



Embassy of Italy
Nicosia

**The ancient fruits in Italy and Cyprus
In Cyprus on the trail of Giovanni Mariti
in Italy a research on site through the collections of the Fruit Research Centers**



Watercolors exhibition by Veronica Hadjiphani Lorenzetti

Hosted in February at the Accademia dei Georgofili in Florence, Veronica Hadjiphani Lorenzetti's watercolors exhibition is presented for the first time in Cyprus by the Embassy of Italy in Nicosia under the auspices of the Cultural Services of the Ministry of Education and of Culture of the Republic of Cyprus and the Municipality of Strovolos. The botanical tables of Veronica Hadjiphani Lorenzetti will be exhibited at the Cultural Center of Strovolos from 25 November to 6 December 2019.

Being the result of meticulous pencil studies often carried out directly in the field, the exhibition leads the visitor on the traces of the journey made by the Florentine Giovanni Mariti during his stay on the island between 1760 and 1768 to discover the island's ancient fruit varieties. Equally meticulous is the work carried out by the author to illustrate the varieties of ancient fruits present in Italy, traced thanks to the work of the Fruit Research Centers and the collection of information on site.

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Veronica Hadjiphani Lorenzetti, a Cypriot and Italian citizen, studied Design at Coventry University, formerly Lancaster Polytechnic, and since 1971 she has been a freelance professional in the advertising and publishing field in Milan and Rome. Since 1992 she has mainly devoted herself to naturalistic-botanical design accompanied by related cognitive research. She lives in Italy and works throughout Europe.



Cultural Center of Strovolos Municipality, Nicosia

25 November – 6 December 2019

Opening Hours: 10.00-13.00 & 15.00-20.00

Inauguration on 25 November at 19:00



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An iconographic contribution to the conservation of germplasm

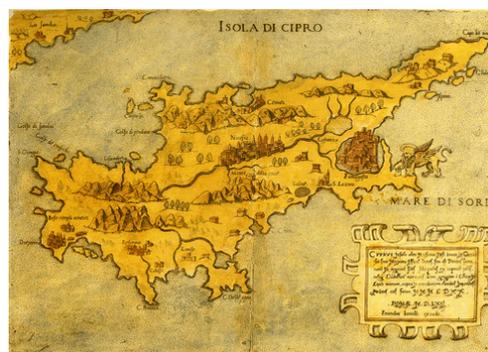
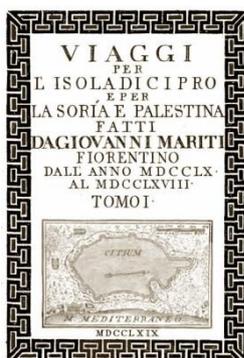
Through her botanical tables, Veronica Hadjiphani Lorenzetti illustrates the ancient varieties of the fruits of Cyprus and Italy with precise meticulousness and great aesthetic sense: table grapes and grapes for winemaking, figs - many of which bear the name of the place where they grow - apricots, hazelnuts, walnuts, apples, plums. The result is an iconographic contribution to the conservation of the germplasm of the two countries.

In the troubled history of Cyprus, with glories, famines and tyrannies, many fruit varieties have been lost. The meticulous work of the Agricultural Research Institute of Cyprus has allowed to review them and today we have a decent bank of germplasm for the varieties of grapes, figs, citrus fruits, pomegranates and olives, which is being enriched with much and precious attention by the young researchers.

For more than 15 years, Veronica Hadjiphani Lorenzetti has been gathering information locally, talking to elderly farmers, at the coffee shops in the village square where he had been told a tree escaped from the fury of the new varieties. For years he has traveled the island on foot and by car, gratified by the discovery of forgotten trees and new friendships supported by the Cypriot forestry body, always available and attentive observer ready to point out isolated fruit trees.

Equally adventurous and profitable is his research of old cultivars in Italy. Reports of old trees come from acquaintances who travel around the countryside, from peasants who bring their products to the local market to people who by trekking on dirt roads notice old abandoned fruit trees. The availability of the Fruit Research Center in Via Fioranello in Rome, where hundreds of varieties of ancient fruits are collected, is fundamental. The works by Veronica Hadjiphani Lorenzetti have been exhibited twice during the pomological exhibitions of the Center, one of the ancient fruits of Cyprus and one of the fruits of Italy.

The botanical tables on display are the result of numerous studies in pencil by specimens that are always alive, with the inevitable use of caliber and binocular. If the sample left doubts of any kind, the artist would collect another in the next trip, perhaps even a year later, to complete the work faithfully.



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Giovanni Mariti (1736-1806), representative of the Grand Duchy of Tuscany in Larnaca, is a man of culture with many constructive interests and curiosities and has left a detailed illustration of Cyprus during the Ottoman period. His work "Viaggi per l'isola di Cipro (Travels in the Island of Cyprus)" is probably one of the most important travel narratives on the island and provides accurate information on the state of the island in the 18th century. In his descriptions as a traveler witness of the real and current state of that period, we find names of countries that no longer exist, of crops no longer profitable and now abandoned, along with cultivation techniques still practiced and places still recognizable. His study is fundamental with detailed references to viticulture and the wines of Cyprus.

The ancient fruits in Italy and Cyprus
Tasting of Italian artisanal gelato by the ice cream maker Lorenza Bernini
Week of the Italian Cuisine in the World



Lorenza Bernini

On November 25th and 26th, to coincide with the opening of the watercolors exhibition, there will be a tasting of artisanal ice cream and sorbet by the ice cream maker Lorenza Bernini, freshly prepared on the spot with tastes inspired by the fruits illustrated by Veronica Hadjiphani Lorenzetti.

The Higher Hotel Institute of Cyprus will host a masterclass for its students dedicated to the preparation of Italian ice cream by Lorenza Bernini. Finally, in the context of the collaboration with Alphamega Hypermarkets, a tasting will be held at Alphamega Engomi on November 27th.

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***Lorenza Bernini**, following her PhD in Science for Cultural Heritage at the University of Florence, she decides in 2016 to devote herself entirely to the production of artisanal gelato from fresh and selected raw materials. Her ice cream shop in Bolsena (Viterbo) is considered among the best 100 ice cream shops in Italy and among the 15 best emerging. In 2018 and 2019 she received the distinction "Due Coni" from the Italian Gambero Rosso Ice Cream Guide.*

Cultural Center of Strovolos Municipality, Nicosia
Tastings on 25 November after the inauguration
and on 26 November at 17.00

Alphamega Engomi, Nicosia
27 November, 17.30 - 19.30

