

FishTourFVG

FISH EXPERIENCES IN FRIULI VENEZIA GIULIA REGION

www.fishtourfvg.it

ZOBEC FARM & AGRITOURISM

One of Europe's Southernmost Organic Salmon Farms



EXPERIENCE OVERVIEW

Nestled in the spectacular Rosandra Valley near Trieste, Zobec is a certified organic farm where visitors discover an unexpected reality: salmon, sturgeon and Arctic char raised in spring-fed freshwater systems just a few kilometres from the Adriatic Sea. Alongside its sustainable aquaculture activities, the farm produces craft beer, sparkling wine and a range of local specialties that can be enjoyed through authentic farm-to-table experiences.

AT A GLANCE & PRACTICAL INFORMATION

Item	Details
Location	Bagnoli della Rosandra -Boljunec, 244, Dolina Trieste
Area	Rosandra Valley Nature Reserve
Experience Type	Organic Aquaculture, Gastronomy, Sustainable Farming
Duration	2–3 hours
Availability	Fri-Sun from 01.05 – 14.10 . Guided Tour by reservation - 30p. indoor, 70p outdoor
Activity Level	Easy
Target Groups	Food travellers, small groups, educational groups, sustainable tourism
Languages	Italian; Slovenian; English
Booking	Reservation recommended

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MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



FEAMPA



REGIONE AUTONOMA
FRIULI VENEZIA GIULIA



CAMERA DI COMMERCIO
VENEZIA GIULIA
TRIESTE GORIZIA

GALPA FVG

Gruppo Azione Locale Pesca Acquacoltura del Friuli Venezia Giulia

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EXPERIENCE HIGHLIGHTS

- ✓ Organic aquaculture and agriculture
- ✓ One of Europe's southernmost salmon farms
- ✓ Sturgeon and Arctic char production
- ✓ Craft beer brewed on the farm
- ✓ Farm-to-table tasting experiences
- ✓ Rosandra Valley landscapes

EXPERIENCE FLOW

Welcome to the Farm

Introduction to the Zobec family and the development of the farm into a unique organic aquaculture and agricultural enterprise.

Discovering Organic Aquaculture

Visit the fish farming facilities and learn how salmon, sturgeon and Arctic char are raised using natural spring water and sustainable production methods.

From Farm to Table

Discover how aquaculture, agriculture and food production are integrated through organic crops, vineyards, artisanal products and direct sales, offering visitors a complete farm-to-fork experience

Tasting Experience

Enjoy a tasting of farm specialties featuring sustainably raised fish, accompanied by own local wines, craft beers and seasonal products.

Exploring the Rosandra Valley

Opportunity to experience the unique landscapes of one of the most remarkable karst environments in the Northern Adriatic.

WHY VISIT

- ✓ Rare aquaculture experience in a Mediterranean setting
- ✓ Certified organic production
- ✓ Direct encounter with local producers
- ✓ High-quality gastronomy
- ✓ Authentic rural and natural environment

COMBINE WITH

- ✓ Rosandra Valley Nature Reserve
- ✓ Miramare Marine Protected Area & BioMa
- ✓ Santa Croce Fishing Heritage Museum
- ✓ Trieste
- ✓ Karst Wine Routes



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