



GUIDED TOUR FOR SECTOR EMPLOYEES

The totally reserved guided tour in which you will discover the new breeding, an international model of well-being and sustainability, all the technical and zootechnical innovations, data and numbers in real time, the dairy and the transformation of the milk.

Lunch at our "Quattro Stagioni" Restaurant with appetizer, first course of Pizzoccheri, second course with meat, dessert, water, glass of wine and coffee.

Prices for guided tour + lunch or dinner

Groups 2-10 people
90,00 EURO\PAX (VAT included)

Groups from 10 people
85,00 euro\pax (VAT included)

Prices only for guided tour (no lunch or dinner):

Groups 2-10 people
60,00 EURO\PAX (VAT included)

Groups from 10 people
55,00 euro\pax (VAT included)



N.B. During the guided tour, upon advanced request, specific topics related to breeding can be explored such as:

- Sand Litter and Bedding Cleaner by Hanskamp (machine for its cleaning)
- Lely Astronaut A5 milking robot and real-time data
- Vector Lely and real-time data
- Automatic blinds and their management
- Milk quality
- General data on breeding

Reservation is required. The proposal is intended from Monday to Friday, excluding holidays. Each participant will receive a discount for the shop.

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