

Friuli-Venezia Giulia is Italy's north-easternmost region. It covers an area of 7, km2 and is the fifth smallest region of the country. It covers an area of 7, km2 and is the fifth smallest region of the country.

Name[edit] The name of the region was spelled Friuliâ€”Venezia Giulia hyphenated until , when, in connection with a modification of article nr. Names in other regional languages include Friulian: This section does not cite any sources. Please help improve this section by adding citations to reliable sources. Unsourced material may be challenged and removed. It covers an area of 7, km2 and is the fifth smallest region of the country. It borders Austria to the north and Slovenia to the east. To the south it faces the Adriatic Sea and to the west its internal border is with the Veneto region. The region spans a wide variety of climates and landscapes from the mild Oceanic in the south to Alpine continental in the north. The total area is subdivided into a A view of the Carnia highlands Morphologically the region can be subdivided into four main areas. The mountainous area in the north: Its landscapes are characterised by vast pine forests and pastures, mountain lakes e. Sauris , Fusine and Barcis and numerous streams and small rivers descending from the mountains. The area is also known for its tourist destinations, especially during the winter season Monte Zoncolan , Tarvisio , Sella Nevea, Forni di Sopra and Piancavallo. The hilly area, situated to the south of the mountains and along the central section of the border with Slovenia. The main product of agriculture in this area is wine, whose quality, especially the white, is known worldwide. The easternmost part of the hilly area is also known as Slavia Friulana , as it is mostly inhabited by ethnic Slovenes. The central plains are characterised by poor, arid and permeable soil. The soil has been made fertile with an extensive irrigation system and through the adoption of modern intensive farming techniques. In this part of the region most of the agricultural activities are concentrated. To the west, the coast is shallow and sandy, with numerous tourist resorts and the lagoons of Grado and Marano Lagunare. To the east, the coastline rises into cliffs, where the Kras plateau meets the Adriatic, all the way to Trieste and Muggia on the border with Slovenia. The Carso has geological features and phenomena such as hollows, cave networks and underground rivers, which extend inland in the provinces of Trieste and Gorizia, with an altitude ranging between m and m. The region Friuliâ€”Venezia Giulia has a temperate climate. Walled by the Alps on its northern flank, the region is exposed to air masses from the East and the West. The region receives also the southerly Sirocco from the Adriatic sea, which brings in heavy rainfall. Along the coast the climate is mild and pleasant. Trieste records the smallest temperature differences between winter and summer and between day and night. The climate is Alpine-continental in the mountainous areas, where, in some locations, the coldest winter temperatures in Italy can often be found. The Kras plateau has its own weather and climate, influenced, mostly during autumn and winter, by masses of cold air coming from the north-east. These generate a very special feature of the local climate:

Chapter 2 : Friuli Venezia Giulia Best of Friuli Venezia Giulia, Italy Tourism - TripAdvisor

Friuli Venezia Giulia overlooks the Adriatic Sea and is surrounded by high mountains, enclosing many different landscapes. The impressive Carso plateau is formed by windswept rocks, and soil erosion has created a series of caves, hollows and resurgences over time.

It began in the final decades of the 19th century and ended in the s. It is estimated that more than a million Friulian people emigrated away over a period of approximately one hundred years. This data only reflects those Friulians and their descendants who have Italian citizenship. The descendants of Friulians are excluded from the census because they are not Italian citizens. History[edit] Origins and the Roman era[edit] Roman forum ruins in Aquileia, which played an important role in Roman times and the early Middle Age when it became seat of the patriarchy In the prehistoric era, Friuli was home to the Castellieri culture. These peoples most likely arrived from the sea and were the dominant culture in the area from about the 15th century BC until the early historical period. According to Strabo [4. The Carni worshiped the deity Belenus which is attested by the most numerous votive inscriptions found in and around Aquileia. Beginning from the 2nd century BC, Friuli was colonized by the Romans: Aquileia was the fourth largest city of Italy during Roman imperial times, capital of Regio X of the Italia province the Augustan region Venetia et Histria. The city was the most important river port on the Natissa river, dominating trade between the Adriatic Sea and northern Europe carried over the Via Iulia Augusta road. Aquileia owed its importance to the strategic position it has on the Adriatic sea and its proximity to the Alps. This location allowing Rome to intercept barbarian invasions from the East. Julius Caesar quartered his legions in Aquileia during winter. The development of other centers, such as Forum Iulii Cividale del Friuli and Iulium Carnicum Zuglio , contributed to the increase in economic and cultural wealth of Friuli until the first barbarian incursions, at the beginning of 5th century. In the final decades of the 3rd century, Aquileia became the center of one of the most prestigious bishoprics of the empire, competing in Italy with Milan and, subsequently, Ravenna , for second place to Rome. Aquileia, protected by meager forces, was forced to surrender and was razed to the ground by Attila in After the retreat of the Huns, the survivors, who had found shelter in the lagoon of Grado , returned to the city, but found it completely destroyed. The reconstruction of Aquileia was never completed and it never regained the old splendour of the capital of X Regio. The city remained important even after the fall of the Western Roman Empire, due to the creation of the Patriarchate of Aquileia. It ranked among the highest ecclesiastic authorities in Italy from the mid-6th century onward. The lack of security in the Friulian plain, crossroads of all the great barbarian invasions, drove many people to seek shelter on the islands of the lagoons or in fortified hill-villages, causing a generalized depopulation of the more fertile part of the region and its consequent colonization by barbarian gentes. Middle Ages[edit] Duchy of Friuli in Italian context After the collapse of the Western Roman Empire , Friuli belonged to the kingdom of Odoacer and subsequently to that of Theodoric the Great. The Byzantine reconquest under Justinian I was brief in the region, in it was one of the first provinces conquered by the Lombards , who invaded from Pannonia , and with that, ended the Greek-Byzantine era of the region. The capital of the duchy was established at Forum Iulii Cividale del Friuli , which became the most important city of the area and for where it derived its name. The duchy of Friuli was from the start one of the most important Lombard duchies. It served as a barrier against the threat of invasion by the Avars and Slavs from Pannonia. Among the duchies of the North, which were closely aligned with the crown unlike Spoleto and Benevento to the South , it was the most powerful, probably due to its marcher status. Among later dukes, Ratchis became king in and his ducal successor, Aistulf , succeeded him as king in After the Kingdom of Italy fell to the Franks , the duchy of Friuli was reorganized into counties according to the Frankish model. The region was again reorganized into the March of Friuli in The march was granted to the Unruoching dynasty. Friuli became the base of power of Berengar I during his struggles for the throne of Italy between and The march was transformed under his rule, its territory extended to Lake Garda , the capital moved to Verona , and a new March of Verona and Aquileia established in its place. The territory was now subjected to the Duchy of Bavaria , then to the Duchy of Carinthia , for more than a century. In the succeeding centuries, the patriarchate

expanded its control over neighboring Trieste , Istria , Carinthia , Styria , and Cadore. The patriarchal state of Friuli was one of the best organized polities of the Italian Middle Ages. From the 12th century it possessed a parliament representing the communes as well as the nobility and the clergy. This institution only survived six centuries, remaining alive yet weak even during Venetian domination. It convened for the last time in , when it was abolished by Napoleon Bonaparte. The Patriarch Marquardo of Randeck " had gathered together and codified all the laws of Friuli and promulgated them as the *Constitutiones Patriae Foriulii* "Constitutions of the Country of Friuli". Cividale del Friuli was seat of the Patriarchate until , when the patriarch moved his seat to Udine , where he had a magnificent episcopal edifice constructed. Udine was so important that it in time became the institutional capital of Friuli. The city became de facto capital of Friuli. The Patriarchy ended in Friuli maintained some form of autonomy, by keeping its own Parliament ruling on the old territory of the Patriarchate, an autonomy not granted to the other cities and provinces submitted to Venice even Venetian ones ; on the other side, it maintained also its feudal nobility, which was able to keep their feudal rights over the land and its inhabitants for some time. Friuli was the eastern border of the Stato da Tera , and suffered both from Ottoman raids and from the border wars with Austria. These wars led to poverty and instability of the rural population, with the inability to cultivate the land crossed by fighting armies and with the forced surrender of all livestock to feed traveling troops. The harvesting of timber needed to build Venetian ships caused complete deforestation of the Bassa Friulana and central Friuli. Venice took possession of collective farms belonging to rural Friulian communities, seriously impoverishing them. These properties in turn would be sold by Venice during the 17th century to raise cash to alleviate its poor financial condition. Beginning in the s, the Venetian Republic entered a relative decline, due to the enlarging horizon of European markets reaching now from Asia to Africa to the Americas. Friuli was subject to increasing fiscal pressure, and its industries and commercial activities were affected. Patria del Friuli, map According to some historians, the political populism practiced by Venice looked for ways to limit the most oppressive and anachronistic effects of feudalism. Other researchers assert that the Venetian aristocratic government maintained a most oppressive feudal condition in Friuli. An important jacquerie , known as Joibe Grasse Fat Thursday , was started in Udine in February 27 by starving Udinesi citizens. This insurrection was one of the largest in Renaissance Italy and it lasted from 27 February until 1 March, when it ended as Venice dispatched around one hundred cavalry to put down the rebellion. The chiefs of the revolt were executed, but the feudal powers of the Friulian noblemen were reduced. With the Noyon pacts the boundary between the Venetian Republic and the County of Gorizia and Gradisca , now in the hands of the House of Habsburg , were redefined. Venice lost the upper Isonzo valley that is the Gastaldia of Tolmino with Plezzo and Idria , but it kept Monfalcone , Marano and a series of shed feudal islands in the Western Friuli stayed with the Archduke of Austria until The so-called War of Gradisca ended with a return to the status quo. Beginning in the Habsburg Empire controlled eastern Friuli, while western and central Friuli was Venetian. In , the year of the Treaty of Campo Formio , this part of the Friuli was surrendered to Austria. Eastern Friuli was not included in the puppet state. Portogruaro was for long time part of Friuli, even under Venetian Republic, and Friulian language was spoken in the area. The Ethnographic map of Karl von Czoernig-Czernhausen, issued by the k. Administration of Statistics in , recorded a total of , Friulians living in the Austrian Empire. The majority of Friulians , lived in that part of Friuli that belonged to the Kingdom of Lombardy-Venetia , the others Friulians were registered as their own category separate from Italians. During World War I, Friuli was a theater of battle that had serious consequences for the civilian population, specifically the Battle of Caporetto. Autonomist movements[edit] After World War II, the pro-devolution movement gained momentum in Friuli got entangled in the maze of opposing forces acting in the territory. Yugoslavian Titoists pursued an annexation of Friuli to the rising communist Yugoslavia. By contrast, in , the traditionalist association Patrie tal Friul was founded by Tiziano Tessitori with a view to establishing an autonomous Friuli within Italy. In January , the poet and filmmaker Pier Paolo Pasolini went on to found the party Movimento Popolari Friulano, with the same purpose of devolution. Pasolini opposed a possible Yugoslavian annexation, but at the same time lashed out at those who aimed at using regionalism for their immobilist, "backwards Conservatism". The Communist Party of Italy opposed devolution, sticking to an Italian centralist agenda. Regional languages and dialects[edit] Bilingual

road sign Italian and Friulian near San Vito al Torre While standard Italian is the primary official language of the region, several other regional languages and dialects are spoken in Friuli. Friulian is spoken in the provinces of Udine, Gorizia, and Pordenone. Venetian and its dialects are usually spoken for historical reasons on the western border regions i. Pordenone , sparingly in a few internal towns i. In the southeastern part of Friuli, a Venetian transitional dialect is spoken, called Bisiaco, that has influences of both Slovene and Friulian. Slovene dialects are spoken in the largely rural border mountain region known as Venetian Slovenia. Slovene is also spoken in the Collio area north of Gorizia. In the Resia valley, between Venetian Slovenia and the Val Canale, most of the inhabitants still speak an archaic dialect of Slovene, known as Resian. According to the official estimates of the Italian government, between 45, and 51, Slovene speakers live in Friuli: Only Friulian, Slovenian and German are allowed to be local secondary official languages in their historic areas, but not their related dialects.

Chapter 3 : Italian White Wine Heaven: Friuli-Venezia Giulia | Wine Folly

Friuli Venezia Giulia's landscapes offer profound contrasts too, with the foreboding, perpetually snowy Giulie and Carnic Alps in the north, idyllic grapevine-filled plains in the centre, the south's beaches, Venetian-like lagoons and the curious, craggy karst that encircles Trieste.

This semi-autonomous area is also one of the newest, gaining its modern boundaries and government in 1963. Occupying the extreme northeast corner of Italy east of the river Tagliamento with the Alps looming from the north, the region shares borders with the Veneto region, Austria and Slovenia. This is by far the most easily accessible region from outside of Italy and has traditionally acted as a gateway for Germanic and Slavic invaders over the centuries. However, they did not stop the arrival of Veneti, Istrians and Celts before the arrival of the Romans in the 3rd century B.C. A corruption of this term gives us the modern name of the Friuli Venezia Giulia region. Venice and its expanding Republic would eventually absorb the area from the ruling Patriarchs of Aquileia and later Udine. During the Cold War the Trieste area was a frontier with the communist east and was held by a British-American administration, before being handed back to Italy in 1975. Vestiges of this time exist as there is still an important NATO airbase located at Aviano, but today the region is at peace and embraces its combined Italian, Austrian and Slavic heritage. Besides its seaside resorts, this is one of the least visited regions of Italy and has plenty to place to explore well off the tourist track.

Regional Food and Wine: The food of Friuli-Venezia Giulia is indicative of the region's history. The Friuli portion is more rustic and resembles cuisine of other Italian regions. Standouts include the local Prosciutto di San Daniele, a sweet cured ham that is hung to absorb the fresh mountain air. The region is known for its vast cornfields, which feed the area's demand for polenta. Montasio is an aged hard cheese that is sold at different levels of maturity. Iota is a soup made of beans, potatoes and white cabbage. Porcina is a mix of boiled pork with sauerkraut, mustard and horseradish. Slavic goulash and dumplings are also local favorites. Like the Veneto, the coast loves its seafood and includes all sorts of shellfish including cuttlefish, sepia, mixed fried fish and a fish and white polenta soup known as boreto graesano. Regional desserts have a Germanic touch such as apple strudel, cuguluf a ring cake that originated in Vienna and gubana made from dried fruit and raisins. Well-aged and tannic reds include Refosco dal Peduncolo and Schioppettino that go well with the meat and game dishes of the region. However, the whites of the Friuli Venezia Giulia really stand out with the fragrant yet dry Tocai being the most popular for everyday consumption. When eating seafood the local Malvasia Istriana is ideal, as is the ancient Ribolla gialla. Vitoska is another white but is usually served as an aperitivo while Picolit is a white dessert wine. Friulian Grappa, made from stems and skins after making wine is considered the best in Italy. However, it is finally becoming popular outside of Italy thanks to standardization in the distilling process and some savvy marketing.

Friuli Venezia Giulia Regional Highlights:

Trieste Bridge in Trieste This major Mediterranean port had very humble beginnings as a small fishing port. Today, Trieste is the third largest Mediterranean port and has successfully taken over the commercial activities once dominated by the Venetians and is the major port for Middle Europe. The harbor is great for walks and is a great way to see just how busy the port is. The old heart of town centers on the Colle di San Giusto, and occupies the former Roman colony of Tergeste. The bell tower of the cathedral is made from the remains of a Roman temple. Trieste has always been a haven for exiles and expatriates and one of the most famous was the future Emperor of Mexico, Maximilian of Hapsburg. The Archduke left a fairy-tale castle along the gulf of Trieste called the Castello di Miramare, located in a beautiful park outside of the city. The Castello is now a museum and makes a great daytrip exploring the magnificent rooms as well as the well-manicured Italian gardens.

Udine Square in Udine The once powerful city of Udine has been a fortified outcrop since ancient times and is situated in the heart of the Friuli Venezia Giulia. Today the town shows more of its Venetian past such as the Piazza della Libertà, the heart of the old city. From here, you can reach the hill where the castle, which houses a beautifully frescoed council hall, rises above the countryside. Udine is a perfect jumping off point to see how the local grappa is made, as there are several distilleries in the area.

Aquileia Aquileia A Roman Ruin This quiet and sleepy town that lies on the Friuli Venezia Giulia plain close to the Adriatic was

once a powerful Roman city, a center of trade and a military stronghold. Numerous remnants of its glorious past are found throughout the town especially along the Via Sacra, location the ruins of the Roman forum. This prosperity was short lived however as the Patriarchs moved to a safer location at the Castle in Udine but not before leaving some imposing monuments to their rule. The Basilica is a must for mosaic lovers as this fortress- like church houses the largest and oldest Christian mosaic floors still in existence â€” dating from the 4th century. Mark preaching here at the request of St. The local museums span the areas history from the Roman and Paleo-Christian times to the Patriarchate. Aquileia is a good base to visit the Friulian coast especially the island resort of Grado.

Chapter 4 : Regione Autonoma Friuli Venezia Giulia - home

Friuli-Venezia Giulia, regione (region) of northeastern Italy, bordering Austria to the north, Slovenia to the east, the Adriatic Sea to the south, and the Veneto region to the west. It has an area of 3, square miles (7, square km), comprising the province (provinces) of Udine, Pordenone.

Despite these vastly different styles of cooking, this region manages to merge them successfully. Pasta is eaten in many different forms in Friuli Venezia Giulia cuisine. Lasagne noodles are layered with poppy seeds. Gnocchi are made with potato, winter squash or plums. The filled pasta called bauletti contains ham and cheese and offelle are stuffed with spinach, pork and veal flavored with onion. Other pasta is packed full of vegetables, fruit, bread, herbs or even chocolate. Like many other northern regions of Italy, polenta is a staple food. Stewed meats, game and cheese dishes are often served with it. Paparot is a soft cereal made from cornmeal flavored with spinach and garlic. It can also be mixed with grated cheese and fried into flat wafers called frico. Bread is another staple food in Friuli Venezia Giulia cuisine. In addition to wheat breads, rye and barley flour are used to make bread. Pumpkin bread is also commonly enjoyed. Gubana is a bread traditionally served for Easter. This rich bread resembles brioche and is filled with layers of cocoa and grappa flavored dried fruit and nuts. Bread is used to make canaderli which are dumplings that are served in broth or with meat. Potatoes and ricotta are used to fill a savory strudel called strukli. Friuli Venezia Giulia recipes for soup are widely varied, including many kinds of vegetables, beans and meat. Boreto alla graisana, or turbot chowder seasoned with garlic, olive oil and vinegar, is served at the port of Grado. Jota is a soup made from sauerkraut, beans, sausages and potatoes, cooked with sage and garlic. Even turtles are made into soup in Friuli Venezia Giulia cuisine. Granzevola alla triestina is a dish of baked spider crab with bread seasoned with lemon, garlic and parsley. Shrimp, squid and mussels are simmered with rice in fish broth to make risotto di Marano. The most popular fish in Friuli Venezia Giulia are turbot while sardines, eels and salt cod are preserved and served in many different ways. Other types of seafood enjoyed include squid, cuttlefish, shrimp, crabs and scallops. Meat is prepared in many ways in Friuli Venezia Giulia recipes. The fogolar is an open hearth oven with a cone shaped chimney used for cooking. Most often, mushrooms, sausages, lamb, kid, poultry and beef are grilled when using a fogolar. Stewed meats are commonly prepared in Friuli Venezia Giulia cooking. Venison and rabbit are cooked in a wine sauce called salmi. Gulasch, a beef and pepper stew flavored with hot peppers, onions, paprika, and tomato, is served with polenta. Muset e bruada is a sausage made from pork rind, first boiled and then fried in salt pork, onions and garlic. Bruada pickled turnips are served as a condiment with this. Sauerkraut and horseradish are offered with other sausage dishes. Friuli Venezia Giulia recipes include many delicious desserts. Gubana is a rich yeast-raised cake rolled up jelly-roll style before placing in a round pan to bake. Its cinnamon flavored filling contains dried and candied fruit, nuts, and chocolate. Presnitz, another dried, candied fruit and nut filled pastry, is coiled like a snake before baking. Apple strudel is prepared with pine nuts and raisins. Chestnuts are used in castagnoli cookies. Chifeleti, or biscuits made with potato enriched dough, and pumpkin fritters called fritulis, are fried treats.

Chapter 5 : Friuli Venezia Giulia Turismo (@fvglive) – Instagram photos and videos

Pordenone, 7 e 8 novembre La Regione a Punto di Incontro. Alla fiera dedicata al lavoro, alla formazione e all'orientamento la Regione Ã" presente con uno stand e con workshop finalizzati a conoscere piÃ¹ da vicino i servizi attivi in regione e ricevere un orientamento utile per le scelte future.

Young, cheap and fast Friuli is a large agricultural haven. Imagine a big flat valley with soils that have a lot of large stones. The stones heat up in the day and super-chill at night which effectively helps ripen grapes during the day while maintaining characteristically high acidity. Excessive temperatures hot or cold are moderated by the Adriatic sea the Mediterranean. The wines are light and moderately zesty with gentle herbaceous notes think gooseberry and citrus-like aromas, and ought to be drunk within years. Colli Orientali del Friuli As they say: Today, you can find international and local varieties growing side-by-side including Sauvignon Blanc, Chardonnay and Pinot Grigio, which do very well when planted on the Colli aka hills protected by the Alps to the North and exposed to gentle sea breezes to the South. White wines of Colli Orientali del Friuli feature scents of white flowers and ripe apples. Friulano are lean and crunchy with delicate notes of thyme, apricot, Meyer lemon, and ripe gooseberry with a bitter-almond finish. The other exciting indigenous grape you might like to explore is Ribolla Gialla Jal-la , which is often made sparkling, like Prosecco, and has ripping high acidity, a rich structure, and flavors of apricot, tangerine and Asian pear. Finally, Malvasia mal-vah-see-ah is often made in an aromatic dry style characterized by crispy floral notes and perfume. Food pairing ranges from locally produced Prosciutto di San Daniele best seller ham in Italy with Parma and other regional cold cuts to summer risottos with fresh vegetables or seashell. Rich with flavors of honey and acacia flavors, coupled with figs, dried fruits and mineral aromas with sweetness that is counterbalanced by acidityâ€”worthy of a blood-rush to the face. They go perfectly with hazelnut-based pastry desserts, aged cheeses or just alone, as vino da meditazione. Collio Acid freaks apply here. Collio is famous for its age-worthy Chardonnay and local Collio white wine blend. The international varieties find favorable conditions to express their potential: Sauvignon Blanc, especially Chardonnay, and Pinot Grigio are more concentrated, thicker and more powerful can easily reach Wines age longer thanks to commonly employed oak and barriques. The wines are fermented with little to no oxygen contact, therefore preserving fresh notes of ripe apples, apricots and pineapple. Also worth mentioning is the Collio Bianco, a general term referring to a white wine blend entirely up to the producer. Traditional slow food and winemaking is practiced on the Border of Italy and Slovenia. Orange wine is a traditional method of making white wine letting the juice keep contact with the grape skins while the white wine fermentsâ€”a practice is typically reserved for red wines only. Orange wines have come into fashion due to their synergy with the slow food movement. Flavors range from dried fruit to tea-leaves and sweet spices, with a touch of sweaty-nutty oxidation. Again, the wines are made in an oxidative style, which means they are surprisingly stable and can age longer. At best, always decant for a couple of hours before serving. To date, there are supposedly just 4 producers practicing this technique. A fascinating red wine that is quite old dating back to the first mentions of Pinot Noir is called Terrano. This grape produces wines that taste of cherry fruit and forest floor with moderate tannin and high acidity. Friuli Venezia-Giulia is first an agriculture expert. Sources Gambero Rosso Guide Most expensive wines in Italy 1 and 2 Price checking using:

Chapter 6 : THE 15 BEST Things to Do in Friuli Venezia Giulia - (with Photos) - TripAdvisor

Book your tickets online for the top things to do in Friuli Venezia Giulia, Italy on TripAdvisor: See 90, traveler reviews and photos of Friuli Venezia Giulia tourist attractions.

Chapter 7 : Friuli-Venezia Giulia – Italian Wine Central

Getting to Friuli Venezia Giulia. Friuli Venezia Giulia airport is 33km northwest of Trieste, with daily flights from Rome,

London and Munich. Venice's Marco Polo and Treviso airports are within easy reach of the region and have flights to many more destinations.

Chapter 8 : Friuli Venezia Giulia - Discover Italy

Friuli Venezia Giulia The Friuli Venezia Giulia region of Italy is one of the smallest, yet most culturally diverse areas in all the country. This semi-autonomous area is also one of the newest, gaining it modern boundaries and government in

Chapter 9 : Friuli Venezia Giulia - Life in Italy

The Friuli-Venezia Giulia region is located in the northeast corner of Italy. Friuli-Venezia Giulia is bordered by Austria to the north, by Slovenia to the east, and by the Veneto region of Italy to the west. Although it has Venezia in its name, the city of Venice is actually in the neighboring.