



The "Forno Aia Vecchia" is located in the center of Castagneto, a small town of ancient history that owes its name to the forest of chestnut trees that still surrounds it, located at 653 meters above sea level in the municipality of Pavullo nel Frignano in the Apennines Modena.



healthy and bright.

The oven is managed by the same family that follows each processing step: from the choice of wheat and other raw materials to internal processing. In addition to bread, we produce the typical crescentine, biscuits, delicious cakes, pizza and focaccia; all handmade and cooked in a steam oven, which cooks slowly and the products are healthier, lighter and easier to digest.

Created in the spring of 2006 by his friend Chiodi Maurizio with his family, it is incorporated into a beautiful sandstone structure that was once a stable and a granary. The building has been restored according to the ancient canons and a project focused on environmental eco-sustainability, where even the interiors are treated with extreme skill and with particular attention to the liveability of the rooms, which are spacious,



Since 2011, having taken over a gastronomic tradition in the nearby village of Serramazzoni, the company also offers fresh pasta such as tortelloni, potato gnocchi, passatelli and other specialties of absolute excellence, such as the famous tortellini that also won the first "Tortellino Gold of Modena 2018".

The family's perspective is to combine the food culture of Frignano with modern nutritional requirements, respecting quality and authenticity, in close connection with the origins and tradition: values that make the company its strong point.

"Customers' appreciation, the growing demand and dedication of our collaborators repay us for their strong commitment and encourage us to grow again to make our local specialties known beyond our country, always remaining faithful to artisan manners".

*The family*