SEEDS OF CHANGE

This romantic garden in the Italian mountains provides a masterclass in making an impact while staying true to nature

Words SARAH SLADE Photography FABRIZIO CICCONI/LIVING INSIDE Styling FRANCESCA DAVOLI

et in the tranquil Tuscan-Emilian Apennines, not far from Bologna, the Casoncello Gardens are a glorious one-hectare tangle of woodland, shrubbery and glades, heady with the scent of oregano and lilac. Teeming with heritage blooms, as well as exotic fruit and vegetables, they were created by former children's theatre actress and self-taught gardener Maria Gabriella Buccioli on inherited ancestral land, where she lives in a small farmhouse with her cartoonist husband Lucio Filippucci. Open to the public since 1996, the gardens provide a supreme example of sustainable, organic cultivation. Here are four key ideas to take from this blossoming jungle.

1. Mix plants with care

The site is designed as a series of interconnecting horticultural 'scenes', including vegetable, rock and herb gardens, an orchard, woodland areas, meadows and flowering borders. All are inspired by traditional English gardens and the horticulture books Maria Gabriella loves to read. The lesson? Rustic planting benefits from subtle planning and a mix of species. 'Wild or ornamental, native or cultivated, everything lives here harmoniously,' she says.

2. Stay sustainable

As firm believers in sustainability, Maria Gabriella and her husband wanted a healthy diversity of wildlife-friendly flowers and edible crops. Thus, the planting is structured as it would be in a forest: everything is packed together tightly and there is a mix of heights, with trees next to small shrubs, bushes next to herb plants and so on. Over the years, this has created a unique microclimate in which plants and produce – from native heritage vegetables to unusual Japanese varieties – can flourish even in harsh winter conditions.

3. Go organic

A pioneer of organic gardening in Italy in the 1980s, Maria Gabriella takes care to avoid using toxic pesticides and fertilisers, instead choosing to concoct natural compost out of cut herbs, leaves, kitchen peelings, ash and manure. She adopts a similarly ethical approach to her planting, propagating certain species found in the wild, sourcing some during trips, growing others from seed and even nurturing varieties that have been blown in by chance on the wind.

4. Play with scale

Many of the plants featured are huge: take the wild cardoon (artichoke thistle) or the 'Paul's Himalayan Musk' rose, which is covered in pale pink flowers. Elsewhere, bountiful bamboo grows in a protective arch over lilies and nettles. This not only gives the garden structure, but also creates secluded nooks in which visitors can linger.

Guided tours of the Casoncello Gardens run from April to September and include a herb-garden tea (giardinidelcasoncello.net) ➤



