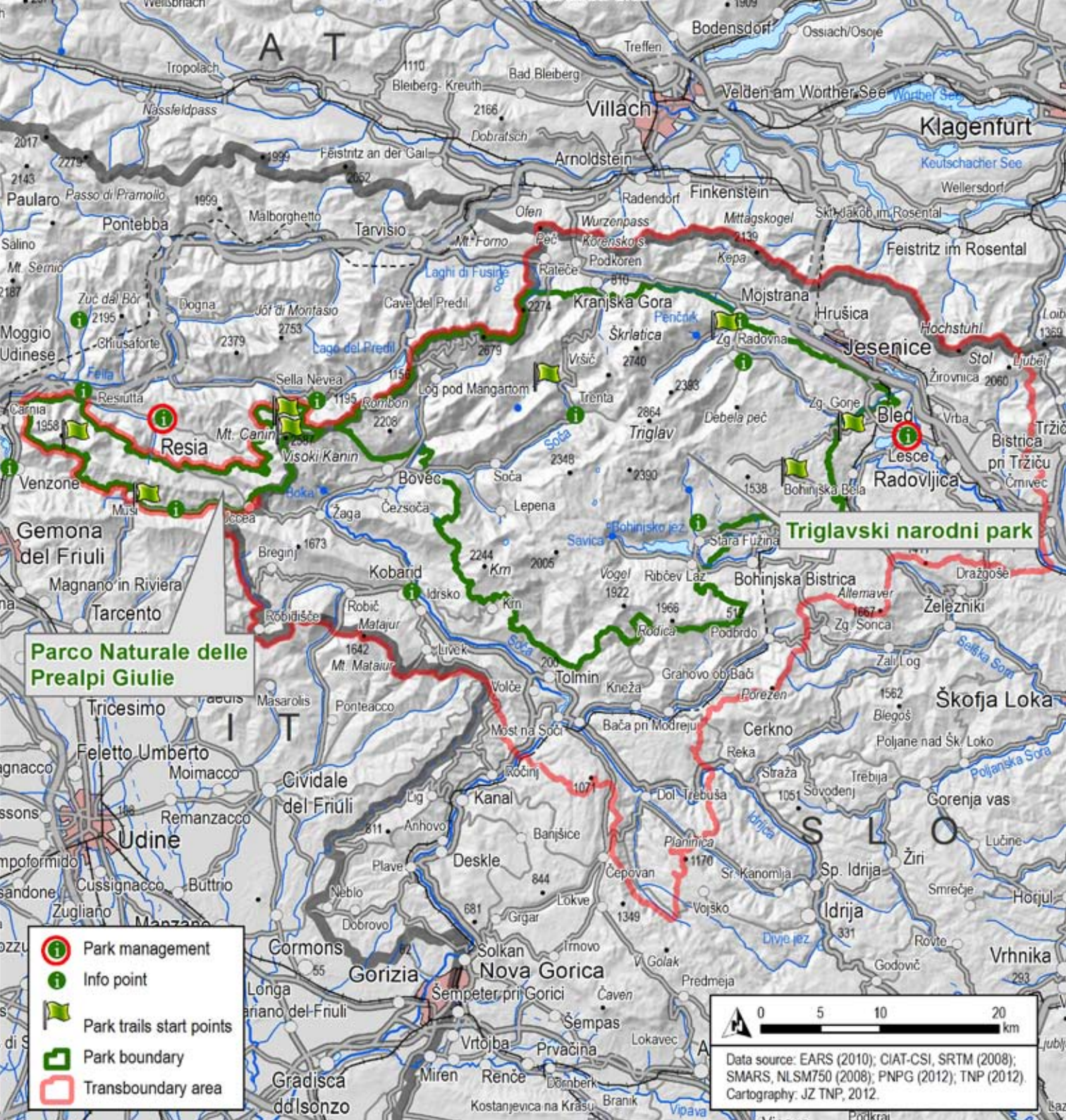




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- Park management
- Info point
- Park trails start points
- Park boundary
- Transboundary area

0 5 10 20 km
 Data source: EARS (2010); CIAT-CSI, SRTM (2008); SMARS, NLSM750 (2008); PNPG (2012); TNP (2012).
 Cartography: JZ TNP, 2012.



JULIAN ALPS TRANSBOUNDARY ECOREGION Typical products



JULIAN ALPS TRANSBOUNDARY ECOREGION

The area composed of Julian Prealps Nature Park, Triglav National Park and Slovenia's Julian Alps MaB UNESCO area has been certified by Europarc as "Transboundary Ecoregion" in 2009. In this territory we find high mountains and green valleys, richness of wildlife and flora with raised levels of biodiversity and villages where old traditions and manufacturing of exclusive typical products are still alive. In 2014 certification was confirmed and the Alpine Convention proclaimed the whole area of two parks as a "Transboundary Pilot Region for Ecological Connectivity".

The Julian Alps Ecoregion is special and unique. Take a little time and find out just how extraordinary it is.



SUSTAINABLE TOURISM IN THE TRANSBOUNDARY ECOREGION

At the end of 2016 the Transboundary Ecoregion Julian Alps was certified with the European Charter for Sustainable Tourism. The Charter is both an important recognition of the work done and a model of governance that delivers Protected Areas as sustainable tourism destinations.

For the Ecoregion the goals of this governance are:

- 1- strengthen cooperation with local tourist organisations and providers working in the area
- 2- create a network of information sites in all the Ecoregion to properly inform the visitors about the special qualities of the area
- 3- protect and enhance the area's natural and cultural heritage, for and through tourism, and to protect it from excessive tourism development
- 4- promote sports activities in the nature, which don't affect natural and cultural heritage



TYPICAL PRODUCTS IN TRIGLAV NATIONAL PARK AREA

Tolminc Cheese: hard, full-fat cheese produced in the southwestern area of the Triglav National Park, in Alpine and at select village cheese dairies. The Society of Cheese Producers Tolminc is the bearer of the certification mark of this product.

Bovec Cheese: hard, full-fat cheese, produced from raw sheep milk, often a 20% goat or cow milk is added. It is produced in the mountain farms around Bovec, in the western area of the Triglav National Park.

Mohant cheese: produced in the Bohinj area, in the center of the park. Its distinctive, slightly tangy and bitter taste and a strong smell make it different from other cheeses produced in Slovenia.



TYPICAL PRODUCTS IN JULIAN PREALPS NATURE PARK AREA

Resia garlic: it's cultivated only in Resia Valley and preserved by local people from generation to generation. It has been Slow Food Presidium since 2004.

Moggio Udinese Brovadâr: it's a traditionally gastronomic preparation, the main ingredient is a variety of small, late-sown field turnip. Used for typical soups or as side dish.

Venzone pumpkin: this colourful vegetable dominates the scene and is widely used in dishes served every year in Venzone during the traditional "Festa della Zucca" (Pumpkin Festival).

Lusevera Fiorina Bean: It got its name from a lady who selected and preserved the variety. It's also used as ingredient for the "Stak" (a typical puree made from beans, potatoes and lard).

Malga Montasio Cheese: Malga (Mountain farm) Montasio is located at the feet of Mount Montasio, facing Mount Canin. The cheese is characterized by a typical straw yellow colour and a mild and tasty flavour.

