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Issue 188 December/January 2021 £5.50

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THIS MONTH

News & Views

Windows of opportunity

There's no doubt it's been a difficult year – in Italy and across the world – but we've seen some interesting stories rise from the Covid-19 outbreak, and one of these is the revival of Tuscany's historic *buchette del vino* or 'wine windows'. These ancient openings have allowed *gelaterie* and bars across Florence to employ an effective method of serving drinks and snacks while maintaining a safe social distance. The windows date back to the 1600s – they were created by merchants to avoid contagion during the Italian plague of 1629-31 – and now, during the current pandemic, they have come into their own again. Businesses with a wine window on their premises have been cheering up locals by using them to serve contactless *aperitivi*, sweet snacks and coffees. The cultural association of Buchette del Vino was set up by three Florentine residents to celebrate these unusual historic features. There are reportedly more than 100 *buchette del vino* in Florence itself, with yet more in other Tuscan towns.

For more information and to see a map of the wine windows, check out buchettedelvino.org

This year has seen the welcome return of Tuscany's 'wine windows'



Images © Associazione Buchette del Vino



5 reasons to Visit Trentino

1 Traditionally a speciality of German towns, Italy hosts some wonderful Christmas markets too, and few are as beautiful as the ones you'll find in Trentino. As well as the traditional Christmas crafts, you can expect a journey through the flavours and colours of Trentino's food and wine specialities. Winter delights in beautiful settings.



2 Polenta is a staple of the Trentino diet, often as dumplings, with butter, grated cheese and sage, or as the softer mix cooked in a copper cauldron called a *paiolo*. Try the local black polenta, made with buckwheat and served with butter and anchovies.



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