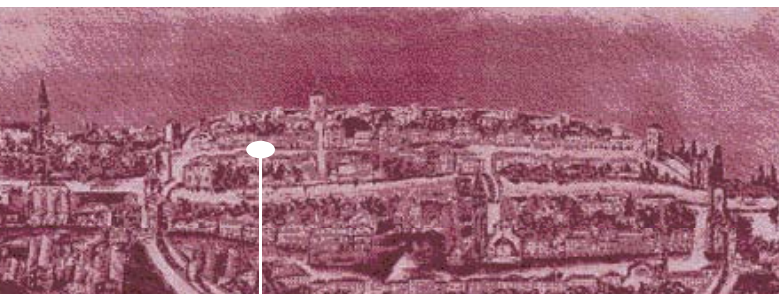


orientale Veneto

orientale Veneto



PROVINCIA
DI VENEZIA



apt AZIENDA DI PROMOZIONE
TURISTICA DELLA
PROVINCIA DI VENEZIA



30020 **Bibione**

Via Maya, 37/39 tel 0431442111 - fax 0431439997 email info@bibioneturismo.it

30021 **Caorle**

Calle delle Liburniche, 16 - tel 0421 81085 - fax 0421 218623 email info@caorleturismo.it

30016 **Lido di Jesolo**

Piazza Brescia, 13 - tel 0421 370601 - fax 0421 370608 email info@aptjesoloeraclea.it

30020 **Eraclea**

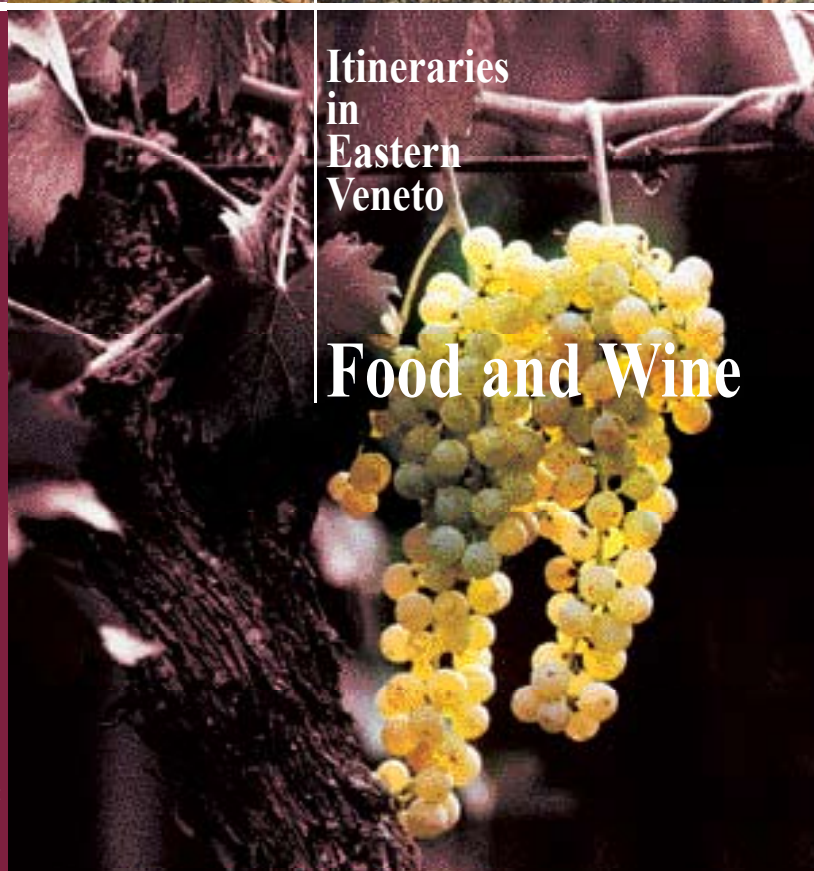
Via Marinella, 56 - tel 0421 66134 r.a. - fax 0421 66 500 - email infoeraclea@aptjesoloeraclea.it

30026 **Portogruaro**

Via Martiri della Libertà, 19/21 - tel 042173558 fax 042172235 - email info@portogruaroturismo.it

Itineraries
in
Eastern
Veneto

Food and Wine



One particularly important aspect of the attractions of Eastern Veneto is its wine and food culture. This itinerary follows products rather than places, because the latter are found in the whole territory, with no distinction as to their location.

The coastal area that stretches from Bibione to Jesolo and inland has always been known for its tourism-based economy, but it is also linked to fishing, agriculture and other related activities, due to its enduring agricultural economy and a growing interest in the agriturismo.

Starting from the coastal area, from Bibione to Jesolo and passing through Caorle (whose characteristic appearance of a sea-side town remains unchanged) the typical product is undoubtedly fish. Fish from both the sea and the lagoon are the basis of a series of typical dishes, fruit of a tradition that has developed around the large supply of fish brought daily by the

fishing fleets, and as a result of the skill of local restaurant owners in inventing meals with completely fresh produce. Cuisine here is not only based on Venetian-influenced dishes such as fried food, soups and grills, but also on a new look at some traditional fishermen's recipes, where warm polenta is an essential accompaniment to every good fish dish.

Fish soup is definitely one of the most popular fares, as is "Broéto" (fish stew) the mainstay of fishermen. Another



type of dish is the tasty "sardèe in saòr" (fried sardines left to soak with onions) and "spèo de bisàto" (eel on the spit): an old recipe from the valley's casòn.

There are also first courses such as spaghetti with clams, with lobster and with smooth clams. There are incredibly tasty fish risottos, with seafood, cuttlefish ink, with gò fish, with eel and with prawns. And let's not forget the second courses:

sole and flounder, fried or grilled, sea bass, gilthead bream,

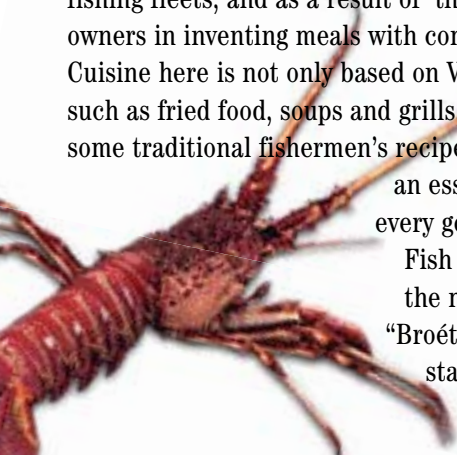


grey mullet, squid and, once again, cuttlefish stew with polenta. There is an enormous choice of starters such as Cap St. Jacques

clams, razor clams, common clams, spider crabs, scampi and freshwater prawns, etc.

To accompany these treasures of the sea we need some good wine. We move into the rich rows of the inland vineyards where vineyard and wine itineraries are found not only between the Tagliamento and Livenza rivers, but stretch as far as the Piave, with countless wine producers making DOC wines such as Cabernet, Cabernet Sauvignon and Cabernet Franc, Pinot

Nero and Grigio, Merlot, Tocai, Raboso,





Verduzzo and, last but not least, Chardonnay.

At the end of the '50s, the Piave Wine Consortium was created to promote a wine production that, although widespread, was not yet very well-known or appreciated. Grapes destined for the production of DOC "Vini del Piave" wines can be found in winegrowers' cooperatives, in local agriturismo or on sale directly from the producer.

Another area that is particularly well known for its excellent wine production is Lison-Pramaggiore, which for a long time has achieved much recognition at home and abroad.



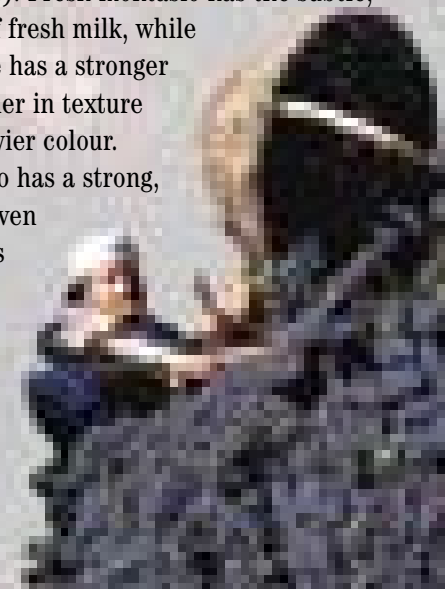
Following the countryside of Eastern Veneto, whose wealth comes from a land with an ancient formation rich in calcium (ideal for the production of extremely aromatic grapes) we reach a dense grid of vines exposed to the sun that are used by a series of producers who offer the splendid settings of their cellars for wine tasting. This area also has a Wine Road named the “Wine Road of Lison-Pramaggiore” DOC: The Wine Road of the Doges. There are numerous stopping places along this route, shown by a sign with “the Lion of St. Mark”, where it is possible to taste and buy products. As well as the wines previously mentioned, which form the bulk of the production, there are also: Malvasia, Pinot Bianco, Riesling Italico, Riesling Renano, Sauvignon, Verduzzo, Raboso and Refosco Dal Peduncolo Rosso, as well as Malbec, Novello

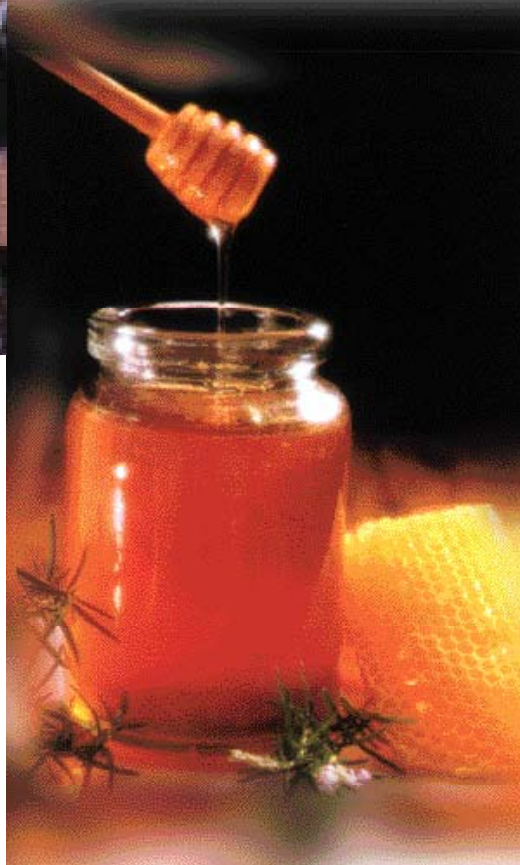
the wine sector and the Enoteca Regionale del Veneto, where national and regional wine competitions are organised and which is also the headquarters of the Technical and Agricultural Services of the Province of Venice and the Consortium for the Protection of D.O.C. Wines of Lison-Pramaggiore.



and sweet Verduzzo. As well as being a wine-producing region, Pramaggiore hosts the National Wine Exhibition, which has been active for over 50 years in the promotion of

Not far from this area are three traditional dairies which produce and promote local cheeses (the cooperative dairy of Annone Veneto, the cooperative dairy Summaga and the Porto Santa Margherita di Caorle dairy). The typical cheese of this area is Montasio, a cooked, medium-hard cheese made from cows' milk. The product has three types of maturation: fresh (from 60 to 120 days), semi-matured (from 5 to 10 months) and mature (over 12 months). Fresh montasio has the subtle, delicate taste of fresh milk, while the medium one has a stronger taste, is crumblier in texture and has a yellower colour. Mature montasio has a strong, sharp taste, is even crumblier and is yellow to light brown in colour. Another kind of cheese,

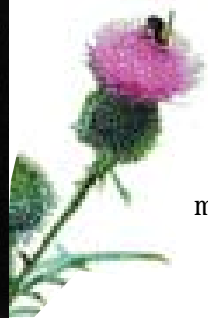




which is less known and not as widely sold, is the “ubriaco” (or ‘drunk’) which dates back to the time when farmers ‘got the cheese drunk’ with must and marc from Raboso, Cabernet and Merlot, instead of treating the skin with oil, which was more expensive. It is a strong, aromatic cheese typical of the left bank area of the Piave. As well as these handmade products, there is also a sausage and salami-making tradition. This is an ancient tradition that is slowly becoming rarer over the years, but could be re-discovered with the interest for “natural products” and authentic agriturismo.

The production of these typical cold meats: salami, soppressa, “ossocolli” (coppa – or cured neck of pork), “musetti” (cotechini) and figadei (liver sausage) is fairly limited. It is made for the family and also on a small scale, mainly from some of the farms and agriturismo in the territory.

Both in towns and inland (in the area of Portogruaro and San Donà), as well as around the lagoon canals, there is another important typical



product: honey – renowned for its energy-giving, balsamic properties, as well as being rich in minerals and highly beneficial for the respiratory tract.

The different types of honey produced inland include acacia, dandelion, millefiori and apple. This production is carried out by hand and sold directly by local producers. The bees produce the honey from

nectar collected from flowers, transform and combine it with special substances, store it and leave it to mature in the combs of the hive. Acacia flowers in May and the honey is a transparent liquid with a faint floral aroma. It tastes of sugared almonds, is fine and velvety and useful in combating stomach acidity. Dandelion

flowers in the month of April. The honey is finely granulated, a lemon-yellow colour tending towards grey and has a strong, characteristic

taste. Folk medicine says that this honey protects the liver. Millefiori may come from very varied nectars.

It usually has a sweet, pleasant taste and a different colour depending on the time of the year it is produced. Finally, apple honey is amber-coloured and a little less sweet than nectar honeys. It is very dark, tending almost towards black, very dense and does not crystallise. It is most appreciated by those who play sports, as it is rich in mineral substances like potassium, phosphorous, iron, enzymes and amino acids.

Around the lagoon canals, the characteristic honey comes from the sandbanks in the land next to and inside the lagoon. It comes from uncultivated plant flowers that





grow spontaneously and do not need to be treated nor confined on farmland that is subject to treatment.

The type of flower from which the honey comes is known “Fiorella di barena” and flowers between late June - early July and mid-September.

Another highly-organised and expert type of cultivation in the area is that of the White Asparagus of Bibione, which is concentrated around the area of San Michele al

Tagliamento. The properties of the lighter soil along the river, in flood plains that are extremely sandy and deep, are perfect for producing high quality asparagus. The natural salt content of the soil also increases its flavour and aroma. Harvesting has always been done exclusively by hand. Sometimes, a special machine is used to lessen physical strain; however, it needs an expert to avoid damaging the edible parts or the plants in general. The spears of the White Asparagus of Bibione are pure white, with a tightly closed tip and are practically perfect. They fall into different categories according to their measurements: fini (fine) with an internal diameter of less than 10mm, prima (class 1) with

an internal diameter of between 10 and 16mm, “extra” with an internal diameter greater than 16mm and, finally, “seconda” (class 2) with mixed spears or with various types of aesthetic defects (shape, colour, marks, etc.)

Asparagus of Bibione has nutritional and therapeutic qualities: it is diuretic, de-toxifying, contains minerals and encourages the synthesis of proteins.

For over thirty years there has been a traditional festival to celebrate this product, beginning in April and ending in early June, with an itinerary of various local restaurants that take part in the event and prepare menus completely based on asparagus. Among the typical dishes of the area are risotto with asparagus and eggs and asparagus which has long been part of popular tradition and the more-famous risi e bisi (rice and peas) – tasty dishes to celebrate the first fruits of Spring. Sweets in the area are mainly made for special celebrations. During the period of Carnival there are galani, frittelle and castagnole (fried sweets), pinza (a type of cake) at Christmas and focacce and bussolai (biscuits) for Easter.



