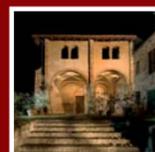


FELINO
Felino Castle
Strada al Castello, 14
Fifteenth-century castle with sheer walls and massive parapets and towers.
Distance: 6 km.

NEAR LANGHIRANO YOU CAN ALSO VISIT:



TORRECHIARA
Torrechiara Castle
Strada del Castello
An example of one of the most significant and best-preserved Italian castles.
Distance: 6 km.



LESIGNANO DE' BAGNI
Badia Cavana
San Michele Cavana
Romanesque church nestled in a landscape of rare beauty.
Distance: 6 km.



MAMIANO DI TRAVERSETOLO
Fondazione Magnani Rocca
Via Fondazione Magnani Rocca, 4
Home to an extraordinary collection of ancient and modern art.
Distance: 12 km.

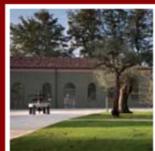
IN THE SURROUNDINGS OF SORAGNA YOU CAN ALSO VISIT:



SORAGNA
Rocca Meli Lupi
Piazza Meli Lupi, 5
Sumptuous residence of the Meli Lupi Princes of Soragna who still live there.
Distance: 0 km.



BUSSETO
Birthplace of Giuseppe Verdi
Strada Processione, Roncole Verdi
A journey through time in which you will experience the childhood years of the Maestro.
Distance: 10 km.



SAN SECONDO PARMENSE
Agorà Orsi Coppini Museum
Via Bruno Ferrari, 3
The ancient art oil making lives on in an area historically dedicated to farming and food processing.
Distance: 12 km.

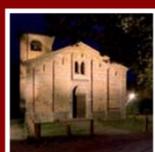
IN THE SURROUNDINGS OF COLLECCHIO YOU CAN ALSO VISIT:



COLLECCHIO
Taro River Regional Park
Strada Giarola, 11
A regional park that protects more than 20 km of riverbed area between Fomovo Taro and Ponte Taro.
Distance: 2 km.



OZZANO TARO
Museum "E. Guatelli"
Via Nazionale, 130
The museum houses a vast assortment of objects related to country life collected by Ettore Guatelli.
Distance: 8 km.



TALIGNANO
Romanesque church of Talignano
Via alla Pieve
Romanesque church of the Thirteenth century, built on the route of the Via Francigena.
Distance: 4 km.

BL.L. Parma - 2016/01



FOR INFORMATION AND RESERVATIONS
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FOOD MUSEUMS CARD

With a card purchased for 9 Euros, available in all Food Museums during the course of a calendar year you can visit all the Food Museums and get discounts in associated restaurants.

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MUSEI DEL CIBO

THE HISTORY OF THE MEN AND THE PRODUCTS THAT HAVE MADE A TERRITORY UNIQUE



PARMA



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SORAGNA

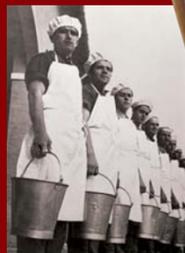
GPS
44°55'33.52"N, 10°7'4.67"E



THE PARMIGIANO REGGIANO MUSEUM

c/o Corte Castellazzi
Entrance from the pedestrian area of V.le dei Mile Soragna (Parma)
Distance: 28 km from Parma
Open March 1 to December 8.
Saturday, Sunday and holidays 10:00 am - 1:00 pm / 3:00 pm - 6:00 pm. Weekdays by appointment

The Parmigiano Reggiano Museum, dedicated to the world's most famous and esteemed cheese boasting ancient origins, is located inside the historic 19th century cheese factory nestled in the shadow of the Meli-Lupi Fortress in Soragna, in an area teeming with strongholds and recollections of Verdi, along the Culatello Road. The Corte Castellazzi, the site of the Museum, consists of a farmhouse with its cowshed and hayloft and its striking circular colonnaded dairy, built by Prince Casimiro Meli-Lupi around 1848 and in use until 1977, and is now home to a display of the instruments and utensils used in the production of the King of Cheeses. Over 120 items dating from 1800 to the first half of the Twentieth Century and hundreds of pictures, drawings and vintage photographs illustrate, inside a building used for centuries to produce cheese, the evolution of the techniques used for transforming milk, the phases of seasoning and marketing and the fundamental role of the Parmigiano Reggiano Consortium that safeguards quality.



COLLECCHIO

GPS
44°44'17.59"N, 10°11'8.27"E



THE PASTA MUSEUM

c/o Corte di Giarola
Strada Giarola, 11
Collecchio (Parma)
Distance: 12 km from Parma
Open March 1 to December 8.
Saturday, Sunday and holidays 10:00 am - 6:00 pm. Weekdays by appointment

Dried pasta found a welcoming home in Italy, marking the gastronomic character of this land. In the 19th Century, Barilla's activities began in Parma: a fact that contributed significantly to the birth of this museum. The visit begins with a large model of a grain of wheat and delves into its characteristics and methods of cultivation over time. It continues with a section dedicated to grinding and the various types of mills: there are reconstructions of an old mill grinder and a modern roller mill, and an overview of bread types and baked goods. A section is dedicated to homemade pasta: interesting collections of small domestic tools, among which the very rich collection of "speronelle", or cutting wheels. The industrial production of pasta is shown by the display of an industrial pasta factory from the mid 1800s which has been restored and is complete with a set of machines from a local production laboratory. Replica models and videos illustrate the modern production methods. The journey ends with a rich display presenting advertising communication of pasta and its role in nutrition, in gastronomy, art and culture.



COLLECCHIO

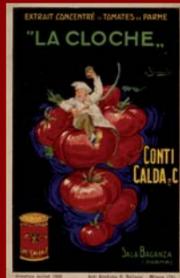
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THE TOMATO MUSEUM

c/o Corte di Giarola
Strada Giarola, 11
Collecchio (Parma)
Distance: 12 km from Parma
Open March 1 to December 8.
Saturday, Sunday and holidays 10:00 am - 6:00 pm. Weekdays by appointment

The tomato of, American origin, found fertile ground right here in the province of Parma as early as the second half of the 19th century. The museum is located inside Corte di Giarola, a medieval food processing centre in the municipality of Collecchio. The exhibition is organized into seven thematic sections and starts off with the tale of its history, with the arrival of the tomato in Europe in the sixteenth century and its subsequent spread in the food culture, the existing varieties, nutritional properties, and production areas. It continues with the development of the processing industry with the reconstruction of a production line for tomato purée complete with 14 period machines. The following section deals with packaging, with the exhibition of numerous and original period cans and tubes, as well as the very rich communication and promotion material. Closing the section dedicated to the development of mechanical industry, the story of the protagonists and jobs in the factory, and a display about the "Tomato World" culture, showing advertising, quotations, paintings, sculptures and tomato-based recipes.



SALA BAGANZA

GPS
44°42' 48"N, 10°13' 39"E



THE WINE MUSEUM

c/o Rocca Sanvitale
Piazza Gramsci
Sala Baganza (Parma)
Distance: 14 km from Parma
Open March 1 to December 8.
Saturday, Sunday and holidays 10:00 am - 1:00 pm / 3:00 pm - 6:00 pm. Weekdays by appointment

The "Wine Cellar of the Food Museums" is located in the center of an area that has been producing wine for centuries, in the suggestive cellars of the Rocca di Sala Baganza. They are part of an exhibit and sensory tour dedicated to the wine of Parma, its history and culture. Highly developed since Roman times, viticulture has left important cultural traces in the Parma area. The exhibit is divided into six sections. The first room is dedicated to wine archeology in Parma. The second room deals with the characteristics of the grapevine and viticulture. The third room tells of the harvest and making of wine through antique tools and objects. The descent into the fascinating Renaissance icebox is a full sensory experience thanks to 360° projection of images. In the hall of the barrels you will discover the history of the wine containers and their craft, the history of the cork and corkscrew and the little-known history of wine. To complete the tour, a section is devoted to the pioneers of the industry, the cultivated varieties, the wines produced, the wineries to visit in the area, the role of the Consortium of Wine Colli di Parma.



FELINO

GPS
44°41' 1.78"N, 10°14' 13.02"E



THE FELINO SALAMI MUSEUM

c/o Castello di Felino
Strada al Castello, 1
Felino (Parma)
Distance: 17 km from Parma
Open March 1 to December 8.
Saturday, Sunday and holidays 10:00 am - 1:00 pm / 3:00 pm - 6:00 pm. Weekdays by appointment

The Felino Salami Museum is housed in the splendid cellars of Felino Castle, the ancient residence dominates the valley between the Parma and Baganza torrents that today features a charming restaurant. The first document from Parma regarding salami dates back to 1436, when Niccolò Piccinino, who was in the pay of the Duke of Milan, was ordered to procure "porchos viginti a caribus pro sallamine" that is, twenty pigs to make salami! Divided into five sections, the visit begins with the historical testimony of the relationship between Felino and its product-symbol, to gastronomy in the fascinating environment of the kitchens, to butchery and the home production of sausages, with a wide range of items belonging to butchers and peasant families, to production technology, represented by a large machine for stuffing sausages. Another section dealing with marketing presents documentation concerning the sale of salami from Felino dating back to the Eighteenth Century.



LANGHIRANO

GPS
44°36'43.42"N, 10°16'5.75"E



THE HAM MUSEUM

c/o ex Foro Boario
Via Bocchialini, 7
Langhirano (Parma)
Distance: 22 km from Parma
Open March 1 to December 8.
Saturday, Sunday and holidays 10:00 am - 6:00 pm. Weekdays by appointment

The Ham Museum is located in the completely restored ex Foro Boario complex, a splendid example of rural architecture from 1928. Langhirano is an oasis of peace, characterized by a mild climate and pure air, with charming vineyards and the extraordinary Torrechiara castle rising majestically nearby on a hill, with its imposing ramparts and its fifteenth century settlement. There are eight themed sections, which feature photographs, historical documents, machinery and audio-visual projections, that range from the territory itself to the breeds of pig that determine the quality of the products, to salt and its historical and political roles as a foodstuff, to the pork-butcher and his ancient customs, the numerous cold cuts in the traditions of Parma and the city's extraordinary gastronomic richness, the processing of ham and the role of the Parma Ham Consortium in safeguarding quality.

