



A Little Guide for Our Guests

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Welcome to Acqui Terme and the Monferrato Hills!

Your stay will take you to one of the most authentic and charming corners of Piedmont.

Acqui Terme is one of Italy's oldest spa towns. The healing properties of its sulphur-rich thermal waters were already appreciated by the Romans, and even today they continue to flow from the city's most famous landmark, **La Bollente**, a natural hot spring in the heart of the historic centre with water emerging at approximately **75°C (167°F)**.

The town lies in the heart of the **Upper Monferrato**, part of the UNESCO World Heritage Site that also includes the Langhe and Roero regions, recognised for their outstanding wine-growing landscapes. Rolling vineyards, medieval villages, historic wineries, castles and exceptional local cuisine make this area the perfect destination for anyone looking to relax, enjoy nature and discover the authentic flavours of Piedmont.

Things to See in Acqui Terme

The best way to discover Acqui Terme is simply to wander through its charming historic centre at your own pace.

Lose yourself among elegant arcades, traditional shops, welcoming cafés, medieval streets and historic buildings. Every corner reveals more than two thousand years of history and invites you to experience the relaxed atmosphere of one of Italy's oldest spa towns.

Take your time, stop for a coffee or an ice cream, and enjoy the unique character of the city. Along the way you'll encounter churches, monuments and historic landmarks that tell the fascinating story of Acqui Terme.

The following pages introduce the city's most important attractions and will help you make the most of your visit.

La Bollente

La Bollente is the undisputed symbol of Acqui Terme.

This historic thermal spring rises in **Piazza della Bollente**, right in the heart of the old town, at a temperature of around **75°C (167°F)**, producing more than **500 litres of mineral water every minute**.

The spring is protected by an elegant octagonal marble pavilion designed in **1879** by architect **Giovanni Ceruti**, now one of the city's most photographed landmarks. Rich in

minerals and renowned for its beneficial properties, the thermal water is safe to drink and has been appreciated since Roman times for its therapeutic qualities.

The people of Acqui Terme are affectionately nicknamed "**Sgaientò**", meaning "**the scorched ones**" in the local dialect. According to tradition, newborn babies were once touched with the hot thermal water as a symbolic welcome to the city.

A visit to La Bollente is a truly unique experience: watch the steam rising from the spring in every season, breathe in its distinctive sulphur aroma and immerse yourself in the atmosphere of a town that has been famous for its thermal waters for more than two thousand years.

It is also the perfect starting point for exploring the narrow streets, cafés and boutiques of Acqui Terme's historic centre.



Cathedral of Santa Maria Assunta (The Cathedral)

The **Cathedral of Santa Maria Assunta**, the historical and spiritual heart of Acqui Terme, is one of the most important Romanesque churches in Piedmont. Consecrated in **1067** by **Saint Guido**, the city's patron saint, it is renowned for its impressive medieval bell tower, its beautiful Romanesque crypt, its fifteenth-century cloister and its magnificent Renaissance marble portal.

Inside, visitors can admire valuable works of art that tell the story of Acqui Terme through more than a thousand years of history.

The Bartolomé Bermejo Triptych

Among the Cathedral's greatest treasures is the **Triptych of the Virgin of Montserrat**, painted around **1480** by the Spanish master **Bartolomé Bermejo**. Preserved in the Chapter House (the Canons' Sacristy), it is considered one of the finest examples of 15th-century Spanish painting in Italy. The masterpiece was commissioned by the Acqui merchant **Francesco della Chiesa** during his travels in Spain and is admired for its extraordinary colours, remarkable attention to detail and the luminous style that made Bermejo one of the greatest painters of his time. It is an unmissable stop for art lovers.



The Paleologi Castle & Archaeological Museum

Standing on the highest point of Acqui Terme's historic centre, the **Paleologi Castle** overlooks the town and offers beautiful views across the surrounding Monferrato hills. Built during the Middle Ages and enlarged in the 15th century by the **Marquises of Monferrato**, it remains one of the city's most important historical landmarks.

Today the castle houses the **Archaeological Museum of Acqui Terme**, where visitors can discover the origins of the ancient Roman town of **Aquae Statiellae** through mosaics, sculptures, inscriptions and everyday artefacts.

The museum explains the close relationship between the city and its thermal waters, highlighting the important role they have played since Roman times. A visit to the castle combines history, archaeology and one of the finest panoramic viewpoints in Acqui Terme.



The Roman Aqueduct

The remains of the **Roman Aqueduct** are among the most impressive reminders of ancient **Aquae Statiellae**.

Built between the **1st and 2nd centuries AD**, the aqueduct supplied fresh water from the surrounding hills to the Roman town over a distance of several kilometres.

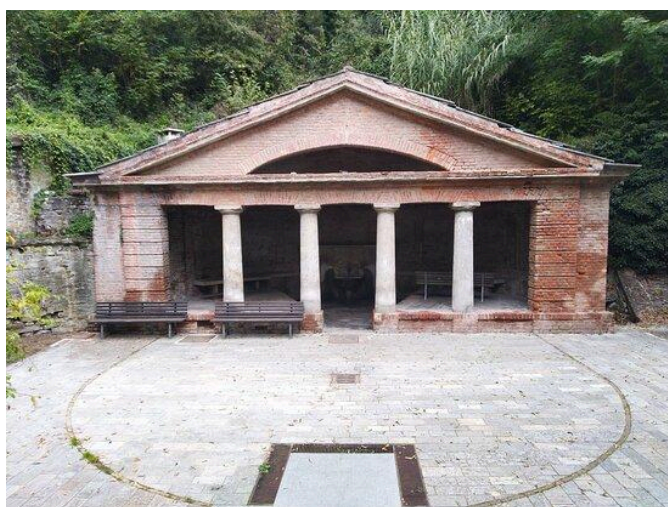
Today visitors can still admire a remarkable series of well-preserved brick arches rising above the landscape just outside the town centre. It is considered one of the most important Roman monuments in Piedmont and an outstanding example of Roman engineering. A short walk allows visitors to appreciate this extraordinary structure while enjoying beautiful views and excellent photo opportunities.



The "Acqua Marcia" Thermal Spring

Surrounded by greenery just a few minutes from the historic centre, the **Acqua Marcia Thermal Spring** is one of Acqui Terme's best-known natural springs. Its sulphur-rich mineral water has been appreciated since ancient times for its beneficial properties, particularly for digestive well-being.

The spring is freely accessible, allowing visitors to taste the water directly from its natural source and experience its distinctive mineral flavour and characteristic sulphur aroma. A visit to Acqua Marcia offers a quieter and less touristy way to discover the city's long-standing spa tradition while enjoying a peaceful walk surrounded by nature.



Church of St. Francis

Located in the heart of the historic centre, the **Church of St. Francis** is one of Acqui Terme's most fascinating religious buildings. Built during the **13th century** in Gothic style, it still preserves its elegant brick façade and its peaceful medieval atmosphere.

The three-aisled interior contains valuable works of art, frescoes and chapels that reflect the church's important role throughout the city's history. Its central location makes it an ideal stop while exploring the old town, offering visitors both artistic beauty and a quiet place for reflection.



Church of Our Lady of Sorrows (Chiesa dell'Addolorata)

The **Church of Our Lady of Sorrows** is a hidden gem tucked away among the streets of Acqui Terme's historic centre. Built between the **18th and 19th centuries** on the site of an earlier church, it is a fine example of Piedmontese Baroque architecture. Inside, visitors will find elegant stucco decorations, frescoes and works of art dedicated to **Our Lady of Sorrows**, from whom the church takes its name.



Much loved by local residents, this small church offers an opportunity to discover one of Acqui Terme's lesser-known yet most charming historic landmarks.

Regional Wine Shop "Terme e Vino"

For anyone wishing to discover the authentic flavours of the region, the **Regional Wine Shop "Terme e Vino"** is well worth a visit.

Located in the heart of the historic centre, it showcases the finest wines produced in the Acqui area and throughout the Monferrato hills.

Visitors can taste and purchase many of the region's best wines, including the famous **Brachetto d'Acqui DOCG**, **Moscato d'Asti DOCG**, **Dolcetto d'Acqui DOC** and many other local labels.



Wine tastings are often accompanied by traditional Piedmontese specialities, offering a wonderful introduction to the local food and wine culture. The Wine Shop also hosts events and tastings throughout the year, making it the perfect place to discover the wines of Monferrato and take home a memorable souvenir of your stay.

Experiences Not to Miss in Monferrato

Villa Ottolenghi Wedekind

Nestled among the vineyards and rolling hills of Monferrato, just a few kilometres from Acqui Terme, **Villa Ottolenghi Wedekind** is one of Piedmont's most fascinating historic residences. Built in the 1920s for the Ottolenghi family, it is a refined example of architecture, art and landscape perfectly blended together.

The estate includes the villa, elegant Italian-style gardens and the monumental mausoleum designed by architect **Marcello Piacentini** and enriched with works by the renowned Italian sculptor **Arturo Martini**.



The villa can be visited **by guided tour only and by prior reservation** (except during special events). A visit offers the opportunity to discover the historic interiors, the park and the mausoleum, while enjoying breathtaking views over the UNESCO World Heritage hills of Monferrato.

The Big Benches of Monferrato

A fun and unique way to discover the Monferrato landscape is by visiting its famous **Big Benches**—the giant colourful benches created as part of a project by American designer **Chris Bangle**. Located in panoramic spots overlooking vineyards, hilltops and charming villages, they invite visitors to stop, admire the scenery and experience the landscape from a child's perspective.

Sitting on a Big Bench is a memorable experience: enjoy the hills from an unusual viewpoint, take a souvenir photo and immerse yourself in the colours and scents of the UNESCO-listed Monferrato countryside.

Several Big Benches are easily reachable from Acqui Terme:



Strevi Big Bench (No. 123) – Surrounded by the vineyards of the Acquese area, it offers beautiful views of the surrounding hills and is one of the closest to Acqui Terme. Perfect to combine with winery visits and Brachetto d'Acqui tastings.

Alice Bel Colle Big Bench (No. 115) – Located in one of the most scenic spots of Upper Monferrato, it overlooks endless vineyards and is especially beautiful at sunset.

Ricaldone Big Bench (No. 141) – Surrounded by vineyards producing Moscato and Dolcetto wines, it offers authentic views of the Monferrato hills.

Morsasco Big Bench (No. 77) – One of the original benches of the circuit, set in a charming rural landscape among vineyards and woodlands.

For those who enjoy walking, photography and discovering hidden corners of the region, the **"Big Bench Tour"** is an easy and enjoyable experience, perfect when combined with a wine tasting or a visit to the picturesque villages of Monferrato.

Villages of Monferrato

Monferrato is a land of gentle hills, vineyards, ancient castles and charming villages where time seems to slow down. Beyond Acqui Terme, it is well worth spending a few hours exploring these picturesque villages, rich in history and offering spectacular views across the UNESCO-listed landscape.

Morsasco – about 10 km from Acqui Terme

A charming medieval village surrounded by vineyards and woodland, Morsasco is dominated by its elegant castle, one of the area's most important historical landmarks. Peaceful streets, beautiful viewpoints and a traditional atmosphere make it a delightful destination.

Don't miss: Morsasco Castle, the historic centre and panoramic views over the vineyards.

Alice Bel Colle – about 12 km from Acqui Terme

Perched on a hill surrounded by vineyards, Alice Bel Colle boasts one of the finest panoramic viewpoints in the Acquese area. It is especially popular for its spectacular sunsets.

Don't miss: the panoramic viewpoint, the Big Bench, walks through the vineyards and local wineries.

Ricaldone – about 13 km from Acqui Terme

Birthplace of Italian singer-songwriter **Luigi Tenco**, Ricaldone is a peaceful village famous for its vineyards and excellent wines, particularly Dolcetto and Moscato.

Don't miss: the historic centre, panoramic viewpoint, Luigi Tenco House Museum and local wineries.

Strevi – about 8 km from Acqui Terme

Located along the Bormida Valley, Strevi is one of the area's leading wine-producing villages, especially renowned for **Brachetto d'Acqui DOCG**.

Don't miss: the historic centre, historic wineries, the panoramic Big Bench and local wine tastings.

Cremolino – about 15 km from Acqui Terme

Set on a hilltop, Cremolino offers magnificent views across the surrounding countryside. Its medieval castle dominates the village skyline.

Don't miss: Cremolino Castle, the Church of Our Lady of the Assumption and the panoramic viewpoints.

Orsara Bormida – about 12 km from Acqui Terme

A small rural village surrounded by vineyards and rolling hills, perfect for visitors looking for authentic countryside charm and peaceful walks.

Don't miss: the historic centre, the parish church and panoramic hilltop views.

Ovada – about 20 km from Acqui Terme

An elegant town on the edge of the **Capanne di Marcarolo Natural Park**, Ovada is the heart of Upper Monferrato and an ideal destination for history, culture and wine lovers.

Don't miss: the historic centre, the Church of Our Lady of the Assumption, Palazzo Delfino and an Ovada DOCG wine tasting.

Tagliolo Monferrato – about 18 km from Acqui Terme

One of Upper Monferrato's most picturesque villages, dominated by the magnificent **Tagliolo Castle**, still inhabited by its historic owners and surrounded by vineyards.

Don't miss: Tagliolo Castle, the medieval village and the castle winery.

Cella Monte – about 35 km from Acqui Terme

Considered one of Monferrato's most beautiful villages, Cella Monte is famous for its traditional houses built from **cantoni stone**, a local sandstone, and for its unique underground wine cellars.

Don't miss: the historic centre, the *Infernot* (ancient underground wine cellars carved into the stone) and vineyard walks.

Vignale Monferrato – about 40 km from Acqui Terme

One of the most scenic villages in the Casale Monferrato area, renowned for its vineyards and spectacular UNESCO landscapes.

Don't miss: the panoramic viewpoint, the historic centre and local wineries.

A Tip for Exploring Monferrato

The best way to discover these villages is without rushing. Choose a destination, drive along the scenic roads through the vineyards, stop at a winery or a local delicatessen, and let yourself be surprised by the beauty of the landscape. Every village tells a different story and preserves a unique piece of Monferrato's heritage.

Great Cities Within Easy Driving Distance

Thanks to its convenient location, Acqui Terme allows you to combine the peaceful atmosphere of Monferrato with visits to some of Northern Italy's most beautiful cities. All can be reached in less than two hours by car.

Genoa – about 80 km

Between the Sea, History and Noble Palaces

Overlooking the Ligurian Sea, **Genoa**, known as *La Superba* ("The Proud One"), boasts one of Europe's largest medieval old towns, filled with narrow alleyways (*caruggi*), elegant squares and magnificent palaces that recall its glorious maritime past.

Don't miss:

- Genoa Aquarium – one of Europe's largest aquariums, located in the Porto Antico area.
 - Porto Antico – the vibrant waterfront redesigned by Renzo Piano.
 - Via Garibaldi – UNESCO World Heritage street lined with magnificent Renaissance palaces.
 - Cathedral of San Lorenzo – an impressive Romanesque-Gothic cathedral.
 - Palazzo Ducale – the former seat of the Republic of Genoa, now a major cultural venue.
 - Boccadasse – a picturesque fishing village with colourful houses overlooking the sea.
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Alessandria – about 35 km

An Elegant Piedmontese City Rich in History

Founded as an important medieval military stronghold, Alessandria offers elegant squares, historic buildings and interesting museums.

Don't miss:

- Alessandria Citadel – one of Europe's best-preserved 18th-century fortresses.
 - Piazza della Libertà – the city's monumental main square.
 - Cathedral of Saint Peter.
 - Civic Museums.
 - Galleria Guerici – an elegant Liberty-style shopping arcade.
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Asti – about 45 km

Medieval Towers and Great Piedmontese Wines

Asti is famous for its medieval heritage, its historic **Palio** horse race and its outstanding wines.

Don't miss:

- Piazza Alfieri.
 - Collegiate Church of Saint Secondo.
 - Cathedral of Santa Maria Assunta.
 - Troyana Tower.
 - The charming historic centre.
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Turin – about 95 km

Italy's First Capital of Art, Culture and Historic Cafés

Elegant and refined, Turin combines royal residences, world-famous museums, grand squares and historic cafés.

Don't miss:

- Mole Antonelliana and the National Cinema Museum.
 - Egyptian Museum.
 - Royal Palace (UNESCO World Heritage Site).
 - Piazza Castello.
 - Valentino Park.
 - Basilica of Superga.
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Milan – about 140 km

Fashion, Art and Innovation

Italy's fashion and design capital is also home to remarkable historical monuments and world-renowned works of art.

Don't miss:

- Milan Cathedral (Duomo) and its rooftop terraces.
 - Galleria Vittorio Emanuele II.
 - Sforza Castle.
 - La Scala Opera House.
 - Brera District.
 - Navigli Canal District.
 - Brera Art Gallery and the Museum of the Twentieth Century.
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Tip for Our Guests

For a day trip, we recommend **leaving early in the morning and focusing on just one city**, allowing you to enjoy it at a relaxed pace. At the end of the day, the peaceful hills of Monferrato will be waiting to welcome you back for an evening of relaxation, excellent local wine and unforgettable scenery.

Experiences Not to Be Missed in Monferrato

Monferrato is a land to be experienced with all your senses: through its landscapes, the scent of its vineyards, the flavours of Piedmontese cuisine, and the stories shared by the people who call it home.

During your stay in Acqui Terme, we recommend taking the time to enjoy some authentic experiences that will allow you to discover the true spirit of this remarkable region.

Wine and Grappa Tastings: A Journey Through the Flavours of Monferrato

The best way to discover Monferrato is to follow its aromas and flavours by visiting the wineries that have preserved the area's winemaking traditions for generations.

The hills surrounding Acqui Terme are covered with vineyards and home to numerous family-run estates where you can tour the cellars, stroll through the vines, learn about local wine producers, and taste regional wines, often accompanied by traditional Piedmontese delicacies.

From small family businesses to larger wineries, every visit offers an authentic experience: a chance to learn how wine is made, hear the stories behind each bottle, and appreciate the many expressions of this unique terroir.

Many wineries also sell their wines directly on site, allowing you to take home an authentic souvenir—and the flavours—of Monferrato.

The Region's Signature Wines

Brachetto d'Acqui DOCG

The symbolic wine of Acqui Terme. Sweet, aromatic and lightly sparkling, it offers intense aromas of rose petals, strawberries and red berries. Traditionally paired with desserts, it is also excellent as an aperitif.

Moscato d'Asti DOCG

A fragrant sweet wine with delicate floral and fresh fruit notes. Elegant and low in alcohol, it is one of Piedmont's most celebrated wines worldwide.

Dolcetto d'Acqui DOC

A typical local red wine with a deep colour and dry, smooth flavour, featuring notes of red fruit. A perfect companion to traditional Piedmontese cuisine.

Barbera del Monferrato DOC

A classic Piedmontese red: lively, fresh and well-structured, ideal with cured meats, pasta dishes and meat-based recipes.

Piedmontese Grappa

The region is also renowned for producing exceptional grappas. Local distilleries, including the historic **Berta Distillery** in Mombaruzzo, offer guided tours and tastings where visitors can discover this traditional craft.

Guest Tip

Many wineries require advance booking for guided tours and tastings. We recommend contacting the winery directly before your visit, especially during the busiest seasons.

A winery visit is one of the most authentic ways to experience Monferrato: not simply a wine tasting, but an opportunity to discover the history, culture and people who make this land so unique.

WINERIES & WINE SHOPS

Enoteca Regionale Acqui Terme e Vino

 Piazza Abramo Levi – Acqui Terme (AL)

 +39 0144 321873

 www.enotecaregionaleacqui.it

Located in the heart of Acqui Terme, this regional wine shop is the perfect place to begin your journey through the wines of Acqui and Monferrato. It offers an excellent selection from local wineries, including Brachetto d'Acqui DOCG, Dolcetto d'Acqui DOC, Moscato d'Asti DOCG and Barbera del Monferrato.

Visitors can taste a variety of local wines, receive pairing recommendations, and purchase bottles from many regional producers.

Enoteca Regionale di Nizza

 Via Crova, 2 – Nizza Monferrato (AT)

 +39 0141 439294

 www.enotecanizza.it

Located in the historic capital of Barbera wine, this regional wine shop showcases the wines of the Asti hills. Visitors can taste Barbera d'Asti DOCG, together with Moscato, Grignolino and many other local wines.

A perfect place to discover the region through its wines and purchase carefully selected labels.

Enoteca Regionale di Ovada e del Monferrato

 Via Torino, 69 – Ovada (AL)
 +39 0143 346988
 www.enotecaregionaleovada.com

Dedicated to promoting the wines of Upper Monferrato, this wine shop is the ideal place to discover **Ovada DOCG**, an elegant red wine produced mainly from Dolcetto grapes.

It regularly hosts tastings, meetings with winemakers and wine-related events, while offering an excellent selection of local wines for purchase.

Marengo Winery

 Piazza Vittorio Emanuele II, 18 – Strevi (AL)
 +39 0144 363133
 www.marencovini.com

A historic family-owned winery surrounded by the vineyards of Strevi, renowned for its Brachetto d'Acqui DOCG, as well as Moscato, Dolcetto, Barbera and other Piedmontese wines.

Guided visits include the winery, the history of the Marengo family, and tastings often accompanied by local delicacies.

Berta Distillery

 Via Guasti Giuseppe, 34/36 – Mombaruzzo (AT)
 +39 0141 739528
 www.distillerieberta.it

One of Italy's most prestigious distilleries, internationally renowned for its premium grappas made from the pomace of Piedmont's finest grape varieties and aged for many years in wooden barrels.

Visitors can discover the production process, tour the ageing cellars, admire the beautiful distillery complex and enjoy guided tastings of grappa and liqueurs, often paired with local sweet specialties.

Tre Secoli Winery

 Via Stazione 15 – Mombaruzzo (AT)
 Via Roma 2 – Ricaldone (AL)
 +39 0141 77019 – +39 0144 74119
 www.tresecoli.com

A major cooperative winery bringing together numerous local winegrowers. It produces many of the region's best-known wines, including Brachetto d'Acqui DOCG, Moscato d'Asti DOCG, Dolcetto d'Acqui DOC and Barbera.

Visitors can tour the facilities, enjoy tastings and purchase wines directly from the winery.

Cuvage

 Stradale Alessandria, 90 – Acqui Terme (AL)
 +39 0144 371674
 www.cuvage.com

A modern winery specialising in traditional-method sparkling wines, combining innovation with Piedmont's winemaking heritage.

Guided tours include the underground cellars, an introduction to the sparkling wine production process, and tastings paired with local gastronomic products.

La Torre di Castel Rocchero

 Strada Acqui Terme, 7 – Castel Rocchero (AT)
 +39 0141 760139
 www.cantinalatorre.com

Nestled among the hills between Acqui Terme and Nizza Monferrato, this winery produces Barbera, Moscato, Brachetto d'Acqui, Dolcetto and other native Piedmontese wines.

Guests can visit the winery, enjoy tastings and purchase wines directly while surrounded by the beautiful Monferrato landscape.

Oddone Prati Winery

 Strevi (AL)
 +39 0144 363376
 www.oddoneprati.com

A historic family winery that has been producing wine in the Acqui area for generations. It is known for Brachetto d'Acqui DOCG, Moscato, Barbera and the prestigious **Passito di Moscato della Valle Bagnario**, one of the area's finest specialties.

Guided tours and tastings provide the opportunity to discover local wines, regional products and the close connection between wine and the land.

Piedmontese Cuisine and the Flavours of the Acqui Area

The cuisine of the Acqui region is the result of a fascinating blend of Piedmontese traditions from the Monferrato hills and the influences of nearby Liguria, just a short drive away.

This natural meeting of cultures is reflected in local dishes: alongside classic Piedmontese recipes featuring meat, fresh pasta and cheeses, you'll also find Ligurian specialties such as **farinata** and **focaccia**, introduced centuries ago along the ancient trade routes connecting the sea with the hills.

The cuisine is simple, genuine and deeply rooted in local ingredients and seasonal produce—perfectly complemented by a glass of Monferrato wine.

During your stay, we recommend tasting some of the area's most iconic specialties.

Piedmontese Agnolotti

Small stuffed pasta parcels filled with meat, one of the symbols of Piedmontese cuisine. Around Acqui they are often served with traditional roast meat sauce ("tocco"), butter and sage, or other simple sauces that highlight the fresh handmade pasta.

Tajarin

Very thin egg noodles prepared according to traditional recipes. Delicious with meat ragù, butter and sage, or topped with fragrant Piedmont truffles.

Piedmontese Fassona Beef Tartare

One of the region's finest specialties, prepared with premium Fassona beef, a local breed prized for its tenderness and flavour. The meat is finely hand-chopped and simply seasoned with extra virgin olive oil, salt, pepper and a few drops of lemon. It is often enhanced with fresh truffle or other seasonal local ingredients.

Vitello Tonnato

A true Piedmontese classic consisting of thin slices of veal served with a creamy sauce made from tuna, capers and anchovies. Originally a traditional summer dish, it is now one of Piedmont's best-known recipes worldwide.

Bagnet Verde and Anchovies with Green Sauce

A traditional Piedmontese appetizer reflecting the historic trade links between Piedmont and the Mediterranean. The famous green sauce—made with parsley, garlic, bread, olive oil and vinegar—is commonly served with boiled meats or salted anchovies.

Cisrò (Chickpea Soup)

A traditional soup from the Acqui area and Upper Monferrato made with chickpeas, vegetables and herbs. A humble yet hearty country dish that reflects the region's rural heritage.

Farinata and Focaccia

Thanks to the close proximity of Liguria, these two regional specialties are widely enjoyed in Acqui Terme.

Farinata is a thin savoury pancake made from chickpea flour, water, olive oil and salt, baked until golden and crispy.

Ligurian focaccia, soft and fragrant, is perfect as a snack, aperitif or accompaniment to local delicacies.

Filetto Baciato di Ponzzone

A unique cured meat specialty from the village of Ponzzone. It consists of a pork tenderloin wrapped inside finely seasoned salami meat and slowly cured. Thinly sliced, it makes an excellent appetizer, especially when paired with a local red wine.

Robiola di Roccaverano PDO

One of Upper Monferrato's finest cheeses and the only Piedmontese PDO cheese produced primarily from goat's milk. Fresh, creamy and delicate when young, its flavour becomes richer as it matures.

Amaretti from Sassello and Mombaruzzo

Among the area's most famous sweets are **amaretti**, soft almond biscuits made with almonds, sugar and egg whites.

The **Amaretti di Sassello**, produced in nearby Liguria, are celebrated for their delicate texture, while the **Amaretti di Mombaruzzo** are a historic Monferrato specialty, traditionally enjoyed with Moscato or Brachetto d'Acqui.

Bunet and Other Piedmontese Desserts

Don't miss **bunet**, the classic Piedmontese chocolate and amaretti pudding made with cocoa, eggs and caramel, or the traditional hazelnut cake, another favourite of the region.

A Tip for Our Guests

To truly discover the region, don't stop at its monuments. Sit down in a small trattoria, visit a local food shop, or ask for the dish of the day.

The cuisine of the Acqui area tells the story of a borderland where Piedmont and Liguria meet, creating flavours unlike anywhere else.

RESTAURANTS

Below is a selection of restaurants in and around Acqui Terme.

La Farinata da Gianni dal 1963

 Via IV Novembre, 4 – Acqui Terme (AL)
 Tel. 0144 320816
 www.lafarinata.it

Specialities: Ligurian farinata and traditional Piedmontese cuisine.

A historic restaurant in Acqui Terme, famous for its farinata baked in a wood-fired oven and for its traditional dishes, where Piedmontese flavours meet Ligurian influences.

Ristorante Pizzeria La Dolce Vita

 Via Crenna, 8 – Acqui Terme (AL)
 Tel. 0144 441693

Specialities: Italian cuisine, pizzas and traditional dishes.

A casual restaurant perfect for those looking for a varied menu, ranging from pizza to classic Italian dishes.

Ristorante Enoteca La Curia

 Via Alla Bollente, 26 – Acqui Terme (AL)
 Tel. 338 161 0411
 www.enotecalacuria.com

Specialities: Piedmontese cuisine, local wines and tastings.

A restaurant and wine bar in the heart of the historic centre, ideal for combining traditional dishes with a selection of Piedmontese wines.

Pizzeria Ristorante Vecchio Borgo

 Via Saracco, 14 – Acqui Terme (AL)
 Tel. 0144 322615

Specialities: Pizza and Italian cuisine.

Located near La Bollente, it is a convenient place to stop during your visit to the city, offering both traditional dishes and pizzas.

Trattoria Monte Stregone

 Frazione Lussito Borgo Superiore, 10 – Acqui Terme (AL)
 Tel. 353 388 0156
 www.trattoriamentestregone.it

Specialities: Traditional Piedmontese cuisine.

A trattoria nestled in the hills above Acqui, where you can enjoy traditional dishes in a peaceful and scenic setting.

Osteria 46

 Via Vallerana, 11 – Acqui Terme (AL)
 Tel. 327 653 3413
 www.osteria46.it

Specialities: Piedmontese and seasonal cuisine.

A restaurant focused on local products, with a cuisine inspired by seasonality and local traditions.

Ristorante Angolo Divino

 Via Alla Bollente, 44 – Acqui Terme (AL)
 Tel. 373 790 4222
 www.angolodivinoacqui.it

Specialities: Italian cuisine, vegetarian and vegan options.

A restaurant in the historic centre that also caters to guests looking for vegetarian and vegan dishes.

Ristorante Il Moncalvo

 Piazza Duomo, 6 – Acqui Terme (AL)
 Tel. 0144 356928
 www.ristorantemoncalvo.com

Specialities: Piedmontese and Italian cuisine.

Located next to the Cathedral, it offers traditional dishes in a charming setting in the heart of the city.

Ristorante Da Nonna Gina

 Via Bella, 14 – Acqui Terme (AL)
 Tel. 347 703 8984
 www.danonnagina.it

Specialities: Piedmontese cuisine.

A restaurant dedicated to traditional flavours, offering typical Piedmontese dishes prepared according to family recipes.

Ristorante Hakuna Matata

 Via Umberto Mariscotti, 15 – Acqui Terme (AL)
 Tel. 346 635 9326

Specialities: Meat from different parts of the world.

An original proposal for meat lovers, featuring selected cuts and preparations inspired by different gastronomic traditions.

Il Nuovo Ciarlocco

 Piazza San Guido, 41 – Acqui Terme (AL)
 Tel. 0144 57720
 www.ristoranteilciarlocco.it

Specialities: Italian and Piedmontese cuisine.

A historic city restaurant offering traditional dishes and recipes inspired by the local culinary heritage.

Osteria X Bacco

 Via Alessandro Manzoni, 16 – Acqui Terme (AL)
 Tel. 0144 56199
 www.osteriAXBacco.it

Specialities: Traditional cuisine and local wines.

An informal osteria where you can enjoy Piedmontese dishes paired with a selection of local wines.

Pub Sottosopra

 Piazza Addolorata – Acqui Terme (AL)
 Tel. 0144 316945
 www.sottosopraristo.it

Specialities: Sandwiches, pizzas and casual cuisine.

A young and informal place, ideal for a quick dinner or an evening with friends.

Terzo Tempo al Cascinone

 Regione Boschi, 2 – Acqui Terme (AL)

 Tel. 347 455 8270

 www.ilcascinone.com

Specialities: Local cuisine and Araldica wines.

A restaurant surrounded by the vineyards of the Il Cascinone estate, perfect for enjoying a complete experience of landscapes, good food and Monferrato wines.

Enosteria Semi di Vino

 Via Maurizio Talice – Ricaldone (AL)

 Tel. 348 118 0278

Specialities: Local cuisine and regional wines.

A venue surrounded by the Monferrato hills, ideal for combining local dishes with wine tastings.

Bottega del Vino

 Piazza Guacchione, 4 – Alice Bel Colle (AL)

 Tel. 0144 745441

Specialities: Local wines and regional cuisine.

A reference point for discovering the wines of the Alice Bel Colle hills and enjoying them with typical local products.

L'Alfiere Ristorante Pizzeria

 Via De Rossi, 20A – Trisobbio (AL)

 Tel. 0143 1870275

 www.alfieretrisobbio.com

Specialities: Traditional dishes and pizza.

Located in the charming village of Trisobbio, it offers Piedmontese cuisine in a picturesque and welcoming setting.

Osteria Bun Ben Bon

 Strada Vecchia d'Asti, 66 – Nizza Monferrato (AT)
 Tel. 0141 726347
 www.bunbenbon.com

Specialities: Piedmontese cuisine and local products.

An osteria where you can rediscover the flavours of Monferrato tradition, with seasonal dishes prepared using local ingredients.

FARMHOUSES AND LOCAL FOOD EXPERIENCES

Agritourism farms in Monferrato are the perfect place to enjoy an authentic experience surrounded by nature, tasting dishes prepared with local products and traditional recipes. Often located among vineyards, hills and countryside, they offer a peaceful and genuine atmosphere.

Cascina Marcantonio

 Strada Comunale della Maggiore, 140 – Acqui Terme (AL)
 Tel. 392 093 2990
 www.cascinamarcantonio.it

Specialities: Piedmontese cuisine, farm products and local wines.

A historic farmhouse in the hills of Acqui Terme, surrounded by vineyards and nature. It offers traditional Piedmontese cuisine prepared with seasonal and local ingredients, in a peaceful and scenic setting.

Cascina San Desiderio

 Via Scurzolengo, 29 – San Desiderio (AT)
 Tel. 0144 88126
 www.san-desiderio.it

Specialities: Traditional Piedmontese cuisine and farmhouse products.

A farmhouse surrounded by the greenery of Monferrato, where you can enjoy typical dishes prepared with local ingredients and experience the authentic atmosphere of the countryside.

Agriturismo A Modo Mio

 Via Santuario, 53A – Molare (AL)
 Tel. 340 052 5249
 www.agriturismoamodomo.com

Specialities: Homemade cuisine, local products and nature.

A small farmhouse nestled in the hills of Alto Monferrato, ideal for those looking for tranquillity, genuine cuisine and a warm family atmosphere.

Agriturismo Cascina Beneficio

 Strada Cascina Beneficio, 60 – Castelnuovo Bormida (AL)
 Tel. 338 683 3474
 www.cascinabeneficio.it

Specialities: Piedmontese cuisine, farm products and seasonal dishes.

A farmhouse surrounded by the countryside of the Acqui area, where you can rediscover traditional flavours through simple and authentic cuisine based on local products.

A coffee break in the cafés of Monferrato

UOne of the simplest and most enjoyable ways to discover a town is to stop for a break in one of its cafés. In Acqui Terme, as in many Piedmontese villages, the ritual of coffee, cappuccino or an aperitif is part of everyday life: a moment to relax, watch the life of the squares and enjoy the peaceful atmosphere of the town.

Sitting under the arcades, in a historic square or in a small café in the town centre allows you to experience the slow pace of Monferrato. Alongside classic drinks, many cafés also offer traditional Piedmontese sweets, such as *amaretti*, homemade biscuits and local specialities, perfect for a delicious break.

Whether you are looking for a coffee after a walk or an aperitif at the end of a day exploring the area, these cafés offer a simple and authentic way to experience Acqui Terme like a local.

CAFÉS & BARS

Here is a small selection of cafés and bars. While walking around Acqui, you will discover many more, all offering a pleasant experience.

Bistrò Dotto

 Corso Italia, 27 – Acqui Terme (AL)
 Tel. 0144 670045

Specialities: Breakfast, coffee and aperitifs in a welcoming atmosphere.

A café in the heart of the city, ideal for a break while visiting Acqui Terme, whether for a coffee, breakfast or a relaxing moment accompanied by sweet and savoury treats.

Lounge Café Santero 958

 Corso Italia, 54 – Acqui Terme (AL)
 Tel. 0144 57958
 www.santerolounge.com

Specialities: Aperitifs, cocktails and Santero 958 products.

An elegant venue connected to the historic Piedmontese company Santero, famous for its sparkling wines. A reference point for an aperitif in the city centre, offering cocktails, sparkling wines and dedicated drinks.

Cremeria Visconti

 Piazza Conciliazione – Acqui Terme (AL)

 Tel. 0144 324726

 www.cremeriavisconti.it

Specialities: Artisan ice cream and aperitifs.

An ideal place for a sweet break in the historic centre. The cremeria offers homemade ice cream as well as a selection of aperitifs, perfect for relaxing after a walk through the town.

Pasticceria Voglino

 Piazza Italia, 11 – Acqui Terme (AL)

 Tel. 335 753 8978

Specialities: Artisan pastries, traditional sweets and breakfast.

A historic pastry shop located in one of the most elegant squares of Acqui Terme, perfect for starting the day with a sweet breakfast or enjoying a break with handmade pastries.

The flavours of the region: local products to take home

UA journey through Monferrato is also a journey through its flavours. Acqui Terme and the surrounding hill villages preserve a rich gastronomic tradition made of artisan products, ancient recipes and specialities deeply connected to the history of the area.

Walking through the streets of the town centre or visiting the small villages nearby, you will find shops, delicatessens and local producers where you can buy an authentic souvenir of your stay: not just a product to take home, but a taste of Piedmontese culture and traditions.

Among the specialities not to be missed are traditional sweets, such as the soft *amaretti* from Mombaruzzo and Sassello and Piedmontese nougat, still often prepared according to artisan recipes using almonds, hazelnuts and honey. For lovers of savoury flavours, it is worth tasting local cured meats, such as the famous *Filetto Baciato* from Ponzzone, a unique speciality of Alto Monferrato made through the traditional artisan processing of pork.

Another great protagonist of local gastronomy is **Robiola di Roccaverano DOP**, a prestigious goat's cheese produced in the hills of Alta Langa and Alto Monferrato, appreciated for its creamy texture and delicate flavour, which becomes more intense with ageing.

The area also offers many seasonal and nature-based delicacies: mushrooms from the Piedmontese hills, truffles, hazelnuts, preserves, jams and many other products that tell the deep connection between Piedmontese cuisine and its land.

A tip: leave some space in your suitcase for local specialities. A piece of cheese, a traditional sweet or a bottle of wine will be the perfect way to take home a memory of Monferrato.

WHERE TO BUY LOCAL PRODUCTS

Canelin – Di Verdesse Giovanni

 Via Acqui, 53 – Visone (AL)

 Tel. 0144 395285

Specialities: Traditional Piedmontese nougat.

A historic company renowned for its nougat production, prepared according to tradition with high-quality ingredients. A perfect sweet souvenir to bring home from the area.

Amaretti Virginia – Sassello

 Località Prapicinin, 6 – Maddalena (SV)
 Tel. 019 724119
 www.amarettivirginia.com

Specialities: Soft Sassello *amaretti* and traditional Ligurian-Piedmontese sweets.

One of the historic producers of soft *amaretti*, made according to the traditional almond-based recipe. Perfect with coffee or paired with a sweet local wine.

Amaretti Moriondo Virginio – Mombaruzzo

 Via Giuseppe Saracco, 15 – Mombaruzzo (AT)
 Tel. 0141 77248
 www.moriondovirginio.it

Specialities: Soft Mombaruzzo *amaretti* and artisan confectionery.

A historic pastry shop in Mombaruzzo, a village famous for its *amaretti* tradition. Here you can buy the famous soft *amaretti* and other Piedmontese sweet specialities.

Da Franco – Vendita Funghi

 Via Mazzini, 38 – Acqui Terme (AL)
 Tel. 0144 322362
 www.dafrancofunghi.it

Specialities: Fresh and preserved mushrooms, woodland products.

A reference point in Acqui Terme for mushroom lovers, offering seasonal fresh products and preserved specialities, ideal for taking home the flavours of the Piedmontese hills.

Alimentari Olivieri

 Via Carducci, 14 – Acqui Terme (AL)
 Tel. 0144 322558
 www.oliveri-piemonte.it

Specialities: Traditional Piedmontese products, mushrooms and local gastronomic specialities.

A shop where you can find a selection of local products: mushrooms, preserves, Piedmontese specialities and other regional delicacies.

Specialità del Corso

 Corso Bagni, 169 – Acqui Terme (AL)

Specialities: Traditional Piedmontese products, cured meats, cheeses, preserves and local gastronomic specialities.

A shop dedicated to local flavours, offering a selection of Piedmontese excellences such as cheeses, cured meats, products preserved in oil and other gastronomic specialities. A convenient address in the centre of Acqui Terme to buy typical products to enjoy during your stay or take home as a memory of Monferrato.

Discovering Monferrato by e-bike

The hills of Monferrato are the perfect place to explore slowly by bicycle. E-bikes allow you to easily tackle the climbs through vineyards and villages, following quiet secondary roads with little traffic and enjoying breathtaking views along the way.

There are many routes starting from Acqui Terme and crossing:

- vineyards and panoramic hills;
- small medieval villages;
- Big Benches;
- wineries and scenic viewpoints.

Here are some useful references for bicycle and e-bike rental:

La Bicicletteria – Acqui Terme

 Via Nizza 36 – Acqui Terme

 Tel. +39 0144 320826

 labicicletteria@libero.it

Rental service for traditional bicycles and e-bikes for cycling tourism, mountain bikes and different types of bikes to suit various needs. The shop also provides advice on routes, GPS tracks and itineraries in the surrounding area.

E-bike Acqui Terme

 Tel. +39 342 5273074

 ebikeacquiterme@gmail.com

A local service dedicated to electric bike rental, ideal for discovering the hills and cycling routes around Acqui Terme.

Lande Bike Rides – Acqui Terme

 Via Cesare Battisti 18 – Acqui Terme

 Tel. +39 371 4400600



Tel. +39 328 4551230



landebikerides@gmail.com

A mountain bike guide association based in Acqui Terme, specialising in cycling routes and excursions through Monferrato. It also offers e-bike rental and the possibility of organising guided tours to discover the landscape, villages and hidden corners of the area.