



Viaggio Didattico Molise Molise Study Trip

Data / Dates:

31/03/2025 - 04/04/2025

A.A / A.Y:

2024/2025

Tutor:

Talpo Elisa

Tuesday, April 1, 2025

07:15
Meeting point in front of Bra train station
07:31
Departure from Bra by regional train sfm 26409 to Torino Porta Susa
8:20
Arrival at Torino Porta Susa station
9:20
Departure by Frecciarossa train 9805 to Termoli
Free lunch on the train
15:34
Arrival in Termoli train station. Departure on foot to the hotel Mirameed Rooms (5 minutes, 400 m)
15:45
Check-in at Mirameed Rooms
<https://www.miramedrooms.it/>
16:00
Meeting with Antonio Terzano, who will show us around the historical center of Termoli, dedicating part of his explanation to the local fishing. He owns the Osteria Dentro Le Mura, where we are having dinner later that day
<https://www.osteriadentrolemura.it/>
19:00
Dinner at Osteria Dentro Le Mura
22:00
Tour of Termoli fish market with Antonio Terzano (TBC)
Overnight at the hotel Mirameed

Wednesday, April 2, 2025

8:00
Breakfast time at the hotel
Check-out
8:45
Departure from Termoli with a private bus
9:30
Arrival and visit at Azienda Agricola Modesto Petacciato. The Petacciato family will explain to us their project about the Evolutionary Populations (Popolazioni Evolutive) and different varieties of ancient grains.
<https://www.agribiopantasia.it/>
<https://salvatorececcarelli.wordpress.com/2020/04/06/icarda-evolutionary-populations/>
12:00
"Farmer's lunch" at the Azienda Agricola
15:00
Departure by bus to Cantina Vinica

16:00

Arrival and tour of the vineyards and winery, and we will end the visit by tasting some of their organic and natural wines.

<https://www.agricolavinica.it/homepage/>

18:00

Departure by bus to Campobasso (CB)

19:00

Dinner at La Grotta di Zi Concetta

<https://www.centrostoricocb.it/pagine/localicom/concetta.htm>

20:30

Departure by bus to La Piana dei Mulini. This is a multi-building hotel (hotel diffuso) located in Colle d'Anchise, an ancient medieval village in the province of Campobasso. La Piana dei Mulini is the story of the rebirth of an asset and the recovery of the usability of the surrounding landscape, and also a refined restaurant.

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

21:00

Arrival at La Piana dei Mulini and check-in.

Overnight at the hotel

End of didactic activities

Thursday, April 3, 2025

7:30 - 8:00

Breakfast at La Piana dei Mulini

8:15

Departure by bus to Azienda Agricola Multifunzionale Alba

9:00

Arrival at the organic farm Alba. Former UNISG students Michela Bonino and Nicola del Vecchio own this Società Agricola in the heart of Molise: a low impact system in which every residual element of each production cycle becomes an essential input for other productions. They mainly produce raw sheep and goat milk cheeses, extra virgin olive oil, eggs, fresh and canned vegetables.

<https://www.agrialba.farm/>

12:00

Lunch at the farm

14:00

Departure to BioSapori

14:30

Arrival at BioSapori. Their production consists of processing fresh fruits and vegetables from the Molise region. We will initially take a tour of the laboratory where fruit and vegetable processing takes place, and then continue by exploring the labeling and marketing aspects of processed products.

<https://biosapori.net/index.php>

16:30

Departure by bus to the hotel La Piana dei Mulini

17:30

Arrival at the hotel and free time

19:30

Dinner at La Piana dei Mulini restaurant

Overnight at the hotel

End of didactic activities

Friday, April 4, 2025

7:30

Breakfast at the hotel and check-out

8:15

Departure by bus to Di Iorio Tartufi - Molise Truffle.

8.30

Arrival at Di Iorio Tartufi, where we will be informed about the current truffle market in Molise region with

the company owner Vincenzo. Additionally, we'll discover how Di Iorio Tartufi specializes not only in truffle trade, but also produces various gastronomic products featuring truffles as the main ingredient.

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

11:00

Departure by bus to NutFruit

12:00

Arrival at the company. They will introduce us to the history of the company and how they are trying to create an almond agro-industrial supply chain, starting from its cultivation to the processing of sugared almonds ("confetti").

https://dolceamaro.com/?page_id=2958

13:00

Lunch at the company

14:00

Visit to the company production site and almond grove

15:30

Departure to Locanda Mammì

16:30

Arrival at the restaurant and hotel Locanda Mammì and check-in.

17:30

We will take part of a workshop led by Chef Stefania di Pasquo, where we'll dive into the art of breadmaking

using local grains. Discover traditional techniques and learn directly from the chef herself as we explore the world of artisanal bread. We will proceed with dinner at Locanda Mammì, which was awarded 1 Michelin Star in 2025.

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

End of didactic activities

Overnight at Locanda Mammì

Saturday, April 5, 2025

8:20

Departure by bus to Gerri Labbate patisserie

8:30

Visit at the patisserie Labbate, where the owner Gerri will explain the history of some typical Agnone's pastries. We will have breakfast with "Panettone" and "Ostie di Agnone".

<https://labbatemazziotta.it/products/8>

9:30

Departure on foot to Caseificio Di Nucci (11 minutes, 750 m)

9:45

Arrival and visit at the cheese-making lab, and explanation of the production of Agnone's Caciocavallo cheese

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

12:00

Lunch at the Caseificio di Nucci with their own products

13:15

Departure by bus to Termoli Train Station

15:00

Arrival at Termoli Train Station

15:28

Departure by Frecciarossa train 9808 to Torino Porta Susa Station

Free dinner on the train

21:38

Arrival at Torino Porta Susa Train Station

Departure by private bus to Bra

23:00

Arrival at Bra Movicentro

End of didactic activities