





The re-organization and rewriting of tourism discourse from a politic-power-institutional point of view

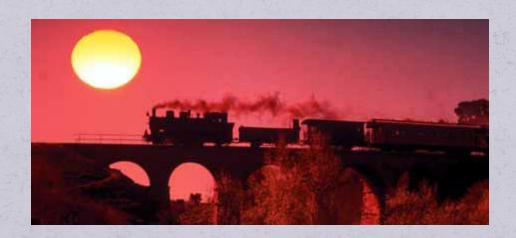


Who
What
Where
How
When





Brand Image v Brand Identity





Who: The tourist

- Features of customers/travelers
- Culture, age, gender
- Technology knowledge & degree of engagement, Internet access, roaming charges
- Timing
- Types of info and functions



Definition of tourist needs and needed information.



What: Products

- Nature
- Testimony of the past
- People and traditions
- Sport and wellness











How, When and Where: Media

- Tourist guides
- Websites
- Apps
- Promotional brochure, leaflets, guides
- Advertising & Video
- Before the trip, During the trip, After the trip
- Textual features, Verbal and visual devices
- Reading Paths
- Communicative purposes

Travel guides

rchaic and elaborate at

monies of voices and

anges in tempo are

approach and dying away and different kind of

tonality appear very alien

Some songs are accom-

odwind instrument

with three pipes. A

of launeddas, with its

nixture of droning.

ounds appears very

imming and rattling

strument must have

been in use thousands of

ears ago on Sardinia, as

Nuragic bronze statuette.

launeddas requires hard

Learning to play the

breathing technique is

breathes through the nose

and uses the mouth as an

although this was not yet

antiquity. The large bass

pipe (su tumbu) serves as

the two other smaller

melodic accompanii

melodic phrases (sas

nodas) with his own

variations.

pipes (sa mankosa and sa

above the bass tone. The

greatest challenge of a launèddas player is to fill a

organ point, whereas

keseddu) supply a

air reservoir in order to

create a constant air

make intonation in

known in classical

stream. The launeddas

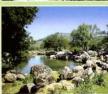
training, in which

essential: the player

typical. Its floating

to our cars.





Top: the Aguglia, a rock pinnacle above Cala Goloritze, popular with rock climbers; above: the idyllic setting of As Piscinas



Walk 9: Circuit from San Pietro di Golgo via Cala Goloritze 85

Turn your back to the entrance gate of the enclosure and go straight back in the direction from where you came by car. After about 100m/yds, go through the GATE in the stone wall and turn left. Turn right at the next fork, ignoring the signposted left turn to Cala Sisine, and follow the wide dirt road. Leave it after less than 200m/yds, where tracks fork off on both sides, and turn left. Goats and half-wild pigs roam around freely here. The countryside is dotted with pear trees which produce delicate white blossoms early in April.

Less than ten minutes later you reach a fork. Ignore the track rising to the right for the moment tyou will be taking it later and keep left on the level track for about 50m/yds, to reach the gaping cavity of Su Sterru (also called Voragine di Golgo; 15min). For safety reasons, this 300m/yds deep abyss is fenced in. Do not climb over the perimeter fence — there is sheer drop down into the abyss, concealed by bushes! (The cross here testifies to a fatal accident.)

Return to the fork, now turning left uphill. Soon you meet a T-junction and turn left. Almost immediately you pass a stoke this on the left. Hidden between dark basalt rocks, small pools (AS Piscinas) can be seen between the trees and bushes on the left — an idyllic spot in spring. Reach a wide track junction in an open area and follow the track to the left. Stay ahead on this main track past several turns on the right, but bear right when you reach a Y-fork. After about 100m/yds the track leads to a small open space covered with gravel and used as a CAR PARK (30min). Follow the track through this space to the far end, but leave it after about 25m/yds, on a bend to the right (by a boulder with the inscription "Golobrize"): climb the clear path here that begins to thread through the macchia.

After 20 minutes of climbing you cross the ridge of Annidai (50min). The path continues to wind more or less at an even contour through the macchia. Among the many plants are Phillyrea, mastic trees, strawberry trees and rockness (Cistus monspeliensis). Soon rocks come into sight on the right, with a shelf-ben's Shelters built into the side of them (1h). The path gradually begins to descend and you get a first glimpse of the sea. A sheer rock face flanks the left-hand side of the Bacu Goloritze ravine as you walk down. Pass another shelf-ben's shelters built into a rock. Ancient holm oaks of imposing size dot the landscape, specimens that were spared by the charcoal burners in the 19th century.

An old and crumbling stone-laid charcoal burners' trail joins from the right. Follow it as it winds down into the ravine. Further down the **Aguglia** comes into sight. Rising



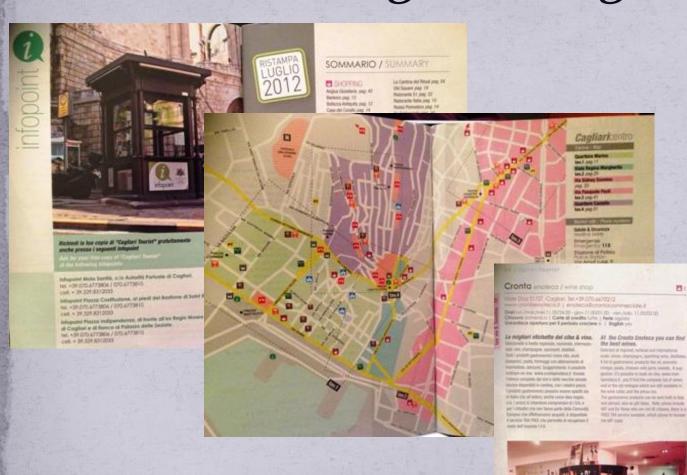


Institutional publications

- Postcards from Sardinia (2007)
- Map of Sardinia's Ports and Marinas (2007)
- Cultural Heritage Guide (2008, 2010)
- Cycling guide of Sardinia (2008, 2010)
- ...e cammina cammina... (2008, 2010)
- Meeting and Congress Centres (2008, 2010)
- *Mines in the Sun* (2008)
- *Travel Guide* (2008)
- Travelling around Sardinia by public transport (only online, 2008)
- *Writer's Landscape* (2008, 2010)

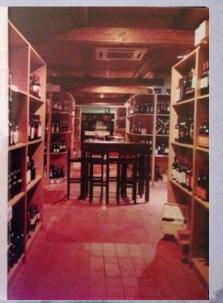


Brochures/mini-guides: Cagliari tourist

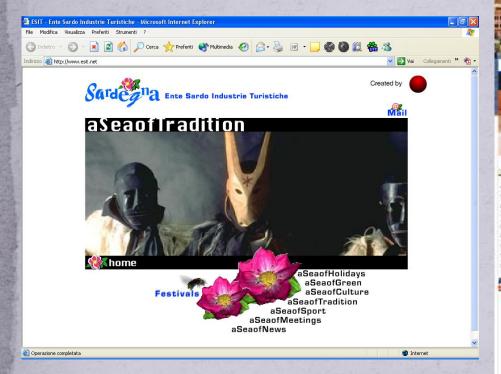








Websites



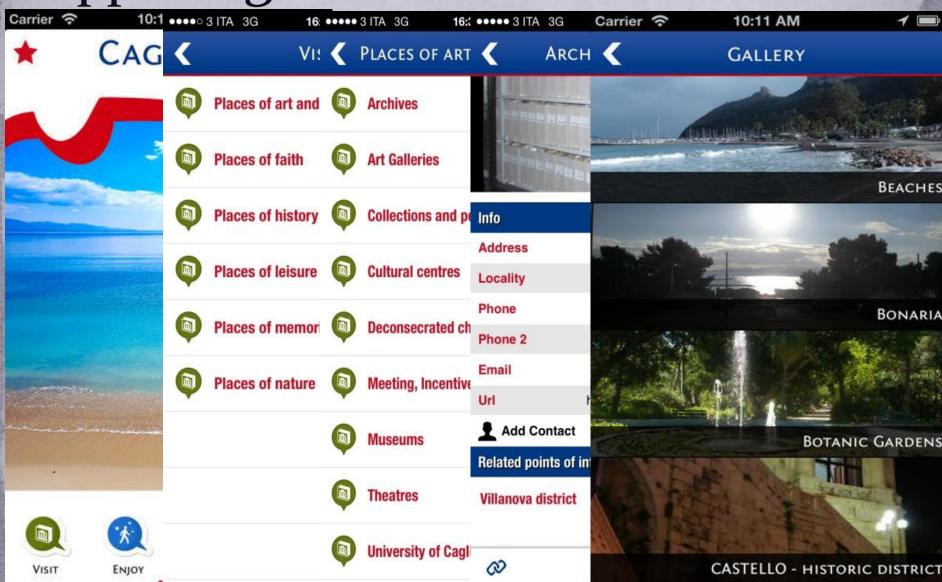
www.sardegnaturismo.it/en





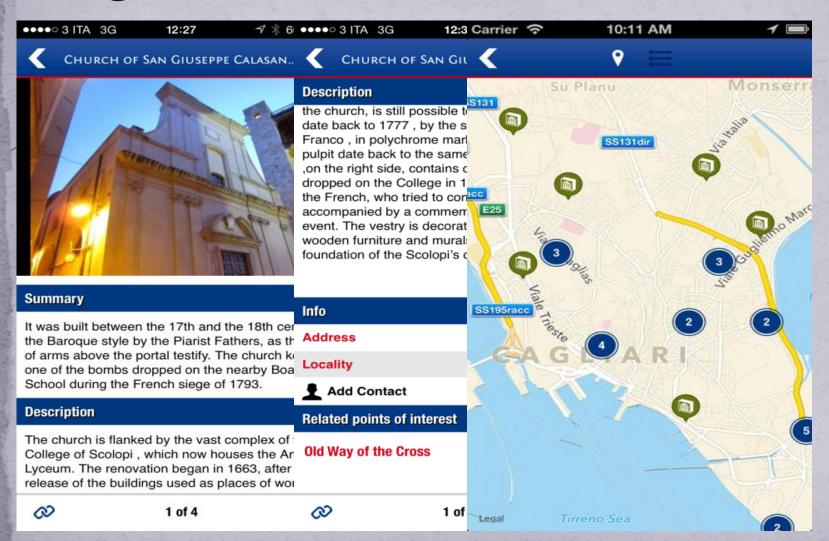


Apps: Cagliari





Cagliari 2



City maps 2go



Let's analyze this TT

Historically, saffron has always been cultivated for several reasons, not just culinary. It served, in fact, wealthier people to color the robes of yellow pigment for works of art or as a bargaining chip. In the Middle Ages is said to be cultivated by women in the vessels and also in the gardens to supplement income. The cultivation of saffron (Crocus sativus), a purple flower from which it derives this precious spice, has developed strongly in Spain and to follow in India and Greece. In Italy, where it is recognized qualitatively superior to that of import for the cultivation and drying methods are more accurate, has one of its best expressions in Sardinia, with an area equal to 75% of the national total. The area of the island best known for the cultivation and production of this spice is one of the Middle Campidano, given the Italian capital of saffron.

Here, the local farmers, with their longstanding experience, get a high quality product, from its characteristic color is called red saffron stigmas of Sardinia or even "gold of Sardinia.

Harvesting takes place during the period from mid October to the end of the month and is done exclusively by hand in the early hours of the morning when the flower is still closed to avoid damaging the precious stigmas.



Thank you!!!
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