



## Viaggio Didattico Trentino Trentino Study Trip

**Data / Dates:**

12/01/2026 - 16/01/2026

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

2025/2026

**Tutor:**

Bernardi Andrea, Beschorner  
Sanderson

**Monday, January 12, 2026 MONDAY, JANUARY 12TH 2026**

07:10

Departure from Bra – Movicentro in Bus

12:30

Arrival at Hotel Rovereto (TN) – Check-in and luggage drop-off -<https://www.hotelrovereto.it/>

13:00

Departure for lunch

13:15

Lunch at Ristorante Posta Vecchia

[https://www.facebook.com/TrattoriaPostaVecchia/?locale=it\\_IT](https://www.facebook.com/TrattoriaPostaVecchia/?locale=it_IT)

15:00 – Palazzo Roccabruna

Lecture: “Introduction to Trentino”

Speaker: Marta Villa - <https://www.facebook.com/marta.villa/>

University of Trento – Department of Sociology and Social Research

17:30

Cooking workshop in the teaching kitchen at Palazzo Roccabruna

Dishes: Canederli, goulash with polenta, strudel

Speaker: Chef Giovanni D'Alitta

[https://www.instagram.com/giovanni\\_dalitta\\_chef/](https://www.instagram.com/giovanni_dalitta_chef/)

20:30

Walk to the train station

21:10

Train to Rovereto

Overnight stay at Hotel Rovereto

End of activities

**Tuesday, January 13, 2026**

Breakfast at the hotel

08:30

Meeting and departure by bus

09:30

Visit to Mieli Thun beekeeping -<https://www.mielithun.it/it>

Characteristics and production of Trentino honey

Speaker: Francesca Paternoster

11:30

Departure for lunch

12:00

Lunch at Ristorante Vecchia Sorni -<https://www.vecchiasorni.it/>

13:30

Meeting and departure

14:00

Visit to Donati Marco Winery <https://cantinadonatimarco.it/>

Visit to the vineyard, characteristics, and production of Teroldego Rotaliana DOC

Speaker: Elisabetta Donati

16:00

Departure to Trento – Palazzo Roccabruna

Trentino DOP and Trentino di Malga cheeses

Speaker: Marina Schmohl (ONAF Master Cheese Taster)

19:00

Dinner at Augurio Ristorante - <https://www.augurioristorante.it/>

After dinner, return to the Hotel Rovereto by train

End of activities

## **Wednesday, January 14, 2026**

Breakfast at the hotel from 06:00 - We must leave at 06:30

06:30

Meeting and departure

07:30

Trentingrana production - (1st group of 14 people – the bus continues)

Visit to the dairy

Caseificio Sociale Romeno Scarl - <https://www.formaggideltrentino.it/it/store-locator/caseificio-sociale-romeno>

Reference: Alessandro Vanzo

07:45

Trentingrana production

(2nd group of 14 people – the bus waits for the group)

Visit to the dairy - Latteria Sociale di Castelfondo - <https://www.formaggideltrentino.it/it/store-locator/latteria-sociale-castelfondo>

Reference: David Pellegrini

09:30

Meeting and departure from Castelfondo

09:45

Meeting and departure from Romeno

10:15

Visit to the Trentingrana maturing rooms and tasting

Concast Trentingrana – <https://www.formaggideltrentino.it/>

Reference: David Pellegrini

11:30

Meeting and departure

12:00

Lunch at Albergo Ristorante Nerina

<http://www.albergonerina.it/pages/it/home.php>

Slow Food Osteria - known for its deep connection to local traditions, seasonal ingredients, home-style cuisine.

14:00

Departure to Pejo cheese production

15:00

Visit to the Pejo Turnary Dairy

Lecture: characteristics and production of cheese in a turnary dairy – the only remaining example of this system in the Alpine region

Rooted in traditional Alpine dairy practices, using high-mountain milk and artisanal methods that reflect the unique environment of the Pejo Valley.

17:00

Departure to the hotel

Free evening – possible stop along the way in Trento for those interested in staying in Trento for the night.

## **Thursday, January 15, 2026**

Breakfast at the hotel

08:30

Departure

09:30

Agraria Riva del Garda (Visit to the olive grove)

Intervention: The northernmost olive trees in Europe – visit to the olive grove with an agronomist

Speaker: Michele Mutinelli

10:30

Agraria Riva del Garda S.c.A. (Visit to the oil mill) –<https://www.agririva.it/>

Intervention: Olive oil production and tasting of different oils

Speaker: Furio Battellini

11:30

Agraria Riva del Garda S.c.A. (Trentodoc tasting)

Lecture: Trentodoc production and guided tasting

Speaker: Furio Battellini

12:30

Departure

13:00

Lunch at Agriturismo Madonna delle Vittorie –<https://www.instagram.com/madonnadellevittorie/>

15:00

Departure

15:30

Visit to the vineyard and cellar at Gino Pedrotti Farm –<https://www.ginopedrotti.it/>

Slow Food Presidia – Trentino DOC Vino Santo. Rare, long-aged dessert wine made from Nosiola grapes, preserving an ancient Trentino winemaking tradition.

Speakers: Clara and Giuseppe Pedrotti

17:30

Departure

18:30

Arrival at the hotel

19:45

Meeting and walk to dinner

20:00

Dinner at Ristorante Tema –<https://ristorantetema.eatbu.com/?lang=en>

End of activities

## **Friday, January 16, 2026**

Breakfast

09:00

Check out and departure

09:30

Visit to the Marzadro Distillery, is a family-run Trentino distillery renowned for its artisanal grappa, crafted from locally sourced pomace using traditional methods. <https://www.marzadro.it/#>

History of distillation of the grappa, production techniques and tasting.

Speakers: Dr. A. Marzadro

11:30

Departure

12:00

Lunch at Casa del Vino della Vallagarina -<https://www.casadelvino.info/eng/index.php>

14:30

Meeting and departure to Bra

19:30

Estimated time of arrival