

# EuAWE

European Association of  
**Wine Economists**

TRAVEL & ACCOMMODATION  
GUIDE

5<sup>th</sup> annual conference  
**TRIESTE·KOPER**  
8-11 JUNE 2026

# A cross-border edition of the EuAWE Conference

The 5th Annual Conference of the EuAWE is jointly organised by the University of Trieste and the University of Udine (Italy), and the University of Primorska (Slovenia), and will take place across the cities of Trieste and Koper.

Our universities host several research groups that have long been active in the field of wine and viticulture, approached through a variety of disciplinary perspectives, from agronomic, genetic, and technical studies, to the economic analysis of the industry. This academic engagement reflects the prominent cultural, economic, and social role that viticulture has historically played in our regions. Though aware of the organisational challenges of a cross-border conference, we are convinced this is a unique opportunity to celebrate the rich interplay of cultures, landscapes, and winegrowing traditions that define this macroregion. The wine-producing areas on either side of the border between Italy and Slovenia, Collio and Brda, Carso and Kras, Isonzo and Vipavska Dolina are contiguous territories long united by exchange and mutual influence, and now more than ever by shared identities and outlooks. Friulano and Jakot, Ribolla and Rebula, Terrano and Teran are not merely Italian and Slovenian names

for autochthonous grapes and wines, but living symbols of a wine culture that connects rather than separates.

In ideal continuity with the cross-border events held in 2025 in Nova Gorica and Gorizia as the first cross-border European Capital of Culture, this conference also constitutes a symbolic tribute to EuAWE and its European identity, rooted in collaboration, mutual understanding, and the appreciation of diversity. In this light, the participation of our universities in two European University alliances (Trieste and Primorska in Transform4Europe, and Udine in the Across Alliance) further strengthens the institutional framework of the conference and underscores the international outlook of EuAWE.

We look forward to welcoming the EuAWE community to Trieste and Koper, and we hope that this edition of the EuAWE Conference will offer not only an excellent scientific programme, but also an opportunity to experience the richness of this borderland region, its landscapes, its cultures, and its winegrowing traditions.

*The Local Organising Committee*





# Conference Committee

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# Koper

Koper was known to the Romans as Capris. From 932 until 1797 Koper was linked to the Venetian republic, and in 1186 it became a free commune. Brolo Square, the historic heart of Koper, has served as a crucial centre for supply and trade fairs for centuries. In the past, rainwater collected in the square was drained into a reservoir, a feature today commemorated by two Gothic fountains. surprises visitors by culture, art, and excellent cuisine. The city today offers picturesque streets and the beautiful Venetian architecture. Tito Square can be a great starting point. From there, it is recommended to visit the Cathedral of the Assumption of the Virgin Mary, where Slovenia's largest organ and renowned paintings by the Venetian painter Vittore Carpaccio can be admired. The tour can be continued to the stunning Praetorian Palace, situated on the southern side of the square. At the church is situated the bell tower, one of the city's most popular attractions, offering a magnificent view from the top. Relaxed stroll through the town centre can tempt the visitor to taste a good coffee in one of the charming cafés. Visit can continue to one of Koper's museums or galleries. Popular choices include the Koper Regional Museum, which boasts

a rich collection spanning from prehistoric times through the Venetian era to more recent history. Walk around the 17th-century Belgramoni Tacco Palace, which serves as the museum's headquarters, to experience the beauty and elegance of Renaissance and Venetian-era Koper. The fertile Istrian soil and mild Mediterranean climate give birth to succulent vines, full-flavored fruits and vegetables, excellent olive oil, and other delights that make our region famous. Both olive oil and wine from the sun-drenched hills of Koper have received prestigious awards in competitions worldwide. Local culinary delights such as fuži (a type of pasta) with truffles, eggs with wild asparagus, prosciutto, bobiči (a typical Istrian stew), and other authentic Istrian dishes can be savoured in the many restaurants, tourist farms, and typical Istrian restaurants ("osmice") in Koper's scenic hinterland. You can also experience the culinary specialties and local flavours of Istria at the various gastronomic events held in Koper throughout the year.



# Viticulture in Primorska

The Slovenian Primorska wine region is one of the three wine-growing regions in Slovenia. This is the only area in Slovenia characterized by a dominant Mediterranean climate, which primarily affects the local wines, cuisine, and people. From south to north, the region encompasses the Slovenian part of Istria along the border with Croatia, the coastal area of the Gulf of Trieste, the Karst, the Vipava Valley, and the Goriška Brda along the border with Italy. The total wine-growing area covers 7,055 hectares and represents approximately a third of Slovenian vineyards. About 40 million litres of wine are produced in Primorska each year (2/5 of the total Slovenian production). Red varieties predominate in the coastal belt and the Karst, while the largest share of white varieties is in the Vipava Valley. The wine-growing region is divided into 4 wine-growing districts: Goriška Brda, Vipava Valley, the Karst wine-growing district, and the Slovenian Istria wine-growing district.

Due to the predominantly warm and dry influences of the Adriatic Sea, wines produced in this geographical location are dry, with a higher alcohol content and a lower acidity factor. Refosco and Teran in first place, followed by Rebula, Merlot and Malvasia, are the varieties and wines that define and characterize Primorska viticulture. It is interesting that the most

local, autochthonous grape varieties have been preserved in Primorska. Among them, pinela and zelen are in first place, which although represent a small, negligible share in the entire Primorska region, in the Vipava Valley they still have a combined share of more than 4% and so far there is no fear that the varieties will disappear.

The vineyards in Slovenian Istria extend from 250 meters above sea level all the way to the coast. Istria has a mild Mediterranean climate. Along the coast, precipitation falls between 900 and 1,000 mm, and inland up to 1,300 mm. The soil is composed of flysch, which has an admixture of sandstone and marl. The most common red variety in Istria is Refosco, which represents more than 45 percent of all planted vineyards. Refosco produces wine with a deep purple color, medium to full body, rich in acidity, with the characteristic aromas of red and black fruit and spicy notes. The international varieties Cabernet Sauvignon and Merlot also thrive well, and recently Syrah. Among the whites, the most important variety is Istrian Malvasia, which is planted on more than 30 percent of the vineyards: it is a semi-aromatic variety, with low to moderate acidity and characteristic aromas of acacia and yellow fruit, it will be an ideal partner for a hearty seafood dish in the summer months. Some growers

also age Malvasia in wood or produce orange wine with longer maceration. In Istria, in addition to Malvasia, Chardonnay, Pinot Gris and Muscat are also grown. For most wine cellars in Primorska region, wine tourism is becoming increasingly important as it represents an aspect of promotion and especially the cellar door sales.

The undisputed winner among Slovenian winemakers at last year's Decanter is the largest Istrian winery Vinakoper, which returned from London with two of the highest-rated wines. In addition to the top award, best in show, which it received for its Capris Orange Yellow Muscat 2015 (97 points), it also took home a gold medal for its novelty, the red variety Capo d'Istria 1072 2022 (96 points). It is a wine of four varieties – Refosco, Shiraz, Merlot and Cabernet Sauvignon. In Koper, they also received three silver medals and seven bronze medals. The second Slovenian winner – as has been the case for several years in a row – was certainly Cellar Brda, which produced five gold medals.





# Trieste

Trieste is a unique city where influences from Mediterranean and Central European meet, creating an atmosphere of remarkable elegance and cultural diversity. For centuries, Trieste was the principal seaport of the Austro-Hungarian Empire. This period profoundly shaped the city's architecture, cultural life, and cosmopolitan spirit. The city has also been home to major literary figures such as Italo Svevo, Umberto Saba and James Joyce, further defining its cultural profile.

Its symbolic heart is Piazza Unità d'Italia, one of the largest sea-facing squares in Europe, surrounded by monumental buildings and opening directly onto the Adriatic Sea.

Among the city's most significant landmarks are the Castle of Miramare, a magnificent residence overlooking the sea, the Castle and Cathedral of San Giusto on the historic hilltop, the Canal Grande inspired by Venetian urban planning, and the historic cafés, Caffè San Marco, Caffè Tommaseo and Caffè degli Specchi, which have long been important centres of cultural life.

Trieste's cuisine reflects its complex history and multicultural heritage, combining Italian, Austrian and Slavic influences. Typical dishes include jota, a traditional soup made with beans, sauerkraut and potatoes, goulash, and boiled meats served with mustard and kren (horseradish). The city also boasts a distinguished pastry-making tradition, exemplified by the Presnitz, a refined and richly filled puff pastry cake, one of Trieste's most emblematic desserts. Trieste is also internationally known as Italy's historic capital of coffee, with a long-standing tradition in coffee trading and roasting.





# Udine

Udine is a refined and welcoming city, distinguished by its Venetian heritage and its strategic position between the Alps and the Adriatic Sea. For several centuries, Udine played a central role in the mainland territories of the Republic of Venice. This legacy remains clearly visible in the city's architecture, urban layout and cultural identity. The historical centre is dominated by the Castle of Udine, which offers a panoramic view over the city and the surrounding landscape. At its foot lies Piazza della Libertà, widely regarded as one of the finest Venetian-style squares on the Italian mainland, framed by the Loggia del Lionello and the Clock Tower. From here, a pleasant walk leads to Piazza Matteotti, also known as Piazza San Giacomo, which represents the true social and civic heart of the city, surrounded by arcaded buildings, historic cafés and elegant shops. Within easy walking distance are the Cathedral of Santa Maria Annunziata

and the Patriarchal Palace, renowned for its frescoes by Giambattista Tiepolo, as well as numerous historic palaces that reflect the city's long and prestigious history.

Udine stands at the crossroads of Latin, Central European and Slavic cultures, a heritage clearly reflected in its cuisine. Among the most representative local specialities are frico, a traditional cheese and potato dish, cjarsons, a distinctive stuffed pasta with a refined sweet-and-savoury filling, and the renowned San Daniele Prosciutto (dry-cured ham). These specialities are traditionally paired with the celebrated wines of Friuli, a region widely recognised for the excellence and elegance of both its white and red wines.

# Viticulture in Friuli Venezia Giulia

Friuli Venezia Giulia is not merely a wine region, but a geographical and historical complexity distilled into liquid form. Located at Italy's north-eastern edge, its vineyards bear witness to shifting borders, empires and resilient local cultures. Data for the period 2024-2025 confirm a sector that is solid and value-oriented, shaped by a remarkable diversity of landscapes: from the limestone plateau of the Karst, through the marl hills of Collio and Colli Orientali, down to the gravelly plains of the Friuli lowlands.

Wine has played a strategic role here since Roman times, when Aquileia functioned as a major commercial hub and link between the Danube and the Mediterranean. This legacy endured through medieval monasticism and the Habsburg era, which introduced French grape varieties which are now fully embedded in local tradition. The modern identity of Friulian wine, however, emerged in the 1960s, when pioneering producers such as Mario Schiopetto drove the sector towards quality and expressive purity, thus inventing the modern Italian style of white wine: fresh, aromatic and age-worthy.

The Karst (Carso/Kras) stands today as a symbol of heroic viticulture against its thin limestone soils and the fierce force of the Bora wind. Such harsh

conditions and a strong historical consciousness define wines such as Vitovska, Terrano and Malvasia Istriana. Recent disputes over the recognition of Prosecco highlight the friction between global denomination systems and local artisanal economies. At the same time, cross-border cooperation with the neighboring Slovenia, reinforced by the GO! 2025 experience, has transformed the area into a truly transnational wine district.

Further west, Collio and Colli Orientali represent the aristocracy of Friulian viticulture. Some of Italy's most age-worthy white wines originate from the local *ponca* (a friable flysch of marls and sandstones). Friulano, Ribolla Gialla and the recent revival of orange and amber wines, particularly around Oslavia, have positioned the region at the forefront of global wine innovation. Alongside international varieties, native varieties such as Schioppettino, Pignolo, Refosco (reds) and Ribolla and Friulano (white) testify resistance to the global taste homogenisation.

The plains of the Grave and the Isonzo, often underestimated, are in fact the economic engine of the regional system. Viticulture here is mechanised, modern and focused on sustainability, underpinning Friuli's presence in the international markets through high-quality wines of the DOC delle Venezie.

While Prosecco has provided financial momentum, the key political challenge remains avoiding monoculture and preserving biodiversity under climate change pressures.

Despite accounting for only 3-4% of Italy's wine output, Friuli Venezia Giulia exerts a disproportionate influence on the reputation of Italian wine, with exports exceeding 50% of production and among the highest average values per litre. Beyond economics, wine here is a social institution, epitomised by the ritual of the *tajut*—a shared glass that structures social time. As of 2026, the region stands as a living synthesis of tradition and innovation, local identity and global ambition, where borders no longer divide but connect people, landscapes and vineyards.



# Getting to Trieste and Koper

Trieste and Koper are approximately 25 km apart. The two cities are easily accessible by air and are well connected to the motorway and railway networks. The closest airports are Trieste, Treviso and Venice in Italy, and Ljubljana in Slovenia.

**1) Trieste Airport ([link](#))** – Trieste Airport is directly served by the Trieste Airport railway station, which is connected to Trieste Centrale by 48 regional trains and 6 high-speed trains daily ([Trenitalia](#)). Travel time is approximately 30 minutes.

**2) Treviso Airport ([link](#))** – Urban bus no. 6 ([MOM service](#)) connects the airport (Aeroporto Canova stop) with Treviso Centrale railway station (Stazione FS – De Gasperi stop) in about 15 minutes, or with the direct connection service Treviso Airlink. Treviso and Trieste are connected by numerous daily train services.

**3) Venice Marco Polo Airport ([link](#))** – Urban bus no. 15 ([ACTV service](#)) connects the airport (Aeroporto Marco Polo stop) with Venezia Mestre railway station (Mestre FS stop) in 25 minutes. Venezia Mestre is the mainland railway station, while Venezia Santa Lucia is in the historic city center.

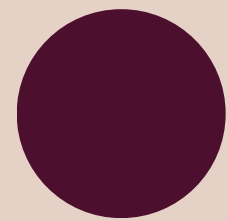
**4) Ljubljana Airport ([link](#))** – The [Brnik/Airport Ljubljana – Ljubljana AP bus line](#) connects the airport with Ljubljana Central Station. From there, participants can reach Trieste Centrale by train (via Villa Opicina), or by coach ([FlixBus](#) or [Itabus](#), approx. 1.5 hours).

All four airports are served by shared transport services, such as [GoOpti](#) and [Nomago Shuttle](#). Urban transport in Trieste is managed by [TPL FVG](#). Bus tickets can be bought in multiple [sales points](#), as well as through the official TPL FVG app (Android/iOS), or on the bus with most credit/debit cards (1 ticket per card per trip).



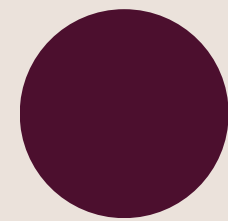
# Programme at a glance

PRELIMINARY



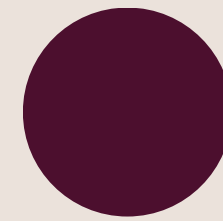
## Monday, June 8th

Arrival and welcome in Trieste



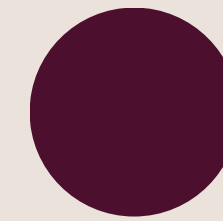
## Tuesday, June 9th

Scientific sessions at the University of Trieste  
Social dinner in the city centre



## Wednesday, June 10th

Bus transfer to Koper  
Scientific sessions at the University of Primorska  
Gala dinner in Marezige  
Bus transfer to Trieste



## Thursday, June 11th

Cross-border technical visit in the wine-producing areas in Slovenia and Italy

### Cross-border travel information

Italy and Slovenia are both Member States of the EU, and the euro is the official currency in both countries. The two countries are part of the Schengen Treaty, which ensures free movement across the border for citizens of Schengen States, including EU citizens, and for third-country nationals holding a valid visa issued by any Schengen State, subject to possible

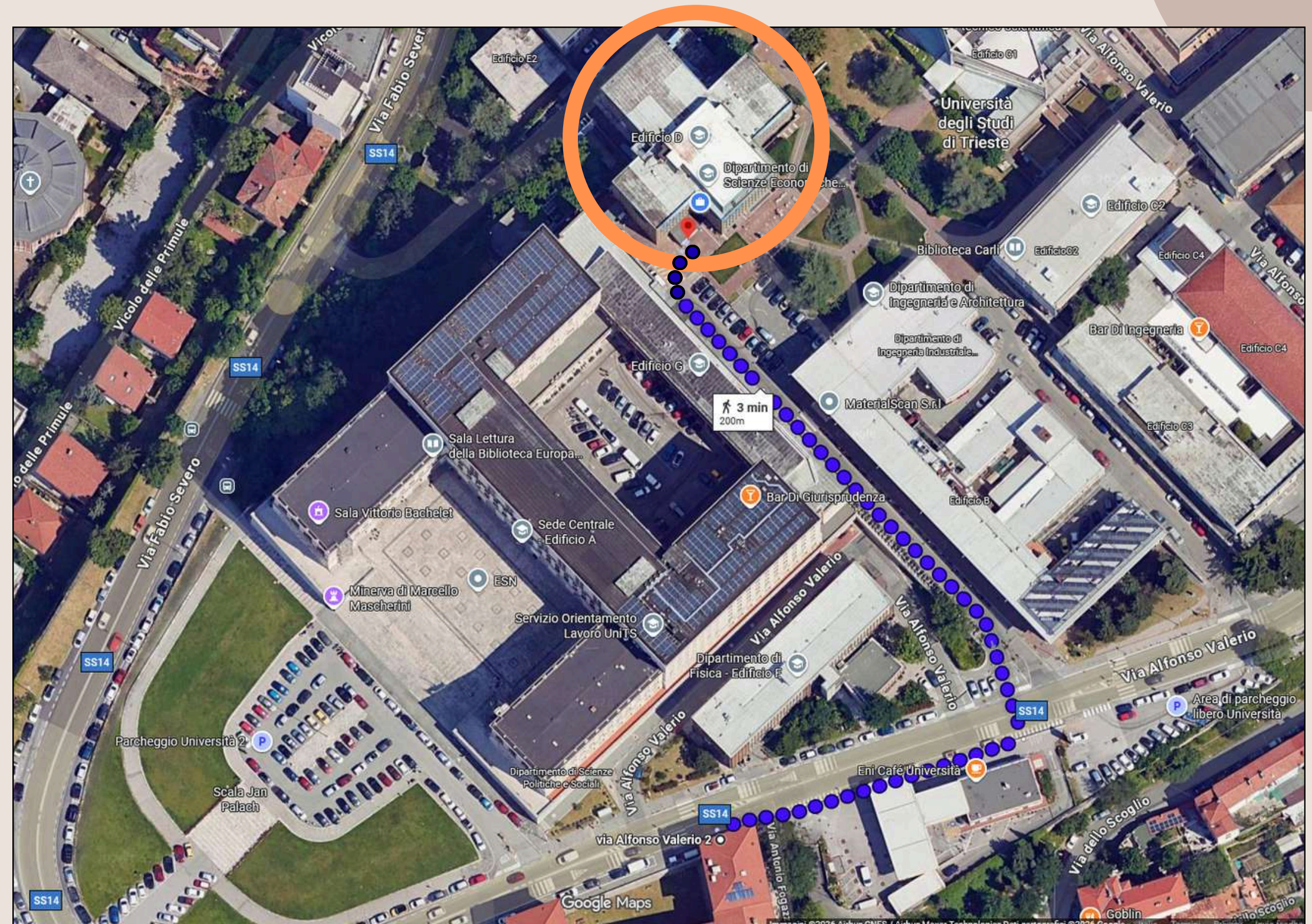
temporary restrictions related to public security. A regular public transport service connects Trieste and Koper. However, for Wednesday, 10 June, the Local Organising Committee will provide a round-trip transfer from Trieste to Koper. Participants are therefore encouraged to plan their stay in Trieste.



Department of Economics, Business,  
Mathematics and Statistics (DEAMS)  
University of Trieste

Main Campus, Building D  
via A. Valerio 4/1  
34127 TRIESTE (IT)  
[LINK](#) Google Maps

The satellite photo shows the main  
campus of the University of Trieste, the  
DEAMS (orange circle), and the  
suggested pathway (blue dots) from the  
bus stop *via Alfonso Valerio 2* (lines 3, 4,  
17, 17/, 42, 51, 55, and 56) to the building  
entrance.



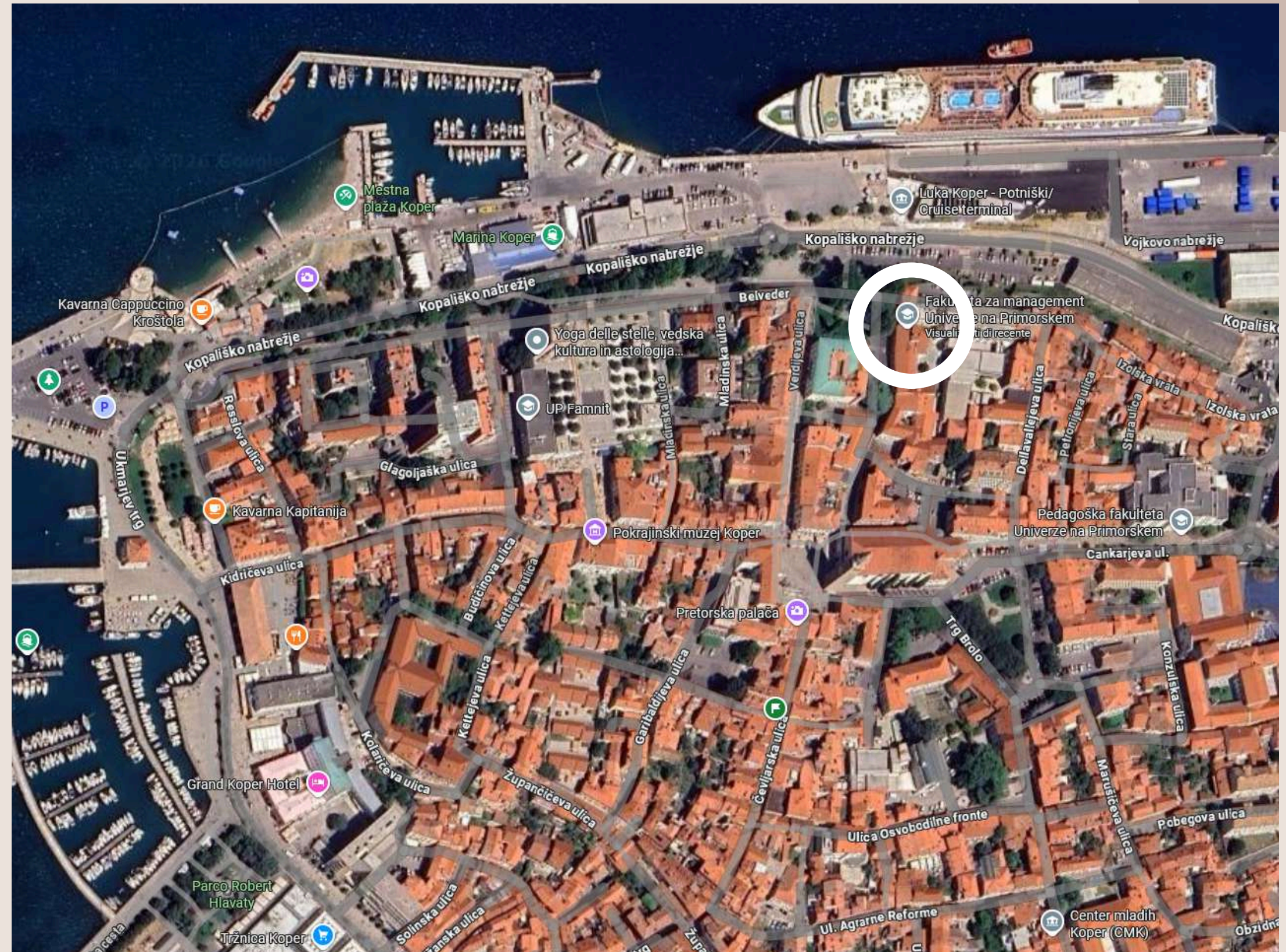
# Conference venue 1



Faculty of Management  
University of Primorska

Izolska vrata 2  
6000 KOPER (SLO)  
[LINK](#) Google Maps

The satellite photo shows the  
conference venue (white circle) in  
Koper's city centre.



# Conference venue 2



**Hotel Milano** Via Carlo Ghega, 17  
Prices from €80 per night.  
A total of 15 rooms are optioned until 20 May

**Nuovo Albergo Centro** Via Roma, 13  
Special 20% discount using promo code **EuAWE**.  
Bookings can be made via their [website](#), [email](#) or Whatsapp (+39 3291032611)

**NH Trieste** Corso Cavour, 17  
Rates: €185/night (single), €205/night (double).  
Bookings via [this dedicated link](#) until 7 April 2026 (an extension of the booking window will be asked)

**Hotel Forvm** Via Valdirivo, 30  
Rates between €105 and €175 per night.  
Use promo code **EuAWE** when booking

**Hotel Colombia** Via della Geppa, 18  
Fixed rate of €97 per night.  
Direct booking mentioning the EuAWE conference

**Hotel Bristol** Via della Geppa, 20  
Prices from €95 per night

**Hotel Continentale** Via S. Nicolò, 25  
Rates: €210 per night.  
Direct booking by [email](#) or phone (+39 040 0645690), mentioning the EuAWE conference

**The Modernist Hotel** Corso Italia, 12  
Rates: €185 per night.  
Direct booking by [email](#) or phone (+39 040 631717), mentioning the EuAWE conference

**Grand Hotel Duchi d'Aosta**  
**Aparthotel Vis à vis**  
Piazza dello Squero Vecchio, 1  
Prices from €170 and €220 per night, respectively

**Albergo Alla Posta** Piazza Giuglielmo Oberdan, 1  
Special 12% discount using promo code EuAWE

**Urban Hotel Design** Androna Chiusa, 4  
Rates: €170/night (single), €195/night (double).  
Available only on 8 and 9 June, already **fully booked on 10 June**. Use discount code **EUAWE**

Additional facilities (b&b, apartments, etc.) are available on most major booking platforms.  
The rates displayed do not include the [local tourist tax](#), which ranges from €1,50 to €3,80 per person per night, depending on the accommodation category.  
All these hotels are located in the city centre, from where the University of Trieste can be easily reached by bus (lines 3, 4, 17, 17/, 42, 51, 55, and 56). The recommended stop for the University is: [Via Alfonso Valerio 2](#).

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Piazza Transalpina-Trg Evrope  
Daniel Enchev [LINK](#)

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Vineyard in Primorska – Armand Faganel

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Aerial view of Koper – [LINK](#)  
Loggia Palace – [LINK](#)

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Piazza Unità – Matteo Carzedda  
Miramare con Barcolana – [LINK](#)

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Loggia di San Giovanni – [Michela Bearzi](#)  
Piazza San Giacomo – Michela Bearzi

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View of Trieste – [LINK](#)  
View of Koper – [LINK](#)

# Photo credits



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**TRIESTE&KOPER**

