



Viaggio Didattico Molise Study trip Molise

Data / Dates:

04/05/2026 - 08/05/2026

A.A / A.Y:

2025/2026

Tutor:

Fernández Veronica

Lunedì 4 Maggio 2026

07:15
Meeting point in front of Bra train station
07:31
Departure from Bra by regional train 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
Night tour of Termoli with Antonio Terzano
Overnight at the hotel Mirameed

Martedì 5 Maggio 2026

Breakfast time at the hotel
Check-out
8:30
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

Arrival at 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. at check-in, walk in the Piana dei Mulini park and dinner at La Piana dei Mulini

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

Overnight at the hotel

End of didactic activities

Mercoledì 6 Maggio 2026

Breakfast at La Piana dei Mulini

8:00

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>

17:00

Visit to the archeological site of Sepino Altilia with Lorenzo Sallustio

19:30

Dinner at La Grotta di Zi Concetta

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

22:00

Departure by bus to the hotel La Piana dei Mulini

Overnight at the hotel

End of didactic activities

Giovedì 7 Maggio 2026

Breakfast at the hotel and check-out

8:00

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

Venerdì 8 Maggio 2026

Breakfast at the hotel and check-out

07:00

Departure on foot to Caseificio Di Nucci

08:00

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

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

10:00

Departure by bus to Termoli Train Station

12:00

Arrival at Termoli Train Station

12:20

Departure by Frecciarossa train 8820 to Torino Porta Susa Station

Packed lunch on the train

18:59

Arrival at Torino Porta Susa Train Station

19:33

Departure from Torino Porta Susa by regional train to Bra

20:29

Arrival at Bra Movicentro

End of didactic activities