



Titolo Viaggio: **Viaggio Didattico Territoriale in Friuli Venezia Giulia**
Study Trip full name:

Viaggio ID: MAG12324ITA
30/10/2023 - 04/11/2023

Tutor: A. Bernardi, S. Beschorner

MONDAY OCTOBER 30TH 2023

07:50

Meeting at Bra Movicentro

08:00

Departure from Bra Movicentro by bus

FREE LUNCH on the way (reimbursed meal)

15:00

Visit and 'merenda' at Orto Felice farm, specialized in ancient varieties made following the principles of organic farming and agroecology

<https://www.ortofelicebio.com/>

17:30 (Approx)

Check-in at hotel Clocchiati, Udine

<https://hotelclocchiati.it/>

18:45

Meet in hotel hall and walk to dinner

19:00

Guided tasting and dinner at Mamm. Mamm is an artisanal bakery and restaurant focusing on sourdough fermentations, natural wines and kraft beer, they source top ingredients locally

<https://www.mamm-udine.it/>

Walk back to hotel

Accommodation at hotel Clocchiati, Udine

<https://hotelclocchiati.it/>

TUESDAY OCTOBER 31TH 2023

Breakfast at hotel

8:20

Depart by bus from hotel

9:00

Visita at Dok Dall'Ava - prosciutto di San Daniele, visit of the production facility, aging rooms followed by a tasting

<https://www.dokdallava.com/>

11:30

Departure by bus

12:00

Visit at Fattoria Sant'Eliseo, free range rainbow egg production, an ecological approach to egg farming different breeds of hens. Followed by visit of their headquarters and brunch.

<https://www.fattoriasanteliseo.it/>

15:40

Departure by bus

16:00

Visit at Casal Cjanor, producer of Slow Food Presidium Pestat di Fagagna

<http://www.casalecjanor.com/>

<https://www.fondazione Slow Food.com/it/presidi-slow-food/pestat-di-fagagna/>



Return to hotel

FREE DINNER in Udine (reimbursed meal) – try the typical 'tajut' tradition – aperitivo featuring local wines (taj di blanc or taj di neris). Suggested places: Al Canarino, Al Cappello, Da Michele, Leon d'Oro, Pieri Mortadella, Al Fagiano.

Accommodation at hotel Clocchiati, Udine
<https://hotelclocchiati.it/>

WEDNESDAY NOVEMBER 1ST 2023

Breakfast at hotel

Check-out

8:20

Departure by bus

A day in Le Valli del Natisone with Le Donne della Belecija, a group of entrepreneur women focusing on food production and hospitality, determined to promote the jewels of their unique territory.

<https://www.ledonnedellabenecija.it>

9:00

Meeting with Angela (Le Donne della Belecija), micro-producer of saffron L'Oro della Belecija.

<https://www.instagram.com/lorodellabenecija/>

10.00

Departure by bus

10:10

Meeting with Elisa (Le Donne della Belecija), cheesemaker at Azienda Agricola Manig, producing artisanal cow raw milk cheeses.

<https://www.instagram.com/azagrmanig/>

11:20

Departure by bus

11:30

Meeting with Elisa (Le Donne della Belecija), pastry producer at La Gubana della Nonna. Tasting and demo of the traditional Friulian cake gubana

<https://www.gubanadellanonna.com/>

12:45

Departure by bus

13:00

Lunch at Trattoria da Walter, hosted by Tiziana (Le Donne della Belecija)

<https://invitoapranzo.it/trattoria-da-walter-scheda/>

<https://www.instagram.com/lacasadeltempoaltana/>

15:30

Walk to La Casa del Tempo, didactic farm. Visit and walk in the chestnut grove followed by castagnata! - tasting of chestnuts

<https://www.instagram.com/lacasadeltempoaltana/>

17:00

Departure by bus

18:00

Check in at Hotel Entourage, Gorizia

<https://www.hotelentourage.it/it>

20:00

Walk to Rosenbar for dinner

<https://www.rosenbar.it/ristorante-rosenbar/>

Accommodation at Hotel Entourage, Gorizia

<https://www.hotelentourage.it/it>



THURSDAY NOVEMBER 2ND 2023

Breakfast at hotel

Check-out

9:00

Departure by bus

9:30

Visit at Molino Tuzzi, ecological flour made using local grains

<http://www.molinotuzzi.it/>

11:00

Departure by bus

11:30

Visit of didactic farm Sara Devetak, production of jams and honey including Slow Food Presidium marasca honey

<https://www.devetaksara.com/>

12:30

Walk to lunch at Lokanda Devetak, an institution of Karst traditions, recently awarded a green star

<https://www.devetak.com/>

15:00

Departure by bus

15:30

Visit and tasting at Podversic winery

<https://www.damijanpodversic.com/>

17:30 (Approx)

Departure by bus

18:30

Arrival in Trieste

Check-in at Urban Design Hotel, Trieste

<https://www.urbanhotel.it/>

FREE DINNER (reimbursed meal)

Accommodation at Urban Design Hotel, Trieste

<https://www.urbanhotel.it/>

FRIDAY NOVEMBER 3RD 2023

Breakfast at hotel

9:30

Departure by bus

10:00

Visit and tasting at Zidarich winery

<https://zidarich.it/>

12:30

Departure by bus

12:45

Lunch in Slovenia at Biodinamična izletniška kmetija Pri Kamnarjevih

<https://www.visitkras.info/en/pri-kamnarjevih-biodynamic-farm>

14:45

Departure by bus

15:00

Visit at Fattoria Antonič, production of cheeses and meats made from Carsolina sheep, Slow Food Presidium



<https://www.asinoberto.it/fattoria-antonic>

17:30 (Approx)

Departure by bus

18:00

Pass by hotel

19:45

Meet in hotel lobby to walk to dinner

20:00

Dinner in town – restaurant TBC

Accommodation at Urban Design Hotel, Trieste

<https://www.urbanhotel.it/>

SATURDAY NOVEMBER 4TH 2023

Breakfast at hotel

Check-out, we will leave luggage in the lobby

10:00

Meet in lobby and walk to Trieste Coffee Festival, free time to walk around

<https://www.instagram.com/triestecoffeefestival/>

11:00

Meet up and walk around town, experience the tradition of rebechin at Trieste's Buffet typical kind of osteria.

13:00

Departure for Bra

20:00

Arrival in Bra (Approx)