

MerlinCV

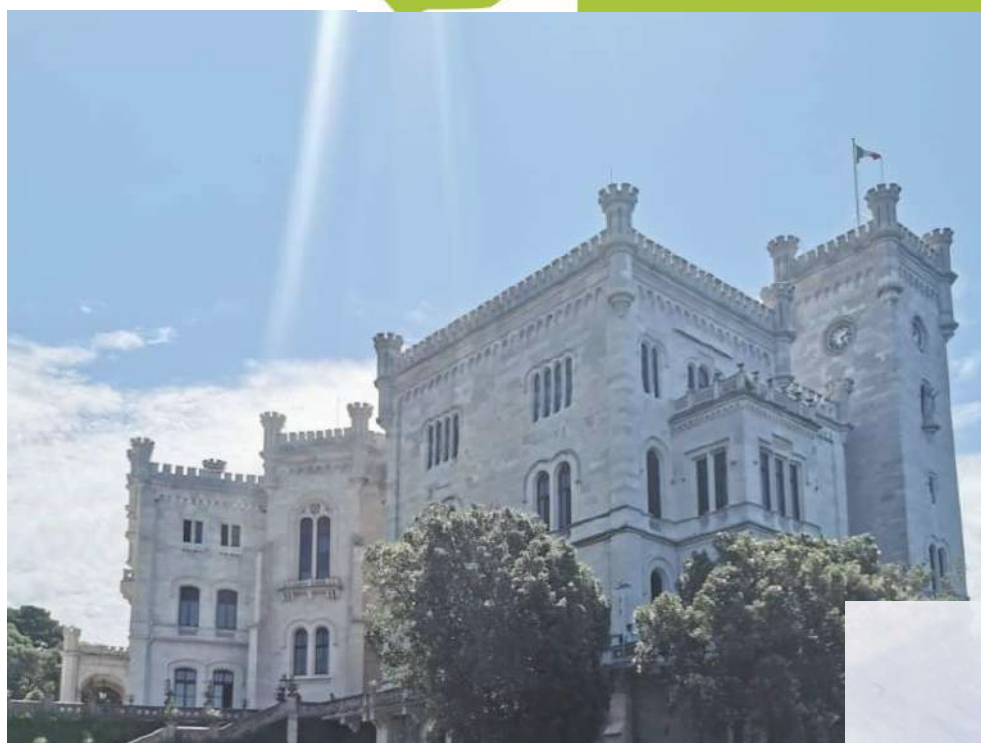
1.1.2019 - 31.12.2021

Interreg

ITALIA-SLOVENIJA



MerlinCV



Project presentation



Presentation of partners

Presentation of local providers

"STRATEGIC PROJECT OF THE INTERREG V-A ITALY-SLOVENIA COOPERATION PROGRAM 2014-2020
IS CO-FOUNDED BY THE EUROPEAN REGIONAL DEVELOPMENT FUND."

MerlinCV, the strategic project, will contribute to raising the profile of the cross-border tourist region. Based on the valorisation of the still untapped potentials of cultural and natural heritage and gastronomy in the Slovenian-Italian area, tourist products will be prepared, aimed at innovative, integrated, thematic and sustainable tourism

In response to the challenges of the environment, the project will offer European-relevant solutions in the direction of the development of sustainable thematic tourism. For this purpose, we will organize numerous activities in the field of designing new tourist products and educating relevant stakeholders

Project activities will be designed on the basis of a study or transfer of good practices from comparable environments.








To increase the capacity of local tourism providers, several pilot projects will be implemented: educational workshops, network, the so-called “Local offer community”, individualized itineraries and stories in tourism.

Multisensorial
experiences linked
to the castles and
villas of the cross-
border region for
excellence in
tourism

THROUGH THE VILLAS
AND CASTLES OF THE
VENETO AND FRIULI
VENEZIA GIULIA
REGIONS TO ISTRIA,
KRAS, GORIZIA AND
PIVKA.

<https://www.ita-slo.eu/en/merlincv>

PARTNERS

-  MUNICIPALITY OF TOLMIN
-  MUNICIPALITY OF PIVKA
-  CONSORZIO COMUNITÀ COLLINARE DEL FRIULI
-  ARIES SOCIETÀ CONSORTILE A RESPONSABILITÀ LIMITATA
-  COMUNE DI SALZANO
-  DIPARTIMENTO DI STUDI UMANISTICI – UNIVERSITÀ CA' FOSCARI VENEZIA
-  TOURISM AND HOSPITALITY CHAMBER OF SLOVENIA

LEAD PARTNER

ZRS KOPER

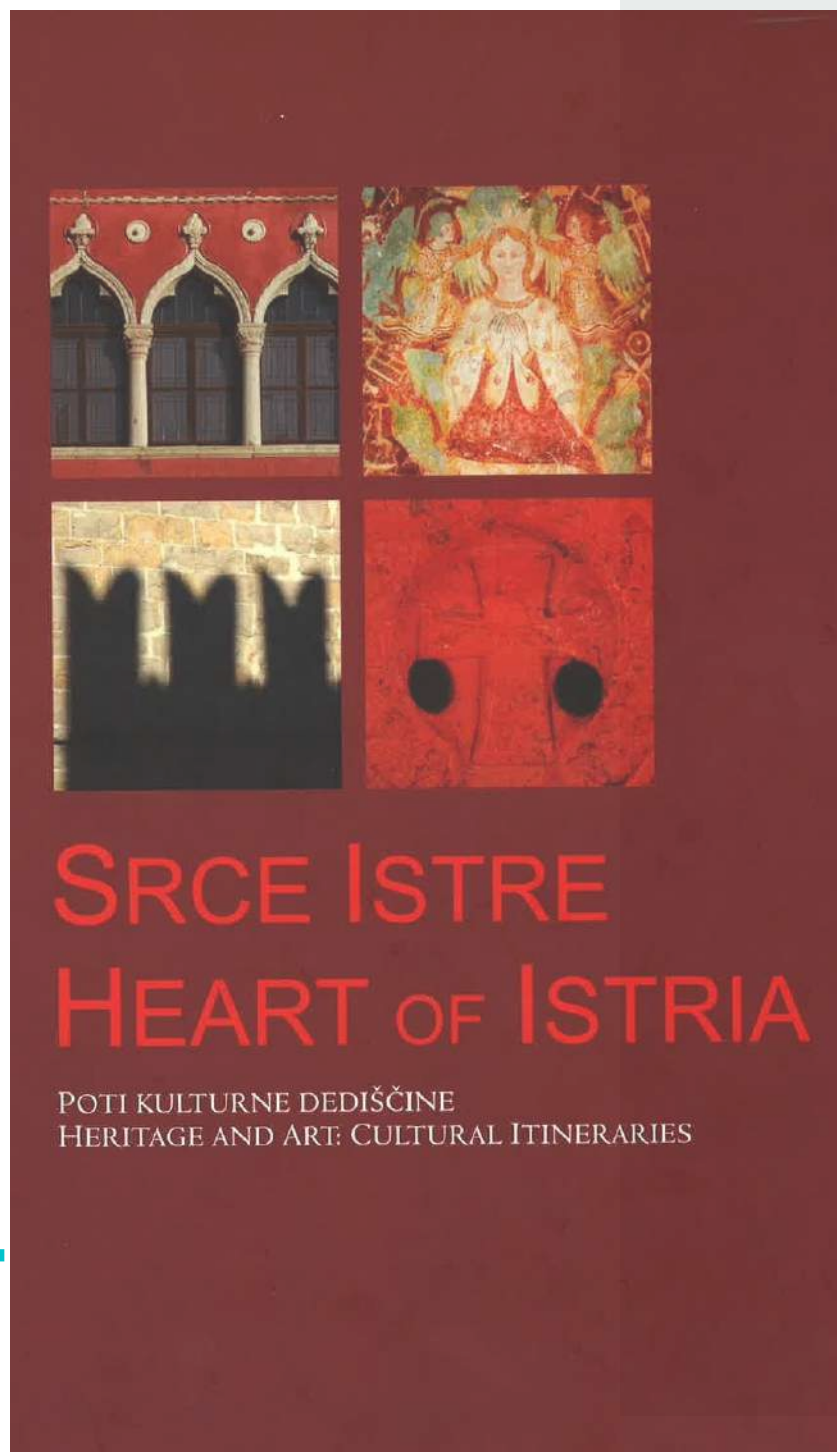


ASSOCIATED PARTNERS

-  MINISTRY OF ECONOMIC DEVELOPMENT AND TECHNOLOGY OF THE REPUBLIC OF SLOVENIA
-  MINISTRY OF CULTURE OF THE REPUBLIC OF SLOVENIA
-  MUNICIPALITY OF KOPER
-  UNAGA – UNIONE NAZIONALE ASSOCIAZIONI GIORNALISTI AGRICOLTURA ALIMENTAZIONE AMBIENTE
-  COMUNE DI SAN QUIRINO

SCIENCE AND RESEARCH CENTRE KOPER

lead partner



ZRS Koper is the only public research institute in the area of western Slovenia. Its specificity is primarily a multidisciplinary orientation.

The operation of the institute stems from the unique conditions typical of the cross-border Slovenian-Italian-Croatian region. In addition, the work of researchers is not only focused on scientific research of various natural, social and cultural aspects of this environment, but also on cooperation with various actors, through which new products and synergies in the economic and cultural field are developed.

In this way, ZRS Koper has established itself as an important factor in development, whose contribution is not only research and expertise, but also participation in applied projects of local, national and European importance.

www.zrs-kp.si



SCIENCE AND RESEARCH CENTRE

KOPER

The project group of the leading partner of ZRS Koper consists of: dr. Dragica Čeč (project manager), dr. Tilen Glavina and dr. Urška Bratož (coordinator of work packages 3.1 and 3.2), dr. Gašper Mithans (coordinator of work package 2), dr. Tomislav Vignjevič, Ph.D. Vesna Mikolič and dr. Matic Batic. The project members are marked by professional diversity, as they cover different fields: history, art history and linguistic studies, which ensures the successful integration of knowledge. They also demonstrate quality with the dynamics between experienced colleagues who have extensive experience in the field of management or implementation of European and national projects, and younger researchers. Scientific work of dr. Dragica Čeč focuses mainly on the history of everyday life and social history. Dr. Čeč, who is also the president of the Association of Historical Societies of Slovenia, has long been active in popularizing her scientific results in the non-academic environment within project (eg Interreg projects "Shared Culture", "Heart of Istria", etc.) and other activities, and initiatives with contributions to the media and the organization of round tables, presentations and lectures in cooperation with cultural and educational institutions.

lead partner



Participation in the MerlinCV project for the Università Ca' Foscari Venezia is an opportunity to improve the historical and cultural aspects of the Venetian area by providing scientific depth and historical insight into the development of a tourism products designed to create a network of castles, villas, historic gardens and vineyards within the diversity of cultural landscapes, the inseparable richness of the partner area.



Università
Ca' Foscari
Venezia



Luciano Pezzolo

Luciano Pezzolo is the scientific coordinator of the Department of Humanities at the Università Ca' Foscari Venezia.

He is a full professor of modern history. His main research interest is the history of the Venetian Republic and pays particular attention to the question of how the past affects current decisions about identity and the improvement of territory.



TOURISM AND HOSPITALITY CHAMBER OF SLOVENIA

For the last 110 years, the TGZS has been joining, connecting, and representing over 275 member companies and entrepreneurs in tourism and hospitality in their relationship with national authorities and European industry associations.

The TGZS vision forms viewpoints and policies with social partners, facilitates the development of its activities and the movement of knowledge, ideas, as well as the transfer of good practices from the national and cross-border environments.

www.tgzs.si



TURISTIČNO
GOSTINSKA
ZBORNICA
SLOVENIJE

Rebeka Mežan, mag.

Rebeka Mežan, mag., is a Professional Assistant at the Tourism and Hospitality Chamber of Slovenia.

She is the coordinator of communication part of the project - promotion, social networks, organization of events and workshops that will contribute to greater recognition of cross-border tourism and members of TGZS in the program area.





Comune di Salzano

The area is enabled to increase its historical, cultural and natural science excellence. As part of the MerlinCV project and various planned activities, Salzano and his ancient spinning mill will be interested in an interesting feasibility study of tourism promotion and the restoration of structures at a large spinning fair designed to create a virtual experiential event for visitors to the spinning mill museum and tourists in general.

geodesist Mauro Vardiero and dr. Chiara Donà.



In the municipality of Salzano, the improvement of tourism (and thus also participation in the MerlinCV project) is a transversal operation involving different people, different departments and different offices, among which we highlight the promotion of the territory, culture, production activities. Each on its own, but with a common goal: to design and implement a local strategic plan that fits well with the broader territorial vision (Riviera del Brenta and Terra dei Tiepolo) to the national and cross-border horizon.

ARIES SOCIETÀ CONSORTILE A RESPONSABILITÀ limitata



ARIES
VENEZIA GIULIA

The partnership in the project Merlincv fully meets the guidelines identified by the strategy of development of economic activities related to tourism and culture. The Chamber is implementing numerous projects aimed at improving access and support services to tourists, knowledge and enhancement of local products, communication capacity of the territory. These include activities related to the membership (together with 18 other Italian Chambers of Commerce) of the Mirabilia network for the enhancement of the UNESCO sites in Italy.

www.ariestrieste.it



Michele Crosatto



Michele Crosatto is the reference person in ARIES VENEZIA GIULIA for the MerlinCV project. Cooperation with companies and institutions has always played a key role in its cross-border activities. For more than 10 years he has also been responsible for the language office for the Slovenian language at the Venezia Giulia Chamber of Commerce (former Trieste Chamber of Commerce).

Prior to the MerlinCV project, he participated in other projects aimed at tourism, funded by the Italian Association of Chambers of Commerce (Trieste Chamber of Commerce) and EU funds, whose partnerships were developed both in Slovenia and in the countries of Southeast Europe.

He fully agrees with the vision of ARIES and the Chamber of Commerce on local development, in which tourism and culture, with rich economic and human relations, play a key and strategic role.



CONSORZIO COMUNITÀ COLLINARE DEL FRIULI

The voluntary consortium, founded in 1967, consists of 15 municipalities.

The purpose of the Interreg Italy-Slovenia MerlinCV project is to give the area a new impetus by creating and using new methodologies and innovative tools that can provide a new promotion formula for the largest number of local and foreign tourists. The aim of the Comunita Collinare del Friuli is to promote the hilly territory with all its peculiarities.



By creating an immersive room at the castle of Colloredo di Monte Albano, a different and innovative approach to tourism promotion will be tested.

www.friulicollinare.it

Germana Alloi



Germana Alloi, an employee of the Comunità Collinare del Friuli, is the contact person for the Interreg Italia-Slovenia MerlinCV project, as the head of the financial, administrative, culture and community project offices.

She is involved in the financial work of the institution. She has been a part of the management and organization of activities, related to European projects, especially from the structural funds.

Recently, she has also been monitoring directly funded projects for which she has been entrusted with responsibility (HORIZON 2020).



LOCAL AND INNOVATIVE OFFERS

IN THE PROGRAM AREA





LACE AND HONEY



SUGAR LACE BASED ON IDRIJA PATTERN, POURED WITH LOCAL HONEY

The long-term tradition of Idrija is united in a glass: mining, beekeeping and lacemaking, which have always been associated in Idrija over the centuries. It is believed that the art of bobbin lace making came to Idrija with foreign workers in mining, who occupied themselves in beekeeping several times to relax.

Ingredients in a 420 g jar: 98 % FLOWER HONEY of a local beekeeper from UNESCO area, Global Geopark Idria, 2 % heart-shaped SUGAR LACE

Product price is 25 €.

Orders are accepted by TIC Idrija, T: 05 37 43 916, e-mail: tic@visit-idrija.si



LIFECCLASS
PORTOROŽ

THE MOST COMPREHENSIVE OFFER
FOR CYCLING ON THE COAST

Cycling break

"Tour d'Istria" package

includes:

- Accommodation in a comfortable room in Act-Ion Hotelu Neptun 4*
- Half board with dishes for cyclists
- Welcome energy package
- 1 x Diagnosis of body structure – BFA
- 1 x Free washing of cycling jersey



 **BIKE**
FRIENDLY
by LifeClass



TOUR d'ISTRIA



KULT 316
KULINARIKA & TURIZEM



BIOTEHNIŠKI
IZOBRAŽEVALNI
CENTER LJUBLJANA



The Culinary and Tourism Center KULT316 presents a unique and representative example of modern educational practices in the fields of catering, tourism, food and nutrition, where the restaurant KULT316 is located, which offers dishes from the central gastronomic region, as well as typical dishes from other gastronomic regions in Slovenia.

The offer consists of locally grown food and fresh ingredients, we offer guests seasonal menus. Our offer includes daily lunches, culinary experiences and themed evenings.

We offer an innovative culinary experience, Culinary workshops entitled Tastes of Ljubljana, which take place under the guidance of our chefs and were created in the project I enjoy tradition and belong to the events under the title Slovenia - European gastronomic region 2021.

With the culinary workshop, the participants get acquainted with the dishes of the Ljubljana region, the preparation of Ljubljana dishes and the culinary experience of combining the tastes of dishes with wine accompaniment.

KULT 316, Prušnikova 74, 1210 Ljubljana Šentvid,

tel: 01 235 52 60 | e-mail: kult316@bic-lj.si

web: www.kult316.si | Center kulinarike in turizma KULT316

Tastes of Ljubljana

MENU

Hotel Kompas (Restaurant Florijana), Kranjska Gora, Slovenia

APERITIF



Alte Hütte, Tarvisio, Italy

WARM STARTER

Asparagus, mushroom or radicchio omelette
Roll with aubergines, fresh ricotta and parmesan
Potato gnocchi with melted butter and smoked ricotta



Wallnerwirt Restaurant, Arnoldstein, Austria

MAIN COURSE

Onion braciola with fried onion,
beans with bacon and baked potatoes
or
Fillet of char and buttered potatoes



Hotel Kompas (Restaurant Florijana), Kranjska Gora, Slovenia

DESSERT

Walnut cake in "vanilla soup"



Dinner of three countries



In only four hours you will eat three course dinner
in three countries and get to know a bit of history and tradition.

What: Aperitif in Slovenia, warm starter in Italy,
main course in Austria and dessert in Slovenia.

When: every Thursday from 4 p.m.

Price: 49 € per person



More information:
at the reception of hotel
Kompas or +386 4 589 21 00

hit alpinea
Kranjska Gora



SEJALEC
Slovenska turistična organizacija
Innovative product of 2019 winner



KAMP KOREN KOBARID

AN ECO-CAMP BY THE EMERALD RIVER SOČA

Drežniške Ravne 33
5222 Kobarid
Tel: 05 389 13 11
e-mail: info@kamp-koren.si

WWW.KAMP-KOREN.SI

Kamp Koren,
the first Slovenian eco camp, connects Triglav National Park and Soča, one of Europe's most beautiful rivers. It is very popular among hikers and mountaineers, paragliders and hang-gliders, kayakers and rafters, bikers and fishermen. Only 500 metres from the centre of Kobarid, a town of history and a place of excellent cuisine, you can camp with your own equipment or choose between eco chalets and glamping accommodation. A 4-star camp with the EU environmental mark, Eco Camping certificate, also boasts the title Slovenia Green Accommodation. The campsite has herbal plantations, a vegetable garden, a shop with delicacies from the surrounding farms, you can also try authentic local food from our kitchen. We have animals in the small animal farm and in the morning, children can join the animation in feeding and caring for the animals. We also offer relaxation in the sauna or salt room, use of the gym and multipurpose hall.



KNEIPP'S BAREFOOT EXPERIENCE

It is a pleasure to take off your shoes, to step barefoot and feel the ground under your feet.

And not only it's a pleasure, it's also healthy.

The experience program includes:

- learning about Kneipp's philosophy of living a healthy lifestyle
- natural reflexology massage
- testing Kneipp hydrotherapy
- delicious Kneipp vital surprise
- guided relaxation
- test of all five senses (smell, sight, hearing, touch and taste)
- 2-hour ticket for swimming in the pools with healing thermal water.





Complete your romantic escape to Lake Bohinj by enjoying a picnic on the canoe and make memories with the one you love!!!

The package includes:

- ✓ 2 overnights in Bohinj
- ✓ Buffet breakfast
- ✓ 1 x Culinary backpack stuffed with local delights (optional picnic lunch on canoe)
- ✓ 1 x Canoe rental for 2.5 hours
- ✓ 1 x Admission to the saunas during your stay (prior booking required)
- ✓ Parking in front of the hotel

Partnership Project - Three partners with different profiles

Activity

ALPINSport
OUTDOOR ADVENTURES AGENCY

Alpinsport Bohinjsko jezero d.o.o.
Ribčev Laz 53, SI-4265 Bohinjsko Jezero

Accommodation

Alpinia

Alpinia d.o.o.
Ukanc 132, 4265 Bohinjsko Jezero

Gastronomy



Residence Triglav d.o.o.
Stara Fužina 23, 4265 Bohinjsko Jezero

Contact:

Tel .: +386 51 328 082; +386 30 600 482
info@alpinia-group.si

ACTIVE VACATION IN THE COUNTRYSIDE



TURISTIČNO
DRUŠTVO
BOHINJ



Description:

With Active Holidays in the countryside events and workshops, we offer adults and children the opportunity to spend their free time in the countryside, in nature, far away from the hustle and bustle of the city. There you will be able to get acquainted with the rural pulse, local farm chores, get to know the customs of Bohinj, friendly people and domestic animals.

Information

- working with horses/ working in ranch,
- meeting and brushing Icelandic horses,
- arranging stables,
- horse riding,
- rural games (throwing horseshoes and decorating shepherd's crooks),
- baking potatoes and local food tasting

ACCESSIBLE TOURISM FOR EVERYONE

Providing all the necessary **information** on where and in what way people in wheelchairs can go to vacation, **checking and promoting** the additional offer offered by the chosen location.

- over **160 post** of a different offers, available, adapted accommodation and participating offers in Slovenia and Croatia
- **counseling**
- information on **boat rental** for disabled people, **adapted transport and options about adaptation** of passenger cars
- an offer of various **ramps** and **lifts, bathroom accessories and pool lifts.**

BR≡Z OV:R





Author: Bor Dobrin



Hotel Park

Cesta svobode 15, 4260 Bled, Slovenija

+386 4 579 18 00

hotelpark@hotelibled.com



HOTELS & RESORTS

Sava Hoteli Bled

Terme 3000 -
Moravske Toplice

Terme Ptuj

Zdravilišče Radenci

Terme Lendava

St. Bernardin resort Portorož

Salinera resort Strunjan

San Simon resort Izola

VINSKA FONTANA

THE WINE DISPENSER



Laški rizling

BELO SUHO VINO / WHITE DRY WINE

Proizvajalec / Producer: Puklavec Family Wines

Letnik / Harvest: 2019

Alkohol / Alcohol: 11,5 %

Vinorodni okoliš / Winegrowing region: Štajerska Slovenija

Priporočilo k hrani: solate, perutninsko meso, manj začinjene jedi. /
Food recommendation: salads, poultry meat, less spicy dishes.



Chardonnay

BELO SUHO VINO / WHITE DRY WINE

Proizvajalec / Producer: Klet Goriška Brda

Letnik / Harvest: 2018

Alkohol / Alcohol: 12,5 %

Vinorodni okoliš / Winegrowing region: Goriška Brda

Priporočilo k hrani: začinjene ribe, krompir, telečji ali svinjski kottleti,
testenine z bogatimi, polnimi omakami / Food recommendation:
spicy fish, potatoes, veal or pork chops, pasta with rich, full sauces



Cuvee Malvazija, Sivi pinot, Rumeni muškat

BELO SUHO VINO / WHITE DRY WINE

Proizvajalec / Producer: Vinakoper

Letnik / Harvest: 2019

Alkohol / Alcohol: 12,5 %

Vinorodni okoliš / Winegrowing region: Slovenska Istra

Priporočilo k hrani: lažje hladne začetne jedi, dobrote iz morskih
globin, zelenjava, perutnina, rižote in testenine z lažjimi omakami.

Food recommendation: lighter cold starters, delicacies from the
depths of the sea, vegetables, poultry meat, risottos and pasta with
lighter sauces



Cabernet sauvignon

RDEČE SUHO VINO / RED DRY WINE

Proizvajalec / Producer: Klet Goriška Brda

Letnik / Harvest: 2019

Alkohol / Alcohol: 12 %

Vinorodni okoliš / Winegrowing region: Goriška Brda

Priporočilo k hrani: zreli, starani siri, biftek, rdeče meso, divjačina
/ Food recommendation: mature, aged cheeses, tartar, red meat,
venison



Cuvee Refošk, Cabernet sauvignon, Shiraz

RDEČE SUHO VINO / RED DRY WINE

Proizvajalec / Producer: Vinakoper

Letnik / Harvest: 2019

Alkohol / Alcohol: 12,5 %

Vinorodni okoliš / Winegrowing region: Slovenska Istra

Priporočilo k hrani: suhomesnati izdelki, mesne jedi z žara, jedi iz
divjačine in srednje dozoreli siri / Food recommendation: dry meat
delicacies, grilled meat dishes, venison dishes and medium-aged
cheeses



The wine dispenser offers a carefully curated selection of wines from different wine regions in Slovenia. To pour, place your glass under the tap, scan your hotel card, and press the button. Enjoy your glass of wine!



A CULINARY TALE ON THE KARST

We are taking you:

ŠTANJEL - a visit to a boutique prosciutto producing facility - SVETO - KARST LUNCH ON EIGHT with a tasting of Teran in the cellar - PLISKOVICA - A KARST TRADE (MEETING WITH A STONE CUTTER AND A BEEKEEPER) - KARST DINNER AT AN IDYLIC HOMESTEAD

Description of the experience:

In the middle of peaceful karst villages, you can experience an authentic Karst tastes on homesteads, which the locals proudly keep as they once were! On this wonderful trip, we will, among other things, peek into a small boutique prosciutto shop, where real Karst prosciutto is dried under the watchful eye of the owner. In the middle of the day we will stop for an excellent Karst lunch at one of the traditional "eights", where they will proudly show you where the best Karst wines mature. We will walk through idyllic karst villages, peek under the fingers of a karst stonecutter and taste the famous karst honey with a beekeeper. We will end the day with a home-made dinner at an idyllic karst homestead. In the embrace of authentic Karst tastes and hospitable Karst people, you will forget about everyday life and enjoy the ambience that has been known in the Karst for centuries.





Pleasures for All Senses

The Sabotin Hotel has a long history of hospitality: from a coachman's inn and the residence of the Counts of Puppi, to the first hotel in the Goriška region. In 2019, it became the first hotel in the municipality of Nova Gorica to be awarded with the international eco-label Green Key.

At the Sabotin Hotel, guests as well as locals are treated to various art exhibitions and other cultural and arts events. The exhibitions are the product of close cooperation with local associations and clubs, such as KUD Goriška paleta and Nova Gorica Photography Club. In cooperation with the Nova Gorica Mushroom Hunters Club, a very popular mushroom exhibition takes place at the hotel every year. The hotel is decorated with interesting photographs of stone motifs and colourful panoramas selected at a photo competition. The photos often inspire hotel guests to go explore the surroundings.

Tip for an innovative experience: Enter the world of historical elegance and find some peace for a moment or two before lunch or dinner. Visit an exhibition of one of local artists, who tell their stories using a variety of media. Awaken your senses. The smell of home cooking, friendly waiters and their professional advice as well as a selection of flavours curated by our master chefs will convince you to return again and again. To come back for new pleasures for all senses.

Sabotin*, Hotel & Restaurant**
Cesta IX. korpusa 35, 5250 Solkan

t +386 5 336 50 00 | hotel.sabotin@hit.si
www.hotelsabotin.com


Sabotin
HOTEL & RESTAURANT
Nova Gorica, Slovenija
hit universe of fun



Between Tradition and Modernity

In the beginning of 2019, the Hit Company introduced an innovative project in the field of sustainable wine and culinary tourism called Glocal Gourmet. The project is based on a commitment to sustainable cuisine as well as efficient use of ingredients and energy sources. The Lipa Hotel can demonstrate its commitment to sustainable business practices with the Green Key international eco-label.

This year, the newly renovated Lipa Bistro opened its doors introducing also a new menu. The bistro renovation and the new menu were inspired by the interesting past and customs of Šempeter pri Gorici as well as by modern nutrition trends. The menu offers a variety of dishes, from burgers and refreshing salads to *Šempeter štruklji* made of leavened dough traditionally prepared by women of Šempeter. The bistro is decorated with reproductions of old black and white photographs, including a photo of the tram that used to connect Gorizia and Šempeter.

Well aware of the importance of locally grown produce and the significance of knowledge, the Lipa Hotel & Bistro cooperates closely with the Biotechnical Secondary School in Šempeter that supplies the bistro kitchen with fresh, seasonal produce.

A tip for an innovative experience: After lunch at the Lipa Bistro, take a walk to the Biotechnical Secondary School (Ulica padlih borcev 26, Šempeter pri Gorici), where you can buy fresh local produce grown on school grounds.

Lipa*, Hotel & Bistro**
Trg Ivana Roba 7, 5290 Šempeter pri Gorici

t +386 5 336 60 00 | hotel.lipa@hit.si
www.hotellipa.com

Lipa

HOTEL & BISTRO
Šempeter pri Gorici, Slovenija
hit universe of fun



Every Encounter Holds a Small Piece of Happiness

The Park Hotel has always been known for its exceptional hospitality and cuisine, which has been expertly paired with selected wines by skilled waiters and sommeliers. Finding the right food and wine harmony requires a lot of experience, but brings the guests an unforgettable mix of taste sensations.

The Park often organizes events to introduce its guests to the wonderful world of wine and cuisine in a relaxed atmosphere. On such occasions, one can get to know the wines at first hand and meet the winemakers who produced them. Such first-hand experiences are very valuable and unforgettable. Not only for guests who are expanding their wine horizons, but also for winemakers who have identified the Park as one of the most prestigious "shop windows" to showcase their wines.

A tip for an innovative experience: Browse Park's event calendar and mark a date for a social gathering with the best Slovenian winemakers in your calendar. Do not miss the Wine and Gastronomy Nights as well as Park Wine Stars and Park Wine Party festivals! Because happiness lies in encounters.

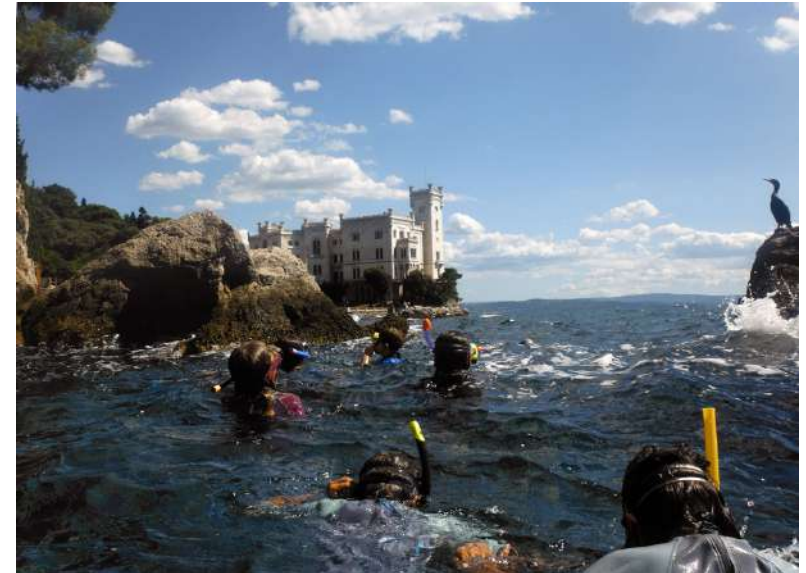
Park**, Hotel & Entertainment**
Delpinova 5, 5000 Nova Gorica

t +386 5 336 20 00 | marketing.park@hit.si
www.park-novagorica.com


HOTEL & ENTERTAINMENT
Nova Gorica, Slovenija
hit universe of fun

TRIESTE GREEN

Local action group of KRAS



Between Karst, Istria and Trieste, the Trieste Green project created by the Carso LAG takes care of sustainable activities and products to create pleasant green tourism. Various experiences are offered: tasting wild wines, Trieste adventure, visiting the Unesco area of Miramare, Walking, Muggia, trekking, Nordic walking and climbing in a fascinating and at the same time steep landscape. In addition, one of these is the bike tour: pedaling along paths set within nature reserves, overlooking the sea.

Agriculture in the rural area of Trieste is characterized by micro-farms where the farmer still works, on a daily basis, with his own hands and creativity. Craftsmanship, quality and sustainability are the distinctive features of the farms in the Karst and Istria area that Trieste Green wants to promote.

**TRIESTE
GREEN** NATURE
BETWEEN
WIND &
SEA



COLLIO BRDA

The welcome Collio Brda is a cross-border project, promoted and implemented by the Amare in bici Association, that based in Gorizia, and the Brda Institute for tourism, culture, youth and sport. It has already involved over 70 participating partners to cross-border municipalities and associations.

More concretely, the project today consists the construction of over 50 windows, scattered across the cross-border territory where the participating partners are located: points of view, seats with an original design, panoramic observatories, where guests can enjoy the magic of the moment and immortalize glimpses suggestive in the heart of Collio / Brda.

Among the excellences, that immediately joined the proposal, are wineries, the hospitality sector, catering, pastry shops and wine bars, products of excellence in the agri-food sector.

An important part of the initiative is in fact necessarily linked to the joint promotion: each window will refer to multimedia contents that will illustrate the initiative itself, the path to which the cross-border stations give life, to places of interest, and to all participating partners.



Interreg



UNIONE EUROPEA
EVROPSKA UNIJA

ITALIA-SLOVENIJA



MerlinCV

Progetto strategico co-finanziato dal Fondo europeo di sviluppo regionale
Strateški projekt sofinancira Evropski sklad za regionalni razvoj



merlincv@zrs-koper.si



MerlinCv



interregmerlincv



InterregMerlinCV



Merlin CV



www.ita-slo.eu/en/merlincv