

Autumn gastronomic experiences in Friuli Venezia Giulia

Trieste, September 30, 2021 - The events dedicated to food and wine experiences in Friuli Venezia Giulia continue in autumn along the **Strada del Vino e dei Sapori (the Route of Wine and Flavours) of Friuli Venezia Giulia**: events in which to discover the products of the region at a time of the year when nature offers unique colours. The events that began last May **continue until November with the autumn dates** to celebrate this time of year and its extraordinary abundance of culinary specialities. The advent of the **Autumn season in Friuli Venezia Giulia** brings colours and scents that distinguish a wide choice of products: pumpkins, mushrooms, chestnuts, turnips, radicchio, and cabbage, which can be found in a unique territory.

The **Pic&Taste** event continues. It offers varied **picnic baskets with typical products to taste among the vineyards**. Until October, you can choose to take part in the picnics organised by the wine cellars of the region, from those of the **Doc (Denomination of Controlled Origin) Friuli Aquileia** to those of the **Doc Friuli Grave areas and the Colli Orientali of Friuli** for a countryside experience among the vine rows, immersed in the warm autumn colours of the vineyards.

Among the most eagerly-awaited events of the season, **Open Cellars in San Martino will be held in November, Saturday 6, and Sunday 7**, in various locations, in the companies belonging to the FVG Wine Tourism Movement. There are visits to cellars, tastings and fascinating experiences to discover oenological excellences combined with regional gastronomy: seasonal products and tasty autumn recipes characterised by fruits and vegetables with tantalising flavours and aromas. In particular, among the garden products, we find radicchio, turnips, radishes, beans and leeks, while grapes, chestnuts and persimmons stand out among the exquisite autumn fruits. The same weekend it will also be possible to visit the **Fattorie del Gusto (Farms of Taste) for the fifth live autumn edition of WeFood**. This event allows visitors to explore the Fattorie del Gusto (Farms of Taste), laboratories and companies producing food products, food, and quality wines to see and hear how their products are made up close. And that, of course, you will be able to taste.

Every Saturday and Sunday until October, in the wine cellars and the beautiful vineyards of the region, the **Vigneti Aperti (Open Vineyards)** event continues, with open-air experiences, visits, aperitifs in the vineyard, sensory workshops, picnics, guided tours in the vineyards, dinners with the winemakers and concerts.

Thanks to **Family&Taste**, the area's educational, agricultural, and wine farms offer experiences to spend an alternative day with your children or grandchildren. You can discover the typical productions and traditional cakes such as gubana and strucchi of the **Natisone Valleys** through cooking workshops for children. You can also visit areas such as the Isonzo Karst, the rocky plateau known for being the Italian front during the Great War. Among history and uncontaminated nature, it will amaze you with the Autumn colours of the vegetation. Or the **Pordenone area**, distinguished by a unique mix of rural architecture, crystal clear waterways, picturesque villages, woods, and above all by the land of alluvial origin, the Magredi, similar to steppes, which formed over the millennia from deposited material of the rivers. Here there is a great variety of flora and fauna, with beautiful green and reddish colours that, during the autumn, stand out among the stony expanses.

Finally, for sea enthusiasts who wish to discover new products, with the **Sea&Taste** experience, it is possible to start from Lignano Sabbiadoro, Grado or the Gulf of Trieste to discover the inland. You can visit the fascinating villages of Valvasone and Spilimbergo, the historic city of Aquileia with its splendid Roman heritage or, the beautiful Trieste between the sea and the Karst. In the restaurants and **osmize** (farms serving local products) of the area, you will be delighted by traditional products such as jota (bean and sauerkraut soup), Karst prosciutto, Trieste cooked ham accompanied by mustard or Kren, porcina (pork dish) and pickles, all combined with an excellent glass of native wine. In autumn, the landscape of the **Trieste Karst** transforms into a

spectacular sight with its **brightly coloured foliage**. The yellow, orange and red of the sumac bushes colour the area of the karst heath. Just as stunning is the Val Rosandra, near Trieste, where it is possible to follow itineraries on foot to discover the amazing colours of nature, as well as taste delicious dishes such as the salmon of Val Rosandra and the famous DOP (Protected Denomination of Origin) Tergeste extra virgin olive oil, obtained from the cultivation of the native Bianchera olives.

For more information about the food and wine experiences in Friuli Venezia Giulia and reservations, you can consult the Strada del Vino e dei Sapori (the Route of Wine and Flavours) website of FVG: www.tastefvg.it