

Leonardo Da Vinci – VETPRO
Discovering cheese and wine around the Appennine Mountains
 Emilia-Romagna Region – Italy

27 th of July
8.30 am: Departure from Forlì
9.30 am: Arrival in “Portico di Romagna” and welcome coffe
10 am: Visit to Agriturismo “La Montanara” http://www.agriturismolamontanara.it/ , to see the production of “Ricotta” (a typical Italian cheese)
12 am: Lunch at “Vecchio Convento” http://www.vecchioconvento.it/ ,
2 pm: departure from portico
2.30 pm: visit to “Tenuta La Pennica” a wine and olive oil producer, http://www.lapennita.it/
4.30 pm: visit to “L'Artigiano” http://www.lartigianoforli.it , chocolate artisan factory
6 pm: coming back to Forlì

28 th of July
8.30 am: Departure from Forlì
10.00 am: Arrival in “Sogliano sul Rubicone” and meeting with a guide in the main square of the village
10.15 am: Visit to “Infossatore Gualtieri”, artisan producer of “Formaggio di Fossa”, http://www.comune.sogliano.fc.it/ilpaese/produzioni/formag , a cheese stored in specific caves where it gets its special flavour. Degustation of different types of “Fossa” cheese.
12 am: Lunch at “Il Galeone”
2.30 pm: Visit to the museum of “Leonardo Da Vinci and the Romagna Region” http://www.comune.sogliano.fc.it/ilpaese/Cultura/musei/leor
3.30 pm: visit to “Bottega del Tegliaio” that is the workshop of an old artisan. “Teglia” is a particular pot where is traditionally cooked “Piadina”, which is a kind of pita bred typical from our region and very famous all over Italy. By this visit you'll have eaten “Piadina” so often that you will be curious to see how it was originally produced.
5 pm: coming back to Forlì