

Uncorking WINE & CIDER typicality

The importance of the Exchange of good practices

—

What have we learnt from each other?

The inability to meet live...

Our first exchanges of best practices were planned at the end of 2020, however, due to Covid 19 restrictions we were all limited to online meetings.

As we are very resourceful, we managed to realize all the planned exchanges of best practices in the project proposal and even some extra.





Hardanger, Norway October 2022

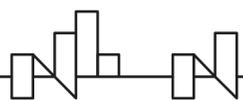
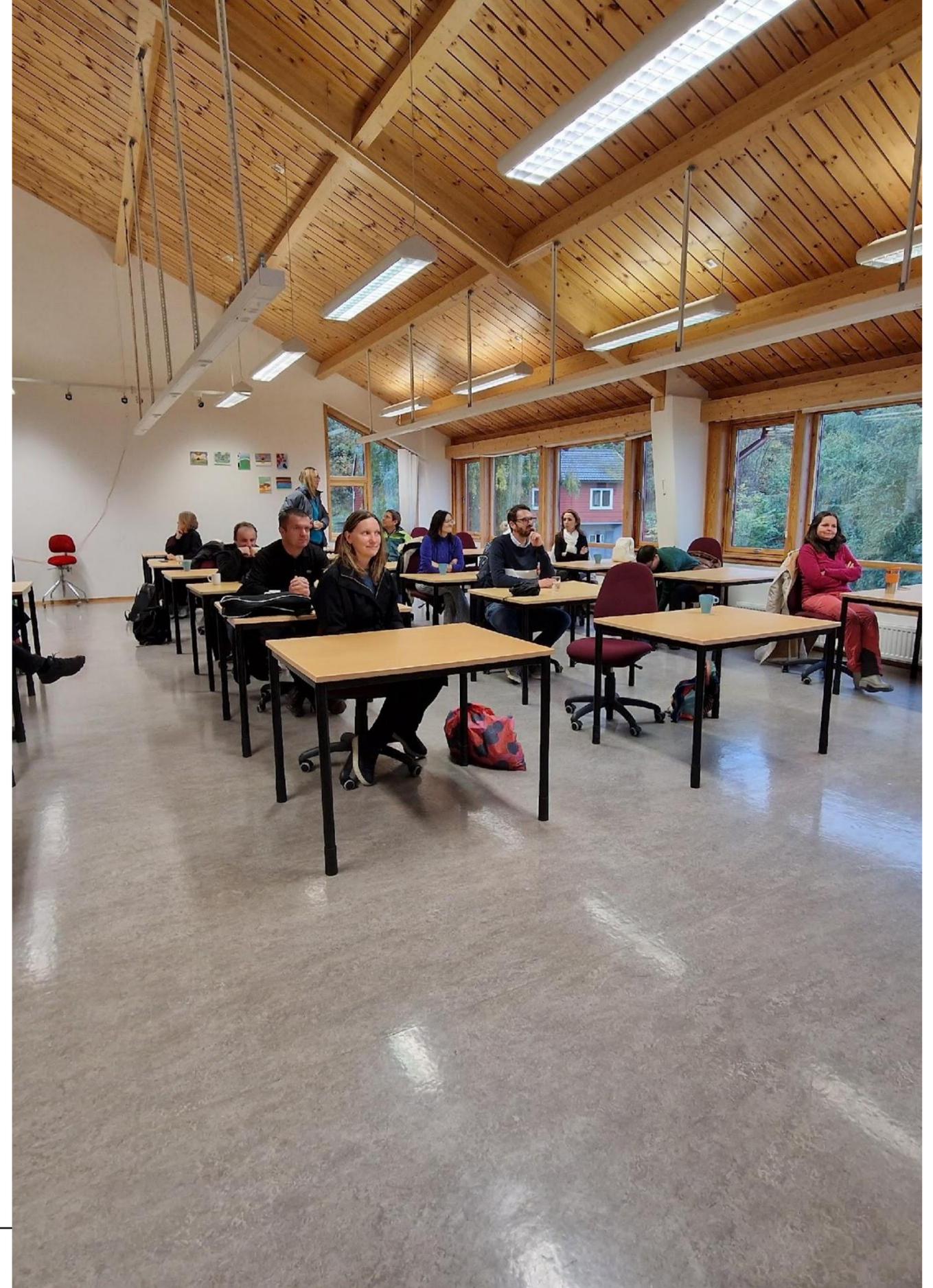


Campus Hjeltnes Higher Vocational school

Learning about local higher vocational education located in Ulvik, in the heart of cider production in Hardanger.

- Hjeltnes has been a school fruit and farming since 1901. Today they specialize in Local food and Gastronomic Tourism. But as from January 2024 they also will have a new Pommelier education, a study similar to Sommelier. The exchange of knowledge and visits to Vipava Valley and the University of Nova Gorica in particular, has been an important factor of the Cider Adventure we now experience in Hardanger.

- MOBILITY OPTIONS FOR STUDENTS FROM UNG, FTTR ALSO FROM NORWAY TO CROATIA/SLOVENIA.

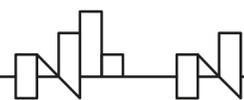


Meet the locals

Here are two examples of the visit in Hardanger

We met **Syse Farm** in Ulvik, partner of the cider route. They shared their history and presented us with local food paired with their cider.

We presented our project at a **local cider fair** in Hardanger.



Cider cluster - an inspiration for all farmers (TRUDE)

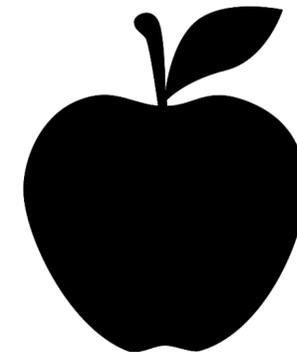
Cider producers from Hardanger can be a very good example for all types of farmers. **The changes** they achieved since **2016** were very radical and have set up a new era for cider production in Hardanger and the entire Norway.

In the past **the Norway legislation** did not allow any alcohol to be sold at the farms. Now it does. Cider producers from Hardanger joined into a cluster and managed to change this and **since 2016 the farmers can offer the visitors their products for tasting and for sale at the farms.**

The cluster connected also with **local communities** and **local businesses** and together they set up **a holistic cider adventure**. A visitor can experience Hardanger from a culinary experience combined with cider, take a walk on apple orchard paths or take a boat trip around the Hardangerfjord combined with visiting the farms and tasting the cider.

The marketing of the area is also jointly made - they established a web page tastehardanger.com, **they also sell cider under the same trademark.**

- **the idea**
- **cider cluster is trying to solve the problems facing with the authorities**

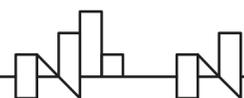


Hardanger Siderprodusentlag



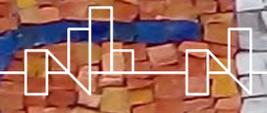
Visit the small apple farms, take part of the traditions and taste the best food and drink Hardanger has to offer.

Taste Hardanger.



Spilimbergo, Italy

October 2022



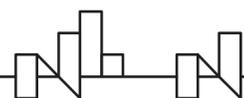
Innovation and digitalization in agriculture as a business opportunity

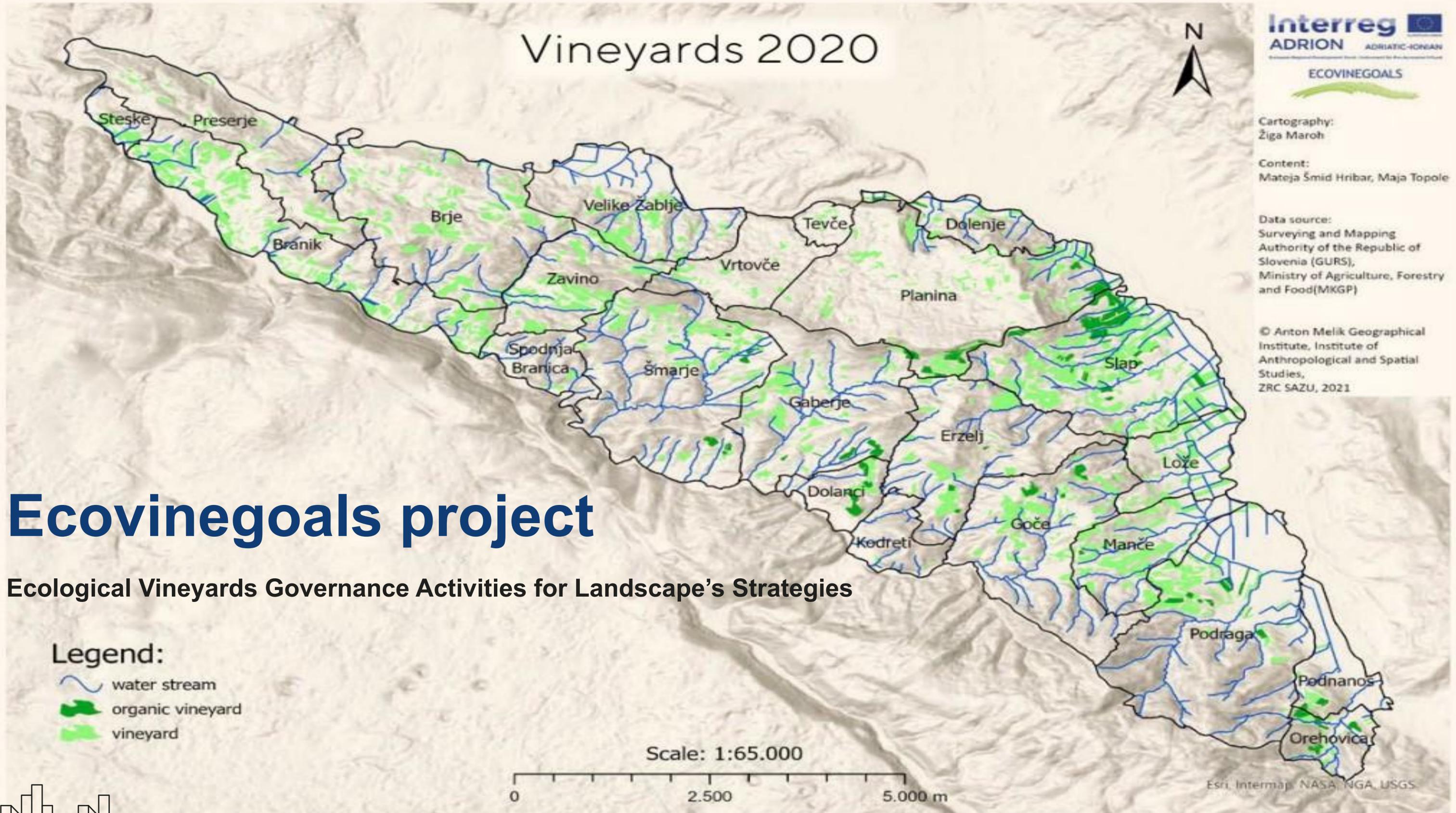
We learned about **innovative digital solutions** developed in following projects:

- Bee-Diversity - Biodiversity improvement through innovative ecosystem management and bee monitoring
- X Farm - Farm management software
- Eye-Tech - New technologies for image and data recognition

Best practices that were presented:

- Evoluzione Ambiente: Monitoring, analysis and sustainable management in wine sector
- Agabuna - Modern irrigation systems
- Farm 4.0: TopCon - Management, optimization and auto steering





Vineyards 2020



Cartography:
Žiga Maroh

Content:
Mateja Šmid Hribar, Maja Topole

Data source:
Surveying and Mapping
Authority of the Republic of
Slovenia (GURS),
Ministry of Agriculture, Forestry
and Food(MKGP)

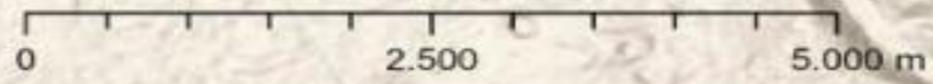
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Institute, Institute of
Anthropological and Spatial
Studies,
ZRC SAZU, 2021

Ecovinegoals project

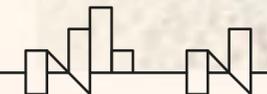
Ecological Vineyards Governance Activities for Landscape's Strategies

- Legend:**
- water stream
 - organic vineyard
 - vineyard

Scale: 1:65.000



Esri, Intermap, NASA, NGA, USGS





**Slavonia, Croatia,
March 2023**

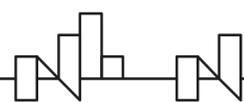
- the educational exchange visit



Požega - the university and its vineyards

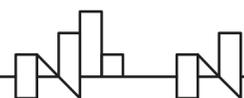
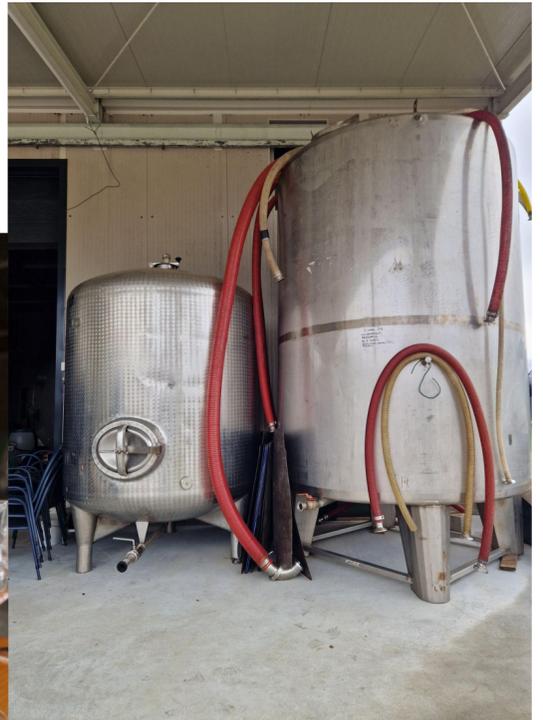
The Faculty of Tourism and rural development presented their learning process from the basics of planting vines, grape growing and further processing of grapes into wine. The research process is held at the university and at the university's wine cellar.

Students from Croatian FTRR and Slovenian UNG prepared food and wine pairing dinner for all project partners using the local ingredients and wine from both countries.



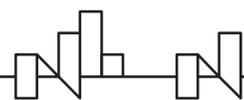
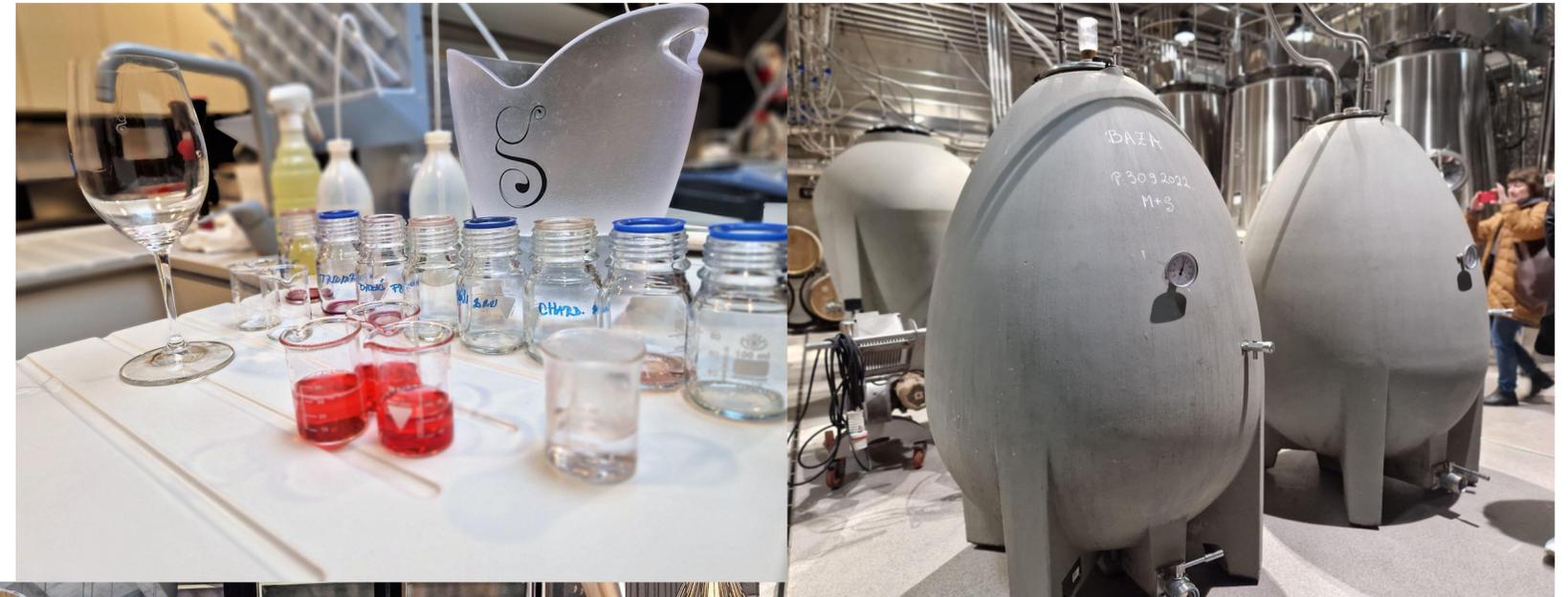
Visit at Šimić distillery

The Šimić distillery is a family distillery located in the heart of Slavonia, set up in 1995. The aim of the distillery is to develop and nurture a culture of producing a 100% natural brandies and liqueurs from local fruit. Besides the distillery facility there is a natural accumulation lake overlooking the wonderful plum and pear orchards.



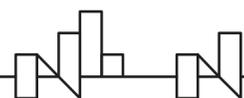
Visit at Galić winery

The modern Galić winery is setting up a new standard in wine making. They have made several investments that are important for the production of quality wines in their winery in Kutjevo which is part of the family's historical legacy. Josip Galić expresses his passion for viticulture by constantly looking for improvement in different areas.



Visit at Kutjevo winery

The oldest Croatian winery has a tradition of almost eight dynamic centuries and delights with top wine labels, which embody the wonderful Valis Aurea terroir. Recognized around the world by the unique drops of crystal-golden Graševina wine, Kutjevo winery offers much more - a complex portfolio of labels that are best enjoyed with Slavonian delicacies along with distinctive history that springs from every stone of a eight-hundred-year old cellar.



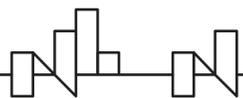
Vipava valley, Slovenia

April 2023



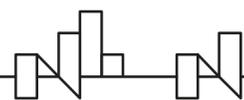


Presentation of the biodynamic wine production at the Guerila estate



Vipava valley

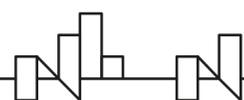
- wine train (not with these words)
- connecting wine producers with society (with local food/tourism)
- promotion of Vipava Valley, it's history, it's local food, wine, etc.
-



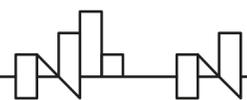
Spring of tourism

Arita Åkre, farmer and cider producer from Hardanger, was invited to present her story as an entrepreneur and producer

Her sharing inspires us all. Also it lead to another visit to Norway.



Students' wine festival in Vipava - June 2023



North Macedonia

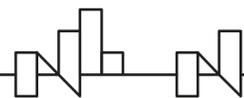
June 2023 - the educational exchange visit



Visit at Domaine Lepovo

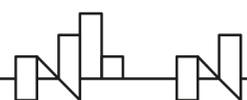
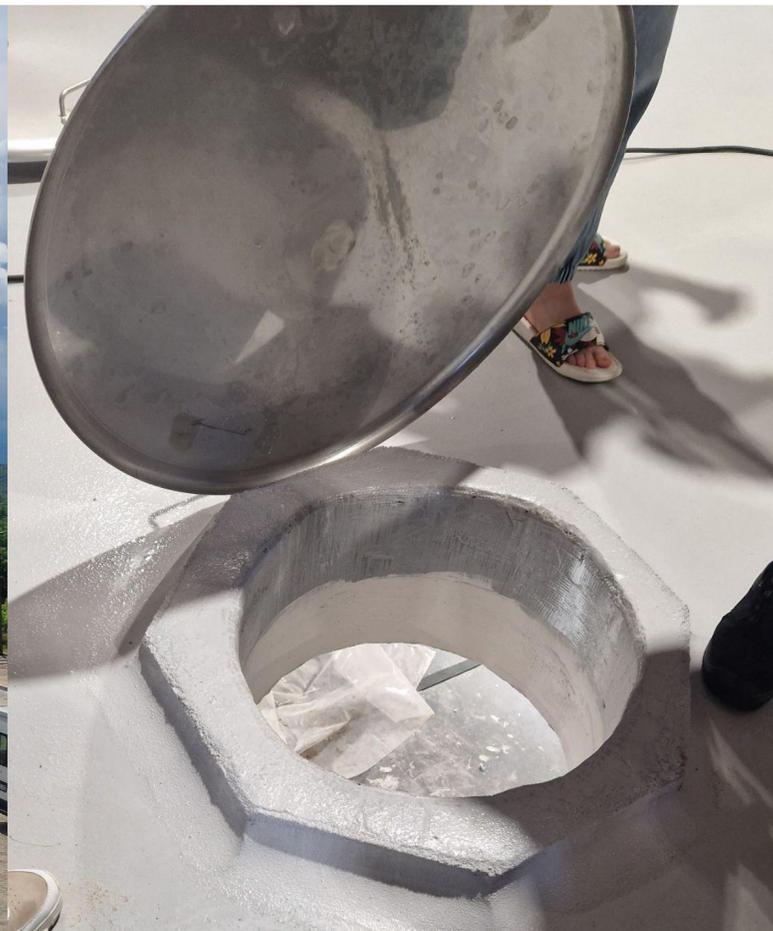
The harmonisation of nature's beauty with flawless grape-growing and winemaking, creating a haven of perfection.

The Lepovo Domaine is one of the four “Tikveš Chateaux & Domaines” wineries that offers the most limited production the of exclusive full bodies wines prone to bottle ageing.



Visit at Domaine Barovo

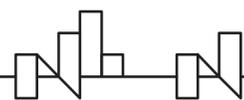
Domaine Barovo is considered to be the highest fruit garden in the Balkans. The high diurnal temperature range, coupled with the volcanic soil, provide for an exceptional quality of the grapes. The facility is still under construction but we could see the new equipment and new procedures that will be implemented when it will be finalized. Some of the wine is already produced and stored here.



Visit at Tikveš Winery

Tikveš Winery, a renowned name in the world of winemaking, crafts exceptional, award-winning wines with a rich legacy of tradition and innovation.

From the sun-drenched vineyards of Macedonia, Tikveš brings you a taste of perfection in every bottle. In the heart of the winery, eight meters below the ground, lies the unique fine dining restaurant of Tikveš. The authentic and cozy atmosphere opens up the endless story about the wine in this region and the people who make and take care of it.

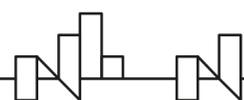


Norway, September 2023



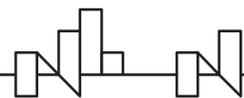
Oslo & Ås

- Visit at NOFIMA - at the Innovation, consumer and sensory science department and the Ås University campus
- Visit to city's street markets



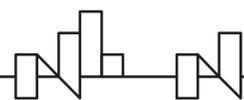
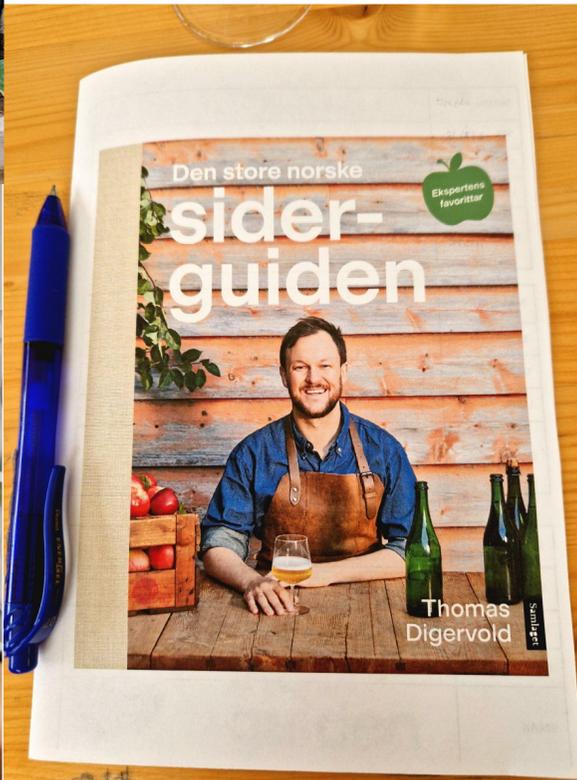
Hardanger

- Ulvik and Lofthus
- Cider Safari
- Interview with The People of the North
- Self service stands



Bergen

- Bergen fish market
- Matfestival - food and cider festival
- Matfestival - children area
- Cider&food pairing course



Conclusions and future cooperation



Connecting people (TRUDE)

It is all about the people and the history. Through our products, science and history we connect people

The project had a difficult start because of covid, especially our workpage - we could not meet until later in project. But through good digital meetings and there after meeting in person - we have learned a lot from each other. We are inspired to continue cooperating. Even though wine and cider are different products, we can share knowledge and experience.

Should we mention partners? - they will probably be presented by Lorena/Branka?

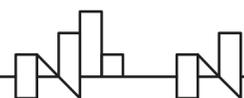
This has been a very important project for the development of what we call “The Cider Adventure” of Hardanger. And it is a result of cooperation, science and connecting people.

THE MIXTURE OF UNIVERSITY, CIDER CLUSTER, LOCAL AUTHORITIES AND SCIENTIFIC ORGANIZATIONS - THE SUPPORT FROM DIFFERENT SECTORS - WHAT MAKES THE PROJECT STRONG AND GIVES A FIRM FOUNDATION FOR FURTHER COLLABORATIONS.

Importance for other partners

- STUDENTS EXCHANGE BETWEEN COUNTRIES

As local authorities we have an impact on the national decision makers, therefore our role is to identify the needs and development possibilities for local communities and transfer them to the decision makers.



New projects:

- **AGROTUR+** A cider workshop in Rodik - best practice transfer from Norwegian partners to Slovenian cider producers.
- Possible future collaboration on tourism, history, agriculture, education projects and many more. We are already discussing possibilities.




Co-finanziato dall'Unione europea
Slovenska Evropska unija

INVITO

Siete gentilmente invitati all'evento

Workshop sulla produzione di sidro con degustazione guidata

promosso nell'ambito del progetto

Prodotti locali e turismo del Carso

Il progetto è co-finanziato dall'Unione europea nell'ambito del Programma Interreg VI-A Italia-Slovenia.

L'evento si terrà

mercoledì 15 novembre 2023 alle ore 16.00

al Mitski park a Rodik

Programma:

16.00 Saluti di apertura
Saša Likavec, Svetelšek, sindaco del Comune di Hrpelje-Kozina

16.10 L'ascesa del sidro norvegese e del turismo ad Hardanger
Trude Rinaldo (Hardanger Council) & Anne Gursli Langesæter (Hardanger Cider Association)

16.30 Tecnologie di produzione del sidro a Hardanger, in Norvegia
Ingunn Øvsthus (NIBIO Ullensvang) &

VABILO

Vabimo vas na dogodek

Delavnica o pridelavi ciderja z vodeno degustacijo

ki ga organizira projekt

Kraški lokalni produkti in turizem

Projekt sofinancira Evropska unija v okviru Programa Interreg VI-A Italia-Slovenija.

Dogodek bo

v sredo, 15. novembra 2023 ob 16.00 uri

v Mitskem parku v Rodiku

Program:

16.00 Uvodni pozdrav
Saša Likavec, Svetelšek, županja občine Hrpelje-Kozina

16.10 Vzpon norveškega ciderja in turizma v Hardangerju
Trude Rinaldo (Hardanger Council) & Anne Gursli Langesæter (Hardanger Cider Association)

16.30 Tehnologije proizvodnje ciderja iz Hardangerja na Norveškem
Ingunn Øvsthus (NIBIO Ullensvang) &








Il progetto AGROTUR+ è co-finanziato dall'Unione europea nell'ambito del Programma Interreg VI-A Italia-Slovenia. Projekt AGROTUR+ sofinancira Evropska unija v okviru Programa Interreg VI-A Italia-Slovenija.




Co-finanziato dall'Unione europea
Slovenska Evropska unija

16.50 I sapori del sidro norvegese - degustazione guidata

Mats Carlehag (Nofima)

17.10 I sapori del sidro sloveno - degustazione guidata

Maja Pečar (Malner, Prešnica)
Janez Miklavc (Kmetijska Rebernik, Parnče)
Anže Repovž (Domacija Repovž, Šentjanž)

17.40 Incontri informali e networking

Il numero di posti per il workshop è limitato, si prega di registrarsi in anticipo su info@vianikras.info.

16.50 Okusi norveškega ciderja - vodena degustacija

Mats Carlehag (Nofima)

17.10 Okusi slovenskega ciderja - vodena degustacija

Maja Pečar (Malner, Prešnica)
Janez Miklavc (Kmetijska Rebernik, Parnče)
Anže Repovž (Domacija Repovž, Šentjanž)

17.40 Neformalno druženje in mreženje

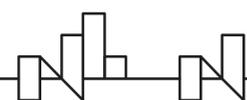
Št. mest za delavnico je omejeno, obvezne predhodne prijave na info@vianikras.info.








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Working together for a **green**, **competitive** and **inclusive** Europe

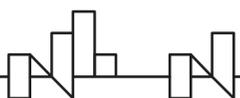
The project is funded by:

Iceland   
Liechtenstein Norway
Norway grants grants

The project **Uncorking rural heritage: indigenous production of fermented beverages for local cultural and environmental sustainability (project no. 2018-1-0682)** is funded by Iceland, Liechtenstein and Norway through the EEA and Norway Grants Fund for Regional Cooperation. The aim of the project is to foster the development of rural areas by improving common research capacity and knowledge dissemination applied to the “terroir” approach for wine and cider production in selected areas of Slovenia, Croatia, North Macedonia and Norway.

www.eeagreants.org

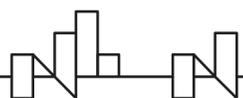
#EEANorwayGrants, #FundforRegionalCooperation #RegionalCooperationMag



The project is implemented by:



VELEUČILIŠTE U POŽEGI
STUDIA SUPERIORA POSEGANA



**Thank you
for being a
part of it!**

Trude Rinaldo
Hardanger Council
Norway
www.hardanger.com

trude.rinaldo@hardangerraadet.no
+47 489 54 550

Tanja Dimitrijević
Municipality of Ajdovščina
Slovenia
www.ajdovscina.si

tanja.dimitrijevic@ajdovscina.si
+386 5 365 91 06



Thank you for being a part of it!

Trude Rinaldo
Hardanger Council
Norway
www.hardanger.com

trude.rinaldo@hardangerraadet.no
+47 489 54 550

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Municipality of Ajdovščina
Slovenia
www.ajdovscina.si

tanja.dimitrijevic@ajdovscina.si
+386 5 365 91 06

