



Viaggio Didattico Lombardia Lombardy Study Trip

Data / Dates:

29/03/2026 - 02/04/2026

A.A / A.Y:

2025/2026

Tutor:

Pozzi Federica

Sunday, March 29, 2026

07:00

Departure from Bra Movicentro

09:30

Arrival at Rovescala

Meeting at Ca' degli Orsi vineyards with Alfredo, the wine producer of Bonarda and other Oltrepo wines. We will have a brief talk about the region and the wine production in Oltrepo, together with Alfredo and a representative from the area of the FIVI logo.

11:00

Free time at the Bonarda wine fair, organized by the Proloco of Rovescala. Each of you will receive a glass and 5 token to stroll through the wine stalls, talk to the producers and taste

<https://www.oltrepoadvisor.it/evento/59a92d96c9886ebdb5a915c61d8d6efd/primavera-dei-vini-rovescala-2026-festa-del-bonarda>

13:00

Lunch at the Proloco food stands

14:00

At the end of the lunch you still have some time to visit the fair and buy your favourite Bonarda if you are interested

15:00

Departure from Rovescala

17:00

Arrival at Cascina Forestina, farm and agriturismo

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

Check in

17:30

Meeting with Niccolò, the owner and expert of the area, and visit at Cascina Forestina

19:30

Dinner at Cascina Forestina

End of activities and night stay

Monday, March 30, 2026

08:30

Check out and departure from Cascina Forestina

09:45

Arrival at Torre Boldone/Alzano Lombardo

10:00

Meeting with Erica Pozzi, forager, wild herbs experts, micologist and environmental guide. Her project, Gli Orsini, focuses on conservative foraging, education and classes on the topics

https://www.instagram.com/gli_orsini/?hl=it

At the end of the two hours walk with Erica we will move to Bergamo to meet Veronica, a sustainable chef that works since 2018 at her project, Cook to Feel Good. In this occasion she will cook for us a wild herbs meal

<https://www.instagram.com/cooktofeelgood/?hl=it>

At the end of the meal we will do a herbal tea session with Erica to close the experience

16:00/16:30

Departure from Bergamo to Lovere

17:30/18:00

Arrival at Ostello del Porto, Lovere

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

Check in

Free dinner and end of the activities

Tuesday, March 31, 2026

09:30

Departure from the Ostello

10:00

Visit at Azienda Agricola Scraleca, a farm based at the beginning of Val Camonica, producing wine, oil and flours

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

12:00

Tasting lunch at the farm with their products

14:30

Departure towards Esine

Stroll around the area to see the fields (right now not planted yet) where the custodian farmers grow the mais nero spinoso, local varieties used in a lot of local dishes preparation.

Meeting with Lucia Nodari, president of the association of the mais nero spinoso, a local black variety of corn production. Lucia will tell us about the custodians' work to maintain the production alive, the production itself, and the products made with the corn

<https://www.fondazioneSlowFood.com/it/arca-del-gusto-slow-food/mais-nero-spinoso-della-valle-camonica/>

We will also have a taste of some products as a merenda

After the explanation and the tasting we will move to the stone mill in Esine, that still grinds different type of cereals, including black corn

<https://www.instagram.com/molinotognali/>

19:30

Dinner at the Slow Food Osteria Da Sapi, where we will taste a mais nero spinoso based meal. There will also be a wine expert present at the dinner that will explain the local wines that we will pair at the dishes

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

22:00

Return to Ostello del Porto

22:30

End of activities

Wednesday, April 1, 2026

09:30

Check out and departure from Ostello

10:30

Arrival at Antica Fratta winery, historical winery owned by Guido Berlucchi, Unisg partner

We will visit the vinification and then the historical cellar, with a focus on the history of the winery itself

and the second fermentation typical of the Metodo Classico wine production

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

12:30

Tasting and light lunch at the winery

14:30

Departure to Sarezzo

15:30

Meeting with Debora Arici, former UNISG student. We will visit her homefarm and talk about her job as a forager and chef with an expertise on fermentation. With Debora we will prepare a wild herb kimchi to learn more about the fermentation processes

<https://www.instagram.com/icookwithnature/?hl=it>

17:30/18

Departure to Cremona

19:00/19:30

Arrival at B&B Hotel Cremona

[https://www.hotel-bb.com/it/hotel/cremona?](https://www.hotel-bb.com/it/hotel/cremona?utm_source=googlemaps&utm_medium=fichehotel&utm_campaign=yext)

[utm_source=googlemaps&utm_medium=fichehotel&utm_campaign=yext](https://www.hotel-bb.com/it/hotel/cremona?utm_source=googlemaps&utm_medium=fichehotel&utm_campaign=yext)

We will check in and then walk straight to the restaurant

20:00

Dinner at Bistrot San Gallo

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

Dinner

End of activities

Thursday, April 2, 2026

09:15

Check out and departure to Cascina Lago Scuro, Stagno Lombardo

09:45

Visit at the farm and cheese production with Luca Grasseli's family. Luca is a former UNISG students that started off his own project after the master programme

<https://cascinalagoscuro.com/>

Lunch at the farm

14:30

Departure to go back to Bra

17:30

Expected arrival time at Bra Movicentro