

## **GUIDED TOUR FOR SECTOR EMPLOYEES**

## **RESERVED PROPOSAL**

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 and coffee.



PRICES FOR GUIDED TOUR + LUNCH OR DINNER Groups 2-10 people 85,00 euro\PAX (VAT included) Groups from 10 people 80,00 euro\pax (VAT included) Groups from 20 people 60,00 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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