



UNESCO Chair

**UnitelmaSapienza**

University of Rome

Intangible Cultural Heritage  
and Comparative Law



# ICH Participatory Inventorying Process

Lombardy Region | G.D. Autonomy and Culture | Ethnography and Social History Archive  
Agostina Lavagnino

[UnitelmaSapienza.it](http://UnitelmaSapienza.it)

# The Lombardy Region Strategy

## Safeguarding Intangible Cultural Heritage

2003

**UNESCO CONVENTION**  
for the  
Safeguarding of  
the Intangible  
Cultural  
Heritage

2007

**ICH – National Level  
Law 167/2007**  
Italian ratification of the  
2003 Convention

2008

**L.r. 27/2008**  
Enhancement of  
the Intangible  
Cultural Heritage

2009 - 2010  
Travelling  
Exhibition  
“Culture in  
Movimento”

2010  
Starting the  
Lombardy  
Register of ICH  
R.E.I.L.

2012 - 2022  
Inventory of the Alpine  
ICH Regions  
[www.intangiblesearch.eu](http://www.intangiblesearch.eu)

2016

**L.r. 25/2016**  
Regional Policies  
on cultural  
matters  
(Regulatory  
reorganisation)

**Art. 13**  
Ethno-anthropological and  
intangible cultural heritage

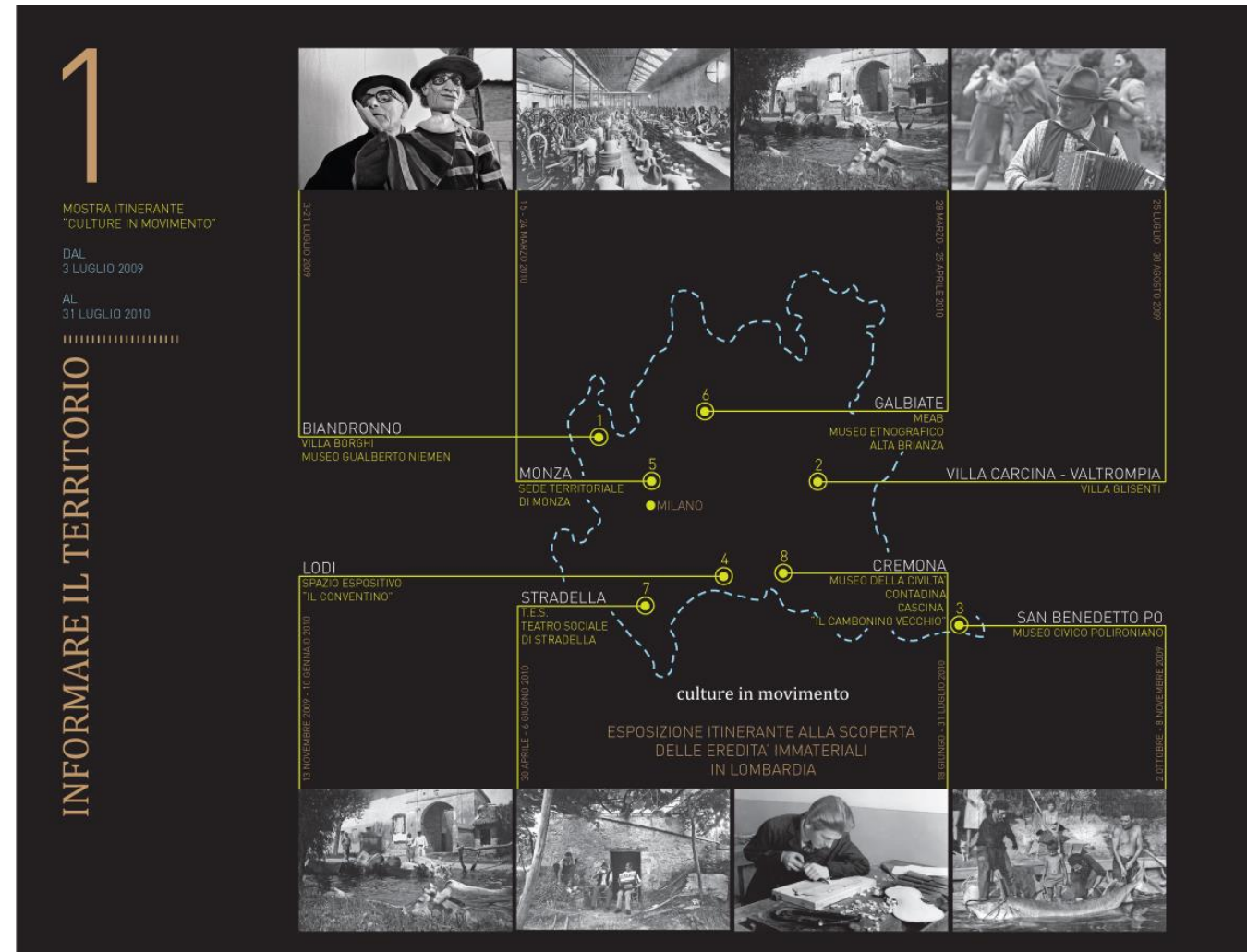
**Art. 22**  
Ethnography and Social  
History Archive Mission

# Identifying and Inventorying 2009-2010

## Travelling Exhibition | Starting the Register R.E.I.L.

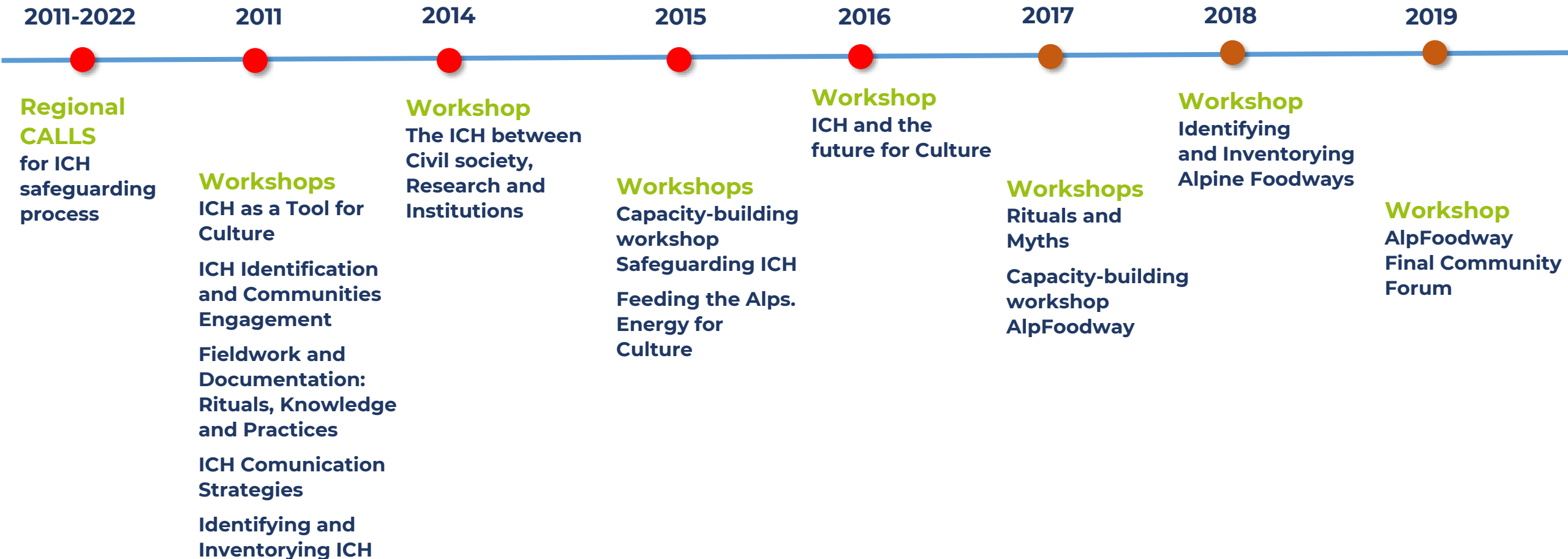
The travelling exhibition «**Culture in Movimento**» was promoted by the Ethnography and Social History Archive to spread all around the regional territories the new cultural policies and the new Regional Law

This is the first action to implement the idea of a Lombardy ICH Register drawing it up with ICH communities and local Associations, Cultural operators, Local Authorities



# The Lombardy Region Strategy

## Safeguarding Intangible Cultural Heritage



# The Lombardy Region Strategy

## Safeguarding Intangible Cultural Heritage

2020-2022

**European Interreg  
IT\_CH Project**

**LIVING ICH**  
Cross-border  
Governance Tools for  
the Safeguarding and  
Enhancement of  
Intangible Cultural  
Heritage

Workshops online in  
the first pandemic  
period

2020-2022

**ARGE ALP  
Communities  
Project**

Food Heritage. Food  
Supply Chains and  
Productive  
Landscapes. Living  
Heritage of Alpine  
Areas

Workshops online in  
the first pandemic  
period

2022

**ALPINE SPACE  
PROGRAMME 2021-2027**

AlpTextyles. Made in the  
Alps

New project under process

**2012 – 2022  
FOR ALL PROJECTS**

**Inventory of the ICH  
Alpine Regions**  
[www.intangiblesearch.eu](http://www.intangiblesearch.eu)

# The Lombardy Region Law no. 27/2008

## Enhancement of the Intangible Cultural Heritage

2008

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### Art. 1 Scope and Purpose

The Lombardy Region, according to its Statute and inspired by the Convention for the Safeguarding of Intangible Cultural Heritage, ratified with the National Law no. 167 of 27 September 2007, **recognizes and enhances, in its different forms and expressions, the Lombardy Intangible Cultural Heritage on its territories** or in communities of Lombard citizens abroad or referable to Lombard traditions.

### Art. 2 Lines of action

To achieve the purpose related to the Art. 1., the Lombardy Region acts their policies **through the Ethnography and Social History Archive**

# The Lombardy Region Law no. 25/2016

## Regional policies on cultural matters

2016

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### Art. 13 Ethno-anthropological and Intangible Cultural Heritage

The Region promotes and supports the knowledge, identification, safeguarding and enhancement of ethno-anthropological heritage and intangible cultural heritage [that includes]

in accordance with the definition contained in the 2003 Convention, practices, representations, expressions, knowledge, as well as the tools, objects, artefacts and cultural spaces associated with them, which communities, groups and in some cases individuals recognize as part of their heritage, their history and their identity with particular regard to: a) traditions and oral expressions, including oral history, narrative and toponymy; b) music and traditional performing arts, represented in a stable or itinerant form, as well as street artistic expression; c) social customs, ritual and festive events, historical events; d) knowledge, practices, beliefs related to the cycle of the year and of life, to nature and to the universe; e) traditional knowledge and techniques related to productive, craft, commercial and artistic activities.

# The Lombardy Region Law no. 25/2016

## Regional policies on cultural matters

2016



### Art. 13 Ethno-anthropological and Intangible Cultural Heritage

Furthermore,

the Region promotes the **creation of inventories of intangible cultural heritage** and fosters its inclusion in the lists prepared by UNESCO, carrying out a consultancy and support function for the national and international institutes in charge.



# The Lombardy Region Law no. 25/2016

## Regional policies on cultural matters

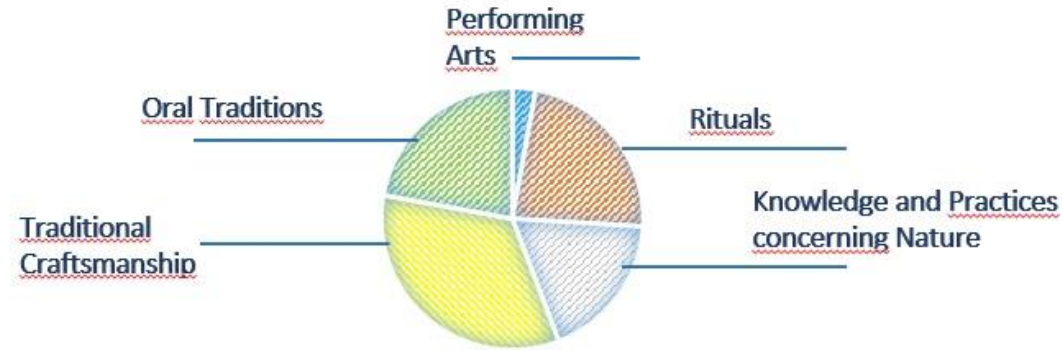
2016



### Art. 22 Ethnography and Social History Archive (AESS)

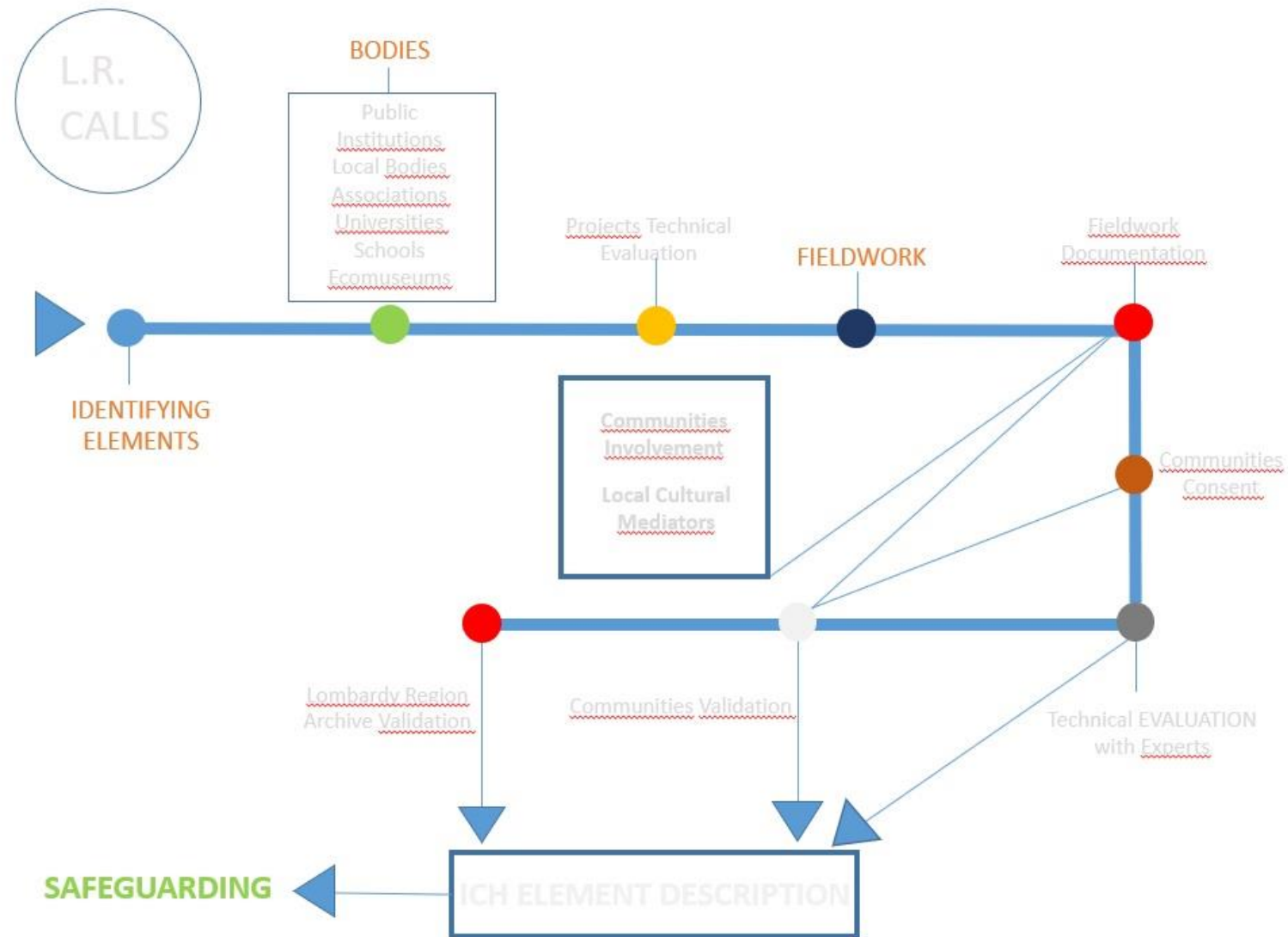
1. The Region, through the Ethnography and Social History Archive (AESS), promotes the knowledge, conservation, enhancement and public use of the audio-visual documentary heritage, as related to social life, popular traditions, socio-economic and landscape transformations [...]
2. In particular, AESS:  
[...]
  - c) promotes the safeguarding of the intangible cultural heritage also through the creation of regional inventories that favour the transmission between generations

# The Lombardy Region Calls 2011-2022



2011	2014	2015	2017	2018	2019-2022
29	12	19	19	25	
11 <u>Craftsmanship</u>	8 <u>Craftsmanship</u>	11 <u>Craftsmanship</u>	4 <u>Craftsmanship</u>	1 <u>Craftsmanship</u>	Under process for Inventorying
8 <u>Oral Traditions</u>	1 <u>Oral Traditions</u>	4 <u>Oral Traditions</u>	1 <u>Oral Traditions</u>	9 <u>Oral Traditions</u>	
8 <u>Nature</u>	2 <u>Nature</u>	—	4 <u>Nature</u>	5 <u>Nature</u>	
—	1 <u>Rituals</u>	4 <u>Rituals</u>	10 <u>Rituals</u>	9 <u>Rituals</u>	
2 <u>Performing Arts</u>	—	—	—	1 <u>Performing Arts</u>	

# Identifying and Inventorying ICH Elements



# ICH Inventorying process | The Storytelling approach

## ICH Form Description

Relevant information relating to the transmission methodology and the safeguarding measures in place

The process and the know-how



# ICH Inventorying process | The Storytelling approach

## ICH Form Description

**Who are the bearers and the practitioners of the element?**

**What are the specific roles of communities and groups?**

**What are their responsibilities?**

## appunti di vita, storie di pane



LUCINDA POLINELLI

Il marito di Lucinda era panettiere a Bianzone. Insieme hanno gestito un forno diventato in seguito un'osteria e oggi una locanda.



RITA

Rita fa il pane in casa da quando era piccola, come lo faceva la sua mamma. Accende il forno di casa due volte all'anno.



CLETO DELLA VALLE

Cleto è il panettiere del forno di Berola a Ponte. Coltiva la segale e promuove un modello di panificazione territoriale.



BRUNO E LUCA BRESESTI

I Bresesti sono panettieri da tre generazioni. Nel proprio panificio, una volta a settimana, panificano secondo il modello tradizionale.



GIANCARLA MAESTRONI

Storica e studiosa della cultura locale. Gestisce l'Associazione che ha recuperato il Mulino Menaglio.



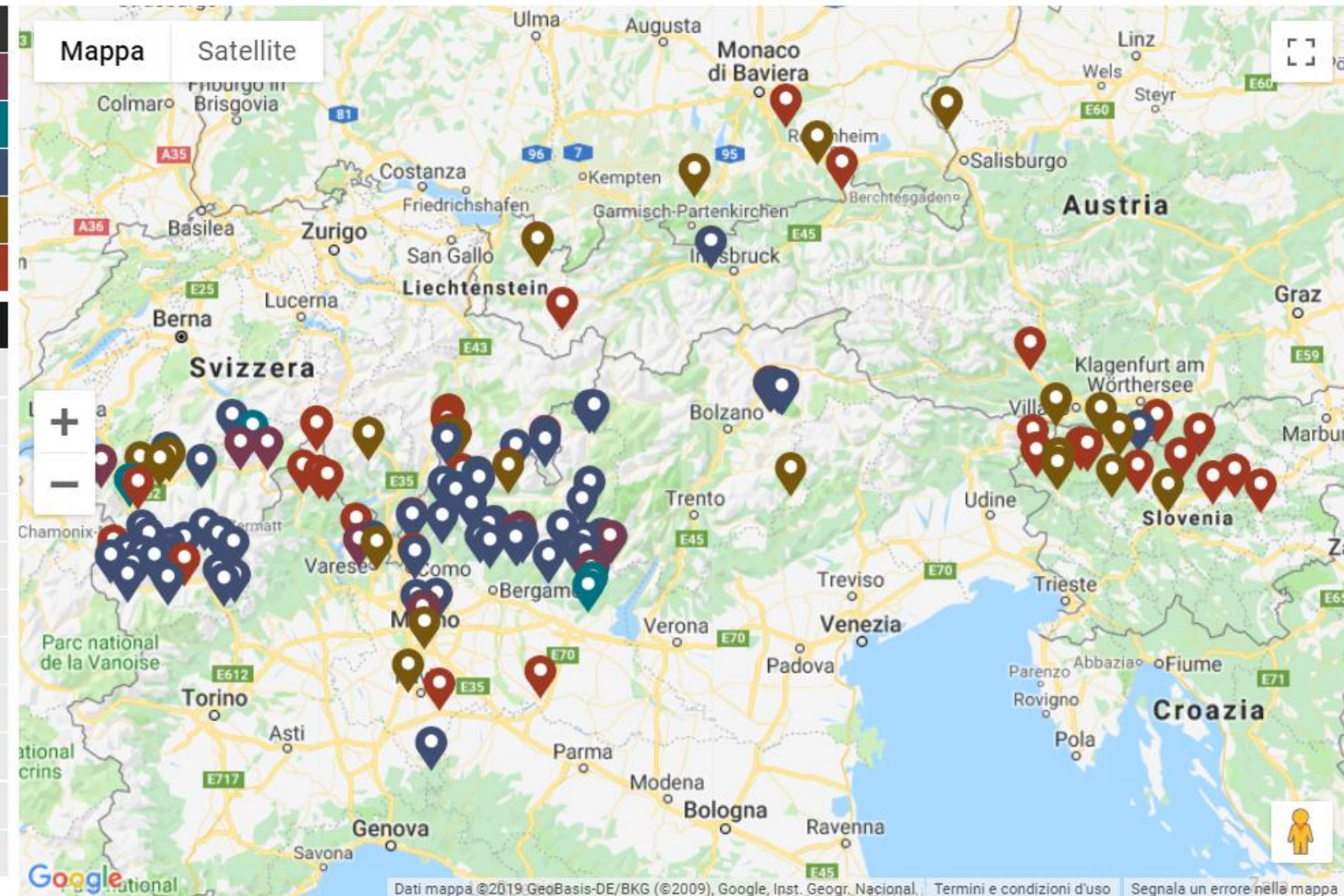
PIERO ROCCATAGLIATA

Originario di Teglio, fa parte dell'Associazione per il Mulino Menaglio ed è attivo nella rete dei produttori locali.

# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)

## The ICH Alpine Regions Inventory

ALL CATEGORIES
ARTS AND ENTERTAINMENT
ORAL TRADITIONS
RITUALS
NATURALISTIC KNOWLEDGE
TECHNICAL KNOWLEDGE
ALL AREAS
LOMBARDY
PIEDMONT
AOSTA VALLEY
TRENTINO-SOUTH TYROL
TICINO
GRAUBÜNDEN
VALAIS
SLOVENIA
AUSTRIA
GERMANY
FRANCE



# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)



INTANGIBLE HERITAGE INVENTORY

# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)



INTANGIBLE SEARCH

INVENTORY

MAP

EXPLORE

COMMUNITY

## AREA PLACES OF INTANGIBLE HERITAGE

LOMBARDY

PIEDMONT

AOSTA VALLEY

TRENTINO-SOUTH  
TYROL

TICINO

GRAUBÜNDEN

VALAIS

SLOVENIA

AUSTRIA

GERMANY

FRANCE



# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)

## PEOPLE

PEOPLE, COMMUNITIES AND GROUPS OF INTANGIBLE HERITAGE



# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)

## GIUSEPPE GIOVANNONI

Giuseppe Giovannoni, born in 1965, is originally from Piagno, a hamlet of Cosio Valtellino (SO). He is not an "agricultural family" but as a boy he followed his uncle Natale in the mountain pastures; his love for the mountain was born there. After attending the scientific high school, he undertook various "manual" jobs, from the forestry to the truck driver, from the winemaker to the laborer, until he started laying wood floors, becoming a parchettista, first for a company then on his own, years.

"Inside of me, however, I felt that something was wrong, the system that condemned me to continuous hustle was tight and I did not see any prospects for improvement". At 30, following his instinct "anarchist-dreamer" decides that it is better to retire in the mountains and buy some goat orobics; first 2, then 3, then 4. Begins by attending some cheese making courses, then works for free by an elderly breeder in his country who teaches him how to milk and make cheese. The following year he leaves work and goes to work in the mountain pasture as a cheese maker. Even when he learns how to make the cheese maker, he continues to keep his animals and in winter goes to work in the dairy of Delebio because the animals do not do much: "until I could not do the two things and I said I only keep the animals, as it goes, go, and I have not reckoned". He worked for 9 years as a cheese maker for others, in the valleys of historic Bitto.

In 2001 he spent his first season at Alpe Legnone, but the pasture was in concession to some sheep farmers, who let him go up with his goats. In 2007, 11 years ago, he had the opportunity to know that the pasture was vacant; participates in the auction, winning it, and since then it is at Alpe Legnone. He started making goat's orobic cheeses in mountain pastures, the only one in the province of Sondrio.

In 2014 with some breeders of the Bergamo and Valsassin Orobie, he founded the Association for the protection of the orobic goat and its products. The following year, in 2015 they obtained the Slow Food presidium.

In the last few years he has managed to manage the mountain pasture, even though this year he has been joined by Tommaso, a 26-year-old breeder, who "left the safe place. I always say that the goat Orobie is a disease, if you can heal well, and if not, you have to do it by force! Fortunately, yes, I found an heir".

[close]



## STEFANO VALLA

A piper from Cegni (Valle Staffora, Pavia), born in 1962. Stefano was a student of Andrea Domenichetti "Taramla", Ernesto Sala and Gianfranco Brignoli "Barbèta". From the end of the Eighties he has dedicated himself to promoting local traditions as animator at many different festivals in the territory, and he also promotes the teaching of musical instruments. Most of the young pipers who play in the area are among his students. He plays a piffero called "Cicagna", made by the artisan Nicolò Bacigalupo, or a model made by the craftsman Claude Romero from Tolosa, a "reconstructed" copy of the famous "Cicagna".

[close]



## CARNIVAL IN CEGNI

**RITUALS** Santa Margherita di Staffora (PV), Lombardia - Italy

ACCORDION | CALENDAR RITES | CARNIVAL | DANCE | FIFE | HARLEQUIN | MUSIC | MUSICIANS | PARADE

TRADITIONAL COSTUME

The carnival of Cegni, a village of Santa Margherita di Staffora in the province of Pavia, is held twice every year: during the winter (the Saturday before Lent) and in the summer (16th A[...])

> DETAILS

AVAILABLE IN: ITA | ENG | FRA | DEU |



## PIFFERO MUSIC IN THE QUATTRO PROVINCE AREA

**ORAL TRADITIONS** - Italy

ACCORDION | DANCE | FIFE | MUSIC | MUSICAL INSTRUMENTS | MUSICIANS | WINDS

One of the most important and vital musical heritages in northern Italy can be found in the area known as the "Quattro Province" (Four Provinces), an ancient crossroads of meetings and cultural exch[...]

# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)

## ICH Form List

LIST OF ALL THE  
ELEMENTS /  
WEB MAPPING

SEARCH BY  
CATEGORIES

TAGS

REGIONS

TOPICS



### "BICC" CHEESE PRODUCTION IN ARCUMEGGIA

**TECHNICAL KNOWLEDGE** Casalzuigno (VA), Lombardia - Italy

ALPFOODWAY | ALPINE DIET | BICC CHEESE | CHEESE | FOOD HERITAGE | MILK PROCESSING

There are myriad traditions in Arcumeggia; one of these is Bicc cheese. Bicc is not a cheese derived from the simple coagulation of milk, but is a cream, tasty and dry, obtained by[...]

[> DETAILS](#)

AVAILABLE IN: [ITA](#) | [ENG](#) | [FRA](#) | [DEU](#) |



### ALPE LEGNONE PASTURE IN VAL LESINA

**NATURALISTIC KNOWLEDGE** Delebio (SO), Lombardia - Italy

ALPEGGIO | ALPFOODWAY | DIETA ALPINA | FOOD HERITAGE | FORMAGGIO D'ALPE

The Alpe Legnone, of regional ownership, falls within the territory of the municipality of Delebio (SO) and develops on steep slopes along the northern ridge that rises to Monte Legnone (2610).[...]

[> DETAILS](#)

AVAILABLE IN: [ITA](#) | [ENG](#) |



### ALPINE CHEESES IN MONTESPLUGA

**TECHNICAL KNOWLEDGE** Madesimo (SO), Lombardia - Italy

ALPFOODWAY | ALPINE CHEESE | ALPINE DIET | BITTO CHEESE | CHEESE | DAIRY PRODUCTS | FOOD HERITAGE

MILK PROCESSING

In Valchiavenna the manufacture of cheese is an established practice and it is on one hand an economic resource, with the bitto, crott valchiavenna distributed on the wider market,[...]

[> DETAILS](#)

AVAILABLE IN: [ITA](#) | [ENG](#) | [FRA](#) | [DEU](#) |



### ALPINE DAIRYING

**TECHNICAL KNOWLEDGE** -

ALPFOODWAY | ALPINE CHEESE | ALPINE DIET | CHEESE | CHEESE MANUFACTURING PROCEDURE | CHEESEMAKER | DAIRY

DAIRY PRODUCTS | FOOD | FOOD HERITAGE | MILK PROCESSING | MOUNTAINS

The origins of alpine dairying in the Alps can be traced back to prehistory and are deeply related to the socio-economic development of Alpine communities, and the transformation of upland landscape[...]

# ICH Inventorying process | www.intangiblesearch.eu

## CATEGORY

NATURALISTIC KNOWLEDGE

## TAG

ALPEGGIO | ALPFOODWAY  
DIETA ALPINA | FOOD HERITAGE  
FORMAGGIO DALPE

## WHERE

Delebio (SO), Lombardia - Italy

The transhumance of goats usually takes place on 1 June, when Giovanni, and another 10-15 farmers who accompany him, leave on foot from Delebio where they have gathered the goats of about fifteen small companies, and travel along the dirt road that passes for Oriccio (at 1,000 m) up to Alpe Panzone at 1,400 m. Here they stop until the beginning of July when they then climb to the Alpe Legnone at 1,700 m. Up to Alpe Panzone they transport materials and food with off-road vehicles, from Panzone to Alpe Legnone, instead, through the cableway, built in recent years by ERSAF. The opposite path takes place instead towards the end of October-early November before the first snow falls, when the goats are brought back to Delebio and here divided between the different owners.



## WHEN

Estate

## WHO

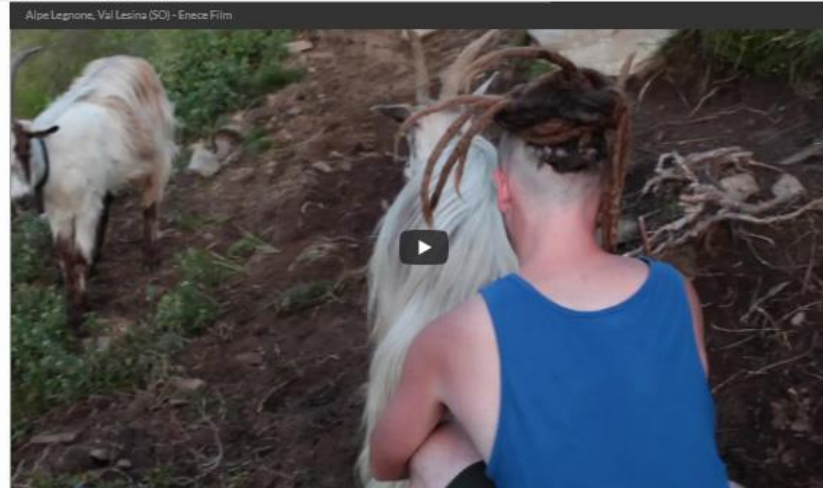
Giovannoni Giuseppe  
(allevatore)

ITALIAN | ENGLISH | FRENCH | GERMAN

INTANGIBLE SOCIAL

INTANGIBLE SEARCH  
#INTANGIBLESEARCH  
#INTANGIBLESEARCH  
DELLE REGIONI ALPINE

INTANGIBLE SEARCH | INVENTORY | MAP | SEARCH | EXPLORE | COMMUNITY



2018 | INDEX

BACK TO SEARCH

## ALPE LEGNONE PASTURE IN VAL LESINA

The Alpe Legnone, of regional ownership, falls within the territory of the municipality of Delebio (SO) and develops on steep slopes along the northern ridge that rises to Monte Legnone (2610).

Every summer, for the past 11 years, Giuseppe Giovanni has been climbing Alpe Legnone with about 300 orotic goats. In addition to his flock of 30 animals, he takes "in custody" about 230 specimens from about fifteen small companies, who entrust them to him for the summer. Of these it ranges from 60 to 100, depending on the years, producing goats, formaggelle and masquerade (ricotta). From 1 June to the beginning of July it stops at Panzone at 1,400 m, the lowest station of the mountain pasture, where there is the "official" dairy and the maturing casera; from the beginning of July until the end of the season it stops at Alpe Legnone at 1,700 m.

In the pastures, goats are fed exclusively to semi-wild pasture, which develops from 1,400 to 2,000 meters, exploiting a large number of different flower essences, which characterize and make the cheese produced unique.

The milking is done by hand and takes place twice a day, at 5 in the morning and in the afternoon between 14 and 16 when the goats arrive spontaneously to be milked. Between the first days of August and the middle of the month, when the goats start to go towards drying, the milking takes place only once a day. Immediately after the milking, milk processing begins in the Panzone dairy or in the calec (an open-air dairy typical of the Bitto Valleys) when they are on the Alpe Legnone. In the morning, when the goats produce more milk, they are made formaggelle and ricotta, in the afternoon the goats. The processing of milk takes place without the addition of ferments, but only with whey, rennet and "natural" milk. Giovanni demonstrates great skill in knowing how to adapt to the reactions of milk, "living

AVAILABLE IN: ITA | ENG

## TO LEARN MORE

## MATERIAL RESOURCES

The territory of the mountain pasture is characterized by the presence of numerous buildings and rural buildings. Among these stands out the calec emblem of the Alpiculture of the Valleys of Bitto and Lesina, based on the " itinerant cheesemaking", which Alpe Legnone is still used today as a dairy. It is a simple structure, consisting of a dry stone wall with no fixed covering. The cover consists of an impermeable tarpaulin supported by perches and suitably anchored through some ropes to the masonry. Inside the calec, there is the hearth with the rotating support for the milk boiler, the sperolo the shelf on which rest the cheeses (the forms of bitto or formaggelle of goat) for the purging of the whey, and the garoc for the mascherpa. All around there are numerous remains of other calec, water fountains, casilli of milk and barch, a sort of fence made up of dry stone walls, more or less regular, which marked the "meal" or a day of milking. This division made it possible to rationally exploit the pasture, moving the cattle from one barch to the other, remaining mainly outdoors. Also noteworthy is the steep mule track that runs through the valley, characterized by a paved pavement with a concave seat that allowed the "burl" to slide down the valley, large trunks cut into the woods. In addition there are also sections of military roads, tunnels, trenches, and fortification works belonging to the "Linea Cadorna", the Italian defensive system at the Northern Frontier towards Switzerland, built during the First World War.

## PRODUCED BY

ERSAF - Ente Regionale per i Servizi all'Agricoltura e alle Foreste - Martina Nesi

## TO LEARN MORE

## MATERIAL RESOURCES

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ERSAF - Ente Regionale per i Servizi all'Agricoltura e alle Foreste - Martina Nesi

## RELEASE DATE

02-OCT-2018 (Martina Nesi)

## LAST UPDATE

01-OCT-2019 (Fabia Apollito)

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## FROM COMMUNITY

TELL US ABOUT IT

# ICH Inventorying process | [www.intangiblesearch.eu](http://www.intangiblesearch.eu)



## Inventorying

The screenshot displays the 'INTANGIBLE SEARCH' website interface. At the top, there is a navigation menu with options: INTANGIBLE SEARCH, INVENTORY, MAP, SEARCH, EXPLORE, and COMMUNITY. Below the navigation, the page is titled 'INTANGIBLE COMMUNITY' with the subtitle 'INTANGIBLE SEARCH IS A COLLABORATIVE INVENTORY: BUILD IT WITH US'. A text prompt asks: 'Do you want to suggest an intangible asset of which you are familiar? Have you have photos, video or audio recording, or want to write a short story? Feel free to join: joins the community!'. There are two main action buttons: 'SUGGEST A NEW HERITAGE' (with a 'SUGGEST' button) and 'TELL US ABOUT A PROPERTY IN THE INVENTORY' (with an 'OPEN INVENTORY' button). Below this is a 'COMMUNITY DIARY' section with a 'SUGGESTIONS' header and a row of four image thumbnails: a pair of shoes, a group of people, a person in a costume, and a film reel icon.



## Safeguarding

Communities can suggest a new element and upload new documentations



# Rye Bread Production in Alpine Regions

Panificio Bresesti. Panificazione tradizionale - Laura Losito



# An International Safeguarding Measure


## The Rye Bread Festival

ITALIANO INGLESE FRANCESE TEDESCO INTANGIBLE SOCIAL

INTANGIBLE SEARCH INVENTARIO DEL PATRIMONIO IMMATERIALE DELLE REGIONI ALPINE

INTANGIBLE SEARCH INVENTARIO MAPPA CERCA ESPLORA COMMUNITY

Festa de Lo Pan Ner. Mulino della Rosina - Community



1950 1960 2014 2016 2017 INDEX

ITALIANO INGLESE FRANCESE TEDESCO INTANGIBLE SOCIAL

INTANGIBLE SEARCH INVENTARIO DEL PATRIMONIO IMMATERIALE DELLE REGIONI ALPINE

INTANGIBLE SEARCH INVENTARIO MAPPA CERCA ESPLORA COMMUNITY

Festa de Lo Pan Ner. Panificio di Berola - Community



ITALIANO INGLESE FRANCESE TEDESCO INTANGIBLE SOCIAL

INTANGIBLE SEARCH INVENTARIO DEL PATRIMONIO IMMATERIALE DELLE REGIONI ALPINE

INTANGIBLE SEARCH INVENTARIO MAPPA CERCA ESPLORA COMMUNITY

Festa de Lo Pan Ner. Panificio di Berola - Community



1950 1960 2014 2016 2017 INDEX

# An Alpine Space Cooperation Project

**Interreg**  
Alpine Space  
AlpFoodway  
EUROPEAN REGIONAL DEVELOPMENT FUND





# New Cooperation Projects



Living ICH

**Evento online di presentazione del Progetto Interreg Italia Svizzera**

## Living ICH

Strumenti transfrontalieri di governance per la salvaguardia e la valorizzazione del Patrimonio Culturale Immateriale

**Giovedì, 21 gennaio 2021 • ore 9:30-13:00**

Microsoft Teams



# New Cooperation Projects



# ICH Participatory Inventorying Process

**Thank you for your attention!**

**[www.intangiblesearch.eu](http://www.intangiblesearch.eu)**

**[www.aess.regione.lombardia.it](http://www.aess.regione.lombardia.it)**