

Viaggio Didattico Slovenia Slovenia Study Trip

Data / Dates:	A.A / A.Y:	Tutor:
15/03/2025 - 21/03/2025	2024/2025	Venturino Miriam

SATURDAY, MARCH 15th 2025

07:45 Meeting at Bra Movicentro 08:00 Departure from Bra Movicentro by bus 13.15 Arrival at Ca de Memi (Veneto) Lunch and visit: farmhouse focusing on rare indigenous poultry breeds, ancient apples, figs and cinquantino maize. https://www.cadememi.it/ 16:30 Departure by bus 18:30 Arrival and Check-in at Špacapanova Hiša http://www.spacapan.si/ 19:30 Dinner at Špacapanova Hiša focusing on homemade products: production of cured meats, vinegar, ferments, cheese aging... Accomodation at Špacapanova Hiša http://www.spacapan.si/ End of didactic activity.

SUNDAY, MARCH 16th 2025

Breakfast at hotel 9:10 Departure by bus 9:30

Visit at the organic cheese farm Cilcevi Hoamstead, focusing on heritage sheep and goat breeds and small-scale ecological production

https://www.instagram.com/cilcevi.homestead/?hl=it

Eva Ilič and Sara Zupan will take part in the visit and give us some insight on their work.

- Eva Ilič is a young botanist and phytocenologist with many years of experience in field work, she has been a mentor for botany groups in student

camps. She has worked in alpine and coastal karst regions, but also has experience in the sub-Mediterranean region of Montenegro, Croatia and

Macedonia and in the more "steppe-like" areas of Vojvodina and Macedonia.

- Assistant Professor Dr. Sara Zupan is a conservation biologist working on endangered butterfly species and amphibians. She is the manager of the

Kras4us project, which deals with the question of how the karst area and its natural and cultural identity can be preserved. This includes the

question of how best to preserve open grasslands in order to safeguard biodiversity in the future and

involve local communities in this process. 13:00 Light traditional lunch at Kmetija Toncevi https://www.kmetija-toncevi.si/it/casa/ 17:00 Visit at distillery Domačija Vrabči https://www.vrabci.si/ 19:30 Dinner at Gostilnica Ruj, restaurant focusing on local and seasonal cuisine, supporting small scale farms and involved in many interesting activities, they make their own craft beer and have recently opened a artisanal bakery lab https://guide.michelin.com/it/it/coastal%E2%80%93karst/dol-pri-vogljah/ristorante/ruj /en/first-page/ Accomodation at Špacapanova Hiša http://www.spacapan.si/ End of didactic activity. MONDAY, MARCH 17th 2025

Breakfast at hotel Check-out 8:30 Departure by bus 10:00 Arrival at Grič restaurant, visit of the duck farm and foraging activity with Chef Luka Košir Light lunch at the restaurant https://www.gric.si/en 14:30 Departure by bus 15:30 Visit at micro coffee roastery Café Cokl, introduction to sourcing and quality approach and roasting of a batch together https://www.buna.si/ 18:00 Arrival and check-in at Celica Hostel, old prison converted into a hostel https://www.hostelcelica.com/en/ Free dinner in Ljubljana (walking distance) Accommodation at Celica Hostel https://www.hostelcelica.com/en/ End of didactic activity.

TUESDAY, MARCH 18th 2025

Breakfast at hostel 9:15 Departure by bus 10:30 Visit, tasting and lunch at biodynamic farm Aci Urbajs: making wine and fermented vine leaf tea http://www.info-urbajs.si 15:00 Departure by bus 15:30 Visit at 800-year-old water mill Sorzev Mlin, ecological stone ground flours http://sorzev-mlin.si/ 17:30 Departure for Ljubljana Pass by Hostel Walk to dinner 19:30 Dinner at Čevabdžinica Sarajevo '84 https://sarajevo84.net/ Walk back to hostel Accommodation at Celica Hostel https://www.hostelcelica.com/en/ End of didactic activity.

WEDNESDAY, MARCH 19th 2025

Breakfast at hostel 10:00 Check-out and load luggage on bus Walk around the food market in Ljubljana 11:30 Departure by bus Packed informal lunch featuring Balkan specialty burek (eat on the way or at farm depending on the weather) 12:30 Visit at young ecological vegetable farm Primo Taio https://www.instagram.com/massimoraimondi/?hl=it 15:30 Visit at organic cow's milk dairy Mahne https://www.mahne.si/ 17:30 Visit at Malner apple and cider maker https://www.malnercider.com/en 19:30 Traditional dinner at Pri Friscevih farmhouse https://www.visitkras.info/it/turisticna-kmetija-z-nastanitvijo-pri-friscevih 22:00 Arrival at Domačija Butul Check in and Accommodation https://butul.net/ End of didactic activity.

THURSDAY, MARCH 20th 2025

Breakfast at Butul 9:30 Foraging and wild herb workshop at Butul 11:00 Visit at the ancient traditional salt pans at Sicciole https://www.kpss.si/it/visite/accesso We will be accompanied by Živa Fišer - Assistant Professor Dr. Živa Fišer is a botanist and researches plants, from their anatomical and morphological structure to their reproductive biology and conservation in their natural habitat. She is also interested in ethnobotany and different aspects of plant uses. Simle catch of the day fish lunch at Fritolin at Portoroz 15:00 Visit at Fonda fish farm, production of seabass and seabream https://www.fonda.si/it/fonda/ 17:00 Return to Butul: visit of the farm: vegetable garden, honey, evoo, herbs, jams, wine... Wine tasting and dinner, based on homegrown and local ingredients

https://butul.net/ Accommodation at Domačija Butul https://butul.net/ End of didactic activity.

FRIDAY, MARCH 21st 2025

Breakfast at Butul Check-out 9:30 Departure by bus 10:00 Visit at Klabjan winery 12:00 Lunch Pri Damianu 14:00 Departure by bus for Bra 20:30 Arrival in Bra. End of study trip.