



# Fall-winter "La Fiorida"

# ACTIVITIES PROGRAM



The **guided tour** in which you will discover the dairy, the gardenhouses, the pigs and the new cow farm: european example of animal welfare! At the end a small taste of our products.

> **The goat milking** you will try to milk our special goat Pimpa!

Cheese making CLASSIC you will transform cream into butter and milk

into fresh cheese

Cheese making ADVANCED (from 6 years old) you will transform cream into butter and milk into fresh cheese and aged cheese

#### Friday 27th October

3.00 pm: guided tour of the farm and goat milking 4.30 pm: cheese making CLASSIC

#### Saturday 28th and Sunday 29th October

10.30 am: guided tour of the farm and goat milking 12.00 pm: cheese making CLASSIC 3.00 pm: guided tour of the farm 4.30 pm: cheese making ADVANCED (from 6 years old)

Activities reserved for little hotel guests (4-10 years old): 5.30/7.00 pm: chores in the mini club room

#### Monday 30th October and Tuesday 31st October

10.30 am: guided tour of the farm and goat milking 12.00 pm: cheese making CLASSIC 3.00 pm: guided tour of the farm 4.30 pm: cheese making ADVANCED (from 6 years old)

#### Wednesday 1st November

10.30 am: guided tour of the farm and goat milking12.00 pm: cheese making CLASSIC3.00 pm: guided tour of the farm and goat milking4.30 pm: cheese making CLASSIC

#### Thursday 2nd and Friday 3rd November

10.30 am: guided tour of the farm and goat milking12.00 pm: cheese making CLASSIC3.00 pm: guided tour of the farm and goat milking4.30 pm: cheese making ADVANCED (from 6 years old)

#### Saturday 4th and Sunday 5th November

10.30 am: guided tour of the farm and goat milking12.00 pm: cheese making CLASSIC3.00 pm: guided tour of the farm and goat milking4.30 pm: cheese making ADVANCED (from 6 years old)

Activities reserved for little hotel guests (4-10 years old): 5.30/7.00 pm: chores in the mini club room

#### Thursday 7th December

11.00 am: guided tour of the farm 12.00 pm: cheese making CLASSIC 3.00 pm: guided tour of the farm 4.00 pm: cheese making ADVANCED (from 6 years old)

#### Friday 8th December - Immacolata

11.00 am: guided tour of the farm 12.00 pm: cheese making CLASSIC 3.00 pm: guided tour of the farm

Activities reserved for little hotel guests (4-10 years old): 4.30 pm: snack time 5.00 pm: chores in the mini club room 6.00 pm: end of activities

#### **Saturday 9th December**

11.00 am: guided tour of the farm 12.00 pm: cheese making CLASSIC 3.00 pm: guided tour of the farm

Activities reserved for little hotel guests (4-10 years old):

4.30 pm: snack time5.00 pm: rainbow salt6.00 pm: end of activities

#### Sunday 10th December

11.00 am: guided tour of the farm 12.00 pm: cheese making CLASSIC 3.00 pm: guided tour of the farm 4.00 pm: cheese making CLASSIC

## Prices

Guided tour 0-3 years old: free 4-12 years old: 10.00 €\person

Goat milking (from March until 5th November) included in the guided tour

#### Cheese making CLASSIC

0-3 years old: free 4-12 years old: 16.00 €\person from 13 years old: 11.00 €\person

#### Cheese making ADVANCED (from 6 years old)

4-12 years old: 26.00 €\person from 13 years old: 21.00 €\person

For the hotel guests the guided tour, the goat milking and the afternoon activities reserved for hotel guests are free.

### **Rules**:

Our activities are open to everyone upon request. In case of late booking, availability is not guaranteed. **Possibility of private baby sitting service on request.** The program could change depending on the request, number of children.

We kindly remember you that children have to be accompained by an adult during the guided tour and the cheese making labs.

Activities reserved for hotel guests can be done without an adult and they starts from 4 years old, younger children can partecipate with an adult.



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