



**POLITECNICO
DI TORINO**

Honors thesis

Master of Science in Sustainable Architecture

Abstract

The second life of Secondo Periodo

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The island of Asinara, also known as the island of silence, where nights are illuminated only by stars and nature is the absolute ruler, is renowned as one of the most fascinating corners of the Mediterranean Sea.

Asinara, a raw and uncontaminated island, was able to resist the invasion and denaturalization caused by mass tourism and unregulated edification. After the dramatic time of detention and subsequent abandonment, the heart of the island started beating again thanks to the institution of the National Park of Asinara.

Today, the island of Asinara is once again at the centre of attention, as it is seen as an exemplary model of sustainable growth able to satisfy the needs of Sardinian citizens, who have continuously fought against the restoration of the old prison in favour of the safeguard of the natural beauty of the location.

Nowadays, there is a need to look after a natural heritage able to transform the perception of space into a unique experience dedicated to a cultured and sophisticated kind of tourism.

At the end of the 1800's an outstanding problem appeared in Italy: cholera. The isolated location of Sardinia, and Asinara in particular, was considered to be the ideal setting to contain the population infected by cholera, the black plague and meningitis, as well as civilians forced into reformation.

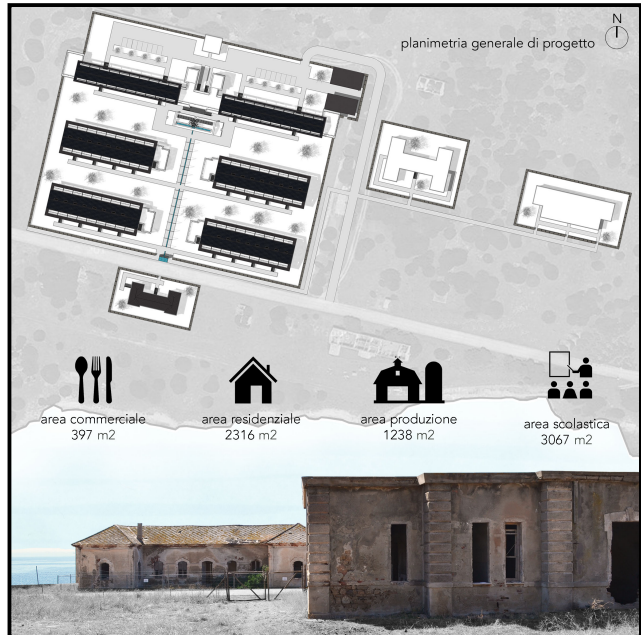
Three isolated complexes, named *Periodi*, were built in order to contain the infected and abide by the sanitary criteria of distribution. To each building corresponded a stage of the patients' healing, which started with manifestation of disease, followed by the recovery and final stabilization.

My project began with the analysis of natural aspects of the Asinara Island and alterations caused by human presence, and then focused on the *Secondo Periodo*. The project aims to provide a second life – or rebirth - to the *Secondo Periodo* through restorative measures and the enhancement of a currently abandoned area.



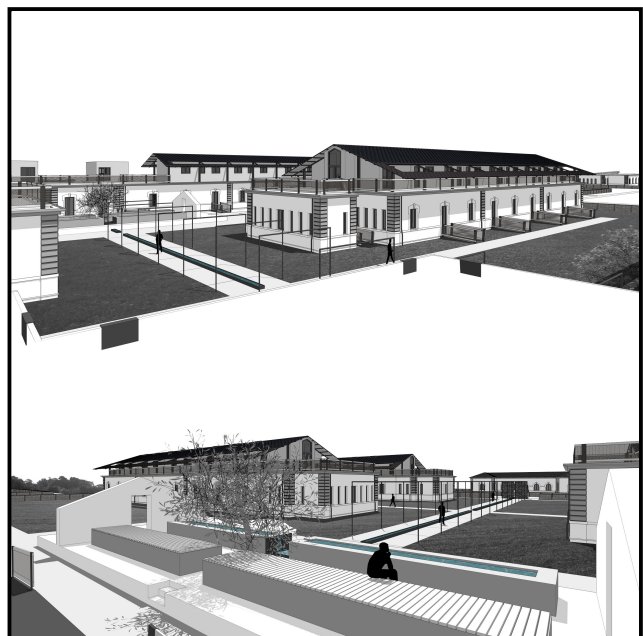
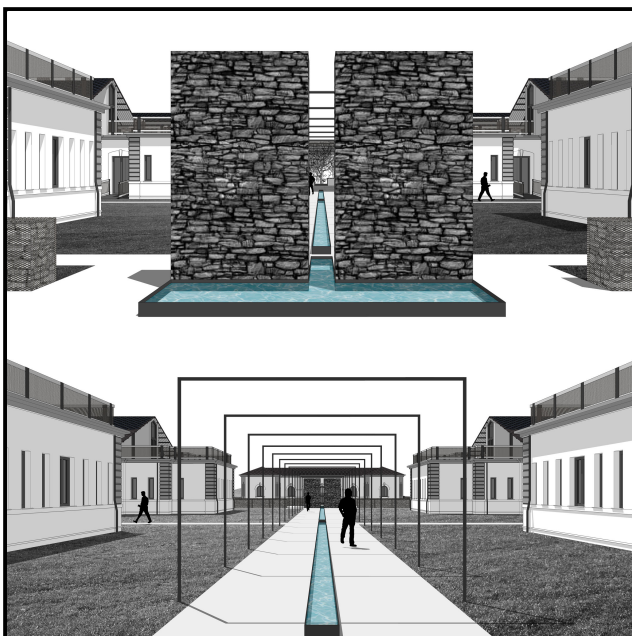
Given the geographical location of buildings, their features, the environmental context, and most of all the presence of fertile soil, it was my decision to exploit natural resources offered by the island. Following this decision, I came to envision the recovery of the complex in favour of the creation of a point of convergence of cultural excellences dedicated to enogastronomic didactics.

The project imagines a cultural point of convergence equipped with every necessary service, a sort of a Bauhaus of food, where students can familiarize with the territory through their handwork and at the same time study the best marketing strategies for the enhancement of a Made in Italy product to be promoted globally. This consideration was inspired by an existing project developed by Carlo Petrini, Slow Food founder, who gave birth to the University of Gastronomic Sciences in Pollenzo, the first of its kind.



Having decided to base the project on the regulations dictated by the national park of Asinara and on the respect for the architectural heritage, I decided not to modify the stylistic features of the complex. At the same time, the need for re-functionalization led to a new distribution design, which would allow the definition of new spaces without the use of undeveloped plots of land.

In this context, the project envisions the creation of four compatible systems: a University campus, a housing scheme dedicated to students and lecturers accommodation, a high-standard restaurant and a wine cooperative.



Such an intervention is intended to create a new wave of tourism dedicated to the promotion of the territory and local heritage through the use of suitable strategies and planning techniques, marketing and communication.

The project aims to welcome students and tourists throughout the whole year, thus allowing the community to get involved in the issues of nutrition and sustainable development (the theme of the EXPO 2015 / Milan) and taste the products of this service.

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