



# Amber Road Tours

Small group journeys through the best bits of Italy  
*Life In Italy* November Newsletter 2012

## 2013 Tour Calendar

### Veneto/Alto Adige

May 17-28  
Sept 6-17  
Oct 4-15

### Sicily

April 11-22  
April 25-May 6  
May 2-13  
May 9-20  
Sept 5-16  
Sept 19-30  
Oct 3-14  
Oct 17-28

### Week In Tuscany

June 2-8  
Sept 8-14  
Oct 13-19

### Tuscany/Umbria

May 2-14  
May 16-28  
Sept 5-17  
Sept 19-Oct 1  
Oct 3-15

### Tuscany/Liguria

June 5-13  
Sept 11-19  
Oct 1-9

### Amalfi/Puglia

May 10-22  
May 17-29  
Sept 6-18  
Sept 20-Oct 2  
Oct 4-16

### Friuli/Slovenia

Oct 10-20

**2013 marks our eleventh year offering regional tours through Italy. As you can see from our program on the left and the map on the right we still have some very interesting regions to add, but next October**

***Amber crosses over!***

**Friuli-Venezia Giulia into Slovenia**



Since years friends of ours have told us,  
"Come to **Slovenia!** You'll love **Ljubljana!**"

We went and were incredibly pleased! Ljubljana, the capital, has the finest city center we've ever seen, **Lake Bled** is a fairy tale wonder, and the Slovenians are warm and welcoming. The next issues of our newsletter will highlight this surprising destination.

[\*click to read itinerary\*](#)



### Friuli-Venezia Giulia

### What's in a name?

**Julius Caesar** defeated the *Veneti* tribes in 50 B.C and founded the *municipium* of present day **Cividale del Friuli** as *Forum Iulii* (Julius' forum).

In 568 the city was chosen as the first capital of the **Lombards** who ruled most of Italy for 200 years after the fall of the Roman Empire. They extended the name *Forum Iulii* to include the **entire region**.

The **Patriarchs of Aquileia** (1077-1420) called this territory that they ruled the **country of Friuli**. It extended from the **Alps** to the **Adriatic Sea**, between the rivers Livenza and Timavo.

Cividale was annexed to the **Republic of Venice** in 1420.

The name **Venezia Giulia** is of more recent origin that remembers the *Veneti* and the *gens Iulii* (family name of Caesar). It was formed after WWII from territories previously belonging to the Italian region of **Veneto** and **Yugoslavia** and joined together with Friuli, making the modern day region of Friuli-Venezia Giulia.



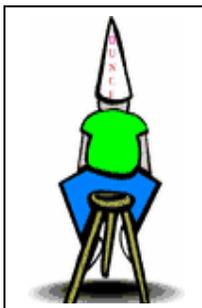
Did you know??

### Featured artist - Giovanni Battista Tiepolo



One of the greatest painters of the **18th century** and the last of the Venetian school, **Tiepolo** began his career in **Udine** (Friuli), now called *la città del Tiepolo*. Many of his wonderful paintings and frescoes adorn the **Patriarch's Palace**, the **Duomo**, the **castle** and the **Church of the Purità**. Quite a celebrity in his time Tiepolo left major works of art not only in his native **Veneto** but also in **Madrid** and in **Wurtzburg, Germany**. He was noted for the speed with which he painted. *He is an inexhaustible fire... can finish a painting in the time it takes others to mix their colors...* Giovanni and his son Giandomenico, also a well-known painter, are pictured at left, detail of fresco.

### Language Corner



**Slovene** is the official language of Slovenia. Their alphabet comes from Latin. It makes rare use of a **dual grammatical form** in addition to the singular and the plural. The dual form is used when exactly two persons or things are intended. It looks like this:

I go

**We** (two) go

**We** (more than two) go

For this reason **Slovene** is often called a language of love.

**Ricetta** (recipe) - from Veneto



## Risotto al radicchio

recipe for 4 persons

### *Ingredients:*

2 tablespoons extra virgin olive oil  
1 diced onion  
a few sprigs of fresh thyme  
350 grams rice  
1 glass dry white wine  
1 liter boiling vegetable broth  
radicchio (chicory)  
finely peeled lemon rind  
180 grams mascarpone cheese  
sprinkling of ground pepper

### *Preparation*

Heat the olive oil in a pan, then lightly fry onion and thyme, Add the rice and stir continuously for two minutes until the rice is translucent. Add the wine and stir until the wine has been absorbed by the rice.

Slowly add the vegetable broth, cooking for 15-16 minutes. When the rice is almost cooked add the mascarpone, strips of radicchio, the lemon rind and pepper.

Mix well, cover and let simmer for 5 minutes before serving.

*Happy trails*  
*from*  
***Amber Road Tours***

*Life In Italy* is published three times a year.

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