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Moena: perla alpina tra sport, relax e tradizione

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Nestled among the peaks of the Dolomites, Moena enchants with its elegant historic center, steep rooftops, and fairytale atmosphere. A perfect blend of nature, Ladin tradition, and warm hospitality, it's an alpine gem where time seems to slow, amid wood scents and mountain silence.

In the heart of the Val di Fassa, nestled among the majestic Dolomites of Trentino, Moena is an alpine gem that enchants in every season. Easily reachable by car from Bolzano or Trento, it offers visitors a well-preserved historic center, with wooden houses adorned with flower-filled balconies and steep roofs that tell ancient stories. Known as the "Fairy of the Dolomites," Moena is famous for its Ladin traditions, traditional cuisine, and genuine hospitality. Must-sees include the Church of San Vigilio, the Ladin Museum, and scenic walks through forests and pastures. A place where nature and culture blend into a fairytale atmosphere.

In winter, the vast ski areas of Alpe Lusia–Bellamonte (30 km of slopes, snowparks, kids' zones) and Passo San Pellegrino (60 km, cable car to Col Margherita, FIS slopes, gradients up to 45\%) turn the valley into a white paradise for alpine skiing, snowboarding, cross-country skiing, and freeride.

In summer, trails wind through pine and larch forests: the "Giro delle Malghe" leads from Moena to Roncac and Peniola, among traditional mountain huts and postcard-worthy views. The walk along the former Marcialonga trail toward Soraga, Canazei, and Campitello follows the Avisio River, through lush woods and charming alpine bridges.

The traditions of Moena are also reflected in its traditional local cuisine. The cuisine of Moena is a journey through authentic flavors and alpine traditions. Local cheeses, such as Puzzone di Moena and Spressa delle Giudicarie, are made from cow's milk from animals grazing on lush mountain meadows rich in aromatic herbs and alpine flowers. These pastures give the cheeses a unique and intense taste. Among the cured meats, luganega sausage and prosciutto crudo stand out, crafted using methods passed down through generations. In traditional restaurants, alongside these delights, you can enjoy dishes like canederli, polenta,

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goulash, and desserts such as strudel—for a complete and irresistible gastronomic experience.

Moena is a corner of paradise where the beauty of nature merges with the authentic soul of an ancient village. Here, time stretches, wrapped in the scent of forests, the song of streams, and the warmth of sincere hospitality. Its stone streets, colorful houses, and living traditions tell stories of a precious past, while breathtaking views invite you to breathe deeply the purity of alpine air. Come to Moena, where every moment is an emotion, every smile a hug, and life is celebrated in its purest form.

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