



WINES AND FLAVOURS



PROVINCIA DI TREVISO
www.provincia.treviso.it



SEEN AS YOU ARE HERE

Discover the following:

WALLED CITIES, CASTLES AND FORTIFICATIONS

Restored castles, ruins of towers, structures incorporated in the city, protection walls, fortified sites stud the territory, with constant reference to history, to the events of communal autonomy, to the contrasting relations between Lordships. These sites punctuate the Marca Trevigiana everywhere.

WATER AND NATURE

Along the area three important rivers flow, that used to be used for waterways, in the period of the Venetian Republic: the Piave, the Sile and the Livenza. Currently in summer periods the Piave is used for naturalistic courses: the Sile, the longest waterground river in Europe, surrounded by enchanting Venetian villas, is still navigable. The Livenza is of important cyclist-naturalist interest. Not forgetting the Meschio, to be discovered.

THE GREAT WAR

Between 1917 and 1918 the Marca Trevigiana was crossed and divided by one of the most bloody and hard-fought fronts of the Great War which devastated the territory, the theatre of operations of the Italian army and an area occupied by the Austrian-Hungarian army. Numerous traces have been left.

A JOURNEY THROUGH THE SIGNS OF ARCHAEOLOGY

The presence of Roman settlements, which are very important in the area of Treviso, is well known - Acelum, Opitergium and Tarvisium, but also Montebelluna - as well as the survival of the road network of ancient connections roads and traces of ancient divisions.

ARCHITECTURE, A MILLENNARY SUMMARY

Villas, buildings, religious structures and districts constitute a cultural, historical and artistic patrimony waiting to be discovered. Eight different historical periods create the excuse for a step-by-step course, aimed at discovering an enchanting architectural treasure, along the Western part of the province of Treviso.

REBORN IN SPORT

The Marca Trevigiana is one of the most sporty provinces of Italy. The variety of natural and physical environments allow for various sports to be carried out.

CASTELFRANCO VENETO

Via F. M. Preti 66
T 0039 0423 491416
F 0039 0423 771085
iat.castelfrancoveneto
@provincia.treviso.it

CONEGLIANO

Via XX Settembre 61
T 0039 0438 21230
F 0039 0438 428777
iat.conegliano
@provincia.treviso.it

ODERZO

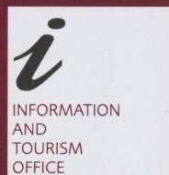
Calle Opitergium 5
T 0039 0422 815251
F 0039 0422 814081
iat.oderzo
@provincia.treviso.it

SAN VENDEMIANO

Via Liberazione 133/a
T 0039 0438 403213
F 0039 0438 403267
iat.sanvendemiano
@provincia.treviso.it

VITTORIO VENETO

Viale della Vittoria 110
T 0039 0438 57243
F 0039 0438 53629
iat.vittorioveneto
@provincia.treviso.it



TREVISO
Piazza Monte di Pietà 8
T 0039 0422 547632
F 0039 0422 419092
iat.treviso@provincia.treviso.it

ASOLO

Piazza Garibaldi 73
T 0039 0423 529046
F 0039 0423 524137
iat.asolo@provincia.treviso.it



PROVINCIA DI TREVISO

Council Office of Culture and Tourism
Culture and Tourism Agency

In collaboration with The Organisation of Tourist Promotion in Treviso
C. C. I. A. A.
A. S. C. O. M.
Town Halls within the province

Photographs
Historical Photographic Archives of the Province of Treviso
Prosecco Doc Protection Consortium of Conegliano Valdobbiadene
Giorgio Cecchetto Farm
ORO Veneto Archives:
Paolo Spigaroli,
Mara Zanato

Created by The Tourism Office of the Province of Treviso

Art project
FABRICA

Translation
Equa Trading srl

Printing
Arti Grafiche Conegliano



LEGEND

- 1 Area of Prosecco and Conegliano wines
- 2 Area of Piave wines
- 3 Area of Montello and Asolo Hill wines
- THE TREVISO RADICCHIO AREA**
- 4 Zero Branco
- 5 Quinto di Treviso
- 6 Treviso
- 7 Casale sul Sile
- 8 Preganziol

THE CASTELFRANCO RADICCHIO AREA

9 Castelfranco Veneto

CHEESE

10 This product can be found almost everywhere in the area, a taste in the Alpine summer pastures of Pedemontana is recommended

ASPARAGUS

11 Cimadolmo

12 Morgano (Badoere)

SAUSAGES

13 Area of Montello

CHERRIES

14 Maser and the Asolo hills

CHESTNUTS

15 Miane (Combai)

16 Pederobba (Monfenera)

MUSHROOMS

17 Area of Montello

18 Area of Grappa

19 Cansiglio (Wood)

GRAPPA

20 Conegliano

21 Vazzola

22 Gaiarine

23 Monastier

24 Montebelluna

RIVER FISH

25 Quinto di Treviso

26 San Polo di Piave

PEPPER

27 Zero Branco

PEAS

28 Borso del Grappa

POTATOES

29 Area of Montello

30 Quarter del Piave (Moriago della Battaglia and Sernaglia della Battaglia)

OLIVE OIL

31 Pedemontana

HONEY

32 Area of Grappa

33 Area of Montello

CAKES

34 Treviso (Tiramisù)

35 Fanzolo di Veduggio (Fregolotta)

BEANS

36 Pederobba (Levada)

37 Area of the Rivine lakes

WHERE IS THE PROVINCE OF TREVISO?

Located in the Veneto region, in the North-East of Italy, just a few kilometres from Venice, the Province of Treviso can be easily reached by:

Motorways:
A27 Venice-Belluno (exit at Vittorio Veneto North and South, Conegliano, Treviso North and South, Mogliano Veneto), A4 Turin-Trieste (exit Cessalto)

Airports:
San Giuseppe (TV), Marco Polo (VE)

Railway lines:
Venice-Udine, Venice-Belluno, Vicenza-Treviso

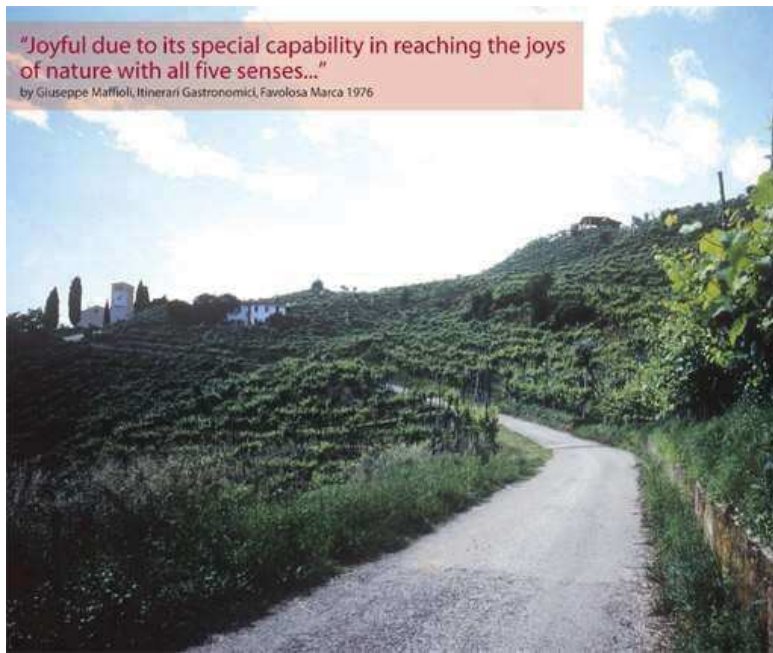
THE LAND OF ETIQUETTE

"A land favoured by nature, the Marca Trevigiana has been enriched during the centuries and has become one of the meeting points between Mediterranean and Mid-European cooking. An area of enchantment, with its gentle hills decorated with vines, its rich and fertile plains, its piedmont forests, refuge for many species of animals, its rivers and torrents teeming with fish, laborious cities and districts, full of life, culture and history ...".
Giampiero Orato

Here among the gentle hills Monsignor Della Casa wrote his book on etiquette.

"Joyful due to its special capability in reaching the joys of nature with all five senses..."

by Giuseppe Maffioli, Itinerari Gastronomici, Favolosa Marca 1976



ANCIENT FLAVOURS

Similar to small ancient farms, trattorias are characteristic welcoming areas with a familiar style, where the fireplace still has an almost ritual role. Extracted from old farm houses, they often maintain the original colour which leads to the name of the ancient owner.



THE FRUIT OF THE VINES



"...The hills are immediately followed by mountains and are, on the one hand, forests of chestnuts and on the other vineyards that create a golden wine that leaves the taste of honey on your lips."
Giovanni Comisso

The "fruit of the vines" can be tasted everywhere. Luxurious white wine, with an inviting aroma of apple, pear, apricot, citrus fruits, rose, with a pleasant after taste of almonds. "Vin sgarboso", perfumed, ruby red, with a flavour of blackberries, bramble and morello cherries.



RADICCHIO



An intense red wine... with a pleasant bitter taste yet of a crunchy consistency, radicchio of Treviso has a kind of "vertical vocation, aimed directly at the sky, according to a gothic line... the other, from Castelfranco entirely golden, with its Baroque extravagance, has the joyfulness of a magnificent open flower".
By G. Maffioli, Itinerari Gastronomici, Favolosa Marca 1976

Oenological School of Conegliano
The oldest Oenological School in Italy that trains that best operators in Treviso.



THE PRODUCTS

OF THE VENETO LAND

A land of oils, meat with special flavours, perfumed with garlic in salami meat to be served, lightly flash-fried and sprinkled with a drop of vinegar... Ancient food accompanied with slices of toasted polenta...



THE DRUNKEN CHEESE

During the first world war, farmers hid their cheeses in the marcs of the grapes that they had just pressed. As the crusts became very dark, they were worried that they had ruined them, but in reality they had created an exceptional product which is still used today. There are plenty of cheeses to be discovered in the Province of Treviso.

ASPARAGUS

With aphrodisiac, medication and therapeutic properties, the asparagus was cultivated in the gardens of Babilonia and in ancient Egypt; Plinio il Vecchio called it "prodigia ventris".

SAUSAGES

Up until a short time ago pork was the only meat that farmers used to eat today salami, "musetti", pates, "ossocolli" and bacons are the delight of connoisseurs.

GRAPPA

In the XVI century it was used as medication for children in periods of plague. Distilled fine and elegant, it has a tradition that dates back centuries; grappa has found its land in the Marca Giocosa.

RIVER FISH

The Marca Trevigiana, with almost 40 trout farms, represents the most important production reality in Italy. Even sturgeons and eels are famous inhabitants of the Sile and Livenza.

PEPPER

The area close to the waterground is the most suitable for horticulture and peppers, cultivated in the area of Zero Branco, with 150 mg of vitamin C for every per 100 g of product, with excellent natural antioxidant functions.

THE RECIPE

RISOTTO AL RADICCHIO

For 4 people.

Cut 300 g of red Treviso peeled radicchio into pieces and eave the hearts cut into 8 pieces aside.

Slice an onion and brown with 2 spoons of extra virgin olive oil and 20 g of butter.

Add the radicchio, leaving the hearts aside. Sprinkle with half a glass of red wine and cook.

Add 300 g of Vialone small rice, mix and cook, adding spoonfuls of bowling broth.

Fry the radicchio hearts in a little butter and when they are still crunchy add them to the rice and complete cooking.

Remove the pan from the flame when the rice is still "al dente", add plenty of grated parmesan cheese, some pepper and serve hot.

From La cucina trevigiana by Giuseppe Maffioli, Franco Muzzio Editor, 1983



CHERRIES

In 1345 Andrea Cornaro proclaimed that "Nobody up until three p.m. could have bought cherries to sell them. Those who intended to take them to Venice for sale, should have left a quarter in Treviso".



MARRONS

Unlike chestnuts, the Marron has a thin skin, with a layer that is easily removed. Throughout the Middle Ages in many mountain areas the real "bread of the poor" were chestnuts.



MUSHROOMS

In the Marca Trevigiana, in particular on Montello and on Pedemontana, there is an extraordinary autumn cuisine based on various varieties of mushrooms, capable of attracting connoisseurs from all over Italy and even abroad.

PEAS

The peas of the Pedemontana of Treviso, soft and sweet, are one of the most sought after delights between May and June. Even today the tradition of the famous plate "risi e bisi" is continued.

POTATOES

Bintje, Desirée, Monnalisa, Liseta, Kennebec, Ratte... they are not the names of girls but the potatoes of Montello, each with its own more or less regular shape, each an undisputed protagonist of wonderful dishes. Cornette, typical potatoes of the Pedemontana, are also delicious.

OLIVE OIL

Olive groves resisted along the Pedemontana up until 1709, when they were destroyed by severe winter frosts. But they have now returned and the extra virgin olive oil of the Marca hills can now be tasted again.

HONEY

The first document related to honey dates back to 20.000 b.C. In Treviso area there are lots of beekeepers and honey, produced in the various uncontaminated areas of the Pedemontana, is extremely tasty and healthy.

CAKES

Besides the Fregolotta, the most famous cake of Treviso in the world is Tiramisù, born in Treviso at the end of the fifties and very sought after by Hollywood stars.

BEANS

Used in the XVI century as an instrument of beauty, beans have always been compared to meat, due to its properties. In the Marca, the most famous recipe is "pasta e fasoi".

LIBRARY

La Marca
Gastronomica
by Ferdinando and Tina
Raris, Canova Editions

La cucina trevigiana
by Maffioli Giuseppe
Franco Muzzio Editor
1983

Il Galateo ovvero de'
costumi, di Giovanni
Della Casa
by E.S carpa, F. Cosimo,
Panini Editor, Modena
1990

Le produzioni tipiche
della Provincia di TV.
Cento prodotti di una
terra da scoprire
Francesco Cera

WEBSITES

[www.regione.veneto.it/
agricoltura](http://www.regione.veneto.it/agricoltura)

www.politicheagricole.it