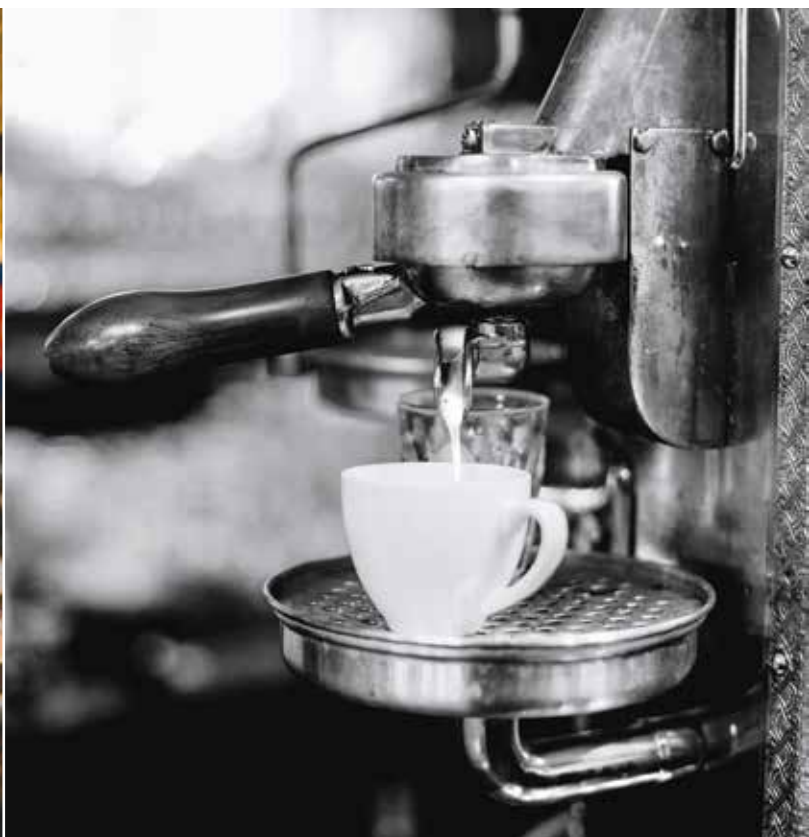




# WORLD CUP WINNERS

天下第一杯







If there's a buzz about Trieste, it could be the heroic amounts of coffee the Italian port city drinks. KIKI DEERE visits a European city where the history is as intense as the espressos

要數意大利港口城市的里雅斯特的厲害之處，當地居民驚人的咖啡飲用量可算一例。Kiki Deere前往這個歷史氛圍與特濃咖啡同樣濃郁的歐洲古城一遊

PHOTOGRAPHY ULRICH SPERL





**N**ame the coffee and café capital of the world. The shortlist: Vienna? Istanbul? Seattle?

Ignore their claims. We're heading instead to a small city that sits on a coastal strip in the far northeast of Italy like an afterthought. This is Trieste. If there were a World Cup of Coffee, this little city would be the favourite.

Trieste might be an Italian city now, but in its heart it still belongs to a place that disappeared a century ago – the Habsburg empire, which ruled central Europe from the 16th century to the start of the 20th.

This mighty empire that dominated European politics had one disadvantage: no coastline. So its Austrian rulers looked south to this obscure spot on the northern Adriatic Sea. Trieste became Vienna's port – albeit a port over 500 kilometres of mountainous terrain away.

It remained a Habsburg possession until 1918. Under Habsburg rule, the city became a transport hub linking the Mediterranean with central Europe and beyond into Asia. Emperor Charles VI declared Trieste a free port in 1719, and his daughter Maria Theresa, who succeeded him, commissioned Viennese architects to create its elegant core. They erected the city's pastel-coloured buildings, dignified piazzas and wide, cobbled streets. And

like Vienna, it became a place of cafés – hundreds of cafés.

Today, as you stroll the arcaded streets of the pretty Theresian Quarter, picture the hustle when Mitteleuropean merchants and traders paced the city streets, while valuers and financiers entered the city's pink Old Stock Exchange Palace to beat out the international trade deals of the day.

And what were they trading? Coffee. As travel writer Jan Morris writes, 'it is a classic fragrance of Trieste'.

The free port area housed up to 1.3 million sacks of coffee at any one time at the turn of the 20th century. A coffee commodities exchange was active for a few years, and Brazil established a permanent deposit at Trieste's port for its beans.

Coffee beans from plantations around the world first reached Europe via the port of Trieste, supplying the Habsburg empire's coffee houses in Vienna. But it was the cafés of the port city itself that became a magnet for restless writers, artists and academics. The Italian writer Italo Svevo was born in the city. His early endeavours were encouraged by an exiled Irish novelist called James Joyce. Joyce, the author of the great modernist novel *Ulysses*, lived a bohemian's life, moving from lodging to lodging (eight of them) in the years leading

up the First World War. His one constant was the breakfast *presnitz*, a horseshoe-shaped pastry stuffed with raisins and walnuts at the Pasticceria Caffè Pirona. It's still there: and a huge photograph of Joyce, straw-hatted and sporting his signature windsor eyeglasses, has pride of place in the window.

Trieste's cafés were also a battleground of conflicting ideas as a reborn Italian state struggled with the geriatric Habsburg empire for political – and emotional – sovereignty over Trieste. After the First World War, their very names were changed and Italianised: the Caffè Flora became the Caffè Nazionale.

But with the empire gone, Trieste lost much of its power – and its glamour. ☹

#### Café culture

Get a buzz at Caffè Urbanis (below) and Caffè San Marco (below left); antique coffeemaking equipment at the Museo del Caffè (bottom); Irish novelist James Joyce (facing page, middle) was fond of Pasticceria Caffè Pirona (facing page, top left)

#### 咖啡室文化

在Caffè Urbanis咖啡室(下圖)與Caffè San Marco(左下圖)享受一杯芳香濃郁的咖啡；陳列在Museo del Caffè咖啡博物館內古老的煮咖啡器具(最下圖)；愛爾蘭小說家詹姆斯喬伊斯(對頁中圖)非常喜歡的Pasticceria Caffè Pirona咖啡糕餅店(對頁左上圖)





# 試

舉出世上的咖啡與咖啡室之都。答案：維也納？伊斯坦堡？西雅圖？

以上皆非。我們要前往的地點位於意大利東北端的狹長海岸，名叫的里雅斯特。假如有「咖啡世界盃」比賽的話，這座小城定必獲獎。

的里雅斯特目前是個意大利城市，但若追尋其歷史根源，這座城市原是哈布斯堡帝國的一部分。哈布斯堡帝國由16至20世紀初統治中歐，於一個世紀前從歷史中消失。

這個強盛的帝國當年主導歐洲的政治，國勢一時無兩，唯一的缺點是個內陸國，沒有海岸線。因此帝國的奧地利君主看中了這個位於疆土的南部、亞得里亞海北端鮮為人知的地點。的里雅斯特從此成為維也納的港口，儘管兩地之間隔著500公里崎嶇不平的道路。

的里雅斯特直至1918年為止，都是哈布斯堡帝國版圖的一部分。在哈布斯堡帝國的統治下，這個城市成為交通樞紐，將地中海與中歐連繫起來，路線甚至遠達亞洲。查理六世皇帝於1719年宣佈的里雅斯特成為自由港，他的女兒瑪麗亞特蕾莎繼位為女王後，聘請維也納的建築師前來，在城裡大興土木，不但建造了多幢色彩淡雅的建築物，還有莊嚴的廣場與鋪上鵝卵石的寬闊大街，將的里雅斯特變成優雅而氣派不凡的城市。而且這裡跟維也納一樣，有數以百計的咖啡室，是個咖啡室之城。

今天，當你在漂亮的Theresian Quarter區內有拱廊的街道上漫步之際，不妨遙想當年中歐的商旅在大街上熙來攘往的熱鬧情景；此外，粉紅色的Old Stock Exchange Palace交易所昔日亦門庭若市，估價員與金融家不斷進出，進行各種當天的國際交易。

## “ TRIESTE'S CAFÉS WERE ALSO A BATTLEGROUND OF CONFLICTING IDEAS 的里雅斯特的咖啡室也是各種不同的觀念和主張的角力場

他們進行的是什麼交易？就是咖啡。旅遊作家Jan Morris曾寫道：「這是的里雅斯特的傳統香氣。」

剛踏入20世紀初，這個自由港區內經常有達130萬袋咖啡的庫存。後來城中更成立了咖啡交易所，數年後，巴西更在的里雅斯特的港口設立永久的貯存庫，用來存放該國出產的咖啡豆。

全球各地農場生產的咖啡豆運往歐洲時，都是在的里雅斯特的港口靠岸，為哈布斯堡帝國在維也納的大小咖啡室供應咖啡。不過這個港口城市的咖啡室卻吸引了不少躁動不安的作家、藝術家與學者前來。意大利作家Italo Svevo就是在這裡出生的，他早年展開寫作事業時，曾受到當時獨在異鄉為異客的愛爾蘭作家詹姆士喬伊斯的大力鼓勵。喬伊斯是偉大的現代小說家，他的小說《尤利西斯》是當代文學經典。第一次世界大戰爆發前，喬伊斯在的里雅斯特過著波希米亞式的生活，從一個寄寓處搬到另一處，總共搬了八次之多。他經常在城裡的Pasticceria Caffè Pirona咖啡糕餅店

吃一種名為presnitz的早餐食品，那是形如馬蹄的酥皮甜點，裡面塞滿提子乾和合桃。這家咖啡糕餅店今天依然開門營業，店面的櫥窗內還掛著一幅喬伊斯的巨型照片。照片中的喬伊斯頭戴草帽和招牌圓形眼鏡，為這家小店作招徠。

的里雅斯特原屬哈布斯堡帝國，後來歸入意大利版圖，無論政治主權或情感歸屬，都曾經歷過一番掙扎。掙扎的痕跡也可在城中的咖啡室中看到：第一次世界大戰後，咖啡室的名字都更換了，而且變得意大利化，例如Caffè Flora變成了Caffè Nazionale。

隨著帝國的消逝，的里雅斯特盛極一時的影響力與魅力亦大為遜色。在20世紀末年，對很多人來說，的里雅斯特只餘昔日的輝煌日子供人追憶。不過近年這個臨海城市正經歷大型的復興，旅客若要在地中海乘郵輪度假，這裡是必經之途。不單如此，這個古城本身亦成了別具特色的歐洲旅遊熱點。

Jan Morris認為，這個城市再次興盛，源於1990年代的里雅斯特市長主政時，「大力鼓勵這個城市重新放眼遠方」。這位市長名叫Riccardo Illy，是Francesco Illy的孫子。Francesco Illy就是首部自動咖啡機Illetta的發明人，同時也是illy咖啡公司的創辦人，而illy這個品牌如今在世界各地已成為咖啡的同義詞。Morris更指出，Illy家族公司的主要產品到目前為止，仍然是令這個港口城市繁榮興旺的主要原因。她在其著作《Trieste and the Meaning of Nowhere》中寫道：「碼頭旁的建築散發香氣，它們仍是歐洲咖啡貿易首屈一指的倉庫。來自世界各地的咖啡匯聚於此，並由此運往歐洲各地；或者經由Illy先生的手下處理後，再送回海外。」（關於illy咖啡的故事，請參閱下頁。）②



In the last years of the 20th century, Trieste, for so many people a place defined by the glory days of the last century, was an introspective shadow of its former self. But we are in the land of the Renaissance: recent years have seen a tremendous revival of the city as a cruise ship gateway to the Mediterranean – and a unique, intensely European destination in its own right.

Jan Morris thought it was the administration of the mayor who dominated Trieste politics in the 1990s that 'encouraged the city to look outwards again'. His name was Riccardo Illy, grandson of Francesco Illy – inventor of the Illetta, the first automatic coffee machine, and patriarch of the company whose name is now synonymous with coffee the world over – and as Morris records with delight, his family company's main product remains the principal reason for the port's success. 'The aromatic dock building is still Europe's number one warehouse of the coffee trade,' she writes in her book *Trieste and the Meaning of Nowhere*. 'Coffee from around the world arrives here, and is distributed across Europe – or processed by Signor Illy's people and sent back across the seas again.' (For more on illy coffee, see facing page.)

Every year two million sacks of coffee reach Trieste's port from Africa, China, India and Central and South America. Green seeds are separated from impurities and checked for smell, taste and appearance,

before being roasted, dried and cooled – a process which transforms the beans from green to brown and generates coffee's distinctive taste and aroma.

The coffee capital should of course have a coffee museum. A short walk east from Piazza della Borsa is Via San Nicolò; and here indeed, on the main floor of Palazzo Dreher, is the Museo del Caffè, displaying all manner of coffee memorabilia including roasters, sieves and a coffee ration book dating back to 1917. At Caffè San Marco, another of the city's historic cafés, customers sip their coffees at marble-top tables. A word of warning: in order to get the brew you want, you need to know your special Trieste names: *nero* (espresso), *capo* (macchiato) *capo in bi* (macchiato served in a faceted glass).

*Triestini* consume 10 kilograms of coffee per person every year (the average Italian imbibes just over half as much). They like their Arabica subtle and silky – not the blunter, cruder tones of the Robusta bean you're likely to encounter in the big-brand global chains.

And that, truly, is the taste of Trieste. For travellers, there are bigger, brasher, bolder flavours in Italy and beyond. But for connoisseurs – of art, writing, architecture, Europe and coffee – there is nowhere like it. ■

*illy coffee is served in Cathay Pacific lounges at Hong Kong International Airport and onboard in first and business class*

每年有200萬袋咖啡從非洲、中國、印度、中美及南美運抵的里雅斯特的港口。青綠色的咖啡豆在剔除雜質後，按香氣、味道與外觀分成不同等級，然後經過烘焙、脫水及冷卻的過程，令咖啡豆從綠色轉為棕褐色，並將咖啡獨特的味道和香氣發揮出來。

身為咖啡之都，豈能沒有一座咖啡博物館？從Piazza della Borsa廣場往東行不久，就來到Via San Nicolò街。Museo del Caffè咖啡博物館就位於這條街上的Palazzo Dreher大樓地下，館內陳列了各種與咖啡有關的物品，包括烘焙機、過濾器，還有一本1917年的咖啡配給紀錄冊。在城中另一家歷史悠久的咖啡室Caffè San Marco內，顧客坐在雲石面的桌子旁悠閒地享受芳香的咖啡。如果不想點錯咖啡，就要懂得一套的里雅斯特獨有的詞彙：*nero*是特濃咖啡，*capo*是加入少量牛奶的*macchiato*咖啡，*capo in bi*是以刻有花紋的玻璃杯盛載的*macchiato*咖啡。

的里雅斯特居民每人每年飲用10公斤咖啡，一般意大利人的飲用量只及他們的一半。他們喜歡自家調製的阿拉比卡咖啡，因為它香氣細緻，入口柔滑；國際連鎖大品牌採用的羅布斯塔咖啡氣味濃烈，口感較苦澀，不獲他們的歡心。

這就是的里雅斯特的正宗口味。對於一個旅客來說，意大利甚至世界其他地方，到處都可以找到一杯無論香氣與口感都更強烈更刺激的咖啡。然而對於一個懂得細味藝術、寫作、建築、歐洲文化與咖啡的鑑賞家來說，沒有一個地方堪與的里雅斯特媲美。■

*illy咖啡現已於香港國際機場國泰航空貴賓室及頭等與商務客艙內供應*



**On the waterfront**  
Goods from around the world still come through Trieste's port (left) – including the coffee beans that fuel the city's numerous cafés

貨如輪轉  
來自全球各地的貨物仍然匯聚的里雅斯特的港口(左圖)，包括供應城裡各大小咖啡室的咖啡豆



## DISCOVER COFFEE

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### 發現咖啡

請在互動選單上的電視(紀錄短片)內觀賞  
《A Small Section of the World》