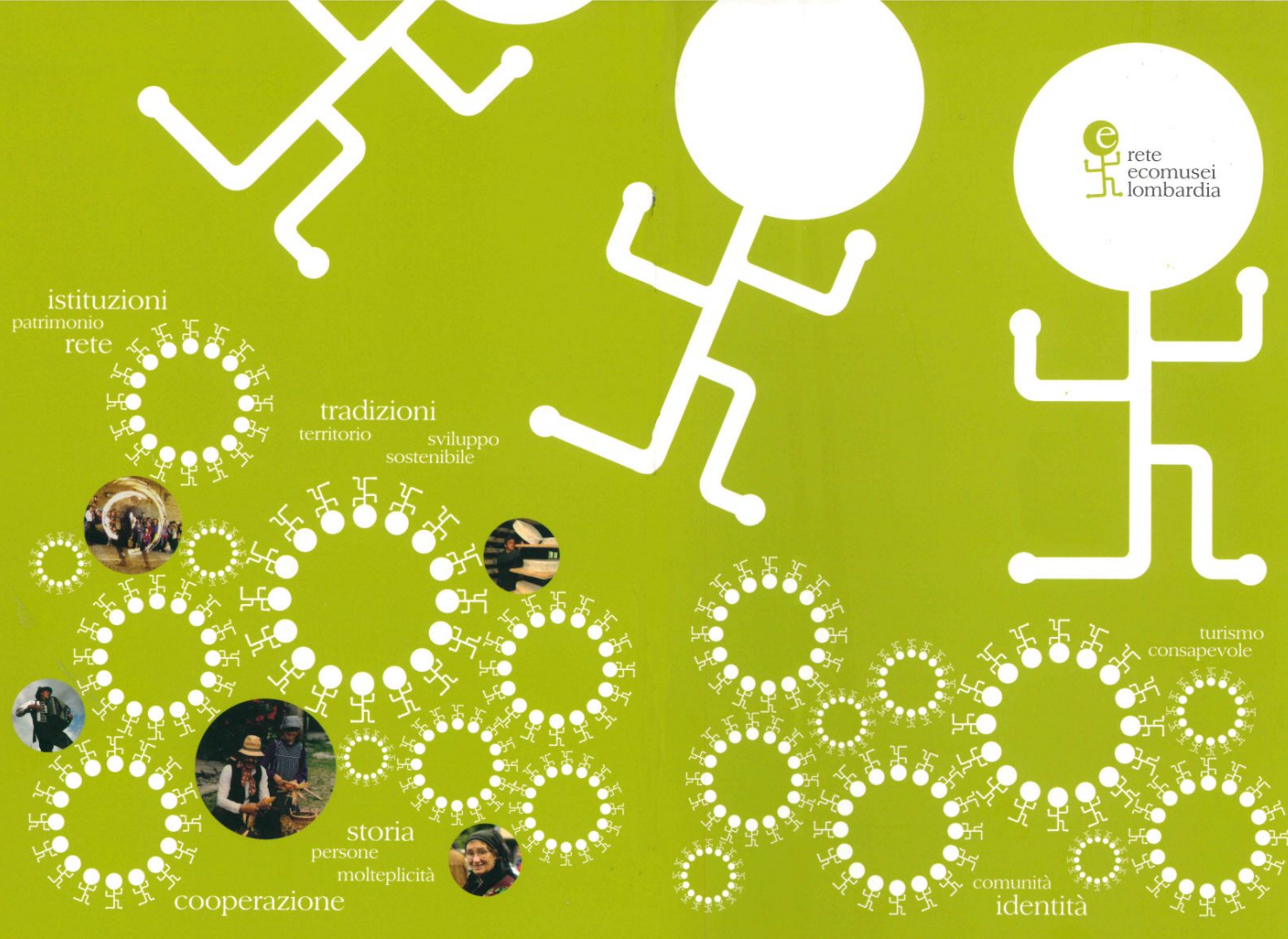




Sustainable landscape of food

Roma, 15 febbraio 2024
Raul Dal Santo

Lombardy region, Italy





Landscape as a system

Landscape is a system of interacting ecosystems. Interactions also affect neighbouring landscapes and the entire planet



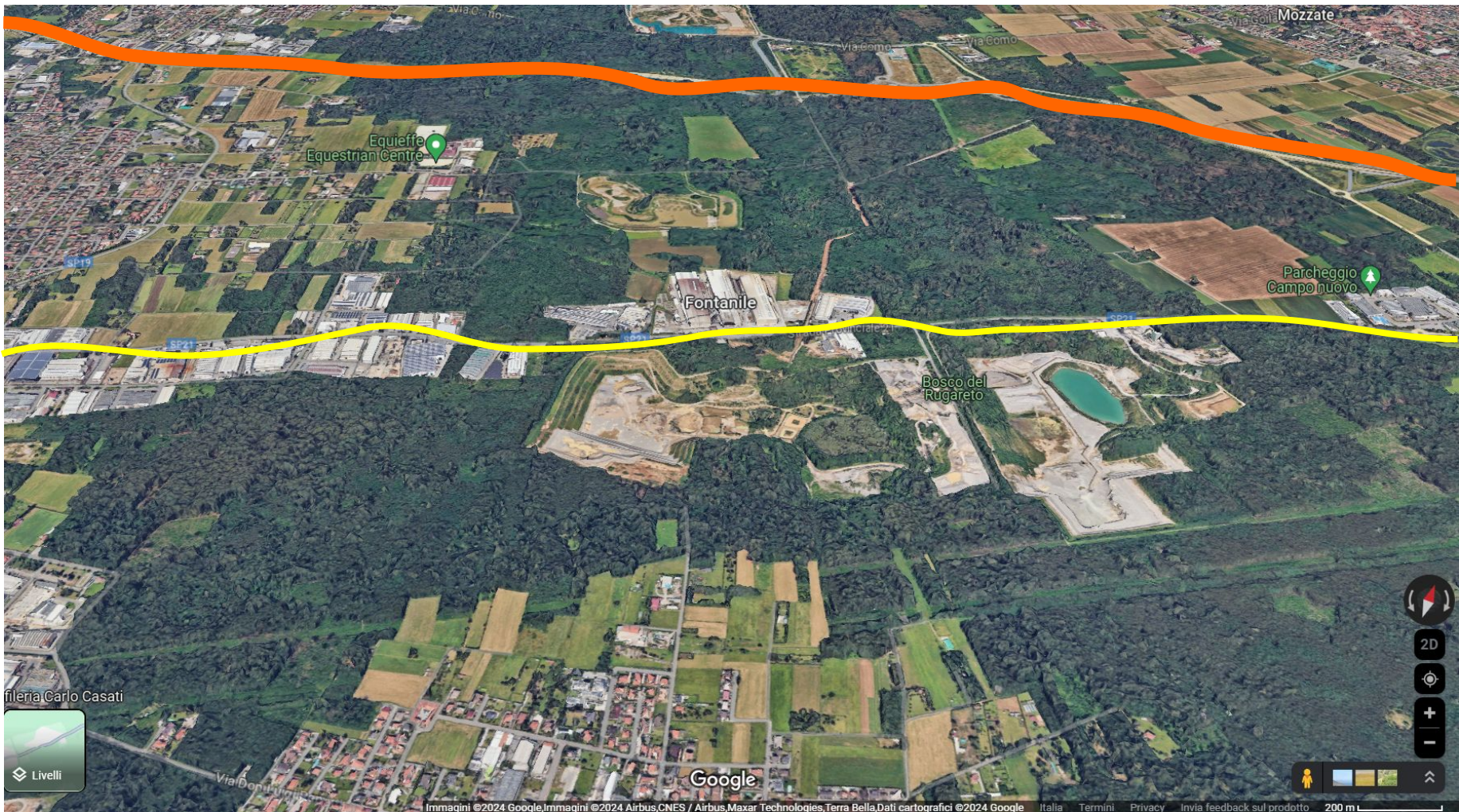
Cultural and historical landscape

The landscape is constantly evolving: it is not a static system, but a historical one in which the present is in relation to the past and the future is in relation to the present.



Landscape as theatre

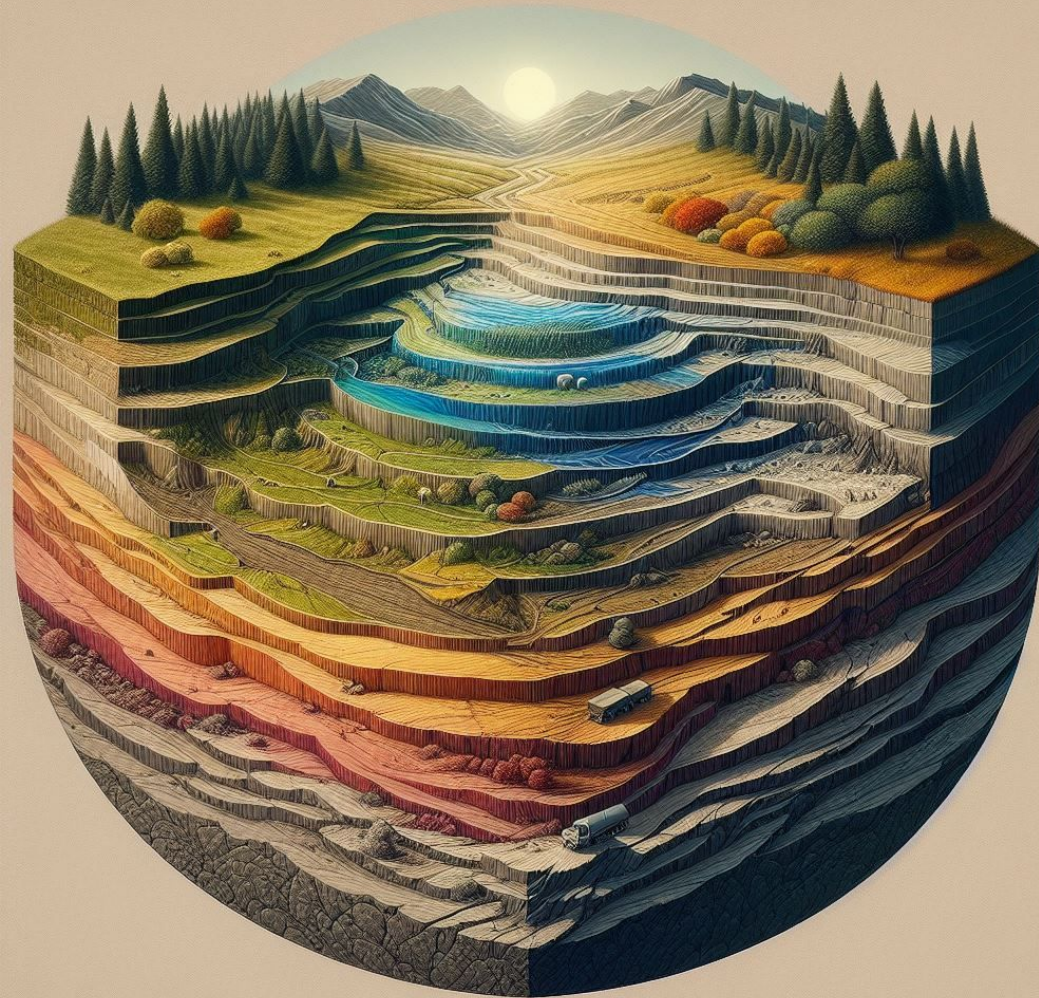
where the stage is the land and the entire planet is the stage for the plays of nature and humanity. Actors and spectators have helped to shape it.



filiera Carlo Casati



Navigation controls including a compass, a 2D button, a location pin icon, zoom in (+) and zoom out (-) buttons, and a street view pegman icon.



Stripping the landscape

The action of nature and man over the course of millennia has left traces in the landscape that are still evident today. In order to read the landscape and understand its changes, it is necessary to 'strip' it of the various layers that have settled over time.



Landscape heroes

In order to understand the landscape, it is important to recognise the signs that anonymous or well-known 'heroes' of the past have left in the landscape, helping to shape it and make it the way it is today.



Plain daughter of the Alps.
From the Alps came the
floods that built it, filling the
ancient gulf, from the Alps
came the waters that gave it
life, fertility and wealth. The
heroes are the glaciers that
formed the amphitheatres of
the Pleistocene, then the
rivers and streams that
transformed them and formed
the Milanese plain. Then the
living organisms that made
the plain livable for man.







Varese

Olgiate Olona

Marnate

Bosco del
Rugareto

Parco degli Aironi

Rescaldina

Technomat

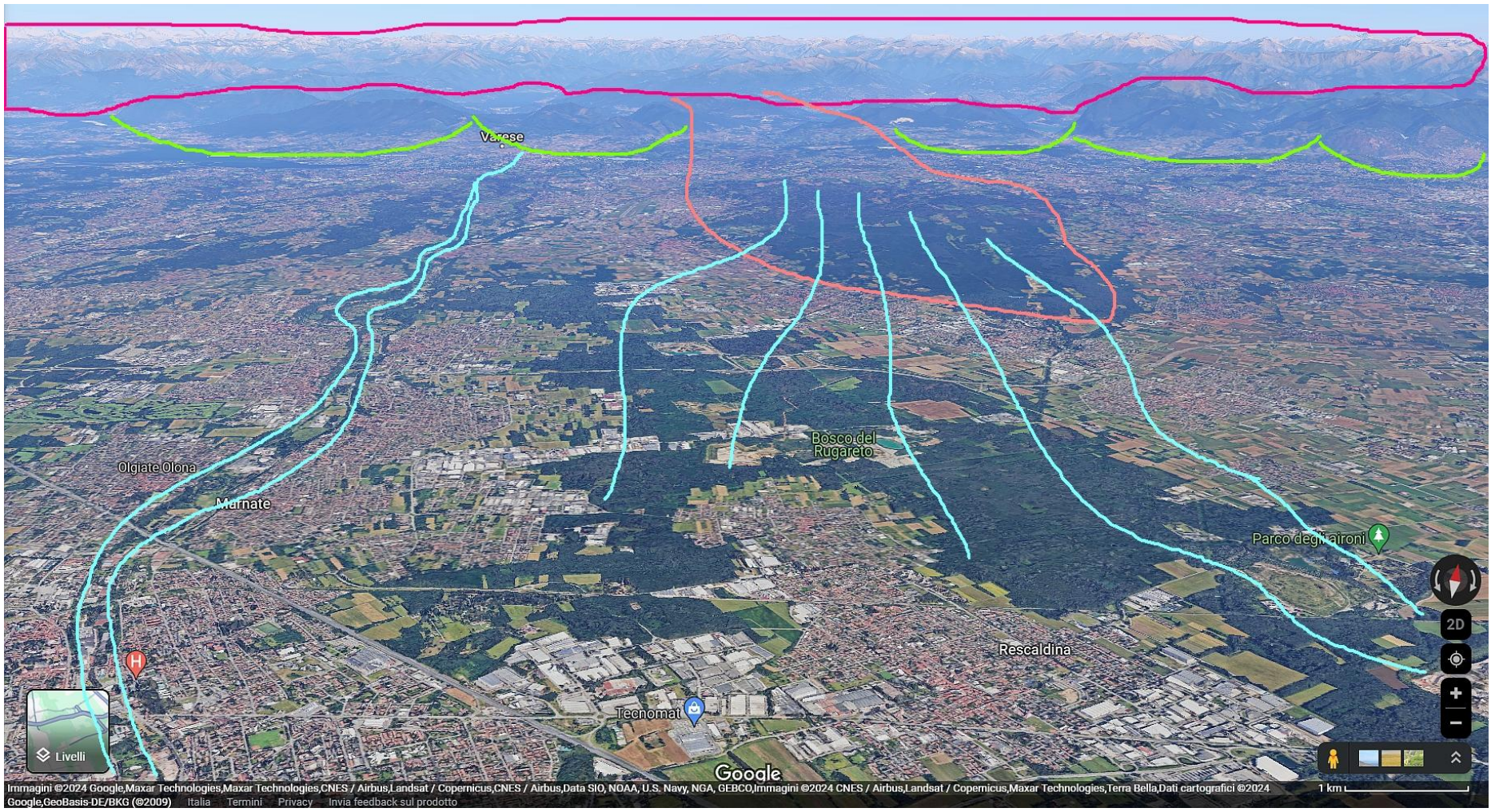
Google

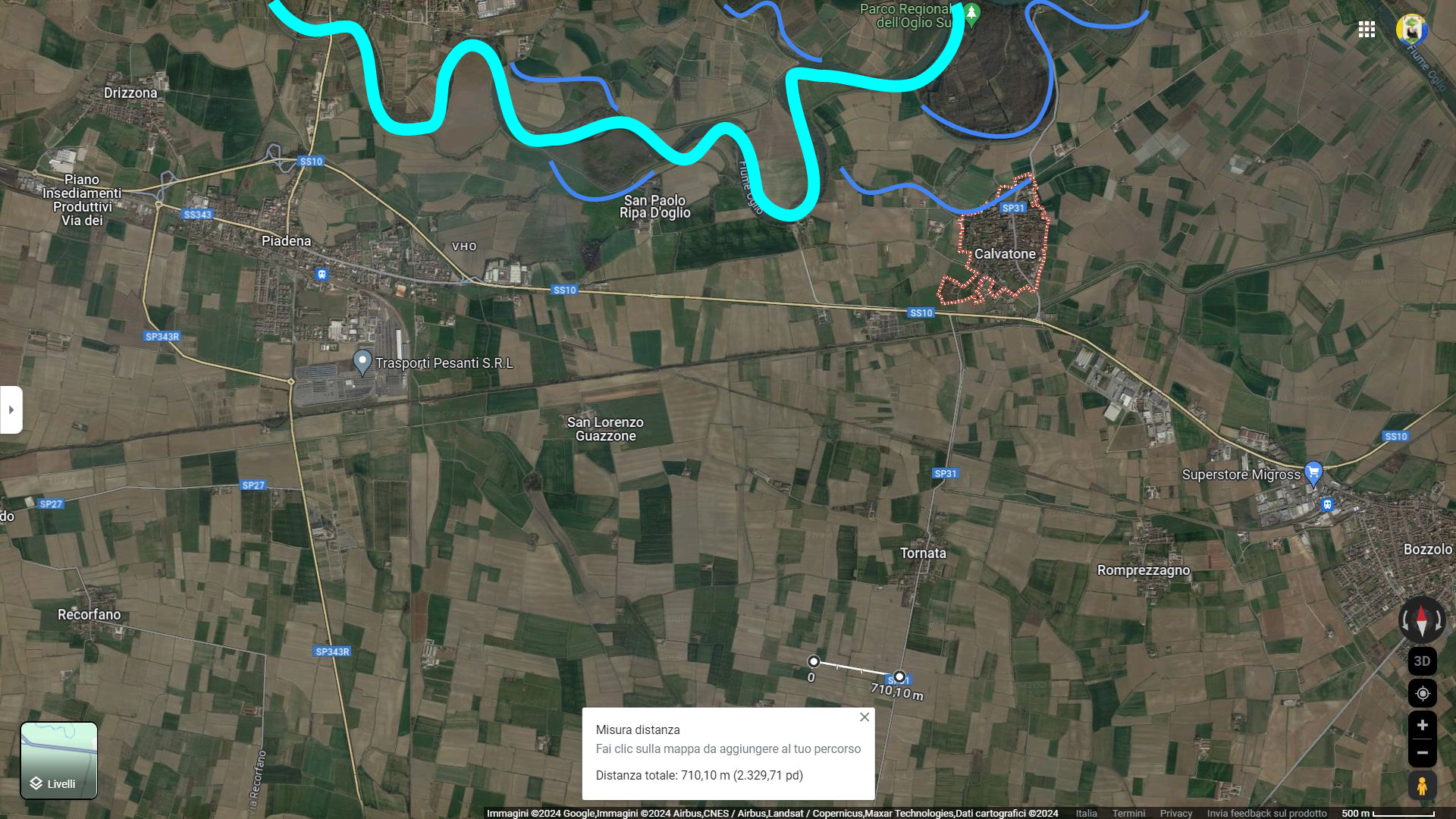
Immagini ©2024 Google, Maxar Technologies, Maxar Technologies, CNES / Airbus, Landsat / Copernicus, CNES / Airbus, Data SIO, NOAA, U.S. Navy, NGA, GEBCO, Immagini ©2024 CNES / Airbus, Landsat / Copernicus, Maxar Technologies, Terra Bella, Dati cartografici ©2024 Google, GeoBasis-DE/BKG (©2009) Italia Termini Privacy Invia feedback sul prodotto

1 km





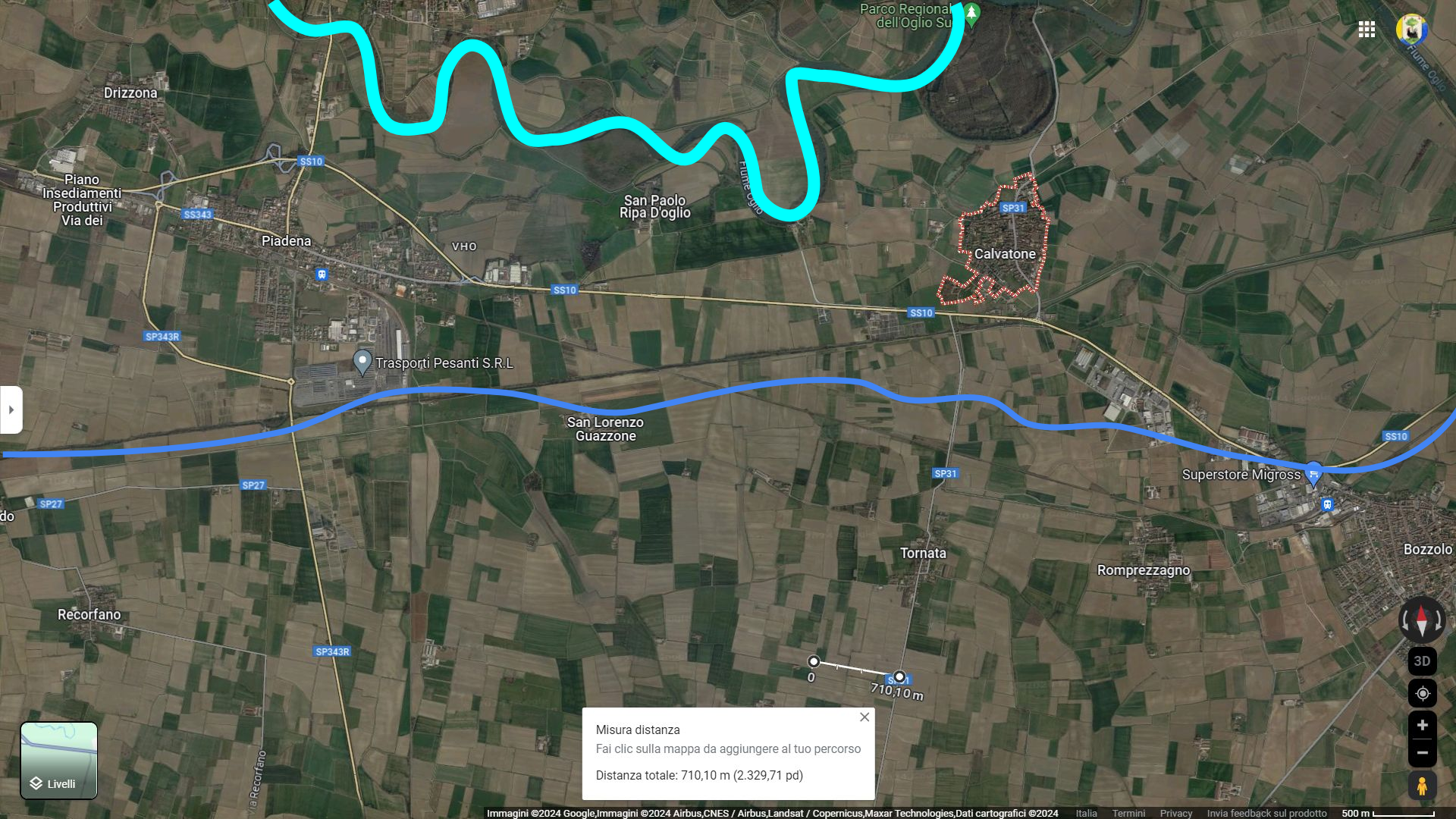




Misura distanza

Fai clic sulla mappa da aggiungere al tuo percorso

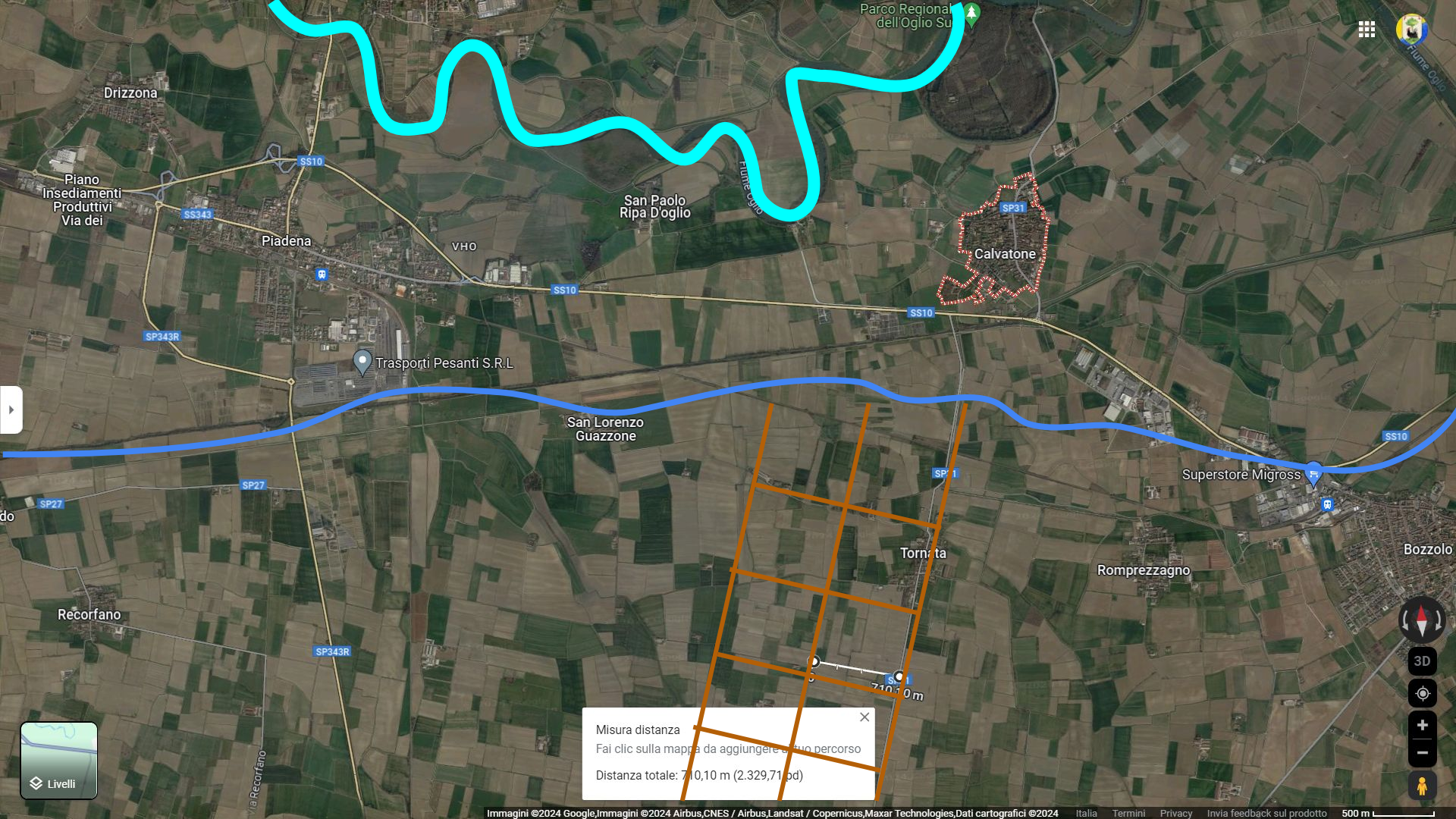
Distanza totale: 710,10 m (2.329,71 pd)



Misura distanza

Fai clic sulla mappa da aggiungere al tuo percorso

Distanza totale: 710,10 m (2.329,71 pd)



Misura distanza
Fai clic sulla mappa da aggiungere a tuo percorso
Distanza totale: 710,10 m (2.329,71 bd)

AGRI BUSINESS

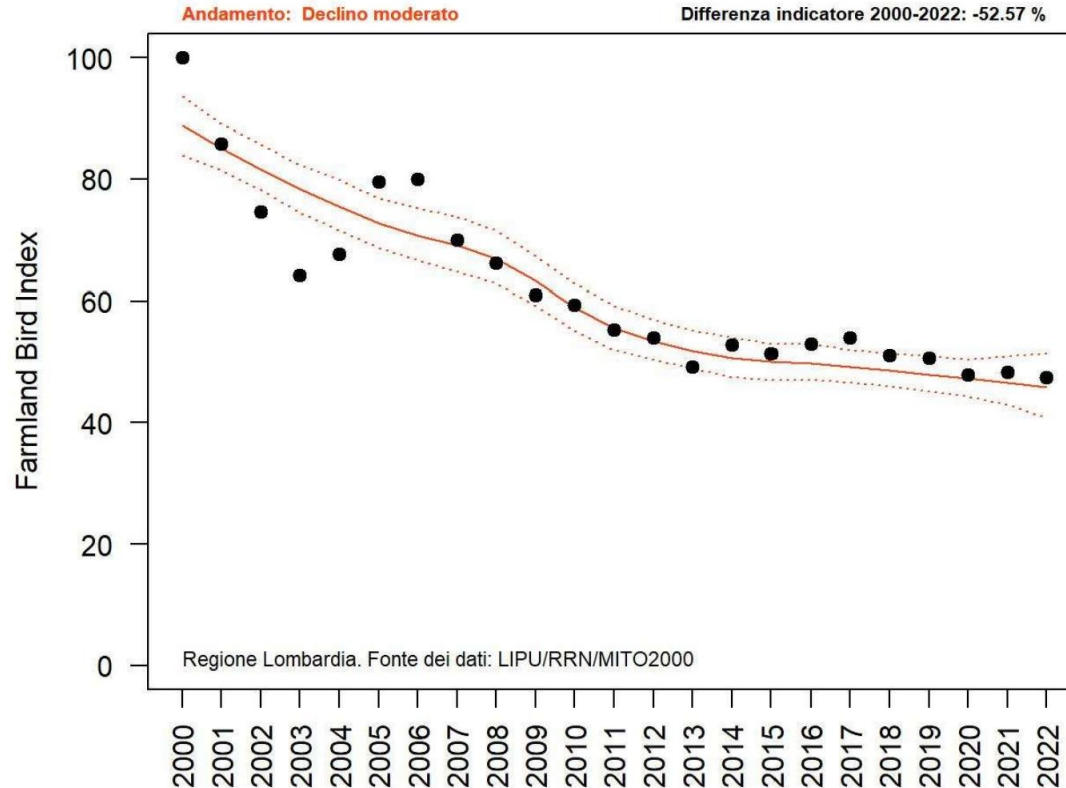


AGRO ECOLOGY



Agrarian
landscape
produce only
food?
or else?

In lombardy half of the agroecosystem birds biodiversity was lost in the last 22 years

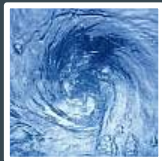


Products of agro-ecology

1. Food



water



bread



ravioli



milk

corn flour



tart



cabbage



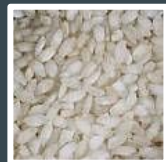
common wheat



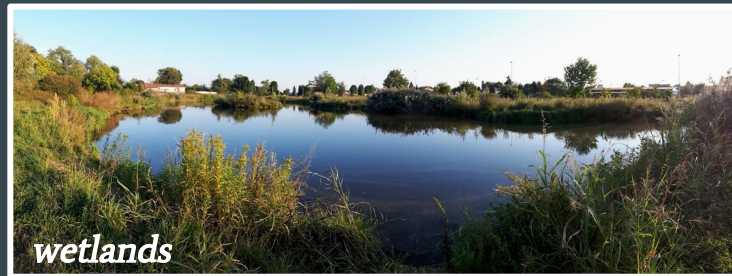
cookies



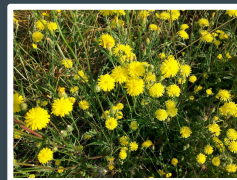
rice



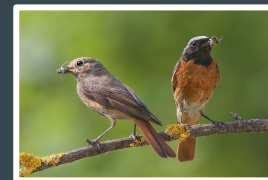
2. Support of ecosystem services



wetlands



biodiversity



paths and natural grasslands

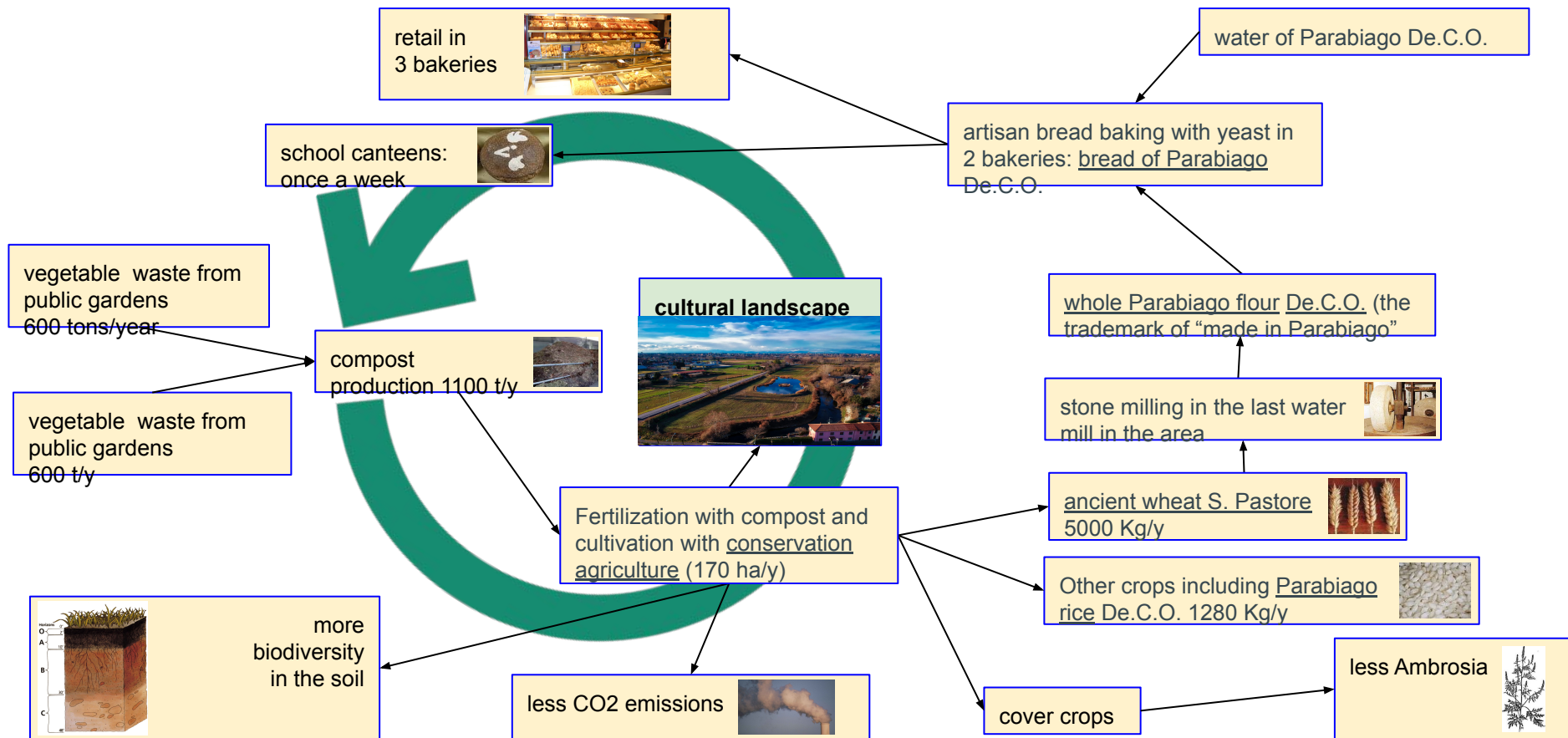


2 examples

Design of the
product/service:
Bread of Parabiago

Design of the
communication, processes
and networks:
Sustainable landscape of
food

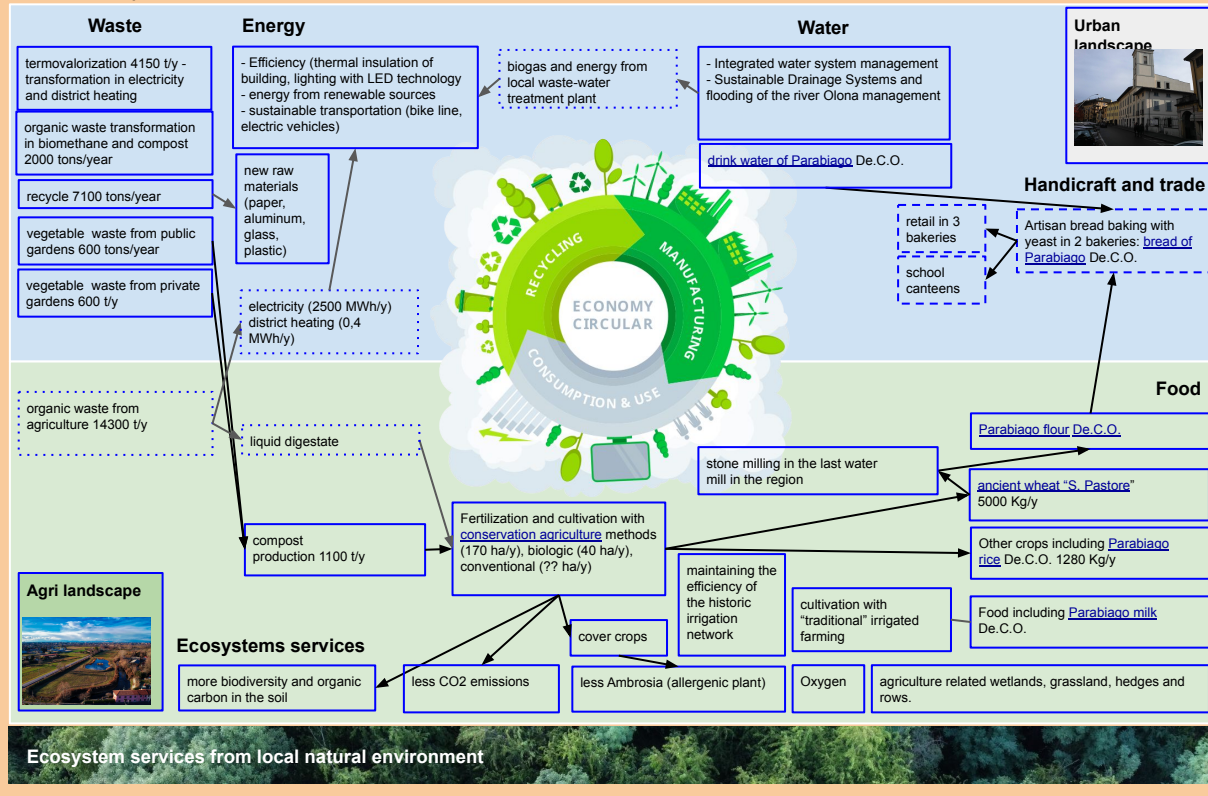
Circular economy - bread of Parabiago



Town of Parabiago

Facilitators for change: Ecomuseum, museums, Parks, Trade urban District. **Tools:** Population: 28 077
Heritage shared management and administration, Education and participation **Area:** 14,29 km² = 1429 ha

Cultural landscape



Food, water for irrigation; ecosystems services from bioregion

Raw material, energy and ecosystem services from the planet

Bread from Parabiago: a local development project

The Parabiago Ecomuseum in 2015 empowered many local actors to activate the circular economy of Parabiago bread.

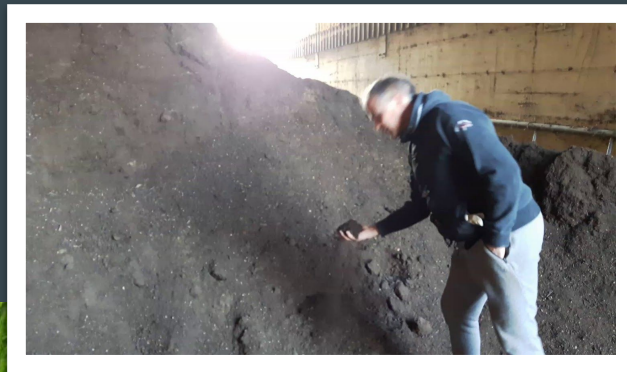
The project is called 'Cultivating Parabiago, by Eating'.



Parabiago bread

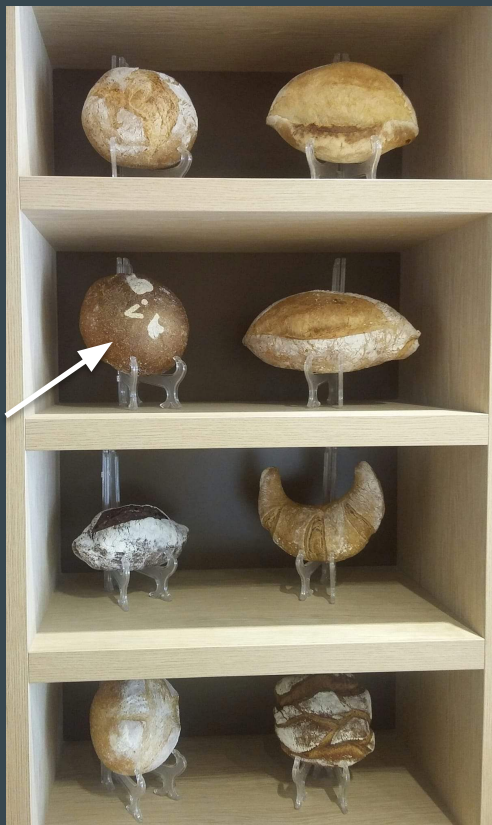
170 hectares of agricultural fields are cultivated with the conservative agriculture which intervenes in a minimum manner on the ground; it reduces CO2 emissions, preserves biodiversity and humus and provides cover crops after the harvest;

The fields are fertilized by the compost produced in a local farm from vegetable waste coming from the public and private gardens of Parabiago.



The bread of Parabiago

Local bakeries sell bread that is also served in school canteens.



News "More than poisonous flour, Parabiago bread is a prize bread"

17 lug 2021



[Home](#) > [Milan](#) > [News](#) > "More than poisonous flour, Parabiago bread is a prize bread"

"More than poisonous flour, Parabiago bread is a prize bread"

Mayor Raffaele Cucchi denies that the land cultivated by local farms is contaminated by the presence of toxic sludge



"The bread flour of Parabiago is grown on land not affected by chalk and according to the production specifications approved by the Municipality as part of the "Coltiva Parabiago Mangiando" project".

Mayor Raffaele Cucchi returns to the issue of land contaminated by toxic sludge from the Brescia area, explaining that there is no correlation with the organic flours used to make Parabiago bread. "According to the information in our possession, the fields

YOU MIGHT ALSO BE INTERESTED

News

Environmentalist blitz in Milan, heart-shaped pile of manure in the Region: "Toxic love between climate and government"

News

Samarate massacre, Alessandro Maja: "I will never forgive myself". The defense: "New expert opinion"

News

Chiara Ferragni and Pandoro Balocco: the influencer is challenging the 1 million Antitrust fine

News

Milan stadium in San Donato, sparks at the first public meeting: mayor contested and citizens firm on the referendum hypothesis

News

Sustainable landscapes of food in Lombardy



SUSTAINABLE FOOD LANDSCA...

Home · Itineraries ▾



**CULTIVATE THE LANDSCAPE BY
EATING**

<https://sites.google.com/view/paesaggisostenibilidelcibo/home>

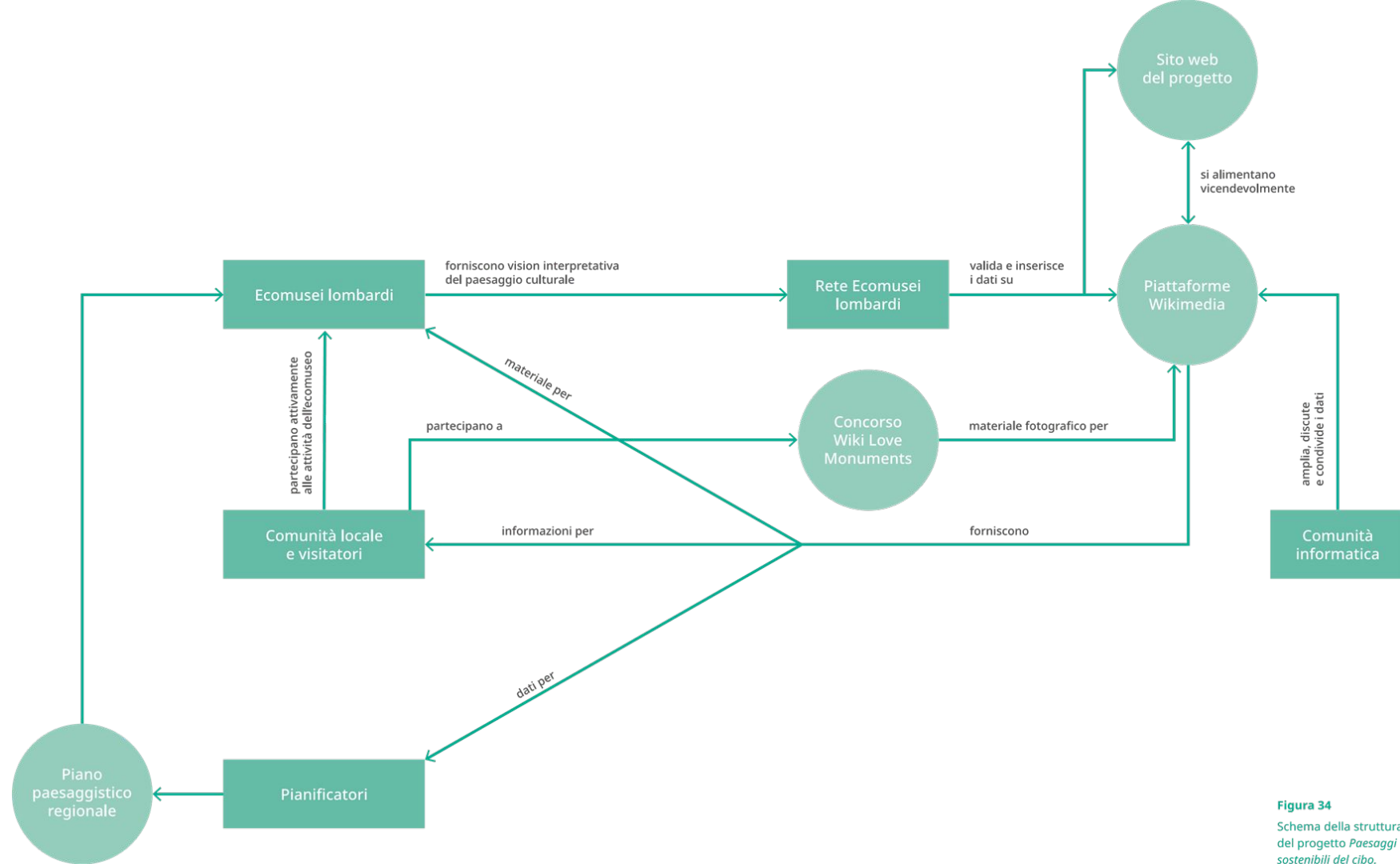
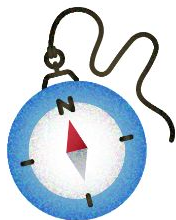


Figura 34
Schema della struttura
del progetto *Paesaggi
sostenibili del cibo*.



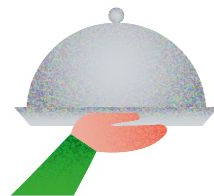
Project partners





EXPLORE

Discover the best activities and experiences organized by ecomuseums



TASTE

Get to know and enjoy the flavors of the traditional local products of the area



YOU CAN JOIN THE PROJECT!

Share your knowledge and photographs through Wikimedia's participatory tools



A TASTY JOURNEY

"Sustainable landscapes of food" is a journey of discovery of the food and landscape of the ecomuseums of Lombardy.

Discover the most significant elements of the **landscape** , live the best **experiences** and taste the **typical dishes** .

The landscape is a bit like a special book: each page contains some sentences already written previously so that the last page, the only one visible in reality, contains sentences that were written many pages before. We like to think of the landscape as a theater of actors and spectators, scenes and stages, heroes and common people.

Do you want to be part of it too?

[DISCOVER THE ITINERARIES](#)

Discovering Lombardy

"Sustainable landscapes of food" puts Lombardy's ecomuseums online, through the common thread of sustainability and food.

Each ecomuseum offers its own itinerary, built step by step on the landscape that surrounds it, made up of **nature** , **history** and **community** .

Each piece makes up a single large path through which to "cultivate" the landscape .

It doesn't matter if you don't own land: you can **cultivate the landscape** of Lombardy's ecomuseums simply **by tasting** the typical products, **visiting** the cultural heritage and **participating** in events.





Choose an ecomuseum and organize the visit according to your preferences

How does it work?

In the sheets relating to the ecomuseums there are short descriptions, accompanied by maps, which describe an element of the heritage, some local food and wine products and finally an itinerary.

The various information can be explored in greater detail via links to Wikipedia pages and ecomuseum websites.





HERITAGE ELEMENTS

Not only architecture and natural beauty, but also knowledge, traditions and workmanship



FOOD AND WINE PRODUCTS

The tastiest dishes and the best drinks produced in the area, as per tradition



ITINERARY

Urban or naturalistic routes that will let you know more about the area



WHERE DO
YOU WANT
TO GO
TODAY?



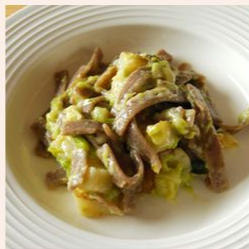
PARABIAGO
LANDSCAPE
ECOMUSEUM



GORNO
ECOMUSEUM



ECOMUSEUM OF
THE RICE FIELD, THE
RIVERS AND THE
RURAL LANDSCAPE
OF MANTUA



VALMALENCO
ECOMUSEUM



ECOMUSEUM OF
VINE AND WINE OF
EASTERN OLTREPÒ
PAVESE



VALMALENCO ECOMUSEUM

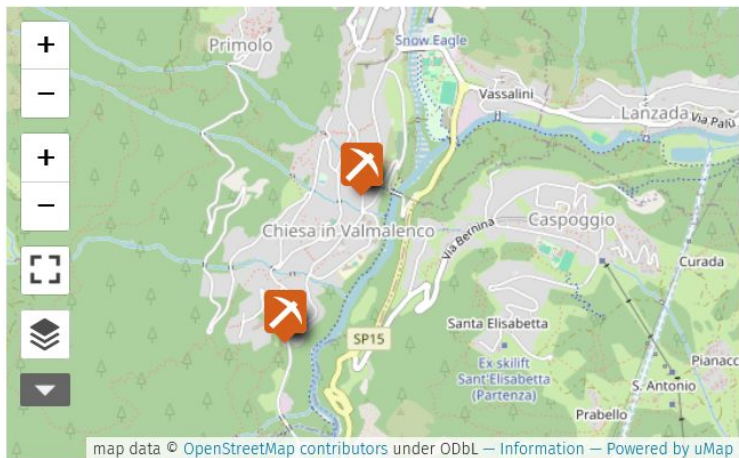
Immerse yourself in this Alpine valley of breathtaking natural beauty and cultural heritage waiting to be discovered.



Piòde and laveggi: building and tasting stones

The typical knowledge of Valmalenco: the extraction of serpentine and soapstone.

Piòde and laveggi are typical and unique products of Valmalenco. Piode are slabs of serpentine used in construction for roofing, but also in gastronomy for cooking typical local dishes. Laveggi are also used in the kitchen: they are in fact soapstone pots, turned entirely by hand, of various sizes, often the only ones in the house when soapstone craftsmanship was flourishing in these areas.



[View enlarged map](#)



Photo: realization of the wash



Photo: the laveggi, the typical soapstone pots

pizzoccheri

A dish of poor cuisine, with a few basic ingredients of local production: buckwheat flour, butter, alp cheese and vegetables which, combined according to tradition, create a delicious dish suitable for everyone, even the most refined palates. Prepared according to the traditional recipe of the past, the pizzoccheri are kept warm and served in the laveggio, which has the unique power to enhance the flavor of this typically Valtellina dish.

They can be tasted at:

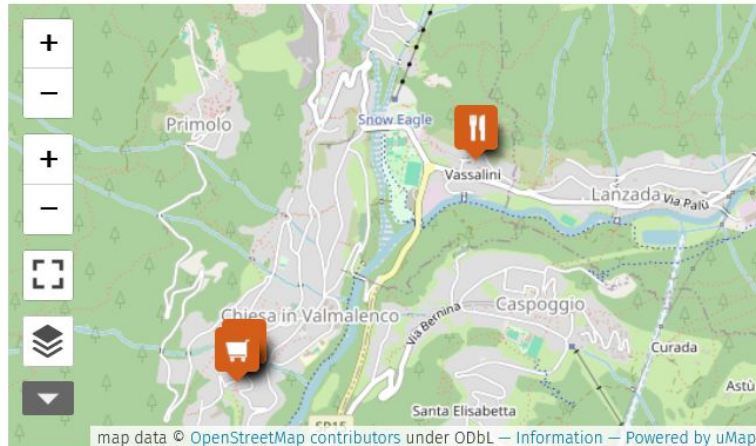
- Osteria 99, Via Sampietro 28 – 23020 Chiesa in Valmalenco
- Il Vassallo Restaurant, Via Vassalini, 27 – 23020 Chiesa in Valmalenco

and buy from:

- Ferrari food and typical products – Via Sampietro, 21 – 23020 Chiesa in Valmalenco



Photo: an inviting plate of pizzoccheri freshly served from the laveggio



Soapstone Trail

It is a short circular route that allows you to visit the ancient places of extraction and processing of the famous green Pirlo Soapstone.

The path leads to several factories, one of which is still active and used for washing turning demonstrations; it also allows you to explore natural landscapes, from the Sassersa stream to the "Crun" lookout point, from the quarries (partly accessible) to the fairy-tale lake of Alpe Pirlo.

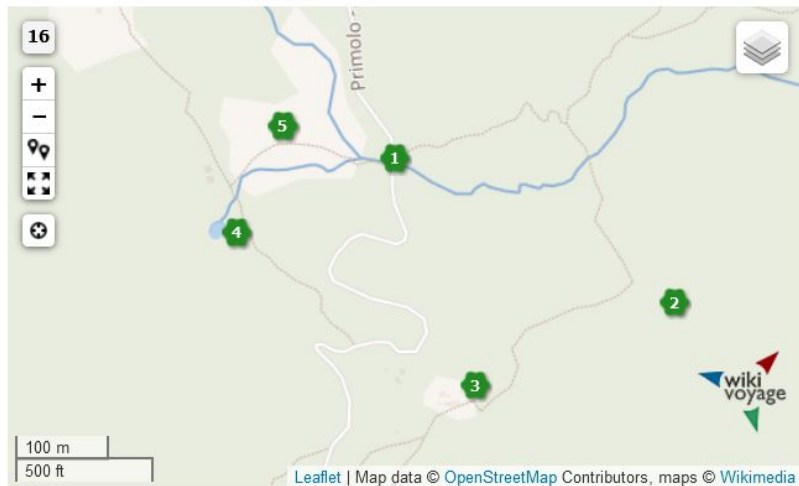


Photo: the traditional work of turning soapstone for the manufacture of washes

Join the EEON network of ecomuseums and
community museums:

<https://network.ecoheritage.eu/>