

FLAG transnational seminar, Sardinia: Linking Fisheries to the Tourism Economy

Field visit



Italy has significant experience to share when it comes to supporting fishermen to link up with tourism in order to complement their revenue while easing pressure on fish stocks. This is reflected in national legislation which has been in place since 1999 to regulate pesca-tourism and 2006 for “*ittiturismo*”, or “fishing tourism”, which covers land-based activities undertaken by fishermen, such as running a restaurant in which they serve their catch or offering accommodation to tourists. A brief visit to the local port and the Nora lagoon gave participants the opportunity to see examples of such activities.

Pesca-tourism

A pesca-tourism boat was moored at the port of Perd’ e Sali and participants had the opportunity to see the types of boats and gear used for the activity and to ask questions to the fishermen. Pesca-tourism involves taking tourists on-board active fishing boats to see how fishermen work and to enjoy the marine environment. Trips in Italy tend to last 6-8 hours and include a fish meal on-board. Once the nets have been pulled in and the fish sorted, tourists may be allowed to swim or angle from the boat. For logistical reasons, a pesca-tourism trip was not included in the main seminar programme. However, a small group of participants were selected to undertake a shortened pesca-tourism trip instead of certain working groups. Their reflections were shared in plenary, along with a comparison of pesca-tourism in le Var, France, and a technical presentation of pesca-tourism implementation in Italy. For more information see FARNET Magazine #9.

***Ittiturismo* on the Nora Lagoon**

Separated from the Mediterranean Sea by a thin strip of land, the Nora lagoon is managed by a small fisheries cooperative which is active in environmental conservation and linking up with the tourist economy present in the area. Activities offered to tourists form a key element of the cooperative’s business model and include snorkelling, canoeing and a visitors’ centre. Through the use of guided tours, they are also targeted at raising awareness of the importance of preserving the natural environment and its fisheries resource. Recently, the cooperative has also opened an *ittiturismo* restaurant in which prides itself on serving local fish from the lagoon and the Mediterranean Sea, caught sustainably and in season. Particular importance is given to offering undervalued species such as mackerel and mullet. The restaurant is open from April till November when it employs 8 people. Participants were offered a buffet lunch at the restaurant and had the opportunity to see the lagoon park and visitors centre.