



all Saints'

LONG WEEKEND 2024



FARM ACTIVITIES' PROGRAM FOR CHILDREN AND ADULTS

The guided tour

in which you will discover the dairy, the greenhouses, 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.

FROM FRIDAY 01st TO SUNDAY 03rd NOVEMBER

Friday 1st and Saturday 2nd November

10.30 am: guided tour of the farm
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 hotel guests (4-10 years old):

5.30-7 pm: snack time and Halloween's chores in the mini club

Sunday 3rd November

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

Prices

HOTEL GUESTS

Guided tour and afternoon labs free

Cheese making CLASSIC

0-3 years old: free - from 4 years old: 15.00 €/person

Cheese making ADVANCED

from 6 years old: 25.00 €/person

ALL THE OTHER GUESTS

Guided tour 0-3 years old: free - From 4 years old: 12,00 euro/person

Cheese making CLASSIC

0-3 years old: free - From 4 years old: 15,00 euro/person

Cheese making ADVANCED (from 6 years old)

From 6 years old: 25,00 euro/person

Rules:

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 accompanied 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 participate with an adult.



Didattica

Our activities are open to everyone upon request.
In case of late booking, availability is not guaranteed.

Ref. Laura Mazzoni +39 345 2987679 - tel. +39 0342 680846 - didattica@lafiorida.com