

SUSTAINABLE FUTURES

EXCURSIONS

Wednesday 3 July 2024

TASCA D'ALMERITA: THE LOCAL ECOSYSTEM IN A BOTTLE OF WINE

Mozia

Tasca d'Almerita is one of the most renowned wine producers of Sicily, known for its high-quality wines and extensive vineyard holdings (around 600 ha). The Tasca family run winemaking for over two centuries and, owing estates spread across different areas of Sicily, it pursue the specific aim to enhance native grape varieties and territories of the highest potential for winegrowing. In 2007, the Whitaker Foundation entrusts the winemaking of the grapes from the Island of Mozia to Tasca d'Almerita. Mozia is a tiny island located off the coast of the Saline di Marsala and also is an important archaeological site, a true open-air museum where vines and ruins coexist, creating a unique and fascinating landscape. It was from here that Sicilian winemaking restarted in the early 20th century after the very serious outbreak of phylloxera. Very possibly, Mozia is the first experimental vineyard that was planted with a hybrid of Catarratto and Zibibbo (two native varieties). This variety was later be baptized with the "Italianised" name Grillo (from the ancient Sicilian "ariddu", fruit with a single seed).

On Mozia, Tasca d'Almerita takes care of these unique little beings that are "the alberello vines with Marsala-stylepruning," providing them the opportunity to capture the essence of this territory.

Both Mozia and Tasca d'Almerita contribute to the cultural and historical tapestry of Sicily, showcasing the island's ancient past and its vibrant wine-producing tradition.

Tasca d'Almerita is particularly connected to the following IFSA2024 themes:

Theme 1 – Transition pathways: changing systems of farming, support and governance

Theme 3 – Capacity development to support systemic change: approaches, methods and tools

USEFUL INFORMATION Website: https://www.tascadalmerita.it/en/

- 08:45 Meeting Point Polo Territoriale Universitario Trapani
- 09:00 Departure
- 10:00 12:00 Marsala (TP) Isola di Mozia: Tasca D'Almerita

Introduction to the day's program Company presentation

- 12:00 13:30 Tasca D'Almerita
- 14:00 16:30 Trapani Nubia: Saline Culcasi

Visit to the Museo del sale e delle antiche saline

- 16:30 17:00 Return to Polo Territoriale Universitario
 - Referents: Giovanni Dara Guccione Milena Verrascina

VALDIBELLA: THE HARMONY ON FIELDS. SUSTAINING BIODIVERSITY, NOURISHING LIFE, CULTIVATING BEAUTY

Camporeale

Valdibella is characterized by the strong diversification of its production, such as wine, oil, wheat, pasta, legumes, citrus fruits, fruit, including almonds and pistachios, and vegetables, both fresh and processed. It was founded in 1998 as a cooperative, seeing the union of farmers as the only way to improve their market position (by increasing their bargaining power) and avoid the exploitation of agricultural workers, restoring their dignity and pride in their profession, centered on the valorisation of the territory and its specific products in sustainable key.

As a production method, in fact, they have chosen to practice organic farming, on which the agroecological approach is grafted, collecting the legacy of an ancient Jesuit community that was established in the Camporeale area from 1642 to 1767 and which he had been able to expertly manage the fertility of the land and greatly increased the local cultural heritage. Differently it has happened since the 1950s, in which the adoption of intensive agriculture models led to the impoverishment of soils and biodiversity as well as phenomena of abandonment of the countryside.

A strong change was therefore necessary, which was identified in organic agriculture and agroecology. From a social point of view, Valdibella also supports the Itaca Salesian Community aimed at the rehabilitation of young people with social disadvantage, also encouraging their entry into the world of work. The Cooperative also joins AddioPizzo, an anti-mafia movement born in Sicily in 2004.

Valdibella is particularly connected to the following IFSA2024 themes:

Theme 1 – Transition pathways: changing systems of farming, support and governance

Theme 4 – Rethinking and reconfiguring food production and consumption

USEFUL INFORMATION Website: https://valdibella.com/ 08:15 Meeting Point Polo Territoriale Universitario Trapani

08:30 Departure

- 09:00 10:30 Visit to the Parco archeologico di Segesta
 - 11:15 13:50 Camporeale (PA): Cooperativa Agricola Valdibella
 - 13:15 15:00 Valdibella

Introduction to the day's program Company presentation

- 15:15 16:30 Return to Polo Territoriale Universitario
- Referents: Laura Viganò Zoe Guarnieri

THE GREEN GOLD OF BELICE VALLEY

Marinella

The Belice Valley is the largest monovarietal olive grove area in the Mediterranean. Here the growing of the "Nocellara del Belice" cultivar dominates the landscape from the gentle inland hills to the mouth of the Belice river. The discovery of ancient millstones in the Archaeological Park of Selinunte shows that the production of olive oil has been widespread in this area since the 5th century BC. However, it was not until the 1700s that olive-growing really began to spread throughout the Belice Valley.

This extraordinary potential is linked to a specialised intensive and irrigated cropping system, which is the only one in Europe to have two PDOs for the same cultivar: the "Belice" extra virgin olive oil, with fruity and spicy notes, and the "Nocellara del Belice" table olive, which can be green or black. However, several economic, social and environmental factors, such as a low propensity to cooperate, delays in adopting innovations and investments, rising production costs, the devastating effects of climate change, information asymmetries and low bargaining power vis-à-vis processors and distributors, have prevented the many small local olive growers from making the most of their "green gold".

The excursion will allow participants to visit two of the best examples of companies which have been able to combine local identity productions and consumption in a modern Italian style with a global perspective. Both companies emphasise the importance of setting up long-term collaborations among local producers in view of co-building up and successfully managing the entire supply chain, from tree to shelf. Through significant investments in technology and innovation, they have achieved a balance between food safety, quality, and sustainability in production techniques (e.g. organic farming).

More specifically, the Asaro family, which has been farming in the Valle del Belice for over 100 years, is a very dynamic export-oriented player in the olive oil sector. Its flagship products are the "Partanna" extra virgin olive oil and the "Oleato", a new line of beverages based on extra virgin olive oil and Arabica coffee, created in partnership with Starbucks.

The Geolive Belice Company has over than 70 years of experience in the production and marketing of table olives. Its flagship product is the Nocellara del Belice PDO olive, which preserves and packages directly for sale on foreign markets (Europe, the USA, Australia, etc.). The company also boasts a tenyear collaboration with the University of Palermo in the field of table olive fermentation. The two companies are heavily engaged in careful relationships with local suppliers of olives. Asaro has recently launched the "Belice Valley Farmers' Club", based on the model of the Sturbacks Farmer Support Centers, while Geolive Belice is a member of the Producers' Organisation "Terra degli Ulivi Società Cooperativa", thanks to which about 100 of its suppliers are provided with technical assistance and phytosanitary monitoring services (e.g. traps, weekly bulletins, etc.).

The green gold of Belice Valley is particularly connected to the following IFSA2024 themes:

Theme 3 – Capacity development to support systemic change: approaches, methods and tools

Theme 4 – Rethinking and reconfiguring food production and consumption

Theme 2 – Approaches to local development: harmonising agriculture and communities

USEFUL INFORMATION http://www.geolivebelice.it/

- 08:00 Meeting Point Polo Territoriale Universitario Trapani
- 08:15 Departure
- 9:30 11:00 Visit to the Parco archeologico di Selinunte
- 11:30 12:45 Castelvetrano Marinella (TP): Asaro Organic Farm Introduction to the day's program Company presentation
- 12:50 13:45 Asaro Organic Farm Light lunch
- 14:00–15:00 Castelvetrano Marinella (TP): Geolive Belice Introduction to the day's program Company presentation
- 15:00 16:15 Return to Polo Territoriale Universitario
 - Referent: Francesca Varia

AGRICULTURAL SHARING FOR THE RESILIENCE OF RURAL COMMUNITIES

Camporeale

The excursion offers the opportunity to learn about exemplary actions of community engagement and generative local development, which originate from the desire to make the most of scarcely used territorial resources, capable of fostering social innovation, reorienting agriculture towards more equitable logics, and supporting the creation of common goods.

These are Community Projects that place the territory at the centre, as the organizational principle of production, and start from the community by activating rural citizenship in sharing duties and processes. They are initiatives that promote: innovative agriculture as a laboratory of sustainable practices; experiential tourism; circular and shared economy; generative welfare; social protection and reuse of public or private goods. The protagonists of these initiatives of local communities' development, are networks of actors: farmers, rural enterprises and, also representatives of farmer-based associations, local administrations, experts, researchers and passionate rural citizens. CRESM is a non-profit social cooperative with decades of experience in the fields of local and rural development planning, community regeneration, immigration and social inclusion.

CRESM's activities are mainly aimed at farmers, rural enterprises, families, young people, the valorisation of assets confiscated from the mafia, and at vulnerable groups (unemployed, immigrants, prisoners, people with health conditions or impairments) in Italy and the Mediterranean area.

In 2016, thanks to the action of CRESM, the 'LAG – Local Action Group Valle del Belice' was set-up, a consortium of 121 public and private members, supported by the LEADER intervention under the EU Common Agricultural Policy. Through the activation of participatory processes, the LAG promoted and implemented a Local Development Strategy, in 12 municipalities of the Valley, to support the development and innovation of local supply chains and the integration of agriculture with other sectors of the local economy and society.

After lunch, that will be held in the medieval complex of Partanna Castle, there will be a visit to the 'Rita Atria Libera Terra' Cooperative, set up in 2014 by participating in a public call for tenders promoted by the Libera association, that is the national agency for the administration and destination of assets seized and confiscated from organised crime. The Cooperative manages some lands in the Belice Valley that are cultivated according to organic farming methods, respecting the ecosystem, biodiversity, and safeguarding the chemical-physical-biological fertility of the soil. Thanks to this activity, the Cooperative is fostering labour insertion and making the collective assets entrusted to it

productive again, giving them a new lease of life, creating a virtuous economic circuit based on This excursion is particularly connected to the following IFSA2024 themes:

Theme 2 | APPROACHES TO LOCAL DEVELOPMENT: HARMONISING AGRICULTURE AND COMMUNITIES

USEFUL INFORMATION https://www.cresm.it/

- 08.15 Meeting Point Polo Territoriale Universitario Trapani
- 08:30 Departure
- 09:30 11:30 CRESM Centro Ricerche Economiche e Sociali per il Meridione GAL Valle del Belìce

Introduction to the day's program Company presentation Visit to the Museo Belice Epicentro

- 12:00 13:30 Partanna (TP): Castello Grifeo Light Lunch
- 14:00 15:15 Cooperativa Rita Atria Libera Terra Introduction to the day's program
- 15:15 16:30 Return to Polo Territoriale Universitario di Trapani
 - Referents: Valentina Carta Alex Breaz

Stay tuned!

"SYSTEMIC CHANGE FOR SUSTAINABLE FUTURES"

More info: https://ifsa2024.crea.gov.it/

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