



Titolo Viaggio: **Viaggio didattico Territoriale in Grecia**
Study Trip full name: Study Trip in Grecia

Viaggio ID: MOGMOB24EU
16/06/2024 - 23/06/2024

Tutor: M. Graglia, A. Grisotto

SUNDAY, JUNE 16TH, 2024

02:20

Meeting at Bra Movicentro, the glass structure near the train station

02:30

Departure from Bra Movicentro to Milan Bergamo Airport

07:25 - 10:30 (local time)

Ryanair flight FR4774 from Milan (Bergamo) to Thessaloniki

Upon arrival, we will pick up our luggage and depart towards Komotini. The drive will take approximately 3 hours. Feel free to bring a snack for the journey

Once in Komotini, we will visit Sporites of Rodopi, an association that preserves traditional indigenous seeds. We will tour the farm of the association's founder and may participate in some seasonal work.

Lunch will be provided on-site

Later, we will check-in at the Anatolia Hotel in Komotini

17:30

Departure by bus to Xilagani and the folk museum. We will receive a brief presentation about the Greek population called Anatolikoromilotes, who migrated to this area of Thrace from their original region, now located in South Bulgaria. The women of the cultural association will prepare a traditional dessert, and we will have dinner there with traditional dishes of their culture

20:00

Departure back to the hotel

End of the didactic activities

Night stay at the Anatolia Hotel

MONDAY, JUNE 17TH, 2024

Breakfast at the hotel

11:15

Departure to Pylaia, where we will visit an organic breeder and producer of typical cured meats and sausages of the area, as well as a cheese maker of feta cheese. Everything, from the food of their animals to the final product, is made by the Kokkinomatis family. Lunch will be served on-site

<https://www.facebook.com/oikogeneia.kokkinomati/>

After lunch, if we have time, we are planning to stop in Alexandroupoli for some free time

16:15

Visit at Hatzisavva Vineyards. The young winemaker, Kiki, will guide us through her organic winery, and we will have a wine tasting featuring her minimum intervention/natural wines. We will also have the chance to discuss the wine history of Thrace and her ancestors' origin from Kappadokia

<https://www.facebook.com/hatzisavvavineyards/>

18:00

Visit at Konos Hill olive oil producer for olive oil tasting and dinner. The owners, two young brothers, cultivate the typical olive variety of Makri, as well as the Spanish variety, Pignal, and produce interesting monovarietal and blended olive oils. During this visit, we will engage in an open conversation with the owners of Konos farm, a beekeeper, and Kiki the winemaker—three young producers who were affected by the disastrous fire last year. We will discuss the challenges of climate change as well as how these young producers envision the future



<https://www.konoshill.com/index.php/el/>

20:30

Departure back to Komotini

End of the didactic activities

Night stay at the Anatolia Hotel

TUESDAY, JUNE 18TH, 2024

Breakfast at the hotel and check out with luggages

11:00

Departure from the hotel to visit Grizo & Prasino, a couple known for producing organic herbal teas. After the tasting, we'll enjoy lunch served on-site

<https://grizoprasino.com>

In the afternoon, we will visit the local brewery/malt house, Macedonian Thrace Brewery. We will observe the beer production process as well as the malt production. The brewery engages in contract farming with local farmers for its barley and also produces a natural infusion made with Greek mountain tea, sideritis, honey, and lemon. They also engage in contract farming for the mountain tea, and we will visit a producer of it on Wednesday morning. After the tour, we will taste the beers at the brewery's bar

<https://www.verginabeer.com/en/>

16:00

Departure to Xanthi and check-in at the Xanthippion hotel

<https://sites.google.com/view/xanthippion/>

18:30

Departure to Pilima Taverna for dinner

End of the didactic activities

Night stay at the Xanthippion hotel

WEDNESDAY, JUNE 19TH, 2024

Breakfast at the hotel

11:00

Departing for Kotyli, a small village nestled in the mountains of Rodopi, inhabited by the indigenous Pomakoi tribe since ancient times. Our visit will lead us to the farm of the Konte family, renowned for cultivating organic herbs and producing vegetables and legumes to sustain their nearly self-sufficient lifestyle. Following the farm tour, we will enjoy lunch outdoors with typical dishes

On our way back to Xanthi, we will stop by a women's association created by local women who didn't have the chance to finish school when they were children but pursued education as adults. They decided to form this association to generate income by creating and selling handmade crafts from their tradition, as well as some typical products such as juices and spoon sweets

18:00

A Bite of History: a historical tour in the old part of Xanthi, during which we will sample bites of food that were typical in the historical context of certain periods or of the city's population

End of the didactic activities

Free dinner in Xanthi

Night stay at the Xanthippion hotel

THURSDAY, JUNE 20TH, 2024

Breakfast at the hotel and check out with luggages

08:30

Departure to Mesoropi for a short visit at Tahini Floros, a 5th generation company that produces tahini in the traditional way. Later, we will continue our drive with our final destination being Thessaloniki, stopping at the Chilli Factory in the area of Peraia. Here, the couple that owns the farm will take us around to see



their organic cultivation of vegetables, edible flowers, and microgreens. Lunch will be served on-site
<https://www.thechillifactory.com/>

17:00

Arrival at the Astoria Hotel in Thessaloniki to check in

20:00

Dinner at the restaurant Mourga and restaurant Odisseia. Please note that the group will be split into two: one will dine at Mourga, and the other at Odisseia. However, don't worry, on the next day, those who dined at Mourga will try the Odisseia cuisine and vice versa!

End of the didactic activities

Night stay at the Astoria Hotel

FRIDAY, JUNE 21ST, 2024

Breakfast at the hotel

09:30

Departure to the village Nea Gonia to visit the organic producer Marrianna's Vineleaves. We will explore the field, participate in a workshop on dolmadakia (stuffed vine leaves), and enjoy a tasting of Abelon, an organic distillate produced by the family-owned business

<http://www.ntolmadakia.com/en/index.htm>

<https://abelon.organic>

After the visit, we will depart towards Polygyros

13:30

Visit the organic olive oil producer, Ladopetra. We will experience olive oil tasting, enjoy lunch, and take a walk through the olive groves. Please note that lunch may be served at a later time, so it's advisable to have a good breakfast

<https://www.ladopetra.gr>

Departure back to Thessaloniki

19:00

Dinner at the restaurant Mourga and restaurant Odisseia. Please refer to the note regarding the previous day's dinner

End of the didactic activities

Night stay at the Astoria Hotel

SATURDAY, JUNE 22ND, 2024

Breakfast at the hotel

09:30

Departure to Kranea where we will visit Voi Winery. We will have a tour and taste the natural wines of Jason Ligas. Lunch will be served on-site

<https://www.voiwines.gr>

16:00

Departure back to Thessaloniki. Free time and free dinner

End of the didactic activities

Night stay at the Astoria Hotel

SUNDAY, JUNE 23RD, 2024

03:45

Departure to Thessaloniki Airport

05:50 - 07:00

Ryanair flight FR4775 from Thessaloniki to Milan Bergamo

11:00

ETA in Bra Movicentro



End of the didactic study trip