

The Italian agritourism for:

1.

A tourism strictly linked to the land

An agritourism with a great target: to increase the value of the local resources of the Majella National Park. The business makes of the land its best offer: it organizes tours discovering the Park and its widespread resources system and it plans trips in the mountain's nature (finding the retreat of Celestino V), or into the "canyon" of the Park or in the archaeological Paleolithic area.

The enterprise has arranged a cartography with all the itineraries starting from the agritourism, available on the web site, and the guests are taken to the excursions on foot or with transport services, if necessary.

The guests are staying in ancient haylofts, well restored respecting the original materials and building techniques (using Majella stone, wood and terracotta tiles). They can also choose a complete hospitality, on demand.

The organic relief, in the ancient hayloft, proposes the seasonal mountain perfume and a vegetarian cooking with typical dishes from Abruzzo.

In the seven hectares of the agritouristic area grow cereals, such as spelt and the soft wheat solina, vegetables and fruit, by following the organic method. In certain period of the year it is possible to pick up wild herbs, soft fruits and mushrooms.

The advantaged location inside the Park allows to live the country practising sports, like skiing or free climbing, but also natural excursions.

Finally, this agritourism is certified PAN PARKS and cooperates with this international organization in order to develop the responsible tourism.



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*The agritourism becomes an
agency which organizes
and proposes the local area*



The Italian agritourism for:

2.

Resources preservation

The Memory Oak tree was born in 2002 to develop an ambitious project: promoting the local development through the preservation of the region's resources.

This very young business (started in 2002) in the San Ginesio land, inside the Sibillini National Park, has become in 2007 a bio-ecological agritourism.

The enterprise does interpret its environmental vocation through all the possible meanings: biodiversity preservation, strategies and technical solutions for energy, saving and optimization of water consume, building techniques inspired to the bio-building, improvement of the products and local food (kilometre zero), environmental education activities.

In the agritouristic fields organic herbs are cultivated and sold as decoction of herbs, infusions, aromatic oils but also cereals and legumes of ancient qualities, with the purpose of preserving the ancient traditions of the local community.

The stay is offered inside the rural buildings, restored according to a perfect bio-ecological building model. Delicatessen from the picena rural life are also available.

Other aims of this agritourism are: teaching (there is in fact an environmental teaching centre); environmental education through the Sibilla paths and the preservation of the Sibillini mountains rural culture, which comes back to life thanks to the eco-museum, with the loom's room, the shed and the mill.



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*The environment safeguard
is a vocation, but also a
development opportunity*



The Italian agritourism for:

3.

Human activities keeping

The starting point is in 1810, an ancient vegetable garden belonging to the Franciscan friars of Santa Maria in Bressanoro. The point of arrival is an agritourism inside the peaceful countryside between Crema and Cremona.

The agritourism is completely surrounded by walls and still keeps from the Friary some fresco paintings and three chalets of the early 1900s, which go through an ancient orchard with some extremely rare apple and pear trees, such as the “Cavilla bianca d’inverno” apple fruit.

There are 8 bedrooms and two junior suites with furniture 1800.

A large hall with glass walls is equipped for conferences and workshops. A dedicated room is assigned to teaching activities.

This agritourism is a place where memories are still alive (water, farming techniques and rural tools, shown into an exhibition room).

The agritourism is not a museum, it is an enterprise that keeps and makes living again the hands ability, the ancient peasant knowledge through laboratory activities.

Guests can observe the old techniques and also learn how to use them, discovering that inside the farm nothing was due to the case but every activity had its own meaning into an harmonious whole.

The ancient know how preservation it is not an end in itself and it is not important just for the history, but it is an opportunity to sharpen inventiveness and creativity of the new generations.

On top of that, many solutions are up to date due to their cheapness, energy conservation, convenience and power to last.



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*The agricultural technical
knowledge lives again through
the Agritourism, teaching the
importance of hands and mind*



The Italian agritourism for:

4.

Multifunctionality and diversified income

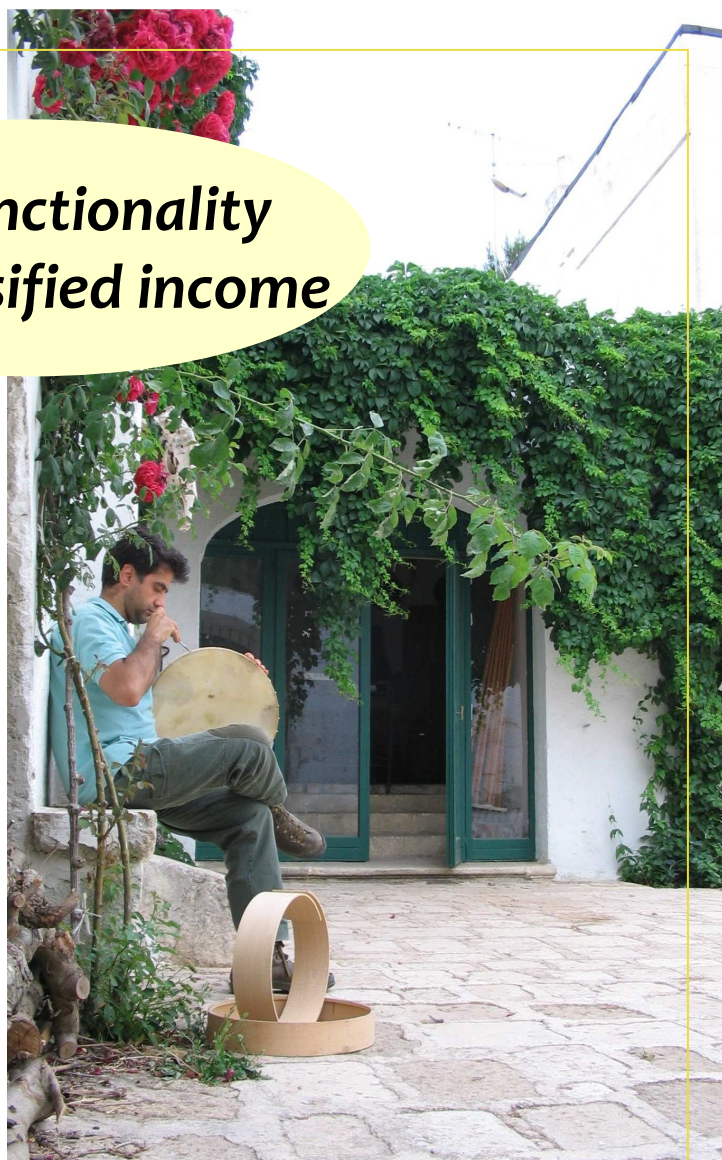
Multifunctionality, i.e. the strategy of getting together many economical activities in one business project (doing many things and well) is the flag of this agritourism: very diversified production, biodiversity preservation, qualified hospitality, short food chain, teaching activities, social agriculture services.

Using the old mixed cultivation method (innovating it with the organic one), selling products directly from fields, developing the hospitality culture, giving value to the social agriculture and then letting children to live a unique experience: this is what happens in the Sierro Lo Greco Farm Holiday.

In the small manor farm of the nineteenth century, in Puglia region, the password is “multifunctionality”. In fact, they practice a mixed organic agriculture to cultivate the olive tree grove, the vineyard, legumes, the vegetable garden, the orchard and the garden for aromatic and officinal plants.

Agricultural products are sold directly in a shop inside the agritourism to clients who stay there, in the ancient oil mill's rooms of the nineteenth century.

For the last few years this agritourism has been trying to expand its targets by giving value to education and above all to new kind of social agriculture.



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*Supporting the
diversification through
organization and
professionalism*



The Italian agritourism for:

5.

Soil, region and environment protection

A “model farm” for quality, variety, agritouristic suggestions completeness and master plans, which is in Val Bidente, a fascinating corner of the toscano-romagnolo Apennines.

Few rural stone farmhouses constitute the agritourism. They are built on the foundations of the ancient Basino castle and are renovated according to the region's identity and the energy eco-compatibility with technologies which use the renewable energies and realize the processes “circularity” (water and energy cycle, recycling materials), offering an absolutely balanced environmental model.

Besides giving hospitality in flats, this agritourism offers many free time activities: sports (archery, mountain bike, orienteering), excursions, natural cooking courses, officinal herbs, yoga, bio-gym.

Moreover, the owner has directed his activity to farming education programs.



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The Farm Holiday ensures an income in difficult areas as well and with its activity preserves the soil and the region



The Italian agritourism for:

6.

Use of the rural building and landscape safeguard

An oasis where the past strongly reveals itself, following news, memories and tales... corners, rooms, things, furniture, seem to tell traces of deep history.

Villa Graziani is the heart of Tenuta del Pino, built during the maremmana drainage.

The Villa was built in 1841 by Conte Commendatore Gaetano Fabbri and then were realized the buildings of the Farm, the Torrino and the Cafe House, today inside the Villa's park.

Nowadays the agritourism is entirely dedicated to offer an "historical" hospitality, through the many rooms with ancient furniture, the living room, the library with the Graziani's archive, the rural history small museum (made by objects, preserved or forgotten in the Farm and now assembled in one setting, according to a thematic order), the riding school and the large park full of natural lights and shadows, which give the sensation of a pleasant isolation.



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*The building estate lives
again and finds new
functions in the use of farm
holiday*



The Italian agritourism for:

7.

Typical production and wine and food support

The agritourism creates a market of its products. Guests can learn and appreciate, through a visit to the farm, the great heritage of Italian delicatessen. This way many enterprises supply their products to passionate consumers at a distance away.

The Lucania garden is a big laboratory where vegetables, organically cultivated in the agritouristic fields, are preserved in glass, only following traditional methods.

Ten kilometers from Matera, by the Bradano river, in the 250 hectares estate, Fulvio Spada has renovated this agritourism, that in the past was part of a large landed estate of the eighteenth century (Contrada Dogana).

At the beginning this business used to produce zootechnical and cereal products and then fruits. In the early eighties-nineties it has become a vegetable-cereal enterprise.

Nowadays Fulvio cultivates typical vegetables and he works on the drying and glass preservation process.

As well as giving hospitality in flats, this agritourism offers a service to taste local products and not only. The special location gives the chance to live the nature's valley, with naturalistic, historical and gastronomic itineraries.



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*Farm holiday is the ideal
"larder" of the Italian
regions*

The Italian agritourism for:

8.

Rural culture and food education

A farm house of the seventeenth century in the Franciacorta vineyards, which educates to the rural world and to rediscover the cultural role of agriculture.

Dosso Badino is a family business, run by the grandfather who is a veterinarian, the father and two sisters, Carola and Alessandra.

At the beginning zootechnical enterprise with milk cows, since eleven years this business has become a multifunctional reality, with a strong cultural and entertaining activity.

Inside the farm house, children become the actual nature's protagonists.

In the small tradition's museum there are typical agricultural tools of the last 50 years. In the sheds there are milk and meat cows. Children can get in touch with many farmyard animals.

Finally this agritourism organizes seasonal education experiences and many laboratories about food themes.



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*Agritourism:
the "living school" of
Italian countryside*

The Italian agritourism for:

9.

Development of forest and agricultural system

The agritourism is the real and ideal door to know the forest and its world. The Farm Holiday suggests activities that show the Apennines's forest personality.

Forest means a knowledge place (arboreal species, mushrooms, underbrush species), use of wood and biomass, products and recipes made with poor raw materials, traditional professions.

The business reinterprets all these elements with an ensemble of proposals freely offered to visitors: a kind of *à la carte* forest where everybody can find something interesting. In the company's web site there is a rich videos collection, photographic material and documents which introduce the guest to the forest culture before he actually goes to the agritourism.

More than an hour from Arezzo, we arrive to Badia Tedalda, where it is possible to see a rural Apennines complex made by stone, restoration of the ancient "Castrum Sancti Paterniani", 1264.

This agritourism is right inside the aretina countryside, far from mass tourism, and it is entirely dedicated to the forest discovery and safeguard, a passion that Maria Teresa, the actual owner, has inherited from her father, a forest researcher.



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*The forest imprint and its
culture becomes
agritouristic offer*

