

Padovan Sara – Patti Alessandra – Simonetto Maria Giovanna

THE LOWER PIAVE VALLEY

Sceneries, savours and traditions

Tourist and cultural guidebook of the Lower Piave Valley



“Progetto Tekne”

BANDO FSE 2007-2013 ASSE CAPITALE UMANO

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TO THE READER

This tourist and cultural guidebook of the Lower Piave Valley is the final outcome of a study and research project developed by **Sara Padovan, Alessandra Patti, Maria Giovanna Simonetto** – who are students at Istituto Tecnico Commerciale Statale 'L.B. Alberti' in San Donà di Piave – within the frame of the '**Progetto Tekne**'.

This project – financed by European Social Funds and aimed to High School students– had a great local connotation – it aimed to develop an active relationship among school, environment and local economic reality. The result is this guidebook – translated in three different languages – entitled 'Il Basso Piave: paesaggi, sapori e tradizioni' – '**The Lower Piave Valley: sceneries, savours and traditions**'.

It is addressed not only to inhabitants of the Lower Piave Valley, but also to tourists, who are more and more interested in knowing about this land – this destination hasn't been presented in the tourist routes yet, but it is rich in landscape treasures, as well as historical, cultural, wine and food resources.

A short introduction tells the history of the Lower Piave Valley, a land originally characterized by swamps. The present aspect of the land is the result of human work, which reclaimed the whole area.

The guide gives information about the municipalities of the Lower Piave Valley and suggests *four tourist ring-routes* by bike or by car – there are two different itineraries depending on the means of transportation. The suggested routes won't take you to crowded roads and for the cyclists there is information about cyclist paths.

For each itinerary there is:

- an analytical description of the tour – with reference to the most important sights of the towns you pass through;
- a summary description – with detailed reference to the name of the roads and the length in kilometres;
- the map of the routes.

In this book there is also a brief profile of the firm which actively took part to the project as partner firm.

As regards the other companies and places quoted during the itineraries see the references at the end of the guide.

All the information contained in this tourist guide was updated in July 2010.

THE LOWER PIAVE VALLEY AREA

'Basso Piave' means the area situated between 'la Piave vecchia' (the old course of the Piave river) and Livenza river: in the past it was the marshy basin geographically known as 'antico lago della Piave' (old Piave lake). Since the geological ancient times just below the Alpine mountain range an alluvial plain began to shape which spread along a great part of the North-East Italian Adriatic coast. The Lower Piave Valley took shape in this area interested by the debris naturally dragged down by the river. The detritus are transported by the Piave just as well as by many other resurgence rivers – among them the neighboring Livenza river. So sand dunes and shoals started to shape near the coast. These 'natural obstacles' formed a reef which obstructed sometimes the salt water to enter from the sea into the inlands – the inlands height was often lower than the sea level. At the same time this natural reef obstructed the river fresh water to flow directly into the sea, especially for the Piave and Livenza rivers, and the debris flow towards the sea was often slowed down – causing the consequent deposit of sediments and other formations.

This geographical area is characterized by a very particular geological environment because the Lower Piave Valley is mostly situated under the sea level and coincides with the once marshy areas. The swamps have been subsequently reclaimed through man's work (and they are still now kept dry artificially).

In this particular environment the water-covered areas often gave way to thick centennial oaks, elms, chestnut-tree and willows woods as well as small green clearing. This area was also crowded by a very variegated fauna, and the rivers by a great abundance of fish which consented human presence and movement all along the river courses.

In the wide swamp there were also some small islands which made up the so-called 'Melidissa' archipelago – with its name coming from the main islands, Melidissa and Equilium which were the biggest and populated ones.



When the Romans – a very famous road building civilization – arrived, this area underwent some transformations : the 'Via Annia' is an evident example together with other consular roads - in a territory which was interested by lots of coastal traffics towards Eastern Europe.

When the Via Annia became impracticable and frequently submerged, because of the ground progressive lowering, the traffics were diverted to a nearby road, the 'Callalta', which is situated at the border with the centuriaen – e.g. the parcel of land how the countryside was divided into – of the Opitergium plain (the area surrounding today's Oderzo).

Due to the barbaric invasions following the Western Roman Empire's collapse – according to the tradition – the bishop San Magno led the local population exodus to the 'Melidissa' archipelago where they established a village which he called *Civitas Nova Heracliana* – in honor of the Byzantium emperor, Eraclio, who led a crucial role in the Po Valley trades control.

When the ruling class moved to Torcello and Rivo Alto areas – an event which later developed the Venice Republic blooming – little by little *Civitas Nova Heracliana* fell into decay.

The progressive turning into a swamp of the area where the village was situated got even worse also because of the Venice Republic magistrate's rule, whose jurisdiction covered the whole Piave, Sile and other smaller river rain-collecting basins: so the Lower Piave Valley became less appealing on the economical level. This explains the small number of documents and descriptions covering

the actual demographic facts and statistics of the time in this particular land, which represented a challenge for those who didn't prove fit to survive these harsh living conditions.



Just the neighboring areas, western to the 'antico lago della Piave' (the old Piave lake), continued to be a site for actual human settlements. These small agglomerates began to expand considerably and became real towns toward the second half of the twentieth century, whereas the rest of the area featured scattered 'check points', which were situated along the communication ways, most of all along the waterways – the presence of these 'check points' has been confirmed by many toponyms which contained the word 'torre' (tower), e.g. Torre di Mosto.

This condition kept unchanged the swamp social reality till the beginning of the twentieth century: the folks followed its way of life even if it sometimes conflicted with the land administrative management.

The land administration was in fact carried on by people who came from neighboring areas – so they had logical identities and ideas which were completely different from those of the local swamp inhabitants. Land administration began most of all when the first urban center, dedicated then to San Donato, was born, (situated round about the current area of Mussetta, a suburb of San Donà di Piave), then with the subsequent development of other urban centers in the Lower Piave Valley. These initial settlements developed and finally turned into today's Lower Piave Valley municipalities.

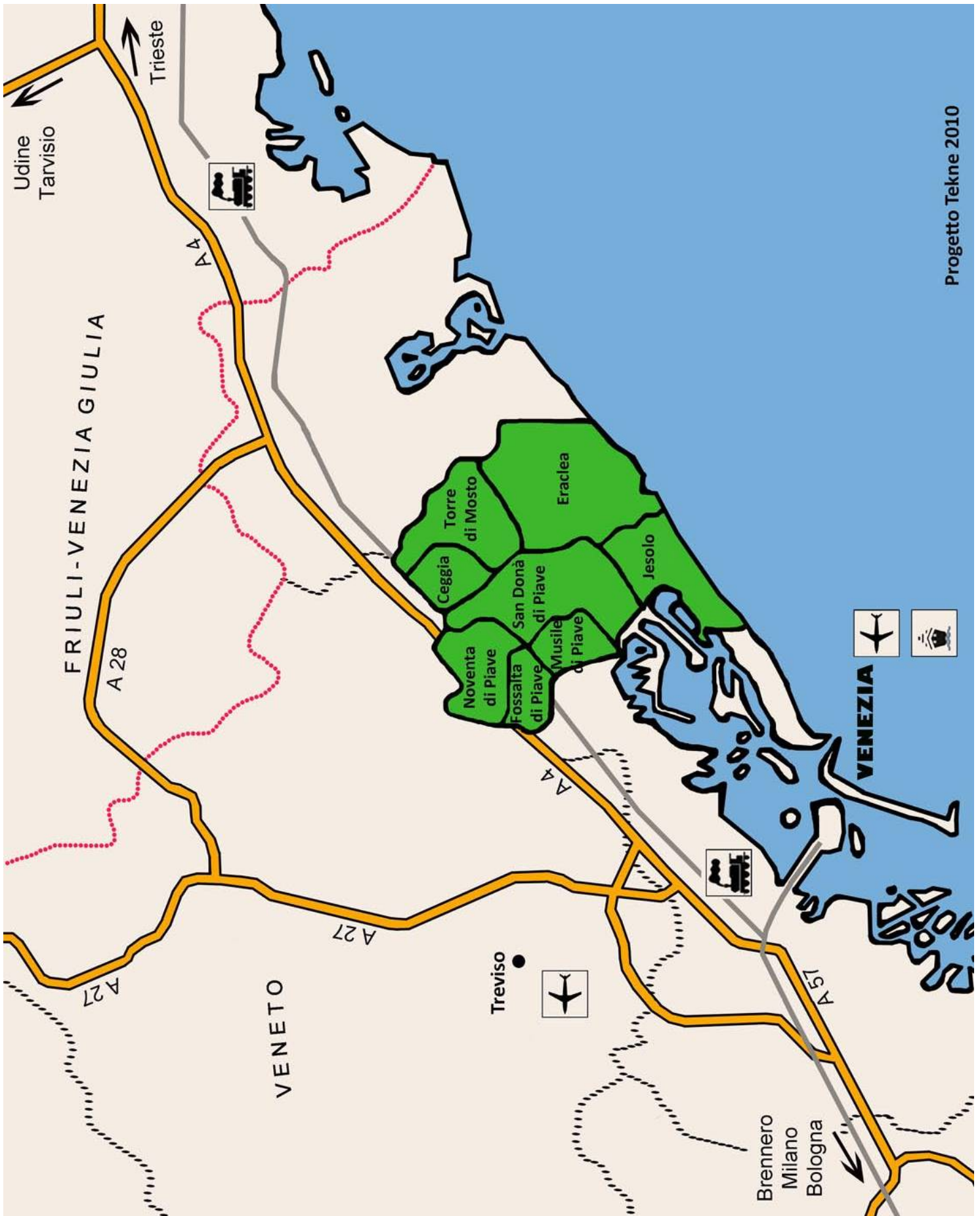
In the period between the fall of the Venice Republic (1797) and the new Austrian domination and on into the following period when the Veneto became a part of the newly born Kingdom of Italy, the field reclamation began starting in some higher Lower Piave Valley areas bordering the lagoon. At this time the land reclamation was carried out with rudimentary methods and thanks to the entrepreneurial spirit of the private landowners.

At the beginning of the 19C. cooperation between the landowners began in order to realize a combined reclamation project. Just after the end of the First World War the 'Consorti di Bonifica riuniti' (Union of Consortiums for the Reclamation) started the 'grande bonifica' (big reclamation work).

This work goes on still today making the whole Lower Piave Valley area viable for communication thanks to draining pumps intervention and to the wide channeling system: so the swampy landscape underwent deep modifications, and was completely transformed on the social and housing level.



(drawn from notes and surveys led by 'G.R.I.L. Basso Piave' Association)



THE LOWER PIAVE VALLEY

Set in the eastern part of the Veneto region, a few kilometres from Venice, the Lower Piave Valley can be reached:

By car

From Venice: A4 motorway to Trieste – exit Noventa di Piave / San Donà di Piave

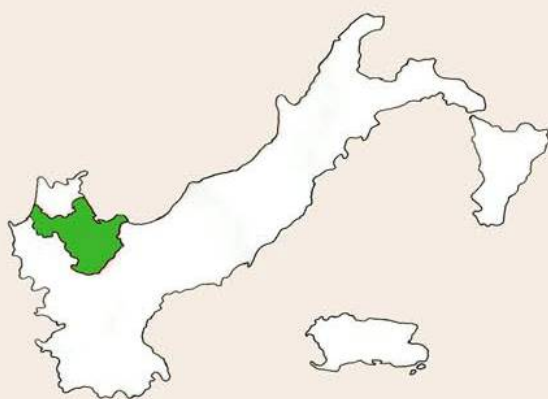
From Trieste: A4 motorway to Venice – exit Noventa di Piave / San Donà di Piave

By train

Venice/Trieste route – San Donà-Jesolo railway station

By plane

Airports: A. Canova – Treviso, Marco Polo - Venice



THE LOWER PIAVE VALLEY MUNICIPALITIES

FOSSALTA DI PIAVE

Fossalta di Piave is situated on the right bank of the Piave river – it was one of the last once-swampy mainland. During the Barbaric invasion this land had been abandoned and uncultivated. Then the Venetian Republic built the ship canal called 'La Fossetta' in order to easily reach the northern lands and promote traffics and trades. But crossing the Piave river



was crucial to carry on their trades. So they crossed it through a ford, which linked the present Fossalta di Piave land with the northern villages using what today is called the road 'strada Calnova' (in the municipality of Noventa di Piave).



The San Mark's Republic's decline and the consequent insufficient maintenance of the Fossetta canal and of the roads nearby caused the end of trades and of the goods transportation in this area. In 1721 the 'Fossetta' was closed and the village went little by little into a decline which lasted about a century.

During the First World War the village was completely destroyed during the Austrian counter-offensive, when the Austrians managed to cross the Piave river just in there. After some days of strong resistance the enemies withdrew and Fossalta di Piave was released. Ernest Hemingway was injured here on July the 8th 1918: in his memory they put a memorial tablet, which is to be seen near the bridge ('ponte di barche') on the Piave

river: nowadays near the memorial tablet there is the baptistery.

Fossalta di Piave is a typical small town and it hasn't got administrative suburbs.

NOVENTA DI PIAVE

Noventa di Piave is situated on the left bank of Piave river along the sides of via Calnova – the road which allowed trades with the northern areas, and it was built thanks to the Roman 'centuriation' on the flat land nearby. Some archaeological finds have been discovered near today's town center (in Via Lampol) and they are the evidence that this area has been inhabited since the first century B.C. This is also confirmed by the new excavations which made it possible the establishment of the 'Roman, Medieval and Renaissance San Mauro Archaeological site'. Noventa town center was then situated along via Calnova, which linked two very important rivers: Piave and Livenza.

The barbaric invasions caused the inhabitants to flee from their dwelling and head for the swamp; the inhabitants came back to the area again just



in the Middle Ages when a harbor was built and a market flourished on the Piave river, just at the end of the ship canal. In 1200 the town was a theater of war between the Della Scala (an important family from Verona) and the Da Carrara (an important family of Padua), the Aquileia's patriarchs and Venice Republic. Then the Republic of Venice made a four century's peace time possible, so trades can develop a lot – thanks also to the harbor on the Piave river and to the deforestation of the area nearby. This area was so a very crowded and productive center for a long time.

When the Republic of Venice ended the harbor lost its importance and the urban center went little by little into decline.

During the First World War Noventa was invaded by the Austrians and completely destroyed. Then thanks to the inhabitants tenacity it was built again.

Today's the municipality of Noventa controls 3 small suburbs : Ca' Memo, Romanziol and Santa Teresina.

CEGGIA

This municipality is crossed by the Piavon canal, a waterway which today flows in one of the old Piave river beds, as the latter burst its banks several times and causing many changes to its original flow. The surrounding area is characterized by swamps, outcropped lands and woods. In the proximity of the nearby town of Cessalto you can still see a residual part of the ancient Olmè wood (*Bosco di Olmè*), which once was the symbol of this area and nowadays it is renowned as a UE site.

Ceggia's name came from the Latin word *cilium* (i.e. border), because it is situated on the border between the once-swampy mainland and the wetlands, along the road calles Via Annia – a very important road built by Romans, which linked Padua and Altino to Aquileia.

During the Roman era Ceggia was a lively center – as we can see from the archaeological finds discovered in



Currently the municipality of Ceggia includes 3 administrative boroughs: Gainiga, Pra' di Levada and Rivazancana.



this area – later on it went little by little into decline – also because of the barbaric invasions.

In the Middle Ages the urban center – situated in a land strip higher than the wetland – was disputed by many Lordships, until it fell under the domination of the Venetian Republic.

The Lagoon City Magistrate wasn't backing land reclamation at the time, on the contrary he favored the swamp enlargement because it was an efficient defense against possible enemy assaults.

During the Italian unification period, after the Venice Republic's decline, the fields drainage and the agricultural settlements started again.

TORRE DI MOSTO

The urban center is situated north of the old 'Lago della Piave': all along in this area the Livenza river had been flowing, one among the numerous waterways which allowed the development of most of the trades and traffics of the Lower Piave Valley.

Because of the continuous Piave and Livenza river floods the land became more and more marshy and began its decline.



The inhabitants built a small village, on the site were already a chapel stood along with a tower – erected with defensive purposes, but which was later destroyed during the Late Middle Ages. The Venetian family Da Mosto – who administered wide agricultural fields – made its rebuilding possible. The name of the the town comes from these events.

Thanks to its geographical position Torre di Mosto was often under influences from lands beyond the Livenza river. Austrians had started to adjust Livenza embankments, then under the Kingdom of Italy the land reclamation was begun and finished in the first post-war period.

Currently the municipality of Torre di Mosto includes 2 administrative boroughs: Boccafossa and Staffolo.



SAN DONÀ DI PIAVE

In the period before the Roman empire decadence the area which currently belong to San Donà di Piave municipality was probably scarcely inhabited. The uneasy ambient condition due to the frequent Piave river floods characterized this area for a long time.

Near the end of the 16th C. a local administrative center was founded, which was subjected to the Venice Republic government; the tradition said this center took its name from the bishop San Donato of Epirus, in whose honor a chapel was built in Mussetta (this town is nowadays a suburb of the municipality San Donà di Piave) where a small village had existed since the twelfth century. In order to cope with the new religious needs of the population another chapel in San Donato was built. This site – after a river flood modified the Piave river bed itself – was then located on the right bank, where the municipality of Musile di Piave is to be found nowadays. Due to the chapel fame its name was used to indicate the whole San Donà di Piave area.

In spite of very important hydraulic works executed by the Venice Republic, the precarious living situation carried on in the Napoleonic age too when the municipality of San Donà was officially founded.

In this area some epidemics, such as the cholera, often spread. This is celebrated every year by the people of San Donà as the most important religious festivity the third Sunday in September, when a procession with the Holy Mary's statue takes place in the town center. To this old religious recurrence is linked the today's renowned 'Fiera del Rosario', which takes place in October, on the first Sunday. This fair ('Le Fiere') has been taking place since distant times.



After Italian Unification field drainage started to be carried on and it continued until the first half of the twentieth century totally transforming the whole area. During the last years of the First World War San Donà was completely destroyed, but when it was over its inhabitants began immediately the rebuilding and the landowners resumed the land reclamation supported by the newly-founded reclamation consortium. In the second World War the town was largely damaged, but thanks to the initiative and hard work of its inhabitants San Donà became the most thriving administrative center for the whole Lower Piave Valley area.

Today's San Donà is the biggest center in Eastern Veneto, counting more than 40,000 inhabitants and embracing 11 administrative suburbs nearby: Calvecchia, Chiesanuova, Cittanova, Fiorentina, Fossà, Grassaga, Isiata, Mussetta di Sopra, Palazzetto, Passarella and Santa Maria di Piave.

MUSILE DI PIAVE

Musile di Piave is situated on the Piave river right bank – in a land which was characterized by valleys, swamps and woods.

Unlike the San Donà di Piave area Venice focused its interests in this town more , probably because of the trades which flourished on the Piave river.

All along the centuries Musile di Piave has been tied together with the nearby town of San Donà, sharing many historical events, which are still today's recalled by the local population as the 'patto d'amistà' (a friendship deal): which is also typical local festivity. It is celebrated through an exchange of capons, which remembers the historical granting of the name of San Donà to the town of San Donà only after a long dispute between the two towns because of the twin chapels dedicated to San Donato.



After a lot of vicissitudes when many Lords had a stake on this town, it then fell under The Serenissima domination. The Foscari and Malipiero families promoted the birth of an human settlement, even if the land was just a swamp infested by the malaria, as well as recurrent floods.



In the following centuries big hydraulic works have been realized, such as the canal Fossetta, the Argine San Marco (San Marco's embankment), the Piave river diversion and the creation of a new bed for the Piave river which linked Musile to Cortellazzo.

During the Napoleonic period Musile became a municipality, and after the Italian Unification the municipality gained importance again both on the economic and social fields. The present town was rebuilt in the 20s at the end of the land reclamation.

Today's the municipality includes 3 administrative boroughs: Caposile, Croce and Millepertiche.

ERACLEA

The current town center is on one of the small old high-raising grounds which once formed the Melidissa archipelago. This area was characterized by a wide swamp and the major population's income came from the marshy cane working.

During the fifth century in order to escape the barbaric invasion the inhabitants took shelter on the islands of the swamp, and many of them settled here permanently. The Melidissa archipelago became an important center – the Roman Empire bridgehead against barbaric advances wanted by the Emperor Eraclio.

Subsequently this rich and populated area was chosen as a Venetian Doges' site and became the capital of the 'Maritime Venice'. The first doge Paoluccio Anafesto's election is recalled every year in October with the costumed historical commemoration ('I dogi a Eraclea'). The land was then frequently infested by the malaria, so little by little the population fled this area.

At the beginning of the eighteenth century it was built a church in one of the higher position, so a village called Grisolera arose, where nowadays is Eraclea stands. The local economy was in fact tied to the marshy cane which was used to build rush matting (*grisòe*) employed to weave mats (used most of all for the silkworm breed) and to realize room dividers, or particular building production and to built the walls in the famous *casoni*.



During the Italian Unification Period Eraclea became a municipality but, because of its small number of inhabitants, its land was then split between the municipalities of San Donà di Piave and Jesolo.

During the First World War Eraclea was destroyed and its area was flooded for the whole war period because of the Piave river embankments breakage.

In 1919 it became a municipality again. Between 1920 and 1940 a big land reclamation was started, so the swamp was been turned into a rich soil which it made possible a new agricultural development in this area.

In 1950 the municipality 'Grisolera' was renamed Eraclea, in memory of the Cittanova-Stretti town nearby, once called *Civitas Nova Heracliana*, which formed the famous center near the Melidissa archipelago. So the area where Eraclea is standing today is situated just a few kilometers from the old *Civitas Nova Heracliana* town.

Nowadays the municipality embraces 7 suburbs: Brian, Ca' Turcata, Eraclea Mare, Ponte Crepaldo, Stretti, Torre di Fine and Valcasoni.

JESOLO

Jesolo is situated south of the old 'Lago della Piave' (Piave's lake) and in the past its area was part of the lagoon. In ancient time the *Equilium* island was well-known most of all for the horses breed (a thriving business among the Romans too, as the name *Equilium* might come from them), but subsequently it became a wealthy and crowded center – as some archaeological finds prove. *Equilium* was a very lively trading town because of its strategic position in the waterways network – protected as it was by the lagoon and by the swamp.

Equilium was characterized by a strong antagonism against Melidissa island, but it shared with it and its archipelago the same historical events as well as the turning into a swamp, which brought to the center abandon.



In the fifteenth century a Venetian patrician,

Alvise Zucharin, had a church built, which was surrounded by the village *Cavazuccherina*, so the old name *Equilium* fell into disuse.

The Venice Republic carried out many hydraulic works in order to keep away the Piave and Sile river from the lagoon (as they caused the filling in of the lagoon bed with the stones and pebbles they carried along). So the Lower Piave Valley area turning into a marsh consequently increased.

Cavazuccherina became municipality just in the Napoleonic period and began to grow again with the subsequent big land reclamation works.

During the First World War the inhabitants had to evacuate and this area fell into decay, but during the first fascist decade the land reclamation was resumed thanks to the Lower Piave Valley Reclamation Consortium ('Consorzio di Bonifica del Basso Piave').

In 1930 the municipality took the name Jesolo (which probably came

from a clerical error of the word *Equilium*).

Nowadays the municipality includes 6 administrative fractions: Ca' Fornera, Ca' Nani, Ca' Pirami, Cortellazzo, Passarella di Sotto and Piave Nuovo.



ROUTE 1

<p>TOWNS YOU WILL PASS THROUGH Palazzetto Cittanova Stretti Rotta S. Elena Boccafossa Ponte Crepaldo Ca' Turcata</p> <p>SUGGESTED MEANS OF TRANSPORT Bike: green line (length about Km 38; 24 miles) Car: red line (length about Km 44; 27 miles)</p>	<p>YOU WILL FIND... Idrovora di Cittanova (Cittanova water-scooping machine) Idrovora di Staffolo (Staffolo water-scooping machine) Idrovora di Boccafossa (Boccafossa water-scooping machine)</p> <p>SUGGESTED SIGHTS Fattoria Didattica Favaro Zairo (Children's farm Favaro Zairo) Museo della Civiltà Contadina (museum of the peasant life)</p> <p>A PLACE TO EAT... Osteria All'Antica Caneva (Restaurant 'All'Antica Caneva')</p>
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A nature and pedagogical trail through the placid beauty of the Lower Piave Valley scenery. Astonish yourself with the bright colours and the endless light glares. Pamper yourself with a typical and natural cuisine and don't miss the opportunity of discovering the most secret face of this land.



Your trip starts in Palazzetto, a small suburb of San Donà. From the square in front of the church and the **Fattoria Didattica Favaro Zairo (children's farm Favaro Zairo)**, street No. 4, which is famous for children activities and perfect for nature lovers, the trip goes on along Via Madonna della Pace as far as its end.



Now turn right into Via Luigi de Faveri and at its end you turn left into Via Cà Turcata which then takes the name of Via Lorenzo Bernini – you will cover about 2 kilometres (1.2 miles). All around you the typical rural Piave Lower Valley scenery stands out – the huge cultivated fields let you understand how people moulded the land in a decisive and optimal way in order to get the best yield, most of all thanks to the twentieth century field drainage.

At the crossroads with road SP53 (Via Calnova), the trip carries on along Via Tiepolo. It is not a crowded road. Your moving forward goes hand in hand with the slow waving of the Canale Ramo waters - on your left. If in the sky the magnificent summer sun shines you can't refrain from losing yourself in the infinite reflections which make water surface jagged.

In spite of crossing the road SP54 (Via Calnova) the road keeps on to Cittanova – a predominantly agricultural town between San Donà di Piave and Eraclea. Along the way – on the left – you can admire the famous **Idrovora di Cittanova (Cittanova water-scooping machine)**, which was built in 1903 and is the oldest among the Lower Piave Valley water-scooping machines. The Canale Ramo waters, coming from San Donà di Piave, are channelled in the water-scooping machine and then they flow into Canale Brian. You will see the Canale Brian water level which is higher than the ground level – this system has been elaborated in order to deviate the water into small canals for the fields irrigation. Now you are getting in a interesting archaeological area – as far as the town of Ceggia.





BY BIKE

Riding the bike you can continue on Via Cittanova, a white road bordering Canale Brian as far as the centre of Stretti. The route goes on Via Cittanova passing by the restaurant '*La Tavernetta*' – where you can taste typical specialities of this area. Then you pedal on a gravel road lined with trees, on its sides there are private dwellings, huge fields and the embankment on you left. So you arrive at the crossroads with Via Montegrappa: when the hard-surfaced road begins again you are in Stretti – a small town in a prevalent way agricultural but that counts also industries and services. Now turn left in the direction of Staffolo-Torre di Mosto.

BY CAR

If you are driving, when you have visited the Idrovora di Cittanova (Cittanova water-scooping machine), come back on Via Calnova and go on to Stretti; at the roundabout follow the road sign to Torre di Mosto – turn left and enter Via Piazza Montegrappa.

BOTH: BYCICLE AND CAR

Go on in the direction of Via Staffolo (road: SP57), as far as the crossroads.

Turn right into Via San Martino-Taglio and follow this road. Before the bend you can stop for a moment in order to admire the **Idrovora di Staffolo (Staffolo water-scooping machine)** – which is situated between the canals San Martino and Brian – and revel the hypnotism emanated from this corner.



Continue your trip being accompanied by Canale Brian on the right and breathing the typical light breeze which dominates this marvellous land. You will now get in front of a fork: we suggest you to choose the road on the left (Via Rotta), which moves away from the embankment going towards the inland.



Once arrived at the climb (Livenza river embankment) at the end of this road you have to choose.

If you are a horse lover, if you want to book a five-a-side football pitch or if you would rather make a reservation for dinner at the **Osteria 'All'Antica Caneva' (Restaurant 'All'Antica Caneva')** – you should turn left and, 50 metres (164 ft) further on, turn left again – you arrive at the parking lot of the Restaurant.

Otherwise if you prefer you can postpone this visit and at the climb you should turn right into Via Sant' Elena (road: SP62). The itinerary plans this road in order to reach the town of Boccafossa and visit the **Museo della Civiltà Contadina (Museum of the peasant life)**.

In the meantime don't give up pampering your senses with the scenery around you – fields around you and the sky overhead.

Going down the slope to Boccafossa – leaving the Livenza river behind – turn right and enter the small town. Just some meters ahead, on the right there is the Museo della Civiltà Contadina. Here there are lots of old objects for adults and children: the most curious people can discover the most ancient and authentic evidences of this land.



Carrying on the main road you can visit also the *Museo del Paesaggio*. Go straight ahead, turn right into Via Taglio skirting Canale Brian on the left, and pass over the iron bridge. Shortly your attention will be captured from the red building on the right: the **Idrovora di Boccafossa (Boccafossa water-scooping machine)**.

This road joins with the road of your start, which takes you at the Idrovora di Staffolo (Staffolo water-scooping machine) – Via Taglio-San Martino. At the crossroad with Via Staffolo, turn left coming back to Stretti. Pass over the bridge and for the return you have two possibilities:

BY BIKE

At the roundabout turn right (in direction of San Donà di Piave). Keep going as far as you reach the crossroad with via Tiepolo, then travel backwards on via Calnova – the road you pedaled going on. You'll arrive so at the parking space in front of the church of Palazzetto in Via Bertazzolo.



BY CAR

At the roundabout go straight ahead in Via Parada (road: SP57).

Along this road you note the church of Don Giovanni Bertola, that is situated on the right over the 'Ponte dea Parada' ('Dea Parada' bridge). Don Giovanni Bertola was the first priest in the parish of Stretti and is remembered by his villagers for some quasi-miraculous events. In the complex dedicated to him you can see the church (which was maybe built on his will), the grave and the monument.

At the end of Via Parada, the road meets Via Triestina Bassa (road: SP42): turn right and travel for a short distance backwards as far as you reach the town of Ponte Crespaldo.

Go straight on (in direction of Eraclea-Jesolo) and 50 meters (164 ft) later, turn right into Via Morosini. Go straight ahead along Via Morosini as far as the crossroads with Via Canova (road: SP53). The street is straight - it lets you admire the typical Lower Piave Valley scenery, before reaching the departure point, turning left in Via Lorenzo Bernini (town of Ca' Turcata).

Travelling backwards – the road as far as Chiesa Madonna della Pace (Via Luigi De Faveri/ Via Madonna della Pace/ Via Stefano Bertazzolo) – you have the possibility to linger your sight on the small details you may have missed at the beginning.

ROUTE 1

BY BIKE




Km 0	Departing point: Via Stefano Bertazzolo, Palazzetto (Fattoria Didattica Favaro Zairo)
Km 0.2	At the end of Via Bertazzolo turn left into Via Madonna della Pace
Km 1	Continue on Via Madonna della Pace and turn left into Via Luigi De Faveri
Km 0.45	At the end of Via Luigi De Faveri turn right into Via Cà Turcata
Km 2.4	Continue on Via Cà Turcata which then takes the name of Via Lorenzo Bernini as far as the crossroads with Via Canova (road: SP53)
Km 2.5	Go straight on Via Tiepolo as far as the crossroads with Via Calnova (road: SP54)
Km 2.6	Go straight on Via Cittanova and persist as far as the town of Stretti
Km 1.9	At the crossroads with Via Parada (SP57) turn left and continue the road - town of Staffolo
Km 2.5	Turn right in Via San Martino – Taglio
Km 2.4	At the fork travel on the left (town of Rotta)
Km 4.3	Turn right in the town of Sant'Elena (road: SP62) and continue as far as Boccafossa, where there is the 'Museo della Civiltà Contadina'. Turn left and some meters after you reach the Restaurant 'All' Antica Caneva'
Km 0.4	Turn right in Via Taglio – before the iron bridge
Km 6.2	Carry on Via Taglio-San Martino as far as the crossroads with Via Staffolo
Km 2	Turn left in direction of Stretti (road: SP57) and keep on as far as the roundabout
Km 2.6	At the roundabout, turn right in direction of San Donà di Piave entering Via Calnova (road: SP54) as far as the crossroads with Via Tiepolo
Km 2.5	Proceed on Via Tiepolo as far as the crossroad with Via Canova and go straight on Via Lorenzo Bernini

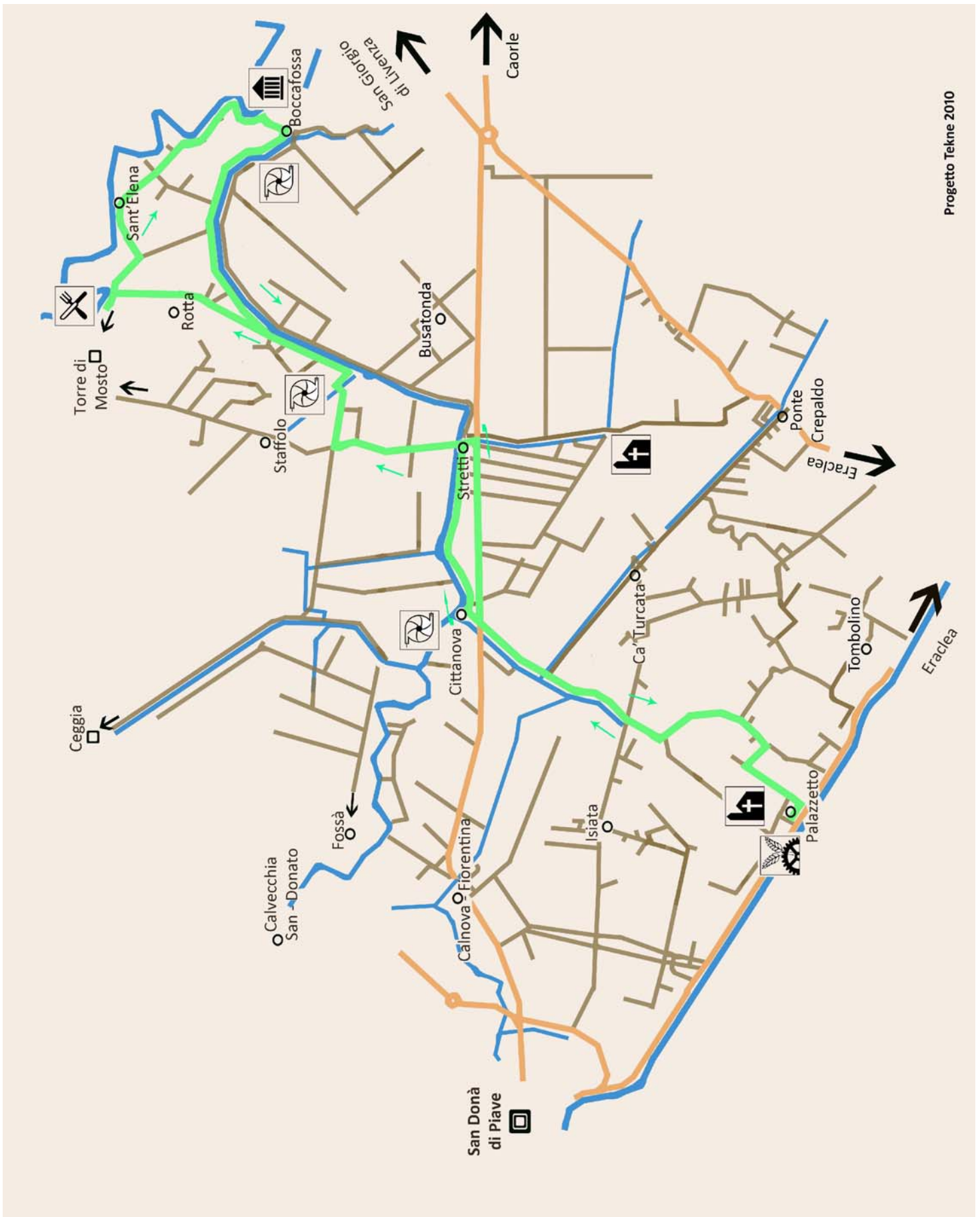
Km 2.4	Keep on Via Lorenzo Bernini as far as the crossroads with Via L. De Faveri
Km 0.45	Turn into Via Luigi De Faveri
Km 1	Turn left into Via Madonna della Pace
Km 0.2	Arrival point: turn right into Via Stefano Bertazzolo (parking space in front of the church of Palazzetto)

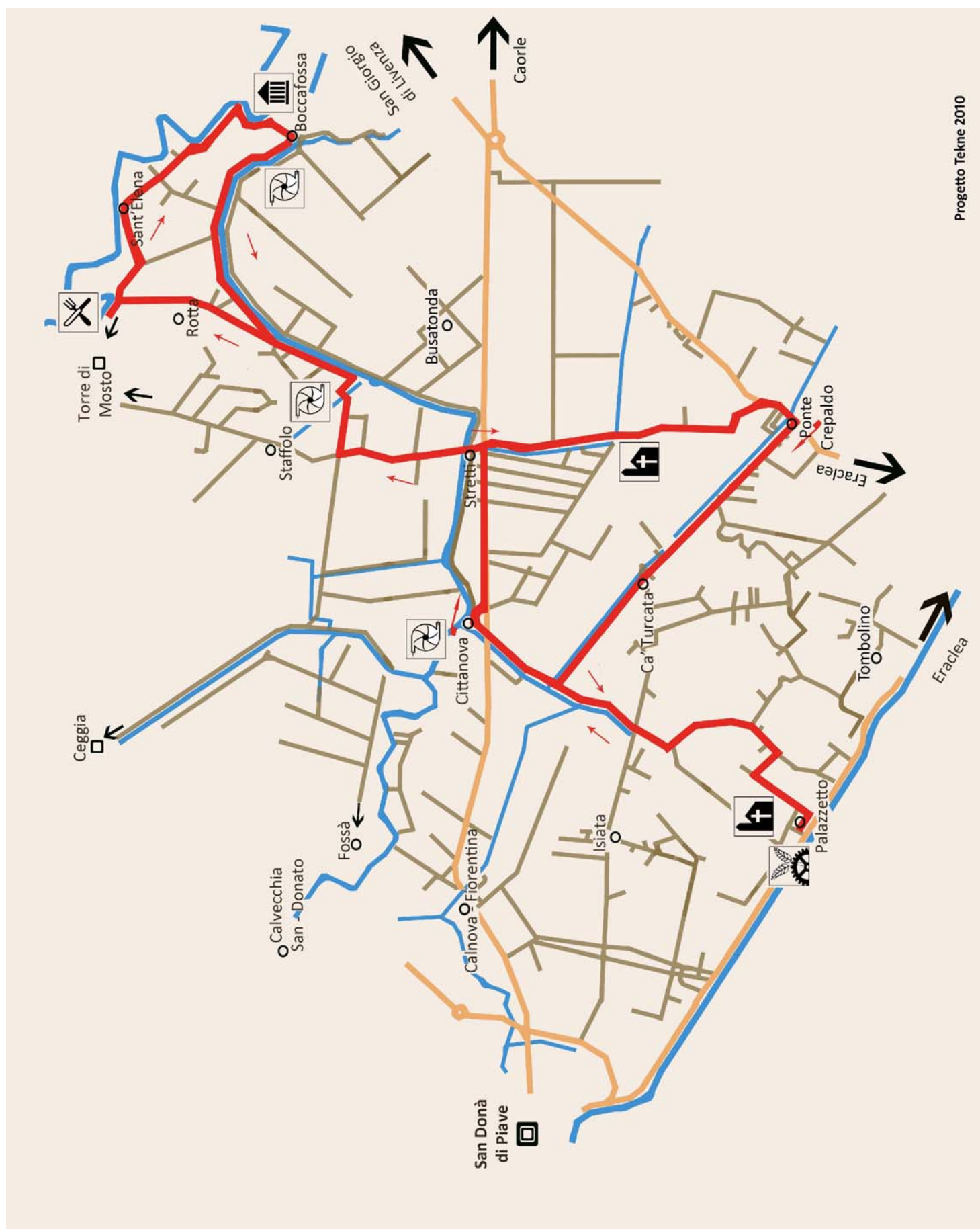
BY CAR

Km 0	Departure point: Via Stefano Bertazzolo, Palazzetto (Fattoria Didattica Favaro Zairo)
Km 0.2	At the end of Via Bertazzolo turn left into Via Madonna della Pace
Km 1	Keep on Via Madonna della Pace and turn right into Via Luigi De Faveri
Km 0.45	At the end of Via Luigi De Faveri turn left into Via Cà Turcata
Km 2.4	Continue on Via Cà Turcata – which then takes the name of Via Lorenzo Bernini – as far as the crossroads with Via Canova (road: SP53)
Km 2.5	Go straight on Via Tiepolo as far as the crossroads with Via Calnova (road: SP54)
Km 2.6	At the crossroads turn right into Via Calnova which then takes the name of Via Filzi (SP54) and then continue as far as the roundabout of the town Stretti. If you would rather visit the Idrovora di Cittanova (Cittanova water-scooping machine) at the crossroad go straight ahead in Via Cittanova
Km 0.2	At the roundabout turn left (3° outlet) in direction of Torre di Mosto
Km 2.2	Persist on the street as far as P.zza Montegrappa, pass over the bridge and enter the road – town of Staffolo
Km 2.5	Turn right and enter Via San Martino-Taglio
Km 2.4	At the fork turn left (town of Rotta)
Km 4.3	Turn right into the town of Sant'Elena (road: SP62) and continue as far as the town of Boccafossa – where there is the 'Museo della Civiltà Contadina'. Turn left some meters after and you get at the Restaurant 'All' Antica Caneva'
Km 0.4	Turn right into Via Taglio – before the iron bridge
Km 6.2	Proceed on Via Taglio-San Martino as far as the crossroads with Via Staffolo
Km 2	Turn left in direction of Stretti (road: SP57) and continue as far as the roundabout
Km 4.3	At the roundabout carry on Via Parada (road: SP57) as far as it meets Via Triestina Bassa (road: SP42)
Km 0.4	After the bridge turn right into Via Morosini
Km 5.4	Persist on Via Morosini and then travel on Via Canova (road: SP 53) as far as it meets Via Bernini
Km 2.4	Keep on Via Lorenzo Bernini as far as the crossroads with Via L. De Faveri
Km 0.45	Turn into Via Luigi De Faveri
Km 1	Turn left into Via Madonna della Pace
Km 0.2	Arrival point: turn right into Via Stefano Bertazzolo (parking lot in front of the church of Palazzetto)

LEGEND

	By bike		Archaeological site		Water-scooping machine
	By car		Church		Partner firm
			Museum		Restaurant
			Park		Hotel





THE WATER-SCOOPING MACHINES

The Lower Piave Valley – situated between the sea and the plain and delimited northwards by the Livenza river and to the south by the Venetian saltwater lagoon – is a huge area which in the past was mostly characterized by the swamp, thick woods and a rich fauna.

The swamp – with its unhealthy and often impracticable environment – represented a deterrent for the



Barbarians and kept the local inhabitants safe.

With the arrival of the Longobards the inhabitants of Oderzo migrated towards the marshlands, in this way Eraclea and the centre of *Equilium* (Jesolo) were founded.

With its decline and due to the continual Piave river floods – which made the area more and more unhealthy – this area remained inhabited just by a small number of people who got used to the environment and cultivated the mainland thanks to its resources.

Since the nineteenth century these lands had been dried up through the land reclamation in order to make them more productive.

The marshland reclaiming consists in the drainage and the management of the waters in the swamp in order to reclaim the land and make it cultivable.

This work started on private enterprise, but it doesn't reach satisfactory results until, during the twentieth century, it has been realized with aimed and gigantic methods by the consortium, aimed to the whole marshy area.

The land can be reclaim in various ways:

- 'natural drainage': if the land is higher than the terrain in which the water has to be collected;
- 'filling': if the land – which has to be reclaimed – is lower than the waters around it (the drainage occurs by 'filling' and in the transport and the deposit of earth from one area to another).
- 'mechanical reclamation': if, due to the nature of the terrain, neither of the above systems are feasible, reclamation occurs 'mechanically' by use of drainage pumps.



The draining pump is a type of pump used to absorb great quantities of water coming from the land reclamation work.

Once that barriers have been placed (such as river banks or something similar) on the boundaries of a determined area to be reclaimed, the water is channeled into drainage pipes of the areas that are below sea level. Then the water has been pumped by the draining pump towards some collecting streams and bigger canals – at a higher level than the surrounding areas.

The reclamation work has still now a fundamental value for Lower Piave Valley.

The importance of the draining pumps turned out to be evident during the Nazi occupation in Northeast Veneto: Germans – in order to prevent eventual landings of the Allies – tried to destroy the draining pumps of Lower Piave Valley with the purpose of making easier the flooding of wide areas. But thanks to the resistance put up against them they didn't succeed in their intent. Still nowadays in the 'Gates of Brian' (Bocche di Brian) – movable bank-heads used to block the water entrance at the confluence of two canals in the town of Termine-Brian – you can see the sign left by the machine-guns: the shots were directed to the building which defended the land from the possible entry of sea water.



ROUTE 2

<p>TOWNS YOU WILL PASS THROUGH Torre di Fine Brian Termine Boccafossa Ponte Capitello Sette Casoni – Senzielli – Cavanella</p> <p>SUGGESTED MEANS OF TRANSPORT Bike and Car: the same route (length about Km 32; 20 miles)</p>	<p>YOU WILL FIND... Idrovora di Torre di Fine (Torre di Fine water-scooping machine) 'Bocche di Brian' ('Gates of Brian') Idrovora di Termine (Termine water-scooping machine)</p> <p>YOU CAN BUY TYPICAL PRODUCTS AT... Azienda Agricola 'La Fagiana' (Farm 'La Fagiana') Tenuta 'La Spiga' (Farm 'La Spiga')</p>
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Endless agricultural lands, old farmhouses or share-cropping houses, farms, canals and orchards are delineating a scenery which is so far from the frantic daily routine and from the crowded seaside towns.

It seems you have found a way to escape from reality just for a day. This land – just a few kilometres away from the most fashionable seaside towns - is the ideal destination for people who would like to experience an out-of-this-world trip. Not only sightseeing. All the senses are involved. It is recommended to experience this adventure by bike – if you travel by car or by motorbike you seem to be moving too fast, not in harmony with the slow rhythms of the nature.



Leaving from the parking place in front of the church of Torre di Fine (via Deledda), in the municipality of Eraclea, you can enjoy an excursion in the lands of the 'Big Drainage' of the twentieth century.

The route winds through in the heart of the reclaimed land and it lets you revel of an unspoilt view of the surrounding countryside – you are in a privileged position – because the road is higher than the fields.

The quietness of the scenery opens the paradise gates...let yourself be seduced by these enchanted places.

Entering Via Vallesina – passing over the bridge – immediately on the left you can admire the red-brick-building of the **Idrovora di Torre di Fine (Torre di Fine water-scooping machine)**. It is one of the clearest



evidences of the heroic times of the drainage work that reclaimed Piave Lower Valley. Turn your head on the right – there is the Revedoli canal dock view.

Go on Via Vallesina and then keep on Via La Fagiana: a wide lonely scenery stretches on. Huge fields on the left and the Revedoli canals (that then takes the name of 'Largon') on the right. Rediscover yourself, breathing the pure and unspoilt air of this peaceful oasis: it seems you are lost in another dimension. You and nature. Nothing more.



Five kilometres further on (3.1 miles) – on your left – you can admire (most of all in spring time) the beautiful scenery offered by the rice fields of the **Azienda Agricola 'La Fagiana' (Farm 'la Fagiana')**: in spring they are entirely flooded in order to cultivate the rice and this draws lots of birds: wild ducks, coots, wading birds, herons, black-winged stilts, common stilts, geese, Eurasian bitterns (Great bitterns).

A break at the farm 'La Fagiana' is suggested: here you can buy, among other products, excellent Carnaroli rice and some pre-cooked rice for ready-made quick delicious dishes. Your taste will not regret it!

The trip continues again along Via La Fagiana as far as the town centre of Brian.

In this part – in touch with nature – a light breeze blows: your sense of smell will take to the right caught by salt water while your mind will be lost as in a long dream.

On the right there is a large canal called 'Livenza Morta' (which northwards is called Brian) which flows into the Largon Canal (here parallel to the sea) and there is also the big building called '**Gates of Brian' (Bocche di Brian)**. The big system is a 'door' which takes its name from the town of Vinci. It is used to block the confluence of the two canals, when the fresh waters of the Livenza Morta – which is often used to irrigate the fields – have a higher level than the Largon canal salty waters, as the latter are influenced by the Adriatic sea tides. At the end of a beautiful sunny day – and in a particular way at dusk – it is a breathtaking experience: suddenly all around you everything seems coming to a sudden stop – the waters are still, even birds twitting calms down. All is motionless as in a snapshot.



At the border with the town of Brian there is the village of Termine. Immediately on the left you can notice the imposing majesty of the **Idrovora di Termine (Termine water-scooping machine)** where waters, sucked in by the canal, are raised and moved into the Livenza Morta. On the right you can see a 'casone' – the typical old popular dwelling of the Lower Piave Valley.

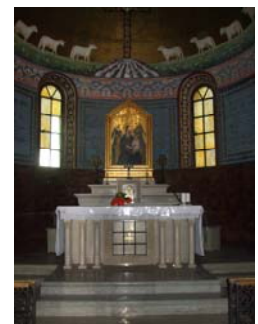


Continuing the trip on Via Pollastrona we suggest the visit to the church of Santa Maria degli Angeli (on the right, where the road is going up on the embankment). The church, which was built before the second world war on Giorgio and Carlotta Romiati's will, will astonish you with its paint-a-fresco walls by the same owner Carlotta. The church can be visited still nowadays on Friday, Saturday and Sunday, calling 0421-290400 or 339-6011168.



The church, which was built before the second world war on Giorgio and Carlotta Romiati's will, will astonish you with its paint-a-fresco walls by the same owner Carlotta. The church can be visited still nowadays on Friday, Saturday and Sunday, calling 0421-290400 or 339-6011168.

Leaving the mystic and cosy atmosphere of the church inside, the itinerary continues on Via Pollastrona.



Keep on road SP94 for about a kilometre (0.6 miles), then enter the road SP54 on the right. After two kilometres (1.2 miles), turn right again and carry on as far as the junction with Strada San Giorgio. Go straight on as far as the junction with Via Triangolo.

Turn left and enter SP42, some meters ahead turn right into Via della Resistenza.

At the end of Via della Resistenza – head towards Via Brian following the Brian canal – turn left and you arrive in the town of Boccafossa where you can visit the **Museo della civiltà contadina (Museum of the peasant life)** and the **Museo del paesaggio (Landscape Museum)**. Turn left and keep on as far as the roundabout, following the road-signs to Caorle.

At the roundabout your route makes you take the third exit (in direction of Caorle) and immediately after turn right into Via Senzielli. You get at the town of Cavanella, pass over the bridge and go straight on. The farm 'La Spiga' orchards view will accompany you for 7 kilometres (4.3 miles) – part of the road is not hard-surfaced.



At the crossroads turn left into Via Sette Casoni. Just some meters later there is the **Tenuta 'La Spiga' (Farm 'la Spiga')** on the left. It offers you a reinvigorating pause with its delicious juices and its Lara walnuts, which with their delicate savour will challenge also the most refined tastes.

When you have satisfied your palate, the trip goes on Via Sette Casoni – once at the bridge, turn right and enter Via Tommaseo (in direction of Torre di Fine).

You are now approaching again the starting point of this relaxing en-plein air excursion, which gives you the opportunity to appreciate this generous land through an historic and naturalistic itinerary.

ROUTE 2

BY BIKE AND BY CAR

Km 0	Departure point: Via Deledda (Parking space in front of the Church of Torre di Fine)
Km 0.1	Turn right and pass over the bridge; enter Via Vallesina (follow the road-signs to Brian-Caorle).
Km 5.3	Keep on Via Vallesina (follow the road-signs to Brian-Caorle). Then the street takes the name of Via Fagiana and you get at the farm 'La Fagiana'
Km 3	Carrying on Via Fagiana you reach the town of Brian and then the Termine water-scooping machine
Km 4.4	Go straight on Strada Pollastrona and at the fork keep on the right (SP54)
Km 2.1	Turn right into Via S. Giorgio
Km 0.3	At the crossroads with Strada Triangolo (SP42) turn left
Km 3.7	Turn right into Via della Resistenza - which then takes the name of Via Brian (skirting Brian canal)
Km 2.9	Once arrived at the town of Boccafossa - turn left into Via Boccafossa
Km 0.5	At the roundabout enter the third exit – in direction of Caorle
Km 7	Turn right into Via Senzielli (part of the road is not hard-surfaced)
Km 0.7	Turn left into Via Sette Casoni ('Tenuta La Spiga')
Km 1.8	In front of 'Tenuta La Spiga' turn right, pass over the bridge and enter Via Tommaseo – in direction of Torre di Fine. You are at the starting point - the parking space of the church of Torre di Fine

LEGEND

	By bike and by car		Archaeological site		Water-scooping machine
	Church		Museum		Partner firm
	Park		Restaurant		Hotel





THE THATCH DWELLING (the 'CASONI')

The Lower Piave Valley, which was all over characterized by the particular marshland environment, had typical dwellings, which were to be seen in the area until the half of nineteenth century, and were called *casoni* (nowadays unfortunately there are just some of them, and they have private owners): originally they were wood 'cages' with marshy-reeds-lined walls, sometimes spread with clay or dung.

They were very humble and basic buildings but very functional.

There are two types of casone: one built in the marshland and the other on the flatland.

The very big difference is the structure. The casone of the wetland was erected on pile-supported platforms very close to the water. The casone of the flatland was built entirely on the mainland.

However their structure are very similar. It was generally rectangular and they were built with two kinds of materials: the wooden supporting structure and the roof and walls made of sedge-grass and straw (typical marshy plants).

The windows were quite small so that the summer heat and the winter cold could be kept out.

In the casoni the tools used for fishing and haunting were all kept, and sometimes those which were used for farming.

Nowadays a 'modern' casone can be seen near the Idrovora di Termine-Brian (Termine-Brian water-scooping machine), just one kilometer (0,6 miles) from the 'Bocche di Brian' ('Gates of Brian').



THE FARMHOUSE (the 'Case Coloniche')

In the whole Lower Piave Valley there are still today some typical big dwellings: they are the farmhouses, which little by little replaced the casoni and characterized a new, more populated scenery since the reclamation period.



They were built on behalf of those who acquired the ownership on the reclamation lands (who generally came from Venice, Treviso, Padua,...) and were assigned to some families which would work that fertile land.

The head of the family stipulated a rental contract called 'contratto d'affitto o di mezzadria' with the

owner, who was paid with a share of the farm products. According to the contract, the head of the family had to live in the house with his family and take care of both the animals and the lands assigned to him.

A farmhouse could house between 40 and 60 people.

Generally it had 2 or 3 floors, the living room was larger than the one of the casone, however the most important rooms were still the kitchen (with the 'focolare' – the fireplace – which was a large area near the fire used for family gathering) and the rooms on the upper floors. The cowshed for the animals and the granary as well as the pigsty, the farmyard animals and the vegetable garden were the survival source for the family throughout the year.

ROUTE 3

<p>TOWNS YOU WILL PASS THROUGH San Donà di Piave Calvecchia Fossà Ceggia Cessalto Grassaga</p> <p>SUGGESTED MEANS OF TRASPORT Bicicletta: green line (length Km 35.5; 22 miles) Auto: red line (length about Km 31; 19 miles)</p>	<p>YOU WILL FIND... Idrovora di Fossà (Fossà water-scooping machine) Idrovora di Grassaga (Grassaga water-scooping machine)</p> <p>ADVISED SIGHTSEEING Cantina Piovesan (Piovesan winery) Bosco di Olmè (Olmè wood)</p> <p>A PLACE TO EAT... Azienda agrituristica Quadrifoglio Rela-x (Holiday farm 'Quadrifoglio Rela-x')</p>
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From the social and cultural city centre to the green belt in the surroundings: the Bosco di Olmè (the Olmè Wood). Two faces to discover: the Lower Piave Valley nowadays and the Lower Piave Valley back in the past. Bring with you a camera and even a bike...one never knows!



The starting point is situated in San Donà di Piave, an important administrative centre in the Lower Piave Valley.



The first stop is **Cantina Piovesan**, which produces very good wines. We suggest you to taste the Raboso, which comes from an autochthon vine grape and it is the real masterpiece among the firm products.

Now turn right and continue on Via Pralungo, which after a small slope takes the name of Via Canale Navigabile and borders the canal with the same name.

The route keeps on a slide on the right (Via Borgovecchio). On the sides lots of walnut trees are standing out—they are very important in this land and they offer a breathtaking view in summer.

At the roundabout enter Via L. Carrer: the setting for part of the trip changes. Even if for a small part, the road is rather busy – it takes you to the *Centro Commerciale Piave* (Piave shopping centre) – but for cyclists there is the bicycle path.

Some meters ahead there is another big roundabout: enter the last exit – following the direction of Trieste (Via Calvecchia, road: SS14)

Continue on Via Calvecchia and pass over another roundabout: you are in the small town of Calvecchia – on the right there is the church of San Donato bishop and martyr. The itinerary goes straight on over the bridge 'Ponte Alto' – the street changes its name in via Gianbattista Giustinian, road: SS14.

Along this road you can stop at the **Azienda Agritivistica 'Quadrifoglio Rela-x' (Holiday farm 'Quadrifoglio Rela-x')** to taste a typical fresh home-made dish, or if you would rather accommodate in the fanciful and cosy bedrooms of the building. Don' forget to make a reservation!



The itinerary plans to turn right, just some meters before the holiday farm, into Via Casenove.

At last you come back in the country side, in the hearth of the vineyards. The route carries on a dig up road.

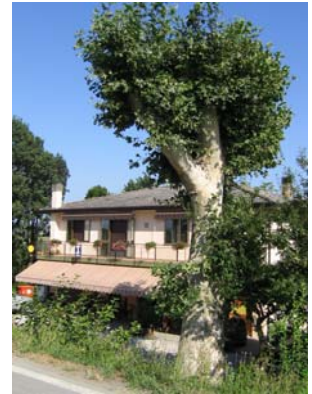


You can understand how people take care with love of this land in order to get the greatest harvest. As the road begins to be hard-surfaced again you get in the town of Fossà. At the crossroad turn left going in direction of the church of Fossà. Turn left into Via Bellamadonna (road: SP58). Now you are getting in a interesting archaeological area – as far as the town of Eraclea.

All around you there are just dwellings and fields, this is a typical feature of the Lower Piave Valley's small towns.

Little by little you are getting closer to a small yellow swing bridge – which is passable just one-way – on Piavon canal – which is one of the oldest river Piave bed hives. Passing over the bridge turn left into Via Piavon (SP58). Straight after the road divides in two: if you go down on the right there is the bar 'Al Vecio Platano' – hidden in a charming corner. The name of the bar comes from the big plan tree in front of the building.

Coming back on the main road (Via



Piavon, road SP58) keep on till the town of Ceggia. In the meantime you can admire the **Idrovora di Fossà (Fossà water-scooping machine)** – on the left. Piavon canal will accompanied undisturbed you as far as the town of Ceggia,

also after the crossroad with the road SS14 (Via Trieste) – here you can proceed without changing your way of driving.



You will get surely very curious when you see the particular building with a bridge (both for bicycles and for cars) on the left – you are behind the library of Ceggia. You can reach the library by car passing over another bridge just a few meters ahead turning right on Via Roma (road: SP58).



Drive for 50 meters (165 ft) and then turn left: you are in the centre of Ceggia (the name Ceggia comes from the latin: *Cilium*; in this town there is the archaeological site where you can admire the ruins of a *Ponte romano – a Roman bridge* – along the old Via Annia) and you can notice Piazza XIII Martiri (XIII Martiri Square) and the church of San Vitale – on the right. At the roundabout turn right in Via Dante Alighieri and proceed till the underpass before the traffic light. Pass over the underpass and the railway and go on – now the street changes its name in Via Prà D'Arca.



Then the street changes name again (Via Calstorta) but you are still in the middle of lot a of vineyards, holiday farms, farms which belong to the famous '*Strada dei vini del Piave*' ('the wine road'). The roads you are travelling on are skirted from vineyards, in particular the absolute king of this land is the Raboso Piave wine – that is an autochthon vine grape which looks like this rough, austere and genuine land.



But the top spot of this itinerary is the **Bosco di Olmè (Olmè Wood)**.

At the end of Via Calstorta the road divides into two and your attention will be drawn by a very different vegetation as regard to the vegetation you have seen up to now: this is the Bosco di Olmè (Olmè Wood), which is the present residual part of one among the oldest woods and one of the latest testimonies of the natural greenery present in the Lower Piave Valley.

If you would like to turn right immediately, you enter the wood through a secondary entry; if you would rather enter through the main entry you should keep on for some more meters. The road is very narrow and it skirts the wood. At the crossroad turn right into Via Dante Alighieri (road SP54, in direction A4) and at last you reach the wood. But keep in your mind this road because then you have to travel backwards in order to continue the itinerary.

On the right – before the road-sign 'Cessalto' there is the main entry of the wood. In the square in front of the wood there is a big parking place and a small playground for your kids.

Now travel backwards: going out from the parking turn left, at the fork continue on the right and straight after turn left into Via Calstorta (road: SP97).

On the left there is the 'Osteria Friulana' which offers to its guests most of all Friuli Venezia Giulia products – it is a great chance if you would like to widen your gourmet knowledge!

At the end of the road, turn left into Via Calstorta Vecchia (road: SP97) and go straight on to the town of Grassaga: the road changes its name in Via San Giorgio and then – after the bridge of Grassaga – it takes the name of Via Grassaga (both the streets belong to the road SP56).

BY BIKE

Turn left into Via Grassaga and some meters ahead turn left into Via Formighè (in direction of San Donà di Piave).

600 meters (0,4 miles) after – on the right – you can admire the small **Idrovora di Grassaga (Grassaga water-scooping machine)** on the canal with the same name. Continue skirting the canal till the crossroad with Via Calvecchia (SS14), then turn right and some meters on you can avail of the cyclist path till the shopping centre.

Keep on till the next roundabout which leads you in Via Borgovecchio. Travel backwards on the same path you did going out – you arrive in Via Canale Navigabile, then Via Pralungo and at last you reach 'Cantina Piovesan'.



BY CAR

In spite the road is often crowded you can still enjoy the Lower Piave Valley countryside scenery. If you would rather see the **Idrovora di Grassaga (Grassaga water-scooping machine)** you should turn left into Via Bassette. This road is not very busy so you can take it easy to admire the structure built from Giustinian family. Now come back and continue on Via Cirkogno (SP56): when you arrive at the roundabout, pass under the flyover. Enter the exit with direction Jesolo-Eraclea – this is a high-speed road.

After the underpass turn right into Via del Silos and keep on the left skirting Canale Navigabile embankment. At the end of the road, turn right into Via Pralungo, you are about reaching the starting point: 'Cantina Piovesan'.

ROUTE 3

BY BIKE


Km 0	Departing point: Cantina Piovesan (San Donà di Piave, Via Pralungo No. 46), turn right
Km 1.7	Continue on Via Pralungo and go straight ahead in Via Canale Navigabile
Km 1.4	Turn right into Via Borgovecchio and continue as far as the first roundabout
Km 1.1	At the roundabout turn left – it is the third exit – into Via L. Carrer. At the second roundabout turn into the last exit to Trieste and keep on Via Calvecchia (road: SS14) as far as the next roundabout. Go straight on Via Calvecchia – following the direction to Trieste
Km 3.5	Carry on Via Calvecchia - when you pass over the bridge 'Ponte Alto', it changes its name in Via Giambattista Giustinian (road: SS14). (2 Km after you can see Holiday Farm Quadrifoglio Rela-x)
Km 1.8	Turn right into Via Casenove. Continue on the road – for a part it is dug up
Km 0.3	At the crossroad with Via Fossà, turn left into Via Fossà
Km 2.5	In front of the church turn left into Via Bellamadonna (road: SP58)
Km 1.4	Pass over the yellow swing bridge and turn left into Via Piavon (road: SP58)
Km 3.3	At the crossroad proceed in direction of Ceggia – Via Piavon (road: SP58)
Km 0.4	Pass over the crossroad with Via Trieste (road: SS14) and go straight on Via Piavon (road: SP58)
Km 0.5	At the crossroad turn left – passing over the bridge. Once passing over the bridge – turn immediately left into Via Roma (road: SP58) and carry on till the church of Ceggia.
Km 1.8	At the roundabout turn right into Via Dante Alighieri – which then changes its name in Via Pra' d'Arca
Km 1.7	At the fork turn left into Via Calstorta – in direction of the Bosco di Olmè (Olmè Wood)
Km 0.6	At the crossroad turn right into Via Dante Alighieri (road: SP54) in order to find the main entry of the wood
Km 1	Going out from the wood, come back in Via Dante Alighieri (road: SP54) and – after the bend – turn right and immediately turn left entering Via Calstorta (road: SP97)
Km 0.5	Turn left into Via Calstorta Vecchia (road: SP97)

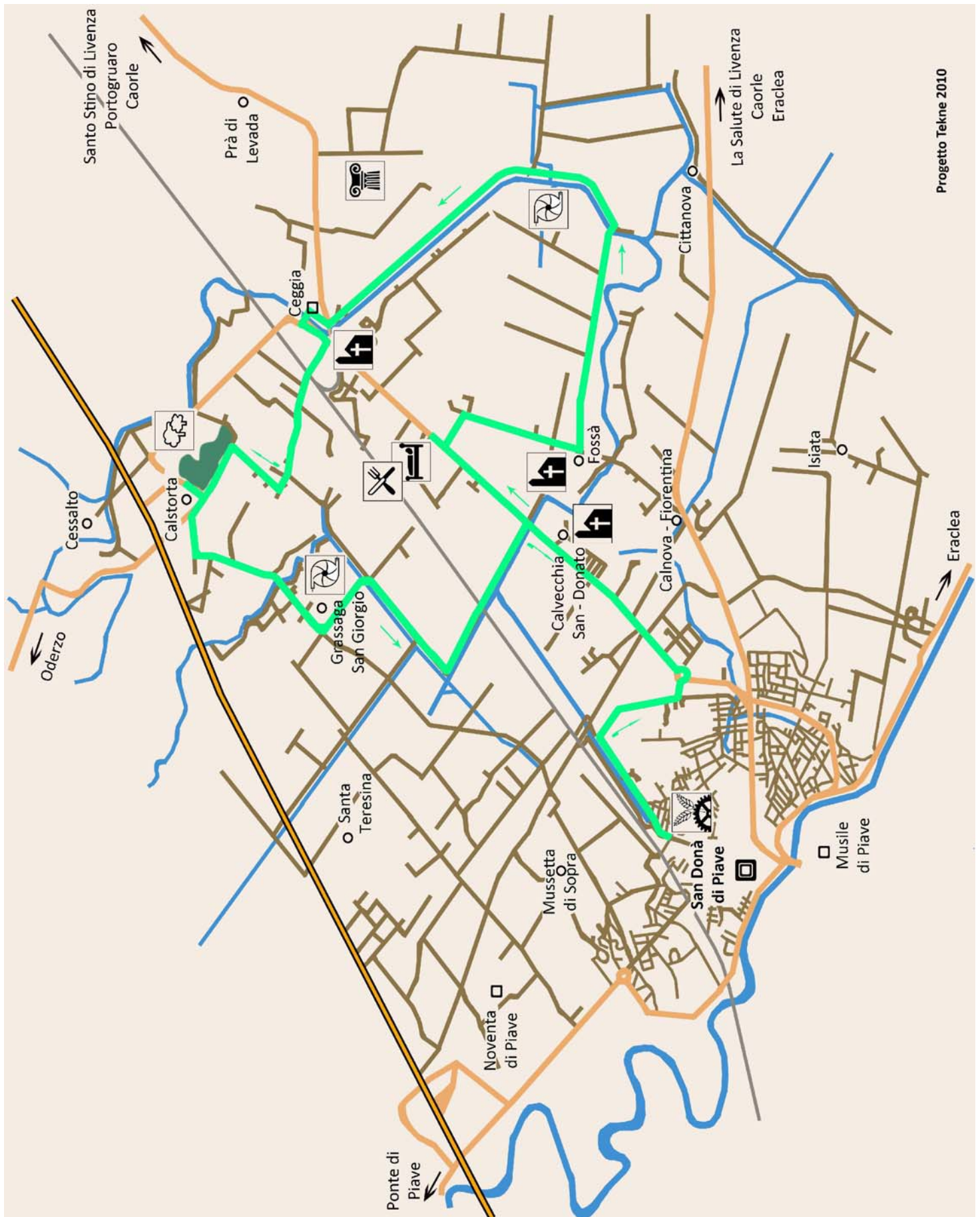
Km 3.2	Go straight on. The road takes the name of Via San Giorgio (road: SP56)
Km 0.5	At the crossroad of the town Grassaga – turn left into Via Grassaga and pass over the bridge
Km 2.7	Pass over the bridge and proceed on Via Formighè (in direction of San Donà di Piave) – 600 meters (0,4 miles) after you can see the Idrovora di Grassaga (Grassaga water-scooping machine) on Piavon canal
Km 2	At the crossroad with Via Calvecchia (road: SS14) turn right and go straight on till the roundabout – at the roundabout turn into the second exit (in direction of San Donà)
Km 0.8	At the second roundabout turn into the first exit to the town of Borgovecchio
Km 1.6	At the third roundabout turn right and keep on Via Carrer and then on Via Borgovecchio
Km 1.6	At the end of Via Borgovecchio turn left into Via Canale Navigabile
Km 0.4	Go down from the embankment and continue on Via Pralungo as far as Cantina Piovesan

BY CAR

Km 0	Departing point: Cantina Piovesan (San Donà di Piave, Via Pralungo No. 46), turn right
Km 1.7	Continue on Via Pralungo and go straight ahead in Via Canale Navigabile
Km 1.4	Turn right into Via Borgovecchio and continue as far as the first roundabout
Km 1.1	At the roundabout turn left – it is the third exit – into Via L. Carrer. At the second roundabout turn into the last exit to Trieste and keep on Via Calvecchia (road: SS14) as far as the next roundabout. Go straight on Via Calvecchia - following the direction to Trieste
Km 2.6	Carry on Via Calvecchia – when you pass over the bridge 'Ponte Alto' , it changes its name in Via Giambattista Giustinian (road: SS14). (2 Km after you can see Holiday Farm Quadrifoglio Rela-x)
Km 1.8	Turn right into Via Casenove. Continue on the road – for a part it is dug up
Km 0.3	At the crossroad with Via Fossà, turn left into Via Fossà
Km 2.5	In front of the church turn left into Via Bellamadonna (road: SP 8)
Km 1.4	Pass over the yellow swing bridge and turn left into Via Piavon (road: SP58)
Km 3.3	At the crossroad proceed in direction of Ceggia – Via Piavon (road: SP58)
Km 0.4	Pass over the crossroad with Via Trieste (road: SS14) and go straight on Via Piavon (road: SP58)
Km 0.5	At the crossroad turn left – passing over the bridge. Once passing over the bridge – turn immediately left into Via Roma (road: SP58) and carry on till the church of Ceggia.
Km 1.8	At the roundabout turn right into Via Dante Alighieri – which then changes its name in Via Pra' d'Arca
Km 1.7	At the fork turn left into Via Calstorta – in direction of the Bosco di Olmè (Olmè wood)
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Km 1	Going out from the wood, come back in Via Dante Alighieri (road: SP54) and – after the bend – turn right and immediately turn left entering Via Calstorta (road: SP97)
Km 0.5	Turn left into Via Calstorta Vecchia (road: SP97)
Km 3.2	Go straight on. The road takes the name of Via San Giorgio (road: SP56)
Km 2.9	At the crossroad – pass over the bridge – the road changes the name in Via Grassaga (road: SP56) and then takes the name of Via Cirgogno – in direction of San Donà di Piave
Km 0.7	At the flyover – turn left in direction of Jesolo-Eraclea and at the underpass turn right into Via del Silos
Km 1.4	Continue on Via del Silos as far as the fork, then turn right into Via Pralungo – going down to the embankment
Km 0.4	Turn right into Via Pralungo – going down to the embankment – you reach the starting point: Cantina Piovesan

LEGEND

	By bike		Archaeological site		Water-scooping machine
	By car		Church		Partner firm
			Museum		Restaurant
			Park		Hotel





THE CUISINE OF THE LOWER PIAVE VALLEY

AN ANCIENT TRADITION

Normally the production process relies on three elements: raw materials, necessary tools and a productive logic tied to local culture.

In the past the society used most of all local products and – as regards food – the products came directly from people's ingeniousness, from the use of land cultivation or from the stables.



As regard the tools used in Lower Piave Valley: firstly they were made of terracotta – as they were made with the clay that people found on this area; later they were made of copper. This material was firstly bartered and then bought in the neighboring zones or from passing merchant. Finally the tools were made of cast iron or iron – as the famous '*calierón*' (the big pot) – and, thanks to the closeness to Venice, more recently, they were also glazed.

Due to the material of the tools (terracotta) the most common cooking method was boiling stewing in a sauce (*tócio*). People also appreciated a lot roast foods, which was not grilled, but cooked in a sort of pan while the sauce, coming from the cooking, was collected for other uses or other foods.



THE TRADITIONAL CUISINE

Boiled food can be divided into two categories: boiled vegetables and boiled meat – when meat made the stock more tasteful.

Vegetables were eaten not only boiled but also raw with dressings coming from the roasted '*tzòtzui*' (small lard dices cooked in a pot).

Meat also can be divided into two categories with regard to its origin, whether from the land (cattle) or from the sea (e.g. fish).



Fish came most of all from fresh water and had not particular elaborations: it could be eaten fried or boiled. Thanks to the bartering with the neighboring communities the inhabitants of the Lower Piave Valley could also use the herring, the '*scopetón*' (*Sardina Pilchardus*) and sometimes codfish, octopus and – in particular occasions – also other salt water fish. Typical of the Lower Piave Valley was the night-frog-haunting – from frogs



you get a delightful broth – but they also fished for eels, '*marcandole*', '*schìe*' (small shellfish).

Until the first years of twentieth century people widely went hunting – most of all quails, hares, pheasants – so with these animals families could complete their food requirements.

Due to land reclamation also came dietary changes. As regard to meat – in the past when the family was conceived as a large community – family nourishment came from the animals in the stable, in the pigsty, in the chicken yard, or in the fields. The meat – coming from the stable breeding cattle – was most of all for sale, whereas part of the whole harvest was used to feed the beef cattle of the stable – the biggest part of forage harvest was aimed to them. As regard to the stable we also have to remember the great importance of milk and its dairy by-products.



Among other **bred animals** there are the courtyard races: most of all ducks, geese, hens, chickens, and more recently also turkeys and guinea-fowls – thanks to the aquatic and swampy environment.

The chicken yard was structured so that turkeys and guinea-fowls were separated from hens and chickens in order to let the former go in and out of the building when they would, scratch about and eat along the water flow.

The courtyard animals breeding – added to the pigs breeding in the pigsty – completed the family protein food requirement.

LAND PRODUCTS

Wood production consisted mostly of vineyards for wine production and mulberry trees to feed silkworms. Each family would transform the grape on their own, so they produced wine for their requirement: the typical wine of the Lower Piave Valley as always been the *Raboso*.

The grain cultivation was less important than today and the wheat produced was mostly for sale in order to fulfill the family necessities. So for this economic reason bread was eaten just during the festivity – whereas the fibrous part was used for the stable animals breeding. Whereas maize were milled and the flour extracted was used to prepare the classic daily mush – typical of this area is the

'*polenta bianca*' (white mush). The steaming mush was spilled on a chopping board and it was eaten mostly during the meal – the rest was roasted till getting a delightful crust, which was then eaten with the cold cuts.

Women took care with love of the vegetable yard and it looked like a garden. It was cultivated in order to give a continuous harvest all the year long. A classical dish of the Lower Piave Valley – containing vegetable plot produce – was '*radìci e fasiòi*' (chicory and beans). The chicory was mostly wild and the beans were boiled with lard and a big piece of pigskin – so they were poured in the same dish with the roasted '*tzòtzui*'.



TYPICAL DISHES

Among the most well-known and famous dishes of the Lower Piave Valley we can count:

'*musèt*' (spiced pork sausage);

frog broth;

land snails;

'*radìci e fasiòi*' (chicory and beans);

'*pasta e fasiòi*' (pasta with beans);

'*fortaja*' (omelette) – which was not only typical of St. Mark's day (25th of April), but it was tasted all the year long with salami, asparagus, bruscandoli (*Humulus lupulus*) or various wild grass;

eggs and onion;

'*poènta e schiè*' (mush with freshwater shrimps);

pig tripe;

'*tzòtzui*' (small dices of roasted lard);

various kind of cold cuts: ossocollo, bacon, pig tongue – they consist on intact pork flesh, not milled – or sopressa, salami, spiced pork sausage, sausage, '*figadèi*' (sausage with left meat and milled liver).



CAKES

Women creativity suggested a great quantity of cakes:

- '*fugàtza*' (raisin bread – eaten at Easter time);
- '*frìtoe*' (sweet fritters – eaten at Carnival);
- '*gaeàni*' (another typical cake of Carnival);
- bread with raising;
- the very famous '*pìntza*', which was often accompanied by mulled wine (a hot wine drunk on the festivity of Epiphany – between the 5th and the 6th of January);
- lots of different biscuits.



Inhabitants of the Lower Piave Valley could eat all year long lots of different local **fruits**: apples, pears, damsons, berries of different plants (e.g. the blackberries or mulberries), sloes, medlars, yellow plums...

Typical local products coming from the swampy environment and fanciful peasant receipts could give to the Lower Piave Valley inhabitants a wide culinary legacy – thanks not only to man's skill of getting used to the rude features of the land, but also to the big female ingeniousness – women in fact took advantage of the big food chances offered by this land.

ROUTE 4

<p>TOWNS YOU WILL PASS THROUGH</p> <p>San Donà di Piave Noventa di Piave Romanziol Fossalta di Piave San Donà di Piave</p> <p>SUGGESTED MEANS OF TRANSPORT Bike: green line (length about Km 27; 17 miles) Car: red line (length about Km 24; 15 miles)</p>	<p>YOU WILL FIND... Scavi Archeologici 'Complesso San Mauro' (Archaeological excavation 'Complesso San Mauro') Noventa di Piave Lapide Commemorativa a Ernest Hemingway (Memorial tablet to Ernest Hemingway) Fossalta di Piave</p> <p>RECOMMENDED SIGHTSEEING Museo della Bonifica (Reclamation Museum) San Donà di Piave) 'Il Pendolino' – Naturalistic educational centre (Romanziol)</p> <p>YOU CAN BUY TYPICAL PRODUCTS AT... Grapperia 'Al Vinattiere' (Grappa shop 'Al Vinattiere') Apicoltura Stello Severino (Severino Stello beekeeping)</p> <p>A PLACE TO EAT... Albergo Trattoria Osteria 'La Bersagliera' Azienda Agrituristicca 'I Canarini'</p>
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*Today the gates of the present are closing and the gates of the past are opening wide .
This itinerary looks like a time machine: from San Donà di Piave first you pass through Noventa di Piave, where some archaeological finds from the Roman period have been brought to light, then you head towards the Fossalta di Piave area, one of the places marked by the brutality and the cruelty of the First World War.
The Lower Piave Valley is the ideal place to let you go with the old culinary savors, and at the same time pamper yourself with the artistic and natural scenery.*



Ready? Go!

A particular tour which will put you in contact with different historic periods, different cultures and architectural styles is waiting for you. In some hours you go through many centuries along the Piave river: the peace and the charm of this area will take you out of this world and you will find – as in a spell – in another world.

The fixed starting point is the parking place in front of **Parco Fluviale** in San Donà di Piave. The most curious people wouldn't miss a visit at the close *Museo della Bonifica* – which is situated in Viale Primavera No. 1 – it is very rich of the Lower Piave Valley historic testimonies and of its transformations during the years: it is divided into various departments (archaeological, ethnographic, naturalistic, on the drainage period and on the war times).



BY BIKE

If you would like to do our route riding a bike – going out from the Parco Fluviale parking lot – cross the road at the cyclist crossing and proceed on the cyclist path – on the left – in Via Lungo Piave Superiore (road: SP 83). Continue on the left and follow the road-sign to Noventa di Piave and Autostrada A4 (A4 Highway).



500 meters (0.3 miles) after go down to the embankment and enter – the road below – Via Roma, keep on as far as the underpass; straight after the cyclist path begins – it borders Via Unità d'Italia (road: SP83). Carry on as far as the traffic light and then turn left into Via Mussetta di Sotto. Now the scenery completely changes – you are in a very different world: far away from the noisy city center.

At the crossroad with Via Centenario go up to the first avenue on the embankment – which borders Piave river: this privileged position let you revel of the peace and the quietness offered by the environment.

Afterwards go down to the embankment and carry on the hard-surfaced road (Via Jutificio) – which then takes the name of Via Berlese.

From here you can easily reach Via Ca' Memo – in the municipality of Noventa di Piave – in front of you there is the cyclist path which let you reach with comfort and pleasantness Noventa di Piave town center.

Across Via Argine you get to Via Piave and – before the 'Tunnel' on Piave river embankment – turn right again entering Via Lampol: a few meters after you can admire '*Complesso San Mauro*' archaeological excavation – where finds of different historic periods have been brought to light. You can see the ruins of the old San Mauro Church – which was destroyed many times during the years, so it was rebuild in different architectural styles: the first building dates back to the Roman period, whereas the more recent – which has the same name – was built after the Second World War. The present San Mauro church dates back to 1923 and its bell tower is 78 meters (255 ft.) high. All over Veneto region it is second only to St. Mark's bell tower in Venice.



Carry on the narrow street Via Lampol as far as entering the road on the embankment. You get to a point where the path goes under the highway flyover (Pay attention: it is a dangerous moment).

Continuing on the same way you get to some forks. Going down to the embankment, you arrive again on a hard-surfaced road – you are in Via Maria Ausiliatrice. Some meters after you reach again the main road: Via Romanziol (road: SP83, Oderzo-Treviso). Cross the road and – stay on the left part of the road – keep on the cyclist path.

Continue on the cyclist path and – on the right – you will see the naturalistic educational center '*Il Pendolino*' – it is a museum-laboratory which presents the knowledge developments as regard to the natural environment – in particular as regard to ecology of East Veneto area – through an exhibition of stuffed animals, an audiovisual room and some other theme rooms.

At the ethnographic and cultural melting pot of people who lives in the Lower Piave Valley matches a variegated flora and a rich fauna. So we suggest to visit the center in order to deepen the knowledge of this area.



After the stop at '*Il Pendolino*' – some meters ahead – continuing on Via Sant'Antonio there is another unmissable halt. In fact the culinary specialties of **Restaurant 'La Bersagliera'** are waiting for you to be tasted.

'La Bersagliera' is a restaurant which proposes typical local dishes – e.g. '*pasta e fasioi*', boiled, cold cuts – or in the bar it offers particular appetizers.

After you have satisfied the taste, the route plans to come back – you are still in Via Sant'Antonio – and travel for 1.2 kilometers (0.75 miles): on the right there is one of the oldest grappa shop in this area '*Il Vinattiere*' where you can buy tasteful and particular grappas.

Carry on the cyclist path (which borders the well-travelled Via Romanziol) for 1.2 kilometers (0.75 miles) and you get to the center of Noventa di Piave – just in front of the San Mauro Church.

If you would like to pamper yourself with some shopping – rather than turning into Via Romanziol – go straight on Via Calnova in about a kilometer (0.6 miles) you get to 'Veneto Designer Outlet': you can easily notice the particular structure of the building inspired to Palladio style, made with innovative commercial criteria.

Continuing the route riding the bike – enter Via Roma (in direction of San Donà di Piave) and come back as far as the roundabout, then turn right into Via Ca' Memo (road: SP 48) – where there is again the cyclist path.

About 2 kilometers (1.2 miles) after you will cross the characteristic 'Ponte di Barche' ('Barche bridge') on Piave river: there is a fee for crossing it (but if you cross it waking or riding the bike it is free). This place is rich in history – because here, since the Roman period, the ford on Piave river let people reach important roads and also because, more recently, during the First World War, here they fought the 'Battaglia del Solstizio' ('Solstizio battle').



Pass over the bridge and go up to Via Ragazzi del '99 (road: SP48). Now the memorial tablet to Ernest Hemingway merits a mention – you can admire it on the left. Here beats the true hearth of this land. The American writer – who lent support to the Italian soldiers with the American Red Cross – was injured in July 1918, consequently to an Austrian grenade explosion just a few meters from him. At the base on his famous novel 'Addio alle Armi' ('A Farewell to Arms') there is the dramatic war experience.



Now turn into Fossalta di Piave city center – you are still in Via Ragazzi del '99.

About 200 meters (0.1 miles) after turn right into Via Argine San Marco (road: SP50). Carry on for 600 meters (0.37 miles) in Via Argine San Marco and turn left into Via della Favorita – where you can stop at the holiday farm 'Fattoria I Canarini', a typical restaurant with vegetarian cuisine. It has also a cosy shop – where you can find a wide range of fruit and vegetables products made by Zaramella family. It is a unique opportunity in this area, don't miss it!



After having surely satisfied your taste – going out from the holiday farm – turn right and enter Via delle Industrie. At the roundabout enter Via Luigi Bianchini – the second exit.

About 600 meters (0.37 miles) after turn right into Via Don Luigi Sturzo, keep on about 500 meters (0.3 miles) and – at the crossroad – turn left into Via Luigi Cadorna (road: SP49). In Via Luigi Cadorna at the street No. 49 there is the 'Apicoltura Severino Stello' ('Severino Stello beekeeping').

It is a unique adventure discovering the importance of bees – bee is a very creative, hard-working and very useful insect for people health.

After having tasted the delightful honey and learnt about the medicine characteristic of bee products – the itinerary plans to go out from the firm and turn left – you get to a roundabout.

Now turn left into Via 23 Giugno (road: SP48) – so you reach Fossalta di Piave small city center. At the roundabout – in front of the church – turn right – into the second exit – in order to come back to 'Ponte di Barche' ('Barche bridge').



Pass over the bridge and go on as far as the embankment – so turn right into the cyclist path along the embankment, which leads you as far as the town San Donà di Piave, going through a great variety of sceneries and views. We advise you to bring the camera – so you can immortalize one of the most beautiful scenery along the Piave river!

The cyclist path – in the middle of cultivated fields and natural greenery – let you skirting Piave river bends, putting you inside the cool and shaded Parco Fluviale – where you can find an equipped picnic area.

Keeping on the tree-lined path you easily reach Parco Fluviale parking lot – the starting point of your tour.

BY CAR

If you would rather drive the itinerary, turn right into Via Lungo Piave Superiore (road SP83, in direction of Noventa di Piave), pass over the railway underpass and enter Via Unità d'Italia. Keep on the road as far as the

roundabout and turn into the third road – Via Noventa (road: SP83); go straight on as far as Noventa di Piave city center.

You start from San Donà di Piave but little by little you leave the busy city center in order to go firstly to the small town Noventa di Piave and then to the suburb of Romanziol – they are not well known places of the Lower Piave Valley but they hide important evidences of its history.

At the roundabout in front of Noventa di Piave church turn left into Via Romanziol – follow the road-sigh to Treviso-Oderzo.

If you would like to pamper yourself with some shopping – rather than turning into Via Romanziol – go straight on Via Calnova and in about a kilometer (0.6 miles) you get to '*Veneto Designer Outlet*': you can easily notice the particular structure of the building inspired to Palladio style, made with innovative commercial criteria.

If you would rather continue the itinerary, from Noventa di Piave town center – at the roundabout – go straight on Via Romanziol – a road shaded by slender plan trees; 3 kilometers (1.9 miles) after – on the right – there is the naturalistic educational center '*Il Pendolino*' – it is a museum-laboratory which presents the knowledge developments as regard to the natural environment – in particular as regard to ecology of East Veneto area – through an exhibition of stuffed animals, an audiovisual room and some other theme rooms.

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Coming back as far as Noventa town center – when you have the fountain on the right – turn right into Via Piave and – before the 'tunnel' on Piave river embankment – turn right again entering Via Lampol: a few meters after you can admire '*Complesso San Mauro*' archaeological excavation – where finds of different historic periods have been made.

You can see the ruins of the old San Mauro Church – which was destroyed many times

during the years, so it was rebuild in different architectural styles: the first building date at the roman period, whereas the more recent – which has the same name – was built after the Second World War. The present San Mauro Church dates back to the 1923 and its bell tower is 78 meters (255 ft.) high. In Veneto region it is less higher just then St. Marcus' bell tower in Venice.



When you have visited the archaeological excavations travel backwards Via Piave as far as the fountain, so turn right entering Via Roma (in direction of San Donà di Piave); proceed as far as the small yellow roundabout so turn right entering Via Ca' Memo (road: SP48). About 2 kilometers (1.2 miles) after you will cross the characteristic '*Ponte di Barche*' ('Barche bridge') on Piave river: it is a privately owned fee bridge (the toll for cars is 0.55€). This place is rich in history – because, in this point, since the Roman period the ford on



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After having tasted the delightful honey and learnt about the healing characteristic of bee products – the itinerary plans to go out from the firm and turn left, then – at the roundabout – go straight on via Kennedy (road: SP49) as far as the crossroad, so turn right. You are again in Via Argine San Marco.

Proceed as far as the underpass and follow the road-sign to San Donà di Piave (road: SS14). After the bridge on Piave river turn right and come back to Parco Fluviale parking space.

ROUTE 4











BY BIKE

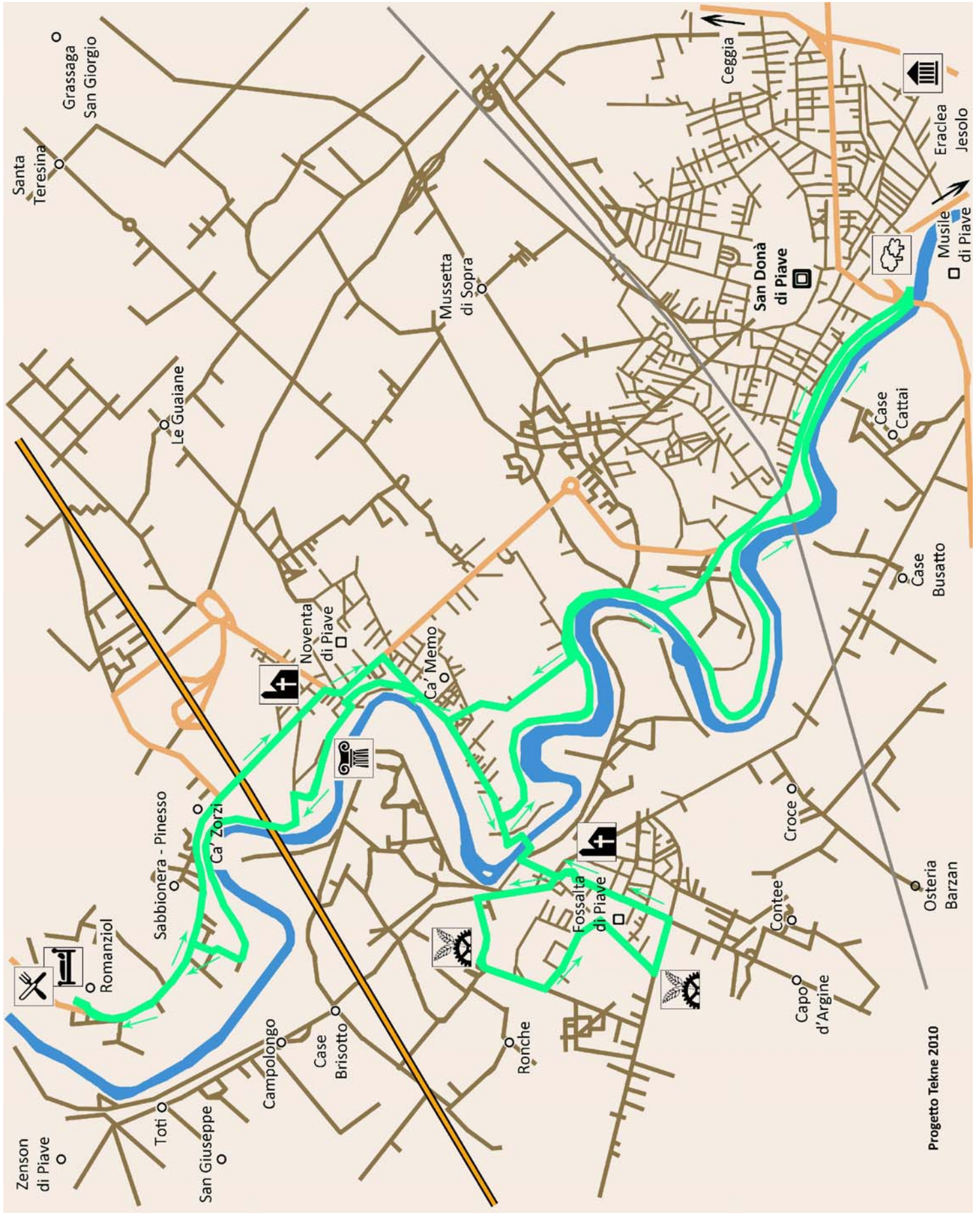
Km 0	Starting point: Parco Fluviale (San Donà di Piave); cross the road (pedestrian crossing) and follow the cyclist path going up to Via Lungo Piave Superiore (mt. 140, road: SP83, in direction of Noventa di Piave)
Km 0.45	Carry on Via Lungo Piave Superiore (on the left) as far as the crossroad with Via Aquileia
Km 0.15	Go down to Via Aquileia, keep on as far as the crossroad and turn left – entering Via Roma
Km 1	Proceed on Via Roma as far as the railway underpass (on the right); go on the cyclist path for some meters (for a little part you are on Via Vittorio Veneto)
Km 0.6	Enter in the cyclist path which borders Via Unità d'Italia (road: SP83, in direction of Noventa di Piave)
Km 0.8	At the traffic light turn left into Via Mussetta di Sotto (a part of the road is dig up) and continue on the crossroad with Via Centenario
Km 0.7	Turn left going up to the path on the embankment
Km 0.8	Go down from the embankment and cross Via Jutificio (hard-surfaced road) – then the road takes the name of Via Berlese
Km 0.2	At the crossroad with Via Redentore, go straight on as far as the crossroad with Via Ca' Memo (road: SP48)
Km 0.2	At the crossroad, turn right and keep on Via Ca' Memo – on the cyclist path
Km 0.6	(On the cyclist path) turn left and enter Via Argine; go on as far as Noventa di Piave inner center – at the crossroad with Via Piave
Km 0.05	Turn left and – some meters ahead – turn immediately right entering Via Lampol 50 meters (164 ft) after there is the 'Complesso archeologico San Mauro' ('San Mauro archaeological complex')
Km 1	Proceed on the narrow Via Lampol as far as you reach a dig up road. At the first fork enter the left road and then, after some meters, at the next fork enter on the road which go on the embankment
Km 1.5	Continue on the embankment (the path continues passing under the Autostrada A4 – A4 highway)
Km 0.05	At the fork go down from the embankment and continue on the right for some meters, as far as you get to the next fork – at last you reach the hard-surfaced road: Via Maria Ausiliatrice
Km 0.3	Keep on Via Maria Ausiliatrice as far as the crossroad with Via Romanziol (road: SP83)
Km 0.6	Cross the road (Via Romanziol) and turn left – entering the cyclist path
Km 0.3	At the crossroad enter Via Sant'Antonio and proceed as far as the hotel and restaurant 'La Bersagliera'
Km 3.2	Travel backwards Via Sant'Antonio and Via Romanziol (the latter on the cyclist path) – in direction of Noventa di Piave – as far as the church
Km 0.1	Continue on the main road and turn into Via Roma (in direction of San Donà di Piave)
Km 0.3	Keep on Via Roma as far as the small yellow roundabout and turn right into Via Ca' Memo (road: SP48)
Km 1.7	Proceed on Via Ca' Memo on the cyclist path as far as 'Ponte di barche' ('Barche bridge') on Piave river
Km 0.2	Pass over the bridge – enter Via Ragazzi del '99 (road: SP48)
Km 0.3	At the crossroad turn right into Via Argine San Marco (road: SP50)
Km 0.6	Carry on Via Argine San Marco and turn left into Via della Favorita
Km 0.5	Continue on Via della Favorita – where there is the holiday farm 'Fattoria I Canarini' – as far as crossing Via delle Industrie
Km 0.5	Go on Via delle Industrie as far as the roundabout
Km 0.6	Turn left into Via L. Bianchini and go straight on as far as the crossroad
Km 0.5	Turn right into Via Don Luigi Sturzo – at the crossroad turn left into Via L. Cadorna (road: SP49)
Km 0.4	Continue on Via L. Cadorna – where there is 'Apicoltura Severino Stello' (Severino Stello beekeeping) as far as the roundabout
Km 0.7	Turn left entering Via 23 Giugno, road: SP48; (pass through Fossalta di Piave)
Km 0.7	Go on Via 23 Giugno as far as the roundabout in front of the church
Km 0.7	Enter the second exit – in direction of Noventa di Piave – and turn right some meters ahead in order to come back on Via Ragazzi del '99. Pass again over 'Ponte di Barche' ('Barche bridge') on Piave river
Km 0.3	Travel backwards on Via Ca' Memo as far as the bump (road-sign 'Ca' Memo'), then turn right entering the dig up road on the embankment
Km 1.5	Go straight on – at the two forks – on the embankment
Km 0.7	You get to another fork – go down on the right and continue along the tree-lined avenue (Piave)
Km 1.3	Keep on the path as far as you get to the picnic equipped area
Km 0.5	Continue on the right, pass under the bridge (in San Donà di Piave) – you get to a fork
Km 2	After turning left, go straight on the dig up path (at the small fork, continue on the right) – so you reach Parco Fluviale

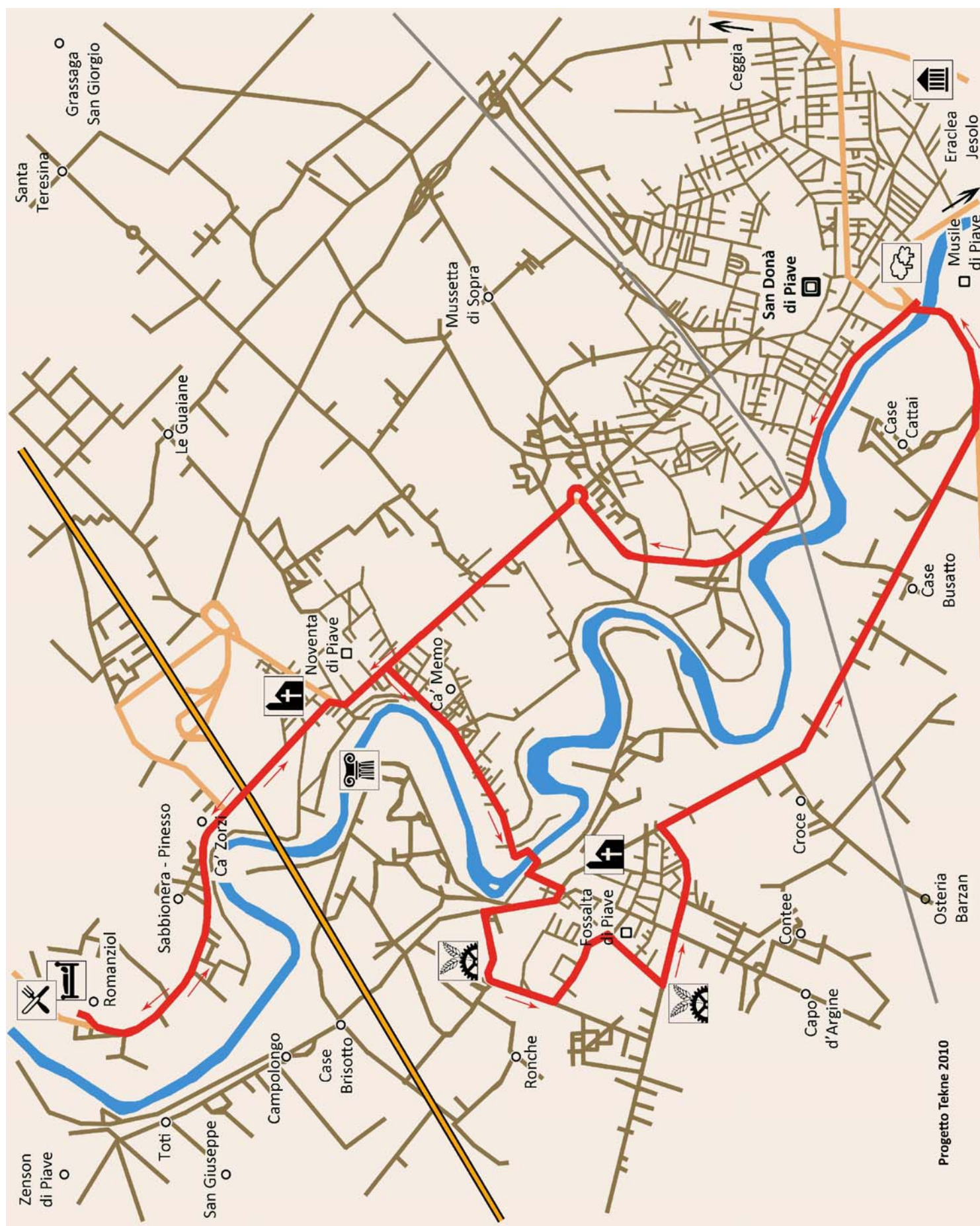
BY CAR

Km 0	Starting point: Parco Fluviale (San Donà di Piave); turn left and enter Via Lungo Piave Superiore, road: SP 83 (in direction of Noventa di Piave)
Km 3.4	Go straight on as far as the railway underpass, then enter Via Unità d'Italia (road: SP83) and go on as far as the roundabout
Km 2.4	At the big roundabout – enter the third exit – enter via Noventa (road: SP 83) and go straight on as far as Noventa di Piave city center
Km 3.1	At the roundabout close to the church follow the road-sign to Treviso-Oderzo (Via Romanziol, road: SP83); go straight on as far as you find firstly – on the left – the grappa shop 'Il Vinattiere', then – on the right – the learning center 'Il Pendolino' and at the end – on the right – the restaurant 'La Bersagliera'
Km 3.1	Travel backwards to Noventa di Piave city center (as far as the fountain close to the church)
Km 0.1	Near the church enter Via Piave – on the right – go straight on as far as the 'tunnel' on Piave river embankment – you can park the car at the Parco Fluviale (Noventa di Piave). Enter Via Lampol – on the right – 50 meters (164 ft.) after there is 'Complesso San Mauro' ('San Mauro archaeological complex')
Km 0.1	Come back on Via Piave and turn right into Via Roma, road: SP 83 (in direction of San Donà di Piave)
Km 0.3	Carry on Via Roma as far as the small yellow roundabout and turn right into Via Ca' Memo (road: SP48)
Km 1.7	Going straight on Via Ca' Memo you reach 'Ponte di Barche' ('Barche bridge') on Piave river
Km 0.2	Pass over the bridge – enter Via Ragazzi del '99 (road: SP48)
Km 0.3	At the crossroad turn right into Via Argine San Marco (road: SP50)
Km 0.6	Go straight on Via Argine San Marco and turn left into Via della Favorita
Km 0.5	Proceed on Via della Favorita – where there is the holiday farm 'Fattoria I Canarini' – as far as you cross Via delle Industrie
Km 0.5	Turn left and keep on Via delle Industrie as far as the roundabout
Km 0.6	Turn left into Via L. Bianchini and go straight ahead
Km 0.5	Turn right into Via Don Luigi Sturzo; at the crossroad turn left into Via L. Cadorna (road: SP49)
Km 0.4	Proceed on Via L. Cadorna – where there is 'Apicoltura Severino Stello' ('Severino Stello beekeeping') – as far as the roundabout
Km 0.8	At the roundabout go straight on Via Kennedy
Km 3.3	At the crossroad turn left – entering Via Argine San Marco (road: SP50) – and keep on as far as the junction
Km 1.4	Follow the road-sign to San Donà di Piave city center (road: SS14), as far as the bridge on Piave river
Km 0.4	Pass over the bridge and turn right in order to get to Parco Fluviale parking space

LEGEND

	By bike		Archaeological site		Water-scooping machine
	By car		Church		Partner firm
			Museum		Restaurant
			Park		Hotel





FARM 'LA FAGIANA'



Close to the fresh water of the Livenza river and the Adriatic sea breeze – set in reclaimed lands once a swamp – you can find the rice fields of the 'La Fagiana' farm. Its lands were firstly privately drained by the wealthy Romiati family – who obviously owned 'La Fagiana' as well. The estate was then sold

to the Bastianello family – who are also today's owner.

The farm began the rice culture during the second post-war period with a small-sized production thanks to the far-seeing choice of the owner. Today they have 150 hectares of rice fields, which are partly cultivated with mechanized systems, notwithstanding the rice produced in the farm still has the features of a handmade product. They chose to cultivate the 'prince of rice', the **Carnaroli**, following directly all the stages of production.

The rice production chain

The farm keeps track of the whole production chain: from the cultivation in the paddy, to the storage in the warehouse, to the husking (i.e. cleaning the external peel of the rice to guarantee storage at its best), to packing and distribution.

The rice must be milled removing the brain – i.e. the external rest of the husk and the germ – thereby creating the white rice in order to keep the organoleptic characteristics of the external part of the grain – whiteners, polishes or preservatives are obviously strictly prohibited throughout.



The farm 'La Fagiana' doesn't use pesticides either; refrigerated storage is used instead: the rice is put in refrigerated storage rooms where the temperature is kept at 6-7°C (42-44°F), in order to avoid the possible insects' or parasites' eggs openings which might infect the grains. The outcome is a natural, fresh and high-quality product.



The structure

Rice production (the farm core business) follows specific stage, which can be seen in the different areas and structures of the farm:

- the rice field (flooded between April and September)
- the drying kiln
- the warehouse
- the husking plant
- the rice packing unit
- the on-site shop

Other farm produces



In the shop you can also find packed 'risottos' – ready made dishes based on tasty recipes such as 'porcini' (boletus edulis), chicory and sausages, porcini and bacon, rocket and nettle, aubergines and peppers, 'chasseur', 'risotto primavera'.

Part of the production of the farm is destined to the cultivation of 'biancoperla' maize (the grain of which is used to produce the biancoperla maize flour, milled with the grindstone in accordance with the tradition), corn, soy and beetroot.

Moreover they cultivate pears, apples and peaches.

Mention must be made to the good vineyard harvest, from which high-quality wines are obtained: **Raboso**, **Verduzzo** (a local wine variety), **Merlot**, **Cabernet**, **Sauvignon** (international wine variety).

Address

Azienda Agricola 'La Fagiana'

Via Fagiana 13

30020 Torre di Fine – Eraclea (Venezia)

Tel and Fax 0421-237429

web site: www.lafagiana.com

e-mail: info@lafagiana.com



FARM 'TENUTA LA SPIGA'

Back in the past the lands of the farm were reclaimed by a private drainage realized by the Romiatis; once reclaimed were then sold to many different owners, as the Gaggias. The soil was particularly rich although it was muddy and sandy. Since 1980 the farm has been specializing in the cultivation of orchards (pears and apples) and vineyards. Finally, in the 90's, they have chosen to start nut production.



Product certifications

In accordance with the Italian law every fruit and vegetable has to be controlled by an approved organization of growers, so the 'Gaggia' farm is a member of A.P.O.V.F., a Veneto and Friuli Venezia Giulia association of fruit and vegetable farmers. Moreover its products were awarded the 'CSQA' production chain certification (which assures that the hygienic and sanitary requirements are met in every production phase as well as the product traceability during the whole production chain). As the firm exports most of its production, it is also part of a European control association (EUREPGAP), that certifies the fruit's healthiness for men's consumption and thanks to this kind of control the fruit they export is a certified one.



Farm products

Nowadays the farm is composed of two estates, 'La Spiga' and 'Ca' Mavito', which are characterized by two different kinds of production:



- fruit-growing production such as **walnuts, nuts, pears and apples;**
- cerealexensive production of **soy, maize, grain, wheat, sugar beet.**



Walnut production

In 'Tenuta La Spiga' they produce the variety known as '**Lara del Piave**': the farm is a partner of the 'Il Noceto' Cooperative, which owns the brand and allows to sell this variety of walnut. The particular qualities of the lands of the Basso Piave easily consent the walnut cultivation, promoting the development of a very refined product, that at the present time has overgrown in consumption the 'Californian walnuts'. In fact the 'Lara del Piave' walnut has a very high-quality kernel that doesn't taste sharp and its organoleptic characteristics are very appreciated by consumers. Lara walnuts meet the customer's requirements thanks to their genuineness and their integrity as they are not treated with chemical products. In the shop you can directly buy the walnuts, also combined with honey.



Pear production

Pears are named in 6 varieties, among Europe's best sellers: **William bianco and rosso, Conference** (from North Europe), **Decana del Comizio** (a perfect match with cheese), **Abate Fetel, Kaiser** (the typical pear of Basso Piave). Pears are very delicate fruits, which are hand-picked between August and September; the farm's pears varieties have a gradual ripening, so they are picked at different times. Pears can be bought in the shop or in grocery shops, but a very big part of the yield is exported. The farm also recommends the **pear juice**.



Address:

Società Agricola 'Tenuta La Spiga'

Via Sette Casoni 4, Ponte Crespaldo

30020 – Eraclea (Venezia)

tel.0421-237117

fax 0421-237024

web-site: www.tenutalaspiga.com

e-mail: info@tenutalaspiga.com

HOLIDAY FARM 'QUADRIFOGLIO RELA-X'

The lands where the farm 'Quadrifoglio Rela-x' is had originally been reclaimed by one of the drainage supporter who, at the end of the 19th century, was senator Giustinian. Giustinian gives the name to the road where the farm is situated (the road SS14, which links the cities of San Donà and Ceggia). Then these lands were sold to another owner, Giovanni Giol, who built the farmhouse. Then the farmhouse was sold to Giovanni Moscarda (the grandfather), who, till the 80's, worked up the animal husbandry. Then the grandfather left the company management to his grandchild, Lucio Moscarda. Besides the zootechnic production there were also agricultural and wine productions. In 2006, after the renovation of the old farmhouse, the present-day owner set up the holiday farm 'Quadrifoglio Rela-X'.



The building

The building counts 14 rooms, among which two are wheel-accessible; the restaurant can accommodate 50-60 people for lunches or dinners: the reservation is suggested. The farm is also suitable for recreational events or cultural activities, tailored to the customer's requirements.

Typical farm products

Anna, who is all along delighted in land's cultivation and cattle breeding, uses her creativeness in the kitchen: she uses most of all products of her vegetable plot, as well as meat of the animals she breeds. In the holiday farm you can taste:

- *salami*
- *cheese 'Primo Sale'*
- *fruits*: apples, pears, apricots, grapes, figs and plums
- *meats of farm animals*: duck, hen, chicken, rabbit, pork and guinea-fowl
- *jams*: apple, pear, elderberry, raspberry
- *vegetables*
- *home-made bread and biscuits*
- *liquors*: nut liqueur, lemon balm liqueur, lime liqueur (produced with biological lemons), and liquorice grappa



Home specialties

The menu changes according to the typical seasonal products.

First Course: Crepes and different kind of pasticcio (with asparagus, with aubergines, with vegetables, and parmigiana), artichoke's lasagne, tagliatelle with

duck gravy, risotto with vegetables (in particular risotto with taraxacum flower) and wild flower; different kind of pasta: with spinaches, with a spicy sauce ('bomba'), with aubergines; trofie with nuts, pine nuts and parsley sauce, tagliatelle with sage, potages (in particular, the broccoli soup).

Second course: Stracciatelli with chicken and potatoes, baked guinea-fowl, guinea-fowl roll, rabbit fried/ baked/ stew/ 'cacciatora' with mushrooms/ roasted; pork (pork chop, cutlets...), baked duck in orange sauce, hen, beef stew with peppers, wild herb's meat balls.

Vegetables in season

Desserts: Dry biscuits, strudels, home-made jam's tart, tiramisu (sponge cake with coffee and chocolate topping served cold), torta della nonna (shortcrust pastry with

confectioner's custard and pine nuts), apple pie, fruits and cold desserts.

Wine: *Merlot*, *Raboso Nerò* – a red wine, with a very vivid-red color: it goes well with meats and was born with a crossover mixing *merlot* and *ancillotta* – an autochthonous vine.

Address

Azienda Agrituristică 'Quadrifoglio Rela-x'

Via Giustinian 7/2 (in the road SS14, in direction of Ceggia)

30027 San Donà di Piave (Venezia)

Tel. +39 0421 320711

Cell. +39 348 2324612

web site: www.agriturismorela-x.com

e-mail: cmoscarda@tiscali.it

'G.R.I.L. BASSO PIAVE' ASSOCIATION – cultural identity and linguistic research group

This is a *non-profit cultural association* born in 2008 with the purpose of developing research about the **Lower Piave Valley** identity, focusing their interests on the ethnic, geographical and linguistics aspects of this land, on its inhabitants and on the way they hand down their culture and traditions from one generation to the other.



Currently as 'Basso Piave' (the Lower Piave Valley) we include the territories belonging to the municipalities of **Jesolo, Musile di Piave, Fossalta di Piave, Ceggia, Torre di Mosto, Eraclea, San Donà di Piave, Noventa di Piave** and the areas nearby.

As natural borders of the 'Basso Piave' we consider:

- to the south, the boundary of the **Piave river basin**;
- to the north, the '**Livenza river**', where the cultural influence of the one-time Habsburg domination begins;
- to the east the border is clearly marked by the Adriatic Sea;
- in the area of Oderzo (Opitergium) the cultural identity itself vanishes little by little.

The research

The association members, through the everyday relations with the people who speak a dialect once shared by the people living in the Basso Piave wetland, carry on researches and studies acquiring information with anthropological methods and addressing themselves to the cultural identity and on the local dialect of this geographic area, with particular attention to oral communication.



In order to carry out their studies the members focus mainly on elderly people, who are the only ones that can still confirm, through their historical personal recollections, the complex reality of living in the swamp areas. Members also want to widen their researching to the conversational language spoken and the life experiences of the people who were born and lived till the mid-twentieth century in the Lower Piave Valley. In fact, in those days, they handed down their **identity essence** by **oral tradition** and inside the community (without external intervention), from generation to generation, among families and *homogeneous groups which shared a way of living in a continuous and spontaneous way in the Lower Piave Valley.*

The information collected have been selected in a scientific way, with specific principles, in order to understand if they really belong to the area or are the result of external influences.



In every case the final check on the research results themselves is reaching the approval and acceptance from all the community which share the dialect as a recognizable expression. This modality allows to confirm the authenticity of the acquired information.



The identity issue has been analyzed also thanks to other research methods (**dialectology, ethnology, ethnolinguistics**) as well as considering the written documentation made by people who didn't live in the Lower Piave Valley, but had relations and contacts with this land.

Association activities



The 'cultural identity and linguistic research group' promotes any initiative which has the purpose of spreading the knowledge of *people who speaks dialect in the Lower Piave Valley*, in the cultural and traditional sectors as well as in the more specific range of the dialect language study. The association supports lots of different social and



cultural activities, according to the purpose they want to achieve:

- *public events* to inform on research state through exhibition of specific materials on particular issues and topics as well as the publication of the material itself;



- *conferences, meeting*, discussions open to the public in order to encourage research and diffusion of specific themes;

- presentation of *teaching paths* in the schools, in order to spread the results of accomplished research or foster those which are still in progress. The teaching



paths recommended to the schools have the purpose to let students get to know the different methods of

researching and studying, and consequently they increase a deepening of the identity consciousness of the *cultural and linguistic values* voiced by the people of the Lower Piave Valley.

- support and participation to local events;

- the 'cultural identity and linguistic research group' is open to collaboration from spontaneous groups or individuals involved in the research field common to the association itself.



Address

Associazione 'GR.I.L. Basso Piave – Gruppo di Ricerca Identitaria e Linguistica'

Via Ca' Boldù 82/2

30027 San Donà di Piave (VE)

Cel. +39 339-3798944

web-site: www.grilbassopiave.it

e-mail: info@grilbassopiave.it

RESTAURANT 'ALL'ANTICA CANEVA'



Immersed in nature – where there was once an ancient farmhouse, nowadays renewed – there is the Ristogrill 'Antica Caneva', a restaurant, opened in August 2009, but it has already proved very successful thanks to the long experience in managing catering services of the Bragatto family.

Nowadays, thanks to the initiative of the owner, guests also have the possibilities to enjoy music in *theme evenings* organized outside in summer.

Specialties

In a rustic and cosy atmosphere guests can savor the typical menu of *cold cuts, grilled meat, rib, sausage, chop, 'tagliata' (thinly sliced steak)*. But the real specialties of this restaurant are the traditional dishes from the Piave to the Livenza.

All food can be accompanied with good *typical wine*, on tap or in bottle.

The owner is at disposal to open the restaurant also on Sundays.

Main building

The restaurant has a hall with 70 seats and a drawing room with 250 seats available upon reservation.



Facilities



The farm house was renewed in 2009, but a further renovation is planned in the future in order to make bedrooms over the restaurant available to the public.

The space in front of the property allow people to move freely.

Furthermore the riding school *Centro Ippico 'La Torresana'* nearby make it possible to enjoy a guided visit with the staff of the horse stable where access is restricted to the members – children and adults.



A five-a-side football pitch (both covered and in the open air) completes the receptive structure of this place, situated just a few meters from the banks of Livenza river at the border of Lower Piave Valley.

Open to the public

Every day all year long – from 5.30.

Address

Osteria 'All'Antica Caneva'

Via Rotta 2

30020 Torre di Mosto (Venezia)

tel. +39 0421-325542

cell. +39 338-5074376

PIOVESAN WINERY

The Piovesan winery is in San Donà; where the grapes are brought when picked and here transformed into wine and bottled. The vineyards belong to the historical 'Azienda Agricola Quarantasette', whose name comes from the road where some of vineyards are situated: namely on the border of the Lower Piave Valley and the Livenza area, near the town of Cessalto. Nowadays this area is officially recognized as *Piave Doc area*. The Piovesan family have



been managing the firm since 1951 – initially they did just extensive farming, with produces such as soy, beetroot, wheat and barley, then they gradually started the vinegrape business.

Over the years the firm has focused its interests just on the wine production; so, since 1963, it has associated the picking of the grapes with the transformation process into wine and its bottling with very modern methods.



The wines of Piovesan's winery

Today in the wine shop you can taste a wide range of different wines:

white wines: *Prosecco, Verduzzo, Chardonnay, Sauvignon, Pinot Grigio, Traminer* (from Trentino Alto Adige), *Manzoni Bianco* (whose name comes from the name of the originator of crossover between two different vine varieties)

red wines: *Raboso* (the absolute king of the Lower Piave wines), *Cabernet and Refosco*.



Some curiosities

The system the winery devised for the grape-wine cultivation is based on methods which, on one hand, pay attention to the environment conservation, and, on the other hand, are aimed to get a healthy and high-quality fruit.



In the warm and sunny days the grape berries quickly get the polyphenolic ripening (or industrial ripening), i.e. the physiological ripening but this doesn't go hand in hand with the aromatic ripening: in fact, wine should have a specific bouquet in order to be appreciable and the bouquet's growth depends on the different kind of acids within the grape berry.

In every stage of the grape cultivation chain the Piovesan winery uses state-of-the-art technologies and, in order to highlight the characteristics of each berry, it identifies the ideal grape harvesting time through traditional chemical analysis as well as sense-analysis, i.e. the visual, tactile, taste examination of the juice, flesh, parings and grape pip.

Open to the public

The 'Quarantasette' firm is open all the year long:

Monday-Friday 8.30 a.m. -12.00; 2.30-6.30 p.m.

Saturday: 8.30 a.m.-12.30

Address

Cantina Piovesan – Azienda Agricola Quarantasette s.s.

Via Pralungo 46

30027 San Donà di Piave (Venezia)

tel. +39 0421-52571

web-site: www.quarantasette.com

CHILDREN'S FARM FAVARO ZAIRO

Mr. Favaro Zairo comes from a family with an agricultural tradition: in fact, the family's lands situated between San Donà di Piave and Eraclea were the perfect sites for the asparagus cultivation and wine growing. The devotion for animals pushed Mr. Zairo to attend taxidermy courses (i.e. animal stuffing) in the 70's, and his interests for insects urged him also to study entomology, so he started an insect and butterfly collection



from all over the world.

With an interest in the whole aspects of nature he then has focused his attention most of all on the silkworms, whose breeding was a typical business of the Lower Piave Valley reclaimed lands, and was the most important means of living for the families that lived in this area.

In 2006 he set up the 'Fattoria didattica', in which halls you can do guided sightseeing. For many years Mr. Favaro has been offering teaching programs and laboratory activities to the schools.



Exhibitions

In the didactic farm you can admire a wide exposition of:



- *'Butterflies, Insects and Moths'*
- *'From the Silkworm to the Silk'* (June-August): a teaching path, which let children understand how people do the eggs selection and the silkworm breeding, to reach the silk production (it is possible take in the hand the silkworm and trying to spin the silk). It lasts 3 hours.
- *'From the Seed to the Tree'* (March-April)
- *'Flowers from the past'* – you can admire native, perennial and wild flowers

Some curiosities

The silkworm feeds itself on the leaves of the mulberry – a typical tree of the Lower Piave Valley. When the lands were reclaimed at beginning of the 20c there were lots of mulberries – while today they are practically extinct. If you leave the mulberry grow up freely it can reach a height of 12 meters (39 Ft), but in the Lower Piave Valley it was cut every year in order not to let it bear fruits, otherwise it would lost its leaves, which were used to feed the silkworms.

Silkworms create cocoons of different colours according to the different breeds – the white is the strongest. Crossbreeds can be made in order to create colored yarns.



Guided sightseeing

The teaching farm organizes didactic paths for both adults and children, most of all aimed to students of primary, secondary and high schools.

As the preservation of these very particular materials needs a fixed temperature of 10-11°C (50-52 °F), we advise to wear appropriate clothes (also in summer).

Sightseeing must be booked in advance

Entrance fee: 4€/person

Parties: max 50 people



Address

Fattoria Didattica Favaro Zairo

Via Bertazzolo 8 (Frazione: Palazzetto)

30027 San Donà di Piave (Venezia)

Tel. +39 0421-239371

E-mail: favarozairo@libero.it

AGROTOURISM 'FATTORIA I CANARINI'

The farm 'Fattoria I Canarini' – situated on the Piave river embankment, in the town of Fossalta di Piave – has been carrying on for a century as a family business, handed down from father to son up to the present-day owner, Giampietro Zaramella, who comes from a long standing agricultural tradition started by his grandfather at the beginning of the 20th century. From the original vineyard, cereal-growing and zootechnic specialization the business moved to the



more recent horticulture and wine-production. Nowadays in a well equipped laboratory the horticultural products are transformed and tinned. They can be bought in the nice shop on-site, where the owners can personalize your purchases with elegant gift wrapping.



In this shop you can buy:

- **pasta sauces** (tomato and onion, basil, carrots and shallot, with peppers, with aubergine, or spicy sauces)
- **peeled tomatoes** (a specialty in brine with basil and rosemary)
- **flour** (superfine flour)
- **horseradish sauce**
- **jams** (fig, peach, apricot, apple, plum)
- **'grappas'**
- **wines** (white wines: *Verduzzo* and *Sauvignon*, red wines: *Cabernet* and *Morbin* – a sparkling Raboso)



The typical cuisine

You can taste these products also in the farm. The firm combines its ancient agricultural vocation with the modern tourism-oriented-one: its cuisine offers **vegetarian** fare as well as meals conformed to **Vegan standards** – which strictly prohibit any food derived from animals.

In two rustic halls with a cozy atmosphere guests can savour the typical menus based on vegetarian dishes, according to the two gourmet trends offered by the Zaramella family:

- **the traditional vegetable courses**: peppers, aubergines, courgettes, carrots in vegetable oil or sweet-and-sour;
- **gourmet vegetables**: mixing traditional vegetables with a gourmet touch and other selected ingredients – stuffed peppers, vegetable spring rolls, green tomatoes filled with ricotta cheese and parsley, or anchovies and parsley.



Specialities

'*Castraure*' – tiny spring-time purple artichoke from the nearby island of Sant' Erasmo

'Involtini capricciosi' – vegetable spring rolls

Montasio cheese titbits in vegetable oil

'Calamaro di fosso' – a surprise seafood fish



Opening hours

All evenings except on Sundays and Mondays

The reservation is necessary

Cuisine: vegetarian with seasonal menus – using products from the farm or from the local area

Fixed price menu: 25€ person

Address

Azienda Agriturstica 'Fattoria I Canarini'

Via della Favorita 5

30020 Fossalta di Piave (Venezia)

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SEVERINO STELLO BEEKEEPING



Mr Severino Stello has been practicing for some decades the beekeeping: the love for bees came from a 'chance encounter' in the 70's, when was surrounded by a bee swarm, luckily without serious consequences. Since that event his house has turned into a family-managed firm, which is equipped with: the **apiary**, the **laboratory** to transform the honey and **shop** open to the public.

In 1985 Mr Severino Stello began to develop teaching activities for students, most of all kids of Primary School – not only schools of Lower Piave Valley – in order to make them learn the peculiarity of bee life, whose labour is very useful for mankind.

Products

The first honey is picked up in May, but the honey formation continues till September and the firm boasts a great production.

In the shop you can buy different kinds of honey: **taraxacum honey**, **acacia honey**, **linden honey**, **salt marsh honey** (in September), **millefiori honey** (in June and August).

But you can also find other products:

-**propolis** (or **bee-glue**): a natural disinfectant that bees pick up on shoots of fir trees, larches and poplars and mix with saliva.

-**beeswax**: the solid substance produced by bees to build the honeycombs.

-**royal jelly**: a substance produced with the honey and pollen formation.

-**pollen**: microscopic corpuscles within the flower, which bees pick up and put in the honeycomb's cells.

-**'poison'**: a substance with medicinal and curative properties with therapeutic benefit.



Some curiosities

Mr Stello breeds the *apis mellifera linguistica* (common name: honeybee), called also 'docile', because it is not an aggressive breed.

The queen bee can bear even 2000 eggs in a day, but several different factors can influence its egg spawning – and consequently the number of bees – the temperature, the flowering time, possible bee parasites. In this beekeeping firm Mr Stello doesn't use pesticides because they kill the parasite as well as the bee. So he employs the system of biologic struggle: in order to avoid the parasites to fly at the eggs, in a definite time he prevents the queen bee from spawning eggs – because they can be fell on by the parasitic mite varroa destructor.



The apiary is composed by 30 hives. In each beehive there are the honeycomb, used as 'house' for eggs and to store the honey. As soon as the honeycomb is full, the beekeeper pulls the honey out with a knife, then he puts the honey in the honey extractor – a particular machine where the product is collected, it is filtered and



further transformed, and finally it is ready to be sold.

Open to the public

Every day – except on Sundays

Address

Apicoltura Severino Stello

Via L. Cadorna 34

30020 Fossalta di Piave (Venezia)

tel. +39 0421-67202

cel. +39 339-5042888

E-mail: stello.severino@alice.it



MUSEUM OF THE PEASANT LIFE (Sant'Anna di Boccafossa)

The museum is privately owned and it is property of the Caminotto family. The owner, Adriano, started collecting materials and objects of peasant life and culture in 1987, at first just in the area of Boccafossa (Torre di Mosto). The museum extends over 700 mq (765.5 Yd), about 300 mq (328 Yd) of which are open air, under the arcades.



Both areas can be visited. The complex is very wide: besides the rural warehouse in the old 'barchessa' (once used for the harvest storage, nowadays used for the exhibition), there is also the owner's lodgings (which can still be seen behind the museum).

In the two halls of the museum – one on the ground floor and one on the first floor – you can admire about 700 pieces: furnishings, dowries, tools and machineries showing the rural life of the area between the Lower Piave Valley and Livenza river.



Curiosities

The **hall on the ground floor** is almost exclusively dedicated to the collection of mowing and moulding tools of the drainage time: *tools* to slash the hay, *ploughers* to break the ground, *machines to spread fertilizer*, *machines to mow the forage*, *seed-drills*, *bulldozers*, machines to shell cobs or sunflower, tools to cultivate the land, as well as *oxbows*, *many different kinds of draught animals' muzzles* and lots of other objects used in the everyday life to cultivate, transform and store the yield.



In the **hall on the first floor** you will find objects related with the domestic life of families at the beginning of the twentieth century: *barrels*, *vats*, *funnels*, *milk containers*, kitchen tools, to transform wine, milk, coffee and pasta; machineries used to separate raw silk from the silkworm, *baby walkers*, *acetylene headlight* to catch frogs at night, as well as clothes, household and gift items, furniture typical of the house in that period (among the objects you mustn't miss the '*monega*', a tool used to warm the bed in winter).



Open to the public

Only reservation.

Address

Museo della Civiltà Contadina di Sant'Anna di Boccafossa

Via Boccafossa 15

30020 Torre di Mosto (Venezia)

Tel. 0421-320028

HOTEL-INN-RESTAURANT 'LA BERSAGLIERA'

The hotel-inn-restaurant 'La Bersagliera' is situated along the road which links Noventa di Piave with Oderzo and Treviso. It is located in the countryside, immersed in nature – just a few meters from the Piave river embankment. The historical building – which is in the town of Romanziol – belonged in the past to the complex of a sixteenth-century villa property of the Da Mula – a Venetian noble family – who decided to build its dwelling house in this area as they were fascinated by beauty of the scenery. Currently the hotel is situated where in the past there was the granary. Between 1900 and 1986 the structure management was the business of the Soligoni family, who later passed over its business activities (the inn and the annexed grocery shop) to the present time owners. In fact in 1986 the estate passed to the Rorato family who after the renovation decided to combine the traditional restaurant with the hotel management.

The building was in fact seriously damaged during the First World War bombardments in 1917. The old inn has been renovated preserving the old structure: the furnishings inside are the original dating back to the first years of the twentieth century. In the restaurant a movie was also shot – '*Americano Rosso*' directed by Alessandro Dallatri – which is set in the Thirties (in 1991 the film was awarded the 'Premio David' for the best debuting director). Since that moment the restaurant was called 'La Bersagliera'.

Near the complex you can also visit the naturalistic center 'Il Pendolino'.



THE HOTEL

The hotel has 16 bedrooms, offering the following services:

- private facilities
- mini-bar
- air conditioning



There are also two wheel-accessible single and two double rooms. The hotel is very appreciated by Italian and foreigner customers who have continued spending their summer holidays here since a long time ago. In the future the family plans to cater also to cyclists and motorcyclists for their stopovers.

Rates

Single room + breakfast = €45

Double room + breakfast = €68

Discount apply for stays over 3 days.

Open to the public all year long.

THE INN

In the Inn you can savor small local dishes tastes ('*cicchetti*'), among them:

salami, bacon, soppressa, coppa – all the cold cuts are home produced (families which live in this area raise the porks, that are later butchered in a controlled public structure and finally Rorato family sacks the cold cuts).

Wines - which accompany the '*cicchetti*' tasting – belong to the local production: **Cabernet, Raboso, Prosecco and Verduzzo**.



THE RESTAURANT

The restaurant – including both the old and the renovated areas – has 70 seats and reservation is suggested.

Lunches and dinners à la carte. Closing days: Sunday evenings and Mondays.

Holidays: end of December-first days of January

Specialities

In the restaurant you can savor the following typical dishes: '*pasta e fagioli*' (*pasta and beans*), *boiled – baccalà (codfish) alla vicentina, baccalà mantecato (creamy codfish), beef, hen, veal chops, pig's trotter – grilled meat, salami and cold cuts*. In summer there are also: *seafood (grilled, baked or salted), Romanziol's local asparagus, potatoes, chicory, season vegetables* (all the produce come from the Farmer's Market, and mainly from the 'Diego Bidoggia' farm nearby).

Address

Albergo Osteria Trattoria 'La Bersagliera'

Via Sant'Antonio 28 (Località Romanziol)

30020 Noventa di Piave (Venezia)

tel. 0421-307641; fax. 0421-308721; cell. 349-7361293

web-site: www.albergolabersagliera.it; e-mail: info@albergolabersagliera.it

CULTURAL ASSOCIATION 'VIVILABICI'

'Vivilabici' is a cultural association which was set up in San Donà di Piave in 2002. The association is a member of FIAB ('Bike friends' Italian Federation), which nowadays counts 13,000 members all over Italy.

Its main purpose is increasing the use of bicycles as means of transportation, as a useful 'instrument' for sports or recreational activities as well as promoting pleasant excursions enjoying our land by bike. Moreover the association aims to protect the environment and to suggest measures to make the roads safer,

most of all with regard to cyclists and pedestrians.

According to these purposes the organization is involved in creating and suggesting projects such as the realization of bicycle paths and town plans – very useful for our area.



Activities

'Vivilabici' activities:

- it updates constantly the **bicycle paths mapping of San Donà**, aiming to carry out a bicycle path network through the realization of new roadways and itineraries also in the municipality nearby, but it is also involved in making some dangerous paths and pedestrian crossing safer.
- it documents, with topographic maps and detailed information, some **tourist cycling paths**, not only in the Eastern Venice area but also in the bordering provinces of Treviso, Pordenone and Udine.
- it organizes **excursions by bicycle** (on secondary roads, with a length of approx. 30-70 km, 19-43 miles) several times a month, in order to let

people know and appreciate our land.

The association also organized excursions outside of our area, e.g. along renowned itineraries such as Peschiera-Mantova, Cortina-Calalzo, S. Candido-Lienz, or the 'Ciclovía della Destra del Po'.

- it has also been suggesting **school projects for several years**, gaining more and more success among students. These projects are very important moments of thought and discussion on issues such as the young people's relationship with the environment which surround them. They are also chances to make families and teachers aware about problems concerning teenagers' mobility, citizenship consciousness and environment education.



Address:

Associazione Vivilabici

Via Giorgione 4/A/21

30027 San Donà di Piave (VE)

Fax 0421 1880141

web-site: www.vivilabici.it

e-mail: associazione@vivilabici.it

USEFUL INFORMATION

Alphabetical ordered

Tourist information – IAT

Tourist Board of the province of Venice – Caorle-Bibione tourist area

- Calle delle Liburniche 16, 30021 Caorle (VE), tel. 0421 81085, www.caorleturismo.it
info@caorleturismo.it
- Via Cimetta 1, 30026 Portogruaro, (VE), tel. 0421 73558, www.portogruaroturismo.it,
info@portogruaroturismo.it

Tourist Board of the province of Venice – ATT Cavallino Treporti

- Via Equilia 26, 30013 Cavallino Treporti (VE), tel. 041 5370379, 041 5370856, www.turismocavallino.it
cavallino.iat@turismovenezia.it

Tourist Board of the province of Venice – Jesolo-Eraclea tourist area

- Piazza Brescia 13, 30016 Lido di Jesolo (VE), tel. 0421 370601, www.turismojesoloeraclea.it,
info@aptjesoloeraclea.it
- Via Marinella 56, 30020 Eraclea Mare (VE), tel. 0421 66134, www.turismojesoloeraclea.it,
infoeraclea@aptjesoloeraclea.it

Cultural associations

Associazione culturale 'Vivilabici', Via Giorgione, 4/A/21, 30027 San Donà di Piave (VE), fax 0421 1880141,
www.vivilabici.it, associazione@vivilabici.it

Associazione 'G.R.I.L Basso Piave' – Gruppo di Ricerca Identitaria e Linguistica, Via Ca' Boldù 82/2, 30027 San Donà di Piave (VE), tel. 339-3798944, www.grilbassopiave.it, info@grilbassopiave.it

Cultural centres, Museums

Centro Didattico Naturalistico 'Il Pendolino', Via Romanziol 130, 30020 Noventa di Piave (Ve), tel-fax 0421 65060, associazioneilpendolino@gmail.com

Fattoria Didattica Favaro Zairo, Via Bertazzolo 8, Frazione: Palazzetto, 30027 San Donà di Piave (VE), tel: 0421-239371, favarozaio@libero.it

Museo della Bonifica, Viale Primavera 1, 30027 San Donà di Piave (VE), tel. 0421 42047, www.museobonifica.sandonadipiave.net

Museo della Civiltà Contadina di Sant'Anna di Boccafossa, Via Boccafossa 15, 30020 Torre di Mosto, (VE), tel. 0421-320028

Museo del Paesaggio, Sant'Anna di Boccafossa, 30020 Comune di Torre di Mosto (VE), tel. 0421/324191 - 0421/324440. www.comune.torredimosto.ve.it

Holiday farms, Inns, Restaurants


Albergo Osteria Trattoria 'La Bersagliera', Via Sant'Antonio 28, Località Romanziol 30020 Noventa di Piave (VE) tel. 0421-307641, cell. 349-7361293, www.albergolabersagliera.it,
info@albergolabersagliera.it



Azienda Agrituristica 'Fattoria i Canarini', Via della Favorita 5, 30020 Fossalta di Piave (VE), tel. 0421-67582, cell. 339-5322384, fattoriaicanarini@iol.it

Azienda agrituristica 'Quadrifoglio Rela-x', Via Giustinian 7/2, 30027 San Donà di Piave (VE), tel. 0421-320711, cell. 348 2324612, www.agriturismorela-x.com, cmoscarda@tiscali.it

Antica Osteria e Trattoria 'La Tavernetta', Via Cittanova 48, 30020 Eraclea (VE), tel. 0421 31091, info@la-tavernetta.it

Bar 'Al Vecio Platano', Via Piavon 1, 30027 San Donà di Piave (VE), tel.  0421 62215

Osteria Friulana, Via Calstorta 13, 31040 Cessalto (TV), Tel. 0421328351

Osteria 'All' Antica Caneva', Via Rotta 2, 30020 Torre di Mosto (VE), tel. 0421-325542, cell. 338-5074376

Parks and natural areas

Bosco di Olmè, Via Dante Alighieri, Cessalto (TV)

Parco Fluviale, Via Lungo Piave Inferiore, 30027 San Donà di Piave (VE)

Parco Fluviale, Via Piave 30020 Noventa di Piave (VE)

Shopping malls

Centro Commerciale Piave, Via Iseo Loc. Calvecchia, 30027 San Donà di Piave (VE), tel. 0421 221670, www.centropiave.it

Veneto Designer Outlet, Via Marco Polo, 1, 30020 Noventa di Piave (Ve), tel. 0421 5741, infoventa@mcarthurglen.com, www.mcarthurglen.it

Shops

Apicoltura Severino Stello, Via L. Cadorna 34, 30020 Fossalta di Piave (VE), tel. 0421 67202, cell. 339-5042888, stello.severino@alice.it

Azienda Agricola 'La Fagiana', Via Fagiana 13, 30020 Torre di Fine - Eraclea (VE), tel. e fax 0421 237429, www.lafagiana.com, info@lafagiana.com

Azienda Agrituristica 'Fattoria i Canarini', Via della Favorita 5, 30020 Fossalta di Piave (VE), tel. 0421 67582, cell. 339-5322384, fattoriaicanarini@iol.it

Cantina Piovesan – Azienda Agricola Quarantasette s.s., Via Pralungo 46, 30027 San Donà di Piave (VE), tel: 0421 52571, www.quarantasette.com

Grapperia Enoteca 'Al Vinattiere', Via Romanziol 81, 30020 Noventa Di Piave, tel. 0421 65238

Società agricola 'Tenuta La Spiga', Via Sette Casoni 4, 30020 Ponte Crepaldo, Eraclea (VE), tel. 0421 237117, www.tenutalaspiga.com, info@tenutalaspiga.com

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