



The promotion of Friuli Venezia Giulia takes to the air with Air Dolomiti



In the month of October Agenzia Turismo FVG (Friuli Venezia Giulia tourism agency) will launch a project promoting the regional tourism offers. The project, which continues until the end of February 2008, is in close collaboration with the airline company **Air Dolomiti**, one of the most important carriers in Central Europe, and **la Camera di Commercio Italiana a Monaco** (the Italian Chamber of Commerce in Munich). Presented at a press conference on the 10th of October at the “Spazio Italia” of the Munich Airport of Bavaria, this

initiative aims to increase the potential of the plentiful speciality culinary and viticulture opportunities of Friuli Venezia Giulia through a **promotional project “on board” and “on the ground”**.

With the essential contribution of the Agroalimentare and viticulture producers, Friuli Venezia Giulia boards Air Dolomiti with its authentic tastes and scents offering passengers **two FVG labelled menus** on the Lufthansa partner carrier in the last two weeks of October and of February.

The Air Dolomiti chefs will invite passengers to choose from two menus of appetizing recipes based on **San Daniele cured ham, Montasio cheese** and **Trieste cooked ham**, not forgetting the wines to best accompany these local delights. The wines selected in this case are the Refosco of Peduncolo Rosso and the Tocai Friulano. Last but not least is the dessert, which gives passenger the opportunity to taste the traditional strucchi, little bundles of pastry filled with sultanas and pine nuts.

Whereas the “on the ground” initiative promotes the typical food and wine products of Friuli Venezia Giulia with the **participation of six restaurants** which, between the 22nd and 28th of October, are presenting a menu of regionally produced goods. The menu, at a reduced price and including the regional wines, is the perfect occasion for tasting typical recipes such as pumpkin gnocchi with smoked ricotta, **le sardines in savor** (sardines with onions, pine nuts, vinegar, raisins), **cjårsons** (a particular sweet or savoury ravioli) with Montasio cheese, the autumnal **brovada e muset** (sauer kraut and savoury sausage), duck goulash with polenta (cornmeal dish) and **gubana** (a type of strudel filled with fruit and nuts) or strucchi for dessert.



Discovering the Hebraic Trieste



In keeping with the wonderful spirit of cultural and artistic discovery in Trieste, Turismo FVG continues to generate valuable tourism itineraries within the city. Standing out from these are **the Hebrew trails** which travel along the streets and villages of the community and to which the regional tourism agency has dedicated an English and Italian language guidebook. The brand new publication, available free in all Tourism FVG Infopoints in the region, gives tourists visiting Trieste a complete view of the places of interest regarding the

century of history of the Jewish community in the city. From streets dotted with small antique and used-book shops, the guide leads one into the heart of the **Ghetto**, into the rooms of the **museo della Comunità ebraica “Carlo e Vera Wagner”** (Hebraic community museum) into the **synagogue** of via San Francesco and into establishments frequented by the famous intellectuals of the era.

The publication, for which Turismo FVG availed of the invaluable collaboration of the Comunità ebraica di Trieste (Trieste Hebraic Community), has been realised to coincide with the Giornata Europea della Cultura Ebraica (European Day of Hebraic Culture), which elected Trieste the leading city this year. Considering the importance that the Semite culture has had in history and in the development of Trieste – one need only think that the first Hebrews arrived here between the XIV and XV centuries – the signs left by these communities can not be overlooked in the discovery of the cities of Saba and Svevo, a true and shining symbol of a cosmopolitan universe.



Ein Prosit opens the boundaries of taste



Five days in which the toast becomes a gesture and symbol of excellence. It is Ein Prosit, the much awaited enogastronomy event, dedicated to the wines from the indigenous vineyards of Friuli Venezia Giulia and Italy, which takes place in Tarvisio from the 29th of November until the 3rd of December.

From the first day there are a series of themed dinners and tastings, while the traditional "**Mostra-Assaggio**" (Display-Taste) will be held in the **Palazzo Veneziano** of Malborghetto (UD) on the 1st, 2nd and 3rd of December with the

presence of over **150 wine producers**.

The major news of this edition is the space dedicated to the **biological and biodynamic producers**, with the participation of a qualified selection of ventures from Austria, Croatia and Slovenia. Fine food adventurers have a "culinary" section at their disposal, where products of niche gastronomy will be featured, with the best Friulian and Italian specialist alimentary companies.

Palazzo Veneziano and the **restaurants of Tarvisiano** will host a rich array of **guided tastings** of the most important indigenous Friulian and Italian wines, available continuously in the Italian and German languages. These sessions will be conducted by **Gian Luca Gazzella**, journalist of the monthly *Gambero Rosso*, and **Sandro Sangiorgi**, founder of the magazine, *Porthos*.

For the more expert, the exhibition provides technical and instructive seminars on the wine-vineyard world, conducted by **Aurora Endrici**, wine educator.

On Saturday and Sunday "**Laboratori dei Sapori**" (taste workshops) will host instructive sessions on the rediscovery of some of the most precious and rarest products of the Friulian territory, under the guidance of noted Friulian enogastronomy expert, as well as an authority of the Area Agroalimentare di Turismo FVG (Agroalimentare Area of Tourism FVG), Bepi Pucciarelli.

The fare of the main restaurants of Tarvisiano have been assembled to prepare the "Menu Assaggio" (tasting menus) complimented by the wines of the exhibitors.

The "Itinerari del Gusto" (Flavour Itinerary) is not to be missed; a series of dinners by the "stars" of Italian and international cuisine: **Norbert Niederkofler** of the Ristorante **St. Hubertus** of San Cassiano in Val Badia (BZ), **Gennaro Esposito** of Ristorante **Torre del Saracino** in Vico Equense (NA), **Kevin Nelson** of Ristorante **Terra Bistro** in Vail, Colorado (USA) and **Alessio Davide** of the **Osteria Altran** of Ruda (UD).

Furthermore, on Monday 3rd of December Tarvisio will see the highly anticipated preview of the **Alpe Adria Cooking**, eminent International Festival of Alta Cucina which is held in Udine in the spring.



Autumn in the mood for an active lifestyle



For those who just can't stay still on holiday autumn in Friuli Venezia Giulia has a myriad of sports options on land or in the skies.

From the forests of Carnia to the valleys of the pordenonese lies a unique natural heritage that opens the floodgates of fun and discovery. Those who wish to trek in the footholds of the great European climbers can follow the trail of **Julius Kugy**, who, at the beginning of the 1900s, was the first to explore the majestic peak of Tarvisiano. The **natural rock-climbing gym** of Bila Pec at

Sella Nevea, is a challenge fit for everyone. It is possible to have a lesson with an alpine guide for a day, learning the climbing techniques coordinated by breathing and body movement.

Excursion fans have only the embarrassment of choosing: the district offers guided **dog trekking** excursions – an exciting adventure accompanied by sled dogs -, **nordic walking** -, an inspiring sports walk with a pole, perfect for people of all ages -, speleology excursions, theme excursions or walks – for example on the **trail of the remains of the first and second world wars**, nature excursions. Trekking enthusiasts will not want to miss the high altitude tracks among characteristic barns and shepherds' shelters.

The Sella Nevea Adventure Park offers pure fun with its “**tarzaning**” tracks, a new sport which is enjoying great success all over Europe. There are five trails which wind their way through the beech and fir forests and across footbridges, ropes, Tibetan bridges, pulleys, rope-swinging and hanging bridges, all in complete safety. The acrobatic itinerary, of varying levels of difficulty and altitude are suitable for all ages and combine physical and instructional pursuit, thanks to the **botanic routes** set out by the park and overseen by the Ente Parco delle Prealpi Giulie (Prealpi Giulie Park Authority).

The area of Vera Piancavallo and the Valli pordenonesi is ideal for an active lifestyle, custom made for anyone wishes to launch themselves among the clouds in **hang-gliding** or for **lovers of two wheels**. La Castaldia, at 1108 metres above sea level, is the perfect setting for an aspiring “Icarus”; the **Grotte Verdi di Pradis** (green caves of Pradis) and the **Forra del Cellina** (Cellina gorge) feature some of the most beautiful countryside in the Alpine range, with spectacular ravines and chalky drops. The area has more than thirty **dedicated mountain bike trails**, crossing an expanse of green land dotted with small typical villages in stone and wood.

There are breathtaking glimpses of the karst terrain, ideal sites for embarking on a **free-climb**, where the greatest free-climbing champions in Italy have trained. **Kras plateau of triestino** and **Pedemontana friulana** form another unbeatable attraction for speleology experts and fans: here you can visit the **Grotta Gigante** (the Giant Cave), one of the biggest tourist caves in the world, the **Grotte di Villanova** (Villanova Cave), a maze of tunnels and passages with amazing examples of stalactites and stalagmites, and furthermore there is **Grotta di San Giovanni d'Antro** (Cave of St. John of Antro), rich in original findings of the Neolithic age.



San Martino presents the flavours of Autumn



"Oca, castagne e vino, tieni tutto per San Martino" (Goose, chestnuts and wine, save it all for Saint Martin). For centuries this proverb has been linked to the 11th of November which echoes an original and rooted enogastronomy tradition in Friuli Venezia Giulia.

An itinerary of November flavours can not start without the most useful web-foot in history – the goose represents, along with the pig, the winter supply of protein and fats in the farming world – where Morsano al Tagliamento, a Bassa Friulia town, is the capital of a small kingdom of geese. Here, a world in itself, most families keep geese, so much so that the town is often named "**Morsano delle oche**" (Morsano of the geese). The area is teeming with restaurants which have an endless assortment of goose-based recipes: goose filled sweet corn gnocchi, English style goose breast, goose in Carpaccio, stuffed leg of goose, goose stew, even sausages such as the original "porca l'oca" (goose pork) and the "torcione" (liver). One of the oldest goose celebrations is held at Morsano from the 3rd to 18th of November, with a rich menu of winged delights. To this grand traditional event we also add the Festa dell'oca (Goose Festival) and the vino novella (new wine) festival, hosted at Lavariano di Mortegliano, in the province of Udine, on the 10th and 11th of November.

If the celebration of Saint Martin traditionally coincides with the start of the goose butchering, the 6th of November signals the release of the **vino novello**, which from this date is available also in the taverns of Friuli Venezia Giulia. The new wine, ready to be tasted in autumn, thanks to a particularly accelerated fermentation oenological process, is the traditional companion to the caldarroste (roasted chestnuts). Friuli Venezia Giulia has yet another source of pride in the excellent fruits which are mainly identified with the autumn season: **la canalutta**, a type of sweet small chestnut, is typical of the Valli del Natisone and of Cividalese. In this area, as in much of the region, vino novella is substituted with the "**ribuele**", partially fermented grape juice like mulled wine, which is consumed hot and accompanies the caldarroste perfectly.



Camping Aquileia, the environmentally friendly side of Friuli Venezia Giulia



From summer 2007 the daisy of the **Ecolabel** honours **Camping Aquileia**, accommodation premises situated at one of the most important ancient Roman archaeological sites, which this year celebrates, furthermore, fifty years of activity. From the 1980s sustainable tourism or eco-tourism has proved itself as a new model of tourism gathering even more strength and, seeing the growing importance of the trend, the United Nations declared 2002 the “Anno Internazionale dell’Ecoturismo” (International Eco-tourism Year).

The complex covers a completely enclosed area of 32 square miles, with high-quality facilities and versatile and comfortable bungalows.

Following approximately seven months of preparation of the relevant paperwork, on-site inspections and checks, Camping Aquileia became the **third structure at an international level to have obtained the Ecolabel classification**, a European mark of ecological quality that is awarded to the best products and services from an environmental viewpoint. The classification represents a **certificate of excellence** of the supplied products and services, judged **compatible with the environment and at the same time capable of satisfying consumer requirements**. The accommodation structures have put into effect, therefore, the target installation and management procedure, aiming to:

- limit energy and water consumption;
- limit the production of refuse and favour waste separation;
- favour the use of renewable resources and substances which are less environmentally dangerous;
- promote the eco-areas and local biodiversity;
- promote traditional local products and biological agriculture;
- promote environmental communication and education.

All of this calls for a coherent series of actions, requiring the participation of all of the interested parties and the sharing of responsibility according to a logic based on the long term view and striving to strengthen the environmental defences and that of the tourism industry. This so-called responsible tourism bases its activity on the principles of “sustainability” in a way that responds to the needs of the current generations without compromising the ability of the future generations to respond to their own needs.

