

OUR VISIT TO SEČOVLJE SALINA NATURE PARK

Biodiversity: The Importance of Being Different

11th April 2019

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SEČOVLJE SALINA NATURE PARK



- covers 7.5 km² and consists of two parts. We visited its northern part, where salt is still being harvested, and is known as **Lera**. The Park's southern part is called **Fontanigge**. They are separated by the Grande - Drnica channel.

THE SEČOVLJE SALT-PANS IN LERA



- are, together with the nearby Strunjan pans, the **northernmost** and still **active** salt-pans in the Mediterranean and amongst the very few, where salt is still produced following ancient procedures. The Sečovlje Salina is exceptional because of the **great diversity of its fauna and flora habitats.**

OUR GUIDE EXPLAINED TO US



- that at Sečovlje Salina Nature Park, the ancient method of salt-making, learnt by the Piran salt-workers from their teachers, the salters from Pag Island, is still something very special.

SALT IS MADE IN SALT-FIELDS



- Which consist of **evaporation and crystallisation basins**. Seawater is led from evaporation to crystallisation basins according to the principle of gravitation, or is supported by **pumps**.
- At Fontanigge, they used to be driven by **wind wheels**, while at Lera the Austrians modernised the procedure with the use of **motor pumps** about a hundred years ago.

SLOVENIAN SALT IS NATURAL WHITE



- About one fifth of all basins are crystallisation basins, in which salt is finally made.
- In crystallisation basins, **petola** is cultivated (a few mm thick layer of algae, gypsum and minerals), which prevents the mud mixing with salt.

DURING SALT-MAKING



- the salters use some very traditional tools. Salt is raked with special scrapers in large heaps. Salt is stored in special warehouses.

THE SEČOVLJE SALT-PANS ARE MORE THAN 700 YEARS OLD



- The **traditional manual gathering of salt in salt fields** is a special feature of the **cultural heritage** of the Mediterranean Slovenia, which also enables conservation of the most significant **natural heritage** of the Sečovlje Salina.

FONTANIGGE



- Visitors find the part called **Fontanigge** most attractive, for truly unique scenes can be seen there: **numerous birds, extensive meadows of salt-loving plants, and over 100 abandoned and demolished salt-pan houses**, which have jointly given the Sečovlje salt-pans a very special character.

THE NATURE CONSERVATIONIST AND CULTURAL ROLE OF THE PANS



- the salt made here is not only a delicacy for gourmets, but also very healthy; the preservation of salt-pan customs sustains the conscience of cultural heritage; the salt-pan area gives shelter to rare or special animal and plant species in an ecologically precious residential environment.

THE SALT-PAN AREA



- wants to preserve the once rich Mediterranean cultural heritage and the rapidly disappearing landscape.



• Greetings from Piran • Saluti • Lep pozdrav •