



## Viaggio Didattico Emilia Study Trip

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**Data / Dates:**

23/02/2026 - 27/02/2026

**A.A / A.Y:**

2025/2026

**Tutor:**

Beschorner Sanderson, Pozzi  
Federica

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### Lunedì 23 Febbraio 2026

07:20  
Departure from Bra Movicentro

11:15  
Visit to [Acetaia San Giacomo](#) an organic farm and artisanal factory specialized in long-fermentation vinegar and Traditional Balsamic Vinegar of Reggio Emilia.  
Informal lunch at the Acetaia.

15:00  
Visit and meeting with the [Packtin team](#), including founders and key staff. We will learn about the company's journey, its approach to innovation, and the challenges and opportunities of operating in the food industry, with a focus on the creation of the startup and its development of innovative solutions.

18:00  
Check-in at [B&B Hotel Modena](#)

20:00  
Dinner at [Osteria Stallo del Pomodoro](#)  
Return to the Hotel.  
End of didactic activities.

### Martedì 24 Febbraio 2026

07:45  
Departure from B&B Hotel

08:45  
Visit [Il Raccolto società cooperativa Agricola](#) - a 2,000-hectare farm specializing in grains, livestock, viticulture, and renewable energy. The farm uses precision agriculture with fully interconnected machinery and produces DOP, DOC, and IGP products. Our visit was hosted jointly with [CNH](#), their partner in advanced agricultural solutions, allowing us to see both the farm operations and the technologies that make their production fully integrated.

12:30  
Lunch at [La corte dei Molini](#) located in a 16th-century building in Castel Maggiore, near Bologna. It is known for traditional local dishes prepared with locally sourced ingredients.

15:30  
Visit [Acetaia Giusti](#)  
Visit to the historic vinegar cellars, introduction to the balsamic production process, masterclass, and meeting with a member of the management team to discuss company management and marketing strategies.  
Return to the hotel.  
End of didactic activities.  
Free dinner.

### **Mercoledì 25 Febbraio 2026**

10:00

Check out from [B&B Hotel Modena](#) and departure

11:00

Visit at Barilla (<https://www.barilla.com/it-it>)

Company presentation and guided tour of the pasta factory.

Useful information: Business casual clothing is fine; we recommend to wear comfortable shoes because the factory tour will last about 1 hour on foot. We also recommend not to wear watches and jewelry because for safety reasons these will have to be removed before entering the factory (it will be possible to leave personal belongings in lockers/meeting room).

Visitors id's: personal id may be requested by Internal Security, therefore everyone must have an identity document (passport) with them.

Lunch at the new Research and Development Center ([BITE - Barilla Innovation & Technology Experience](#)).

15:45

Visit and workshop with "[Il Ciccio d'oro](#)"

This is a moment to get to know the territory through an association that enhances local, historical, and current gastronomic culture. Together with them, we will prepare "ciccio" and "tortelli".

Dinner with the "[Il Ciccio d'oro](#)" association

Transfer and check in at [hotel Europa](#) - Reggio Emilia

End of didactic activities.

### **Giovedì 26 Febbraio 2026**

08:00

Departure from Hotel Europa

08:30

Visit to [Fattoria Scalabrini](#) - a traditional Parmigiano Reggiano producer. The visit includes an in-depth overview of the entire production process — from milk collection and cheesemaking to aging — offering insight into the craftsmanship and strict regulations behind this PDO product. The experience concludes with a tasting session to better understand the different maturation stages and quality characteristics of Parmigiano Reggiano.

12:00

Visit and Lunch at [La Lanterna di Diogene](#) is a social cooperative founded in 2003 near Modena, combining organic farming, livestock farming, and a traditional osteria. The project integrates people with disabilities into meaningful work, producing vegetables, livestock, and traditional balsamic vinegar, all transformed into seasonal dishes served on site.

15:30

Visit [Francesco Bellei & C. Winery](#), we will be hosted by our former student Carlo Cavicchioli, now active in his family winery. Founded in 1920, the Francesco Bellei Winery combines tradition and innovation in Modena, pioneering the Classic Method with local grapes and reviving the Ancestral Method to express the territory's identity.

20:00

Dinner at [Jigger - Spiriti e Cucina](#)- is a trendy spot in central Reggio Emilia, combining creative cocktails with modern takes on traditional Emilian dishes, featuring seasonal ingredients, innovative drinks, and contemporary cuisine.

Return to the Hotel.

End of didactic activities.

### **Venerdì 27 Febbraio 2026**

08:50

Check-out and departure from Hotel Europa

10:00

Visit at [Levoni](#)

Factory visit focusing on the prosciutto production line. We will follow the entire process, from raw material selection to curing and aging, concluding with a discussion and Q&A session about the company's operations and production philosophy.

13:00

Lunch at [Agriturismo San Giuseppe](#) is a family-run farmstay in the Modena countryside, deeply rooted in local agricultural and gastronomic traditions. The experience centers on seasonal ingredients, estate-grown produce, and traditional Emilian recipes, offering a direct connection between the land, its products, and the table.

15:00

Return to Bra Movicentro.

19:00

Estimated arrival in Bra

End of study trip.

Note: Please be careful when scheduling any appointments afterward that cannot be changed, as we cannot guarantee our exact arrival time.