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E-NEWS

Italian Chamber of Commerce and Industry in Australia Inc. - Adelaide

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The magic charm of Italys "Strade del Vino"

For those who love wine, it's good to know that in most of the Italian territory, the smiling, funny, red-cheeked God Bacchus has left his trail. Today one can follow his path along many wine roads, the so-called *strade del vino*, roads that go specifically through the Italian territories cultivated with DOC vines. On those trails, cellars are the monuments,

Chambave, Arnad-Montjovet and Donnas together with Chardonnay, Müller Thurgau, Petite Arvine, Pinot Gris, Fumin, Gamay, Petit Rouge, Pinot Noir and Prémetta.

Yet, one could go looking for any type of wine, maybe your favourite. If you are absolutely in love with Barolo, then, you may want to drive through the Strada del Barolo, in Piedmont, that includes visiting Diano D'Alba, Grinzane Cavour, Gallo D'Alba, Fontanafredda, Serralunga D'Alba, Monforte D'Alba, Castiglione Falletto, Barolo (the town where the famous wine takes its name from), La Morra, Verduno and Roddi. The same goes with Chianti in Tuscany, Alcamo in Sicily, Falanghina in Campania, and so on. There are also routes dedicated to ancient history, like in Umbria where in the area's of Orvieto, Amelia, and Terni you'll discover Etruscan-Roman wines.

Puglia, on the contrary, has not only wines routes but also those dedicated to olive oil, which have been created to sustain the birth place of one the best Italian olive oils.



Doing some math, one can count about 112 wine-routes in the Italian peninsula, including the islands, with the exception of Sardinia, a producer of great wines, such as Cannonau and Vermentino, but still far from naming specific wine-routes. Needless to say that Tuscany is at the top of the list for organization, professionalism, and number of routes offered to the tourist.

Besides the famous Chianti routes – one can chose between the Chianti Rufina & Pomino and the Chianti Colli Fiorentini, every province offers tours of their cellars and wineries. The Colline Lucchesi e Montecarlo, the Colline Pisane, the Colli di Maremma, the Colli di Candia e Lunigiana, in the Massa Carrara province, all have great cellars, surrounded by castles, churches, medieval villages and rural houses. Tuscany goes even back in time with the Medicea wine-route, in the Carmignano and Prato area, and the Etruscan coast, including the DOC area of Bolgheri, Montescudaio, Val di Corna and Elba.

From south to north, from east to west, it would be just a matter of choice... and a glass!

source: www.altacucinasociety.com



and the monuments are the set of outdoor festivals, giving wine lovers the opportunity of a real one-of-a-kind experience.

Presently, in Italy, wine-tourism is growing considerably, not only because it's a different way to conceive tourism, but also because it often is a cheaper way to live it. The choices are several, depending on what you're more interested in. One could decide to visit one region, and within that region, discover what wines that particular land produces. For example, if you are in Valle d'Aosta, one of the smallest Italian regions, full of snowy mountains and impervious streets, you can follow the *route des vins* from Morgex to Donnas, where you find wines such as Blanc de Morgex et de La Salle, Enfer d'Arvier, Torrette, Nus,

Here the same vine has been cultivated for about 2500 years, producing almost the same wines that the ancients were enjoying. Here history meets wine-tasting (and wine discovering), art enjoys culinary experience, and the aficionados are introduced to unusual, unique and delicious routes.

Officially, only sixteen regions have recognized the wine-routes, giving specific signals, rules, and denominations. Liguria, Lombardy, the Province of Trento, Veneto, Emilia Romagna, Tuscany, Umbria, Lazio, Calabria, and recently Sicily, have regulated the wine-routes with a series of laws. Other regions, such as Piedmont, Friuli Venezia Giulia, Abruzzo, Campania and Basilicata have the rules, while they lack official routes within the territory.

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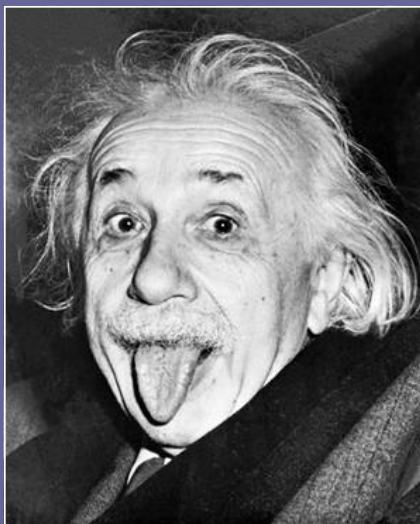


Italian scientist help discover particles faster than the speed of light

Italians are among the group of international scientists who recorded neutrino particles travelling faster than the speed of light.

In what appears to be a contradiction of one of the fundamental laws of physics, measurements over a three-year period showed neutrinos moving 60 nanoseconds faster than the speed of light over a 730-kilometer distance between Geneva and the Gran Sasso underground article physics laboratory in Abruzzo.

"We were convinced that we would find negative results," said Antonio Ereditato, coordinator of the team of international scientists who



made the discovery.

"To discover that was not the case was a huge surprise".

Ereditato, from Naples, said his team was confident in the results but needed more experts from the scientific community to weigh in. If confirmed, the finding would call into question a central thesis of Albert Einstein's 1905 theory of special relativity which states that nothing in the universe can travel

faster than the speed of light.

source: www.motori.corriere.it

Italy has over 16,000 centenarians

Italy has 16,145 people aged 100, the vast majority of those are women. ISTAT (national statistics agency) said there were 13,040 women centenarians in Italy, compared to 3,105 men. Italy has some of the highest life-expectancy rates in the world. The average lifespan for men was 79.1 years in 2010 (+0.3% from 2009), while for the women was 84.3 years (+0.2%).



source: www.lifeinitaly.com

Italian regions at a glance

Liguria is a region in the north-western part of Italy, it's capital is Genoa. It borders France to the west, Piedmont to the north,



Emilia Romagna and Tuscany to the east and to the south it faces the Tyrrhenian Sea. With a surface of 5,422 km², Liguria is one of the smallest regions in Italy and it includes the four province of Imperia, Savona, Genova & La Spezia. Morphologically the region is composed of mountain (65%) and hills for the remaining 35%. A natural reserve covers 12% of the entire region.

Capital: Genoa

Area: 5,422 km²

Population: 1,617,000

Website: www.regione.liguria.it



Portofino

An Italian solar single-seater in the most difficult ecological race

More than 3000 km throughout Australia without a single drop of petrol: an Emilian team launches the challenge.



There are also engineers, technicians and university professors. Made entirely of carbon fibre and kevlar, the car is covered by 401 photo-voltaic silicon cells, with a total surface of 6 square meters, which produces 1,3 Kw of power transforming the sun's rays into electricity to power the motor.

"Wheels, rims, steering system, rear swing arm, steering box and a lot of other components

have been designed and tailored : the concept of the steering box is borrowed from the technology used in F1" says the team.

These technologies are essentials to face the Australian race that crosses deserts and some of the most remote parts of the continent. It runs on roads open to traffic, only during the day to to maximize the yield of photovoltaic panels. The most advanced cars can reach the 130 km/h speed.

source: www.motori.corriere.it

It is a single-seater but F1 is not related to this car even if it has been presented in Maranello at the Ferrari museum by the president Luca di Montezemolo. Its name is "Emilia II" and it is a solar vehicle that takes part in the «World Solar Challenge», a race reserved for a zero emission cars which has taken place every two years in Australia since 1989. The distance to be travelled is 3021 km, which represents the distance between Darwin and Adelaide.

The unique Italian team among the 40 participants is the Emilian «Onda Solare» formed by students of the electrical engineering faculty of University of Bologna and of the professional state institute for industry and trade of Maranello.

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Arrivederci Kebabs...viva pasta, pizza & polenta



One of Italy's most upmarket coastal resorts has banned the opening of kebab shops, Chinese takeaways, Indian restaurants and other sellers of "ethnic food".

Forte dei Marmi, a leafy beachfront retreat for politicians, artists and writers on the northern Tuscan coast, has rebutted

accusations that the prohibition is xenophobic and small-minded. The town's council, which recently passed the decree unanimously, said the ban also applied to more familiar "foreign" establishments such as burger bars and English-style pubs.

The move is the latest expression of a culinary nationalism sweeping the country, as Italians struggle to hold on to centuries-old culinary traditions in the face of globalisation and immigration.

"This measure has nothing to do with xeno-

phobia - it is about protecting and valuing our culture," said Umberto Buratti, the mayor of the town. The ban aims to encourage the survival of Tuscan and Italian cuisine.

"You will still be able to eat ethnic food. We just want to limit the number of outlets," he said. Forte dei Marmi has become popular with rich Russian tourists and a restaurant serving Russian food opened recently. But despite the millions of euro, Russian holidaymakers spend, no more will be allowed.

"Bravo for having the balls to stop the tide of foreign food. I wish my town would do the same," a Tuscan man wrote on a local newspaper website.

Notwithstanding a growing population of immigrants from Asia, Africa and Latin America, the majority of Italians are extremely conservative in their attitude towards unfamiliar food, preferring to stick to pizza, pasta and polenta.

"Only 7 per cent of Italians eat foreign take-away food on a regular basis in and only 5 per cent in a foreign restaurant," according to a survey released by the national agricultural association Coldiretti.

source: www.smh.com.au

LA BELLA RICETTA DELLA NONNA



Farinata Genovese

Ingredients:

250 gr. of chickpea flour
750 ml. Of water
½ glass of olive oil
salt and pepper

Preparation:

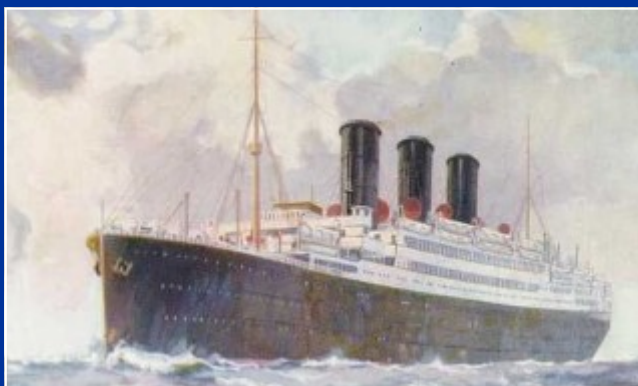
Place in a mixing bowl the chickpea flour, salt and mix by adding some warm water little by little so as not to make any lumps. Leave the mixture covered for four hours.

Then mix making sure to remove any froth that has formed on top. Add the olive oil, mix again and pour into a baking pan. Place it in the oven at 250°C for about 30 minutes. You can also place in under a grill for the last 5 minutes, allowing it to take on a more golden colour.



British WWI liner found off Genoa

Italian divers located in the waters off Genoa the wreck of a luxury British transatlantic liner sunk by a German submarine during the First World War when it was being used by the Royal Navy as a troop ship.



The Transylvania was sunk in 1917 whilst carrying some 3,000 troops to Alexandria in Egypt. More than 400 troops drowned. The coastal city of Spotorno put up a memorial plaque to the victims eight years ago.

The wreck of SS Transylvania, split in two and pointing upwards, was found on the Ligurian coast at a depth of 630 metres near the island of Bergegi.

"This is an extraordinary find," stated the divers.

It was located after local fishermen complained of losing hooks in the area, they said.

"A lot of the old guys round here said that their hooks were being snapped off in the zone. There were also whirlpools over the wreck".

The Transylvania was a passenger liner of the Cunard subsidiary Anchor Line. She was torpedoed and sunk on May 4, 1917 by the German U-boat U-63, despite being escorted by two Japanese destroyers, the Matsu and the Sakaki.

source: www.lifeinitaly.com