



Viaggio Didattico Slovenia Slovenia Study Trip

Data / Dates:

22/06/2025 - 28/06/2025

A.A / A.Y:

2024/2025

Tutor:

Graglia Martina, Talpo Elisa

Sunday, June 22, 2025

6:45

Meeting at Bra Movicentro

7:00

Along the way, we'll make a couple of short stops - one of which will be for breakfast (reimbursed as per university policy). We'll have lunch in Veneto at Ca' de Memi, followed by a guided visit to the farmhouse with a focus on rare indigenous poultry breeds, ancient apple and fig varieties, and cinquantino maize

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

At the end of the visit, we will continue our journey towards Slovenia

18:30

Arrival at Domačija Butul for check-in and room assignment (please note that for logistical reasons, some of you will be staying in nearby houses, just about a five-minute walk away). Dinner will be served on site, with fresh homegrown and local ingredients, plus a wine tasting to enjoy together

<https://butul.net/>

End of the didactic activities

Monday, June 23, 2025

Group breakfast at Domačija Butul, followed by a visit to discover their various productions and projects, including extra virgin olive oil, honey, jams, and syrups

12:00

Check-out and off we go by bus to Piran. You'll have a couple of hours to explore, have lunch (reimbursed according to university policy), and maybe enjoy the sea if the weather is nice. This will probably be your only chance to go for a swim during the trip, so bring your swimsuit just in case!

14.45

Next up: a visit to the Fonda Fish Farm, where they raise sea bass and sea bream with a focus on sustainability. Please wear appropriate shoes, no flip-flops

<https://www.fonda.si/it/fonda/>

After the visit, we will check in at Špacapanova Hiša (please note that part of the group will be staying in nearby houses, just a one-minute walk away). Before sitting down for dinner, we'll get a tour of the cellar, where they age cheeses and cured meats, and naturally ferment vinegar and other specialties

<http://www.spacapan.si/>

End of the didactic activities

Tuesday, June 24, 2025

Today we'll be spending the day in the Karst (Carso) area of Italy, just across the border from Slovenia. Even though we're now on the Italian side, the area forms a continuous cultural and natural landscape with its Slovenian counterpart. This region has long been shaped by a mix of shared languages, traditions, and ways of life, making it a fascinating example of how borders shift, but territories and identities often remain deeply connected

Breakfast

10:00

Departure for a visit to Zidarich Winery, one of the most renowned producers in the Carso region. This area has become increasingly known for its natural wine production, where minimal intervention and native yeasts are preferred. The winery represents an example of 'heroic' viticulture where vines grow in limestone rocky soils and the cellar is spectacularly carved deep into the stone. After the visit, we will have a light lunch on-site

<https://zidarich.it/>

15:00

Visit to the Antonič Farm, both an educational and production farm (dairy and meat products), dedicated to the conservation of the Istro-Carso sheep, a native breed currently at risk of extinction. The farm is working tirelessly to preserve this species, which has recently become a Slow Food Presidium. Walk in the pastures with shepherd and sheep

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

After the visit, there will likely be a stop at the accommodation to freshen up before heading out again by bus around 19:30 for dinner at Gostilnica Ruj, a restaurant known for its focus on local, seasonal cuisine and its support for small-scale farms

<http://www.spacapan.si/>

Return to the accommodation by bus

End of the didactic activities

Wednesday, June 25, 2025

Breakfast and check-out

8:30

Departure for a two-hour drive into the Slovenian hinterland to visit BioSing, an artisanal producer of high-quality cured meats. Their products are made from organic pork of the heirloom Krško Polje breed, along with selected wild game such as deer, wild boar, and bear. Visit and lunch-on site

<https://www.biosing.si/en/>

After lunch, we're off to Ljubljana, where we'll check in at B&B Hotel. You'll have some free time to explore the city independently

18:00

Meeting in the hotel lobby to walk together to Kletvica, a natural wine bar and garden. Dinner will be part of an event featuring natural wines, music, and burgers made with Slovenian aged beef

<https://www.kletvica.si/>

End of the didactic activities

Thursday, June 26, 2025

Breakfast and check-out

9:00

We'll head to Grič, a Green Star Michelin Restaurant where Chef Luka Košir will show us around his duck farm and fermentation cellar before sitting down for a light lunch together

<https://www.gric.si/en>

In the afternoon we'll visit Guerila, a biodynamic winery in the village of Planina in the Vipava valley, a wine-growing area very different from the Karst

<https://guerila.si/?lang=en>

18:00

Departure by bus to Gorizia for check-in at the Best Western Palace Hotel. Gorizia and Nova Gorica together form the European Capital of Culture 2025 - a truly unique place, as the border between Italy and Slovenia runs right through the city itself

<https://www.go2025.eu/it>

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

Free dinner in the city

End of the didactic activities

Friday, June 27, 2025

Breakfast

8:45

Departure by bus to visit the iconic restaurant Hiša Franko, internationally renowned for its innovative take on local cuisine. The visit includes an introduction to their philosophy - with a special focus on their nonalcoholic drink pairings based on fermentations - followed by a tour of the vegetable garden, kitchen, wine cellar, and cheese cellar. The activity will conclude with a small aperitivo

<https://www.hisafranko.com/it/>

12:30

Lunch tasting at Hiša Polonka, a relaxed spot connected to the world of Hiša Franko, run by Valter Kramar. Here the focus is on traditional, home-style dishes, made with local ingredients and inspired by family recipes. After lunch, we'll visit Feo, Valter's small brewery, where he produces craft beers with the same care he puts into his cooking projects

<https://hisapolonka.com/>

<https://pivovarnafeo.si/>

17:00

Return to the hotel

20:00

Dinner at Rosenbar, a Slow Food Osteria and gorizian historical restaurant that proposes cross-border dishes

End of the didactic activities

Saturday, June 28, 2025

Breakfast and check-out

9:20

We'll head out to visit Nonino Distillery, an institution in the world of grappa, known for making top-quality spirits with a special focus on single-varietal distillation. We'll have a tour of the distillery, hear about their story, and enjoy a guided tasting of their products

Light lunch on site to follow

<https://grappanonino.it/>

14:00

Time to hit the road and start making our way back to Bra

21:00

ETA in Bra Movicentro

Please avoid making any appointment or commitments that evening as delays are always possible

End of the didactic study trip