

Erasmus+

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ACT GREEN

ERASMUS+ KA229



ISTITUTO
COMPRENSIVO
STATALE DI
GAMBETTOLA
(ITALY)

ACT GREEN





Here you are our schools

 Our Public Comprehensive school Institute is located in Gambettola and welcomes around 1,100 students from 3 to 14 years old.

- It includes:
 - four kindergartens (age 3-6);
 - one Primary School (age 6-11)
 - one lower Secondary School (age12-14)



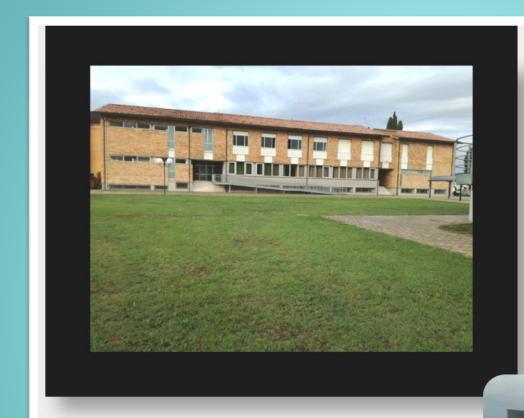
Kindergarden "L'Aquilone" and school garden



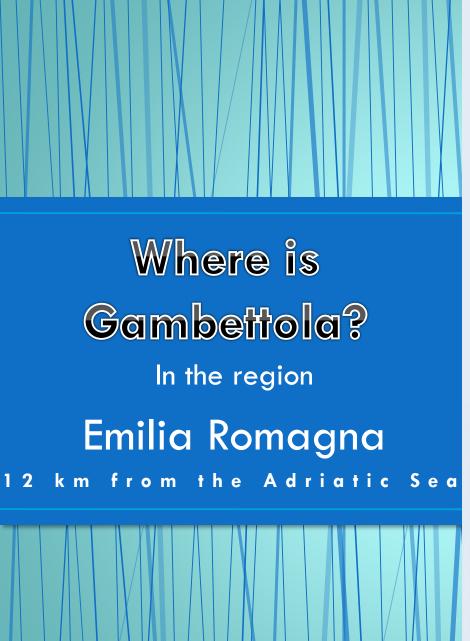


Primary school "G. Pascoli"





Lower Secondary school "I. Nievo"







About our town ...

Gambettola, with its 11,000 inhabitants, is known as the "Capital of scrap metal". Here different types of recyclable metals are separated and reused.



It is surrounded by fields of strawberries, peaches, apricots, plums, cherries, and kiwis.







GAMBETTOLA AND ITS BEAUTIFUL LANDSCAPE

...between the hills and the Adriatic coastline ...

Our area has a rich historical and artistic heritage, during the last century it has developed a thriving touristic tradition, with a variety of well equipped seaside resorts, spas, leisure/sport facilities, and cultural events.



Natural
Oasi
of Punte
Alberete







Cesenatico, the Channel harbour







AND NOW SOME PLACES in Gambettola...

The Straccivendolo (an old rugman), the little river «La Rigossa», the theatre, the Town Hall ...









The «Mille Miglia», a race with old cars



The «Fiera della Canapa», A CANVAS STREET FAIR





BERTOZZI and PASCUCCI

canvas printing house

The "Stamperia Pascucci" and the "Stamperia Bertozzi" are artisan workshop which have made handmade printed canvas since 1826 .The printing technique has been the same for many generations. The secret of their work lies in a cared passion. They use a matrix with the colour produced with iron rust and print it on the fabric. The most often used colour is the brown-red rust.



FOOD SPECIALITIES

Gastronomic specialities in our region are based on delicious homemade noodles and the reknowned flat bread called "piadina", eaten with ham, salami and cheese.

Here are some typical regional dishes













Thank you for your attention!



