

# The Rose of Gorizia

A typical local product renowned  
in Italy and abroad



Delicious and precious, the Rose of Gorizia is a rare ecotype of *Cicurium Inthybus*, a renowned product selected over the centuries by the peasant families of the area. The radicchio imitates a rose of intense red color called "Rose of Gorizia" and yellowish nuances shrouded in red in the "Canary" variety. The unusual chromatic elegance, characterized by red vivid, would be enough to make this product unique, but it is when the taste meets its delicate crunchiness that captures the high quality and even changes the perception of winter radishes, usually bitter. The selection of individual "buds" is hand-made by families who winter after winter genetically design the leaves, the size and structure of its "rose", further enhancing the uniqueness of each single producer. The oldest farmers in the area recall that they

have always produced this kind of radicchio that was one of the few and safest sources of income during the winter season. For this reason, each family proudly maintained its seeds and agricultural practices to grow these roots more and more sweet, crispy, and beautiful like a rose in the spring. One of the earliest literary references to the Rose of Gorizia dates back to 1873, when Baron Carl von Czoernig in his volume "Gorizia the Nice Austrian" cites the "reddish chicory", a clear indication to the Rose of Gorizia.

Perfect for starters, first and second courses, the Rose of Gorizia is a typical product that can be enjoyed in several restaurants and trattorias in the city that enhance its taste through simple but innovative recipes that start from the tradition.



## Rose of Gorizia typical recipes

Michela Fabbro, Slow Food referent of Slow Food and soul of the Associazione Gorizia a Tavola, suggests preparing the Rose of Gorizia according to the tradition: raw, cut as little as possible to avoid oxidization, put together with boiled potatoes, boiled and still lukewarm beans, a boiled egg in slices or smashed with the smasher. The whole seasoned with excellent olive oil, vinegar

and also good salt. Even the small root that sometimes comes to the purchase is great if cut thin and mixed with salad.

The radicchio is also good with the *frico*, typical dish of Friuli made of cheese and potatoes.