

A hand holding a thin, dark, cylindrical object, possibly a pen nib or a small tool, against a background of a human torso with anatomical diagrams. The image is split vertically, with the left side showing a light-colored anatomical diagram of a human torso and the right side showing a close-up of a hand holding the object. The text is overlaid on the dark background.

Tuscia experience

Tuscia to share



The historical region of Tuscia has always been full of wonders: from its art to its culture, from its nature to its charming folklore, and from its culinary traditions to its craftsmanship. In order to allow travelers to fully enjoy the treasures of this land, the Chamber of Commerce of the city of Viterbo has promoted an “experiential tourism” project, and this catalogue presents a few ideas for some memorable holidays!

Beginning with the city of Viterbo, you have the opportunity to visit historical butcher shops and experience artisanal bookbinding and artistic ceramic workshops in the medieval district of San Pellegrino. You also have the chance to make cheese with fresh milk from the animals that pasture on our uncontaminated land, just a few steps from Lake Bolsena. Not to mention the possibility of joining master brewers and farmers in harvesting and working their excellent agricultural products.

Craftsmanship is an important reality not only for the city of Viterbo but for the entire Tuscia region, starting from the ceramic and glass-making industry that finds another important center in the area of Civita Castellana. But there are also goldsmiths, decorators, engravers, and master pasta-makers that lie in the shade of beautiful villages and historical buildings like Palazzo Farnese.

In other words, everything is set to have you live unforgettable experiences within the picturesque frame of a charming and magical land: the land of Tuscia!

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Biologica Marco Camilli
Marco Camilli**
Via Cavour 80
Onano (VT)

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**Terre di Rasenna
Mara Santoni**
Via Donzellini 12
Bolsena (VT)

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Andrea Battaglini**
Via Cassia km III.700
Bolsena (VT)

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Nathalie Clarici**
Strada provinciale 47
Lamone km 7
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Via G. Matteotti 66/68
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Strada Tuscanese km 4,6
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Strada Gavazzano 1
Viterbo

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Guido e Sara Fanelli**
Via P. Braccini 18
Canepina (VT)

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Via Talano 3
Vignanello (VT)

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Frantoio Cioccolini
Via della Marescotta 7
Vignanello (VT)

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Via Cassia 12, km 69,500
Vetralla (VT)

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**Frantoio Tuscus
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e Fabrizia Cusani**
Viale Eugenio IV 107
Vetralla (VT)

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Sapori di Ieri
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Via San Rocco
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Simonetta Isanti**
Via Borgo Umberto I 82
Corchiano (VT)

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Via SS. Giovanni e Marciano
Martiri 14
Civita Castellana (VT)

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Maria Grazia Gradassai**
Via Giuseppe Garibaldi 6
Civita Castellana (VT)

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Claudio Conti**
Via Donatello
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**Bottega d'arte Mortet
Armando Mortet**
Via Borgo Garibaldi 112
Oriolo Romano (VT)





1 **Marco Camilli**
Azienda Agricola Biologica Marco Camilli

The ancient lentils of Onano and other stories

The proposed experience varies depending on the season. During the spring and summer, you will be able to visit the fields of legumes and cereals that are grown organically in the Onano area, discovering the many ancient varieties produced there. You can then attend cooking classes with Mrs. Francesca, to learn the best local legume and cereal recipes, cooked in traditional terracotta pots. During the harvesting season, you can join in and help with the harvest (upon request and agreeing on specific terms).



- Marco and Francesca are waiting for you in Onano, to accompany you in the discovery of organic farming, tell you of the seeds coming from the ancient city of Aleppo (home of the world's largest Seed Vault), explain all about the different kinds of beans, and share some simple recipes of local tradition!

A life choice and a love for nature are the foundations of Marco's company. After achieving his degree in pharmacy he decided to dedicate himself to the land, working as an agricultural producer since 1996. Starting from a small field, in just a few years the lot expanded and production was diversified, ranging from the ancient lentil of Onano to six varieties of beans, cereals, chickpeas, and grass peas (all certified as organic since year 2000). Marco continues his research of ancient varieties, collaborating with Università della Tuscia and with the private company ENEA.

Notice! • Dress comfortably! Shoes must be suitable for walks in the countryside • Available dates: all days (except Christmas and August 15th), with mandatory reservation made at least 15 days ahead of time. Morning or afternoon • Duration: the workshop experience lasts about 3 hours • Price: 50 euro per person • Min/max number of participants: min 2 / max 6 • Suitable for children 12 and up. The workshop is also available in English

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Mara's passion for ceramics was born in 1992: as a self-taught ceramist she opened her own business in 2001 in the Bolsena home-laboratory. She combines her skills with those of her daughter Mila, a leather worker, who opened her own shop close to her mom's. Peculiarities of her ceramic workshop are "bucchero", Etruscan terracotta with a characteristic black color, and products enameled in a colour bath, while the leather laboratory is very well known for the fine embossing, a very rare medieval technique.

Notice! • *Bring comfortable clothing, aprons are provided by the shop* • Available days: by reservation every day. Excluding christmas and mid-August • The duration of the experience is about 1.5 hours • The cost per person is € 30 (excluding shipping, only for ceramic objects) • Participants min 2 / max 8 • Suitable for children from 6 years and also available in English on request

Terre di Rasenna

Mara Santoni

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2 Mara Santoni Terre di Rasenna

The artisans' courtyard Between leather and ceramics

Mara and Mila will welcome you to their laboratory located in the heart of Bolsena, an ancient Etruscan city. After a brief demonstration of the ceramics and leather craftsmanship processes it will be your turn to get involved: you will be able to choose an activity between drawing, embossing and coloring of a leather object (bracelet or key ring) or creating a ceramic piece by manipulating the clay with your eyes closed. The piece created will be left to dry in the laboratory, glazed, fired and shipped to your home. At the end of the workshop you will be able to enjoy a small snack with local products.

• *Mara and Mila are splendid and smiling tutelary deities of the enchanted little square where you can breathe the ancient Etruscan "genius loci" of Bolsena. A tiny bit of paradise, dominated by the green vegetation and the colorful objects that come out of the small but welcoming artisanal workshops.*



3

Andrea Battaglini
Frantoio Battaglini

The lake's olive oil

The mill from Bolsena

The experience begins with a welcome to the oil mill, followed by a visit to the production spaces along with the machinery room, where Andrea will tell you everything about the evolution of the company both in olive growing techniques and in olive oil production. You'll then be able to taste the various types of oil and the food specialties of the lake area. A more in-depth gastronomic experience with cold cuts, cheeses and local wines or a walk to the nearby olive grove near water is available upon request. If you are around during the harvest period (October-December) you'll be able to watch the olive pressing.

- Not only a must-see place to discover products linked to the territory of Lake Bolsena and its surroundings, the Battaglini oil mill is also the right place to stop and discover the north of Tuscina. Andrea is a kind and affable host, who will amaze you with the many stories related to olive oil and people in the area.



The oil mill was founded in 1935 from an idea of Nazareno, the grandfather of Stefano and Andrea who are now working together in the family business. Over the years their father Bruno completely renovated the place and machinery. The mill gets its raw materials from 35 hectares of olive groves where the types Caninese, Moriolo, Frantoio and Leccino are cultivated and produces 6 kinds of olive oil, including the organic and the DOP Tuscia. The oil mill is also a distribution center for local products, including a line of cosmetics based on EVO oil.

Notice! • You'll need comfortable clothes and shoes suitable for walking in the countryside. If you have any allergy or food intolerance please tell us as there will be a light snack during the experience • Available days: by reservation every day, except Sundays • The duration of the experience is about 1 hour (2 hours with a visit to the countryside) • The cost per person is € 8 (oil tasting and local wine products excluded) with a visit to the countryside € 13 • Min 2 / max 50 participants • Suitable for families and available in English and French on request; German only on Wednesdays

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Andrea Battaglini

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In the lands of Marfisa everything starts from memories and love for the land and for Tuscia. The Clarici family, Nathalie, her father Bruno, her brother Riccardo and her cousin Marco put together their skills to manage the family business. They are joined by winemaker Maurizio and enologist Francesco Rossi, who support the development of the company wine product, which maintains a close link with the territory, the Farnese family and its history, as highlighted by the etruscan names given to the wines.

Notice! • *Bring comfortable clothes and shoes suitable for walking in the countryside, for the snack please report any intolerances or allergies*

- Available days: by reservation every day, with one week's notice
- The duration of the experience is about 2 hours, the visit to the lands + guided tasting of the wines
- The cost per person is € 20
- Participants min 6 / max 20
- Suitable for families and also available in English and French

Terre di Marfisa

Nathalie Clarici

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4 Nathalie Clarici Terre di Marfisa

The smell of memories from wineries to wine

The experience begins with a nice walk in the vineyard to get to know the vines, the land and to appreciate the work done in the different seasons. The visit continues in the cellar where you will be welcomed by the aromas of the fermenting or aging wine, and where the procedures that the grapes receive will be explained, from winemaking to aging. Finally you will taste the white and red wines produced by the company, finding the features of the territory in the aromas and flavors. The tasting will be accompanied by a small refreshment of local products (meats and cheeses).

- *The magnificent structure, immersed in the Viterbo countryside, also offers high-level hospitality and beauty treatments in the new spa with local plant-based products in addition to catering services offering local products and traditional recipes reinterpreted in a gourmet way.*



5

Antonio Brizi
Il Fiocchino

Cheese-maker for a day

The experience is a full-immersion in the life of the company. After welcoming you, Antonio (called Tonino) will guide you across the threshold of the *Sancta Santorum* of cheeses: the cold storage room where the wheels of cheese age. But don't waste too much time in wonder: Sandra will have already prepared the curd you will work on in the adjoining room. Together, you will press, produce, and taste the fresh ricotta cheese! Tired but happy, you will top the morning off with a homemade lunch in the farmyard, under the holly oaks, tasting cheeses and local wine.

• Tonino, Sandra and their daughter Elisa, with the help of their grandson Daniele, will welcome you like family, with unforgettable generosity and frankness: the scent of fresh milk, the secrets of the "cheese safe", the curd, the cheese pressing, and the taste of freshly made ricotta are all experiences that await you at *contrada Fiocchino!*



Shepherd first and cheesemaker later, Tonino Brizi's life choice comes from his family history. From an early age, he learned the refined art of cheese, which requires care and experience, from his grandfather and his father, both sheep farmers. After following different studies, he returned to cheese production together with his wife Sandra, other pillar of the company, modernizing the process and making it more efficient without losing the quality and artisanal character of the product.

Notice! • wear closed shoes! The company will provide aprons, hairnets, and gloves • Available dates: Tuesday, Thursday, and Saturday (except Christmas and August 15th), upon reservation. Morning (afternoon only upon request) • Duration: the workshop experience lasts about 4 hours • Price: 30 euro per adult, 10 euro per children up to 12 • Min/max number of participants: min 2 / max 15 • Suitable for children 6 and up. The workshop is also available in English and may be carried out in other facilities, upon request and with relative extra costs to be agreed upon

Il Fiocchino
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The Santa Maria farm was founded in 2003 as a union of the lands left by the grandparents of Gelsomina and Francesco and extends for about 13 km in the territories of Marta, Valentano, Ischia and Canino, all in the province of Viterbo. The farm's flagships are the production of green asparagus from the Maremma, the areas near the Castle of Vulci in the territory of the Municipality of Canino, and extra virgin olive oil, produced with the raw materials from the olive groves that surround the farm.

Notice! • You will need comfortable clothing and shoes suitable for the garden. Please notify any intolerances or allergies

- Available days: by reservation every day in the different periods • The duration of the experience is approximately 3/4 hours
- The cost per person is € 25 walk + collection + snack / € 20 for conserve workshops
- Number of participants min 4 / max 10 • Suitable for children from 8 years and also available in English

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6 Gelsomina Fioretti Agriturismo Santa Maria

Veggies and views Gelsomina's conserves

Gelsomina and Francesco will welcome you to their farm in Bolsena with a walk in the olive grove and in the asparagus fields (near the Canino area, on request), with a demonstration of pruning (April-June), olive (October-December) and asparagus (March - May) harvesting. Finally, a snack with local products on the splendid terrace overlooking Lake Bolsena, and the possibility of stopping to sleep in the farmhouse. In summer it will be possible to book the workshop for the re-elaboration of products from the vegetable garden and for the production of preserves with company oil. You'll then be able to take your hand-made preserve jar home as a souvenir!

- Gelsomina and Francesco are the perfect guests to accompany you to the discovery of the typical fruit and vegetable crops of the area, to tell you all the peculiarities of the local volcanic soil and to let you relax in their lakefront terrace, immersed in the family olive grove.





7 Mauro Marroni Tipografia Silvio Pellico

Your poster printed by hand

The experience will start with a visit to the company and to the museum / educational lab of typography. There will be a demonstration of the various machines' functionality and composition with movable type. After a first introductory moment led by Mauro, it will be possible to compose your own page by assembling the various characters according to the chosen text or by personalizing one of the pages already in the laboratory. You will then proceed to the phase of inking and printing with the cast iron press dating back to 1812. Everyone will be able to take home the printed poster as a reminder of the experience.



- Sometimes the most special places are found behind an anonymous-looking door that, once opened, reveals unimaginable treasures. Mauro has the magic key to open that door, a knowledgeable host that will accompany you the discovery of a fascinating world full of creativity and technique.

The Tipografia, constituted in 1695 as "Tipografia del Seminario", took the new name of "Tipografia Silvio Pellico" in 1892. At 324 years of age, it is the oldest artisan typography known. Owned by the Marroni family since 1956, it has maintained its family character with Maria Annita managing the printing activity in the renovated laboratory, while her brother Mauro, president of the Pro Montefiascone Association, is in charge of managing the educational laboratory, active since 2015 in collaboration with the Municipality in the spaces of the old typography.

Notice! • Recommended clothing suitable for working with inks • Available days: by reservation every day • The duration of the experience is about 2 hours • The cost is an offer you can make in favor of the Cultural Association that manages the educational laboratory • Participants min 2 / max 20 • Suitable for families and children from 10 years

**Laboratorio didattico
Tipografia Silvio Pellico
Mauro e Maria Annita
Marroni**

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The recovery of uncultivated olive groves, at the heart of the Presciuttini oil mill, presents not only a sentimental but also a practical aspect: thousands of abandoned plants have a huge untapped potential that, thanks to the polyconic vase cultivation system, can be made use of. Moreover, by allowing easy management of the 3,000 plants owned by the company, it allows farming without the usage of invasive treatments on the cultivated land possible.

Notice! • Please wear clothing suitable for walking in the field
• Available days: by reservation every day
• The duration of the experience is about 2 hours
• Cost per person for the basic experience (visit and walk and free bottle) € 20 • Participants min 4 / max 30 • Suitable for families and children from 8 years, also available in English • Guided tastings available by reservation in the province of Viterbo and in Rome

**Frantoio Presciuttini
Pierluigi Presciuttini**

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**S Pierluigi Presciuttini
Oleificio Presciuttini**

“Night oil” along the Via Francigena

Pierluigi will welcome you for a visit to the oil mill and a walk in the nearby countryside, telling you everything about the particular technique of polyconic vase farming, typical of the company, and the recovery of abandoned olive groves. A snack with bruschetta and oils will follow. From September to December it is also possible to participate in the harvesting and night pressing of olives, as well as having lunch in the olive grove (min. 6 people, on request from May-September) or a dinner in a restaurant in Montefiascone (min. 10 people, all year).

● Pierluigi is an enthusiast of the countryside, and he will certainly find the right words to convey you the same passion that drives him! The olive groves surrounded by flower fields, lunch in the shade of the centuries-old chestnut tree, the fireplace in the oil mill where you can warm up and chat will stay with you as unforgettable memories of your visit.



9 **Miranda Boi**
Decor 2M

The thousand colours of marble Weaving stone

The experience consists of a full immersion in the life of the company. After the first introduction, Miranda will tell you about all the phases needed in the preparation and processing of colored marble and the enamels used to compose the mosaics. At this point you will be ready to make your own 20x20 cm mosaic tablet, of which you can choose the design and colors among the materials available. There is a short break and snack with local products. At the end of the experience you will be able to take the realized tablet home with you!

- Miranda's laboratory is just a few minutes away from the charming "ghost" village of Celleno, which is itself worth a visit. Miranda welcomes guests by opening them the doors to an ancient and ever-present profession, in a continuous innovation, day after day.



Miranda's first love with mosaics started in Tarros, Sardinia, when she became fascinated by the sandstone compositions of a local craftsman. Thanks to the collaboration with her brother (a marble worker), she became a self-taught mosaicist during her 20-year-long (but neverending really) research. The materials used in the laboratory range from marble to hard stones to colored glass, all natural and of inimitable beauty, which preserve the original charm of the earth and its history.

Notice! • *Wear closed shoes, aprons and gloves are provided by the company* • *Available days: by reservation on Saturday and Sunday, morning or afternoon* • *The duration of the experience is about 3 hours* • *The cost per person is € 40 for adults and children* • *Participants min 5 / max 12* • *Suitable for children from 6 years and also available in English* • *The activity can be carried out on request at another facility with costs to be agreed upon*

Decor 2M
Miranda Boi

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The I&P company was born from a personal dream of Paolo, an expert consultant in corporate strategy, and of his wife Ione, who, enchanted by the ancestral beauty of Tuscia, decided to settle their "retreat" in Canino. The private adventure then turns into a business project, in which other members also take part. Since 2009 the company has been producing high quality oils, internationally recognized. The special attention paid to the improvement of local terroirs has allowed us to create a special selection of 6 different types of Canino oil, distinguished by geographical origin.

Notice! • Please wear comfortable clothes suitable for a walk in the fields • Available days: by reservation every day • The duration of the basic experience is about 2 hours • The cost per person is € 13 for lesson + guided tasting / € 48 with added visit to olive groves and snack • Participants min 5 / max 20 • Suitable for children from 8 years and also available in English, French

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10 Paolo Borzatta Azienda Agricola Ione Zobbi

Canino's oil and its terroir

The visit to the company begins with a walk in the large olive grove around the mill, where there are 11 different types of cultivars, accompanied by a brief explanation of the particular cultivation methods. In the mill, a guided tasting of the oils will be carried out with indications relating to the best culinary combinations, with a snack of bruschetta and oil to follow. During the harvest (September - December) it will be possible to pick the olives by hand in the field and then participate in the milling phase (about 30 minutes). On request, it is possible to have lunch or dinner at a partner structure.



- Immersed in a bucolic and artistic context at the same time, the company is characterized by a clever mix of modern and ancient, visible both in the reinterpretation of the oil production, and in the works of art present all around the olive grove made by the students of the Accademia di Brera in Milan.



11 **Annalisa Torzilli**
Azienda Agricola Il Molino

The ancient organic olive grove

A family story

The experience begins with a walk through olive groves and wheat, hazelnuts and fruit fields accompanied by Annalisa, followed by a tasty snack with products from the farm. During the harvest period (September-November) guests will be invited to participate by tasting the new oil and a 100 ml souvenir bottle will be given to everyone. On the farm there are also two guest houses (min 5 nights); on request it is possible to organize a light lunch for at least 10 people, as well as courses in Etruscan and Roman cooking, painting and sculpture.



- Annalisa and her collaborators offer visitors the chance to experience a unique context: visiting the Molino farm is an immersive and unforgettable experience in the rural heart of Tuscany. There is love for the land, for tradition and for quality, breathtaking views and landscapes, immersed in a context that preserves the breadth and diversity of the crops of the past.

The splendid 300-hectare farm was transformed by Annalisa into an organic farm already at the end of the 1990s, with the aim of keeping intact the environment, the earth health and biodiversity of the family's land. Since then, all the Molino products have also been made with organic raw materials produced and processed internally. The olives of the ancient olive grove are milled in the company oil mill, whose flagship product is the pitted extra virgin olive oil Canino dop Tuscia, a Slow Food presidium. Specialties are also the organic "visciole" jam and the Senatore Cappelli durum wheat pasta.

Notice! • You'll need comfortable clothes and shoes suitable for walking in the countryside. If you have any allergy or food intolerance please tell us as there will be a light snack during the experience • Available days: by reservation every day, excluding Sundays • The duration of the basic experience is about 2 hours for the walk + snack • The cost per person is € 10 • Participants min 4 / max 20 • Suitable for families and also available in English on request

Il Molino
Annalisa Torzilli

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A passion for all ceramics is what has been driving this artistic laboratory since 1999, when it first opened in San Pellegrino, the medieval core of the city of Viterbo. Daniela has expertly recovered medieval decorations and even the very rare “zaffera” relief decoration technique, for which she is now ambassador. She also experiments with painting on local peperino volcanic rock. The workshop space itself still holds the charm of ancient craftsmen’s shops, with its large stone vaults welcoming its guests.

Notice! • Dress comfortably! The company will provide workshop aprons • Available dates: all days (except Christmas and August 15th), from 10AM to 7PM, upon reservation • Duration: the workshop experience lasts about 4 hours • Price: 30 euro per person • Min/max number of participants: min 2 / max 15 • Suitable for children 5 and up. The workshop is also available in English and may be carried out in other facilities, upon request (max 40 participants)

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Bottega d'arte
Daniela Lai

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12 Daniela Lai
Bottega d'arte

Experience the Middle Ages and their ceramics

The workshop experience begins with a brief explanation of clay decoration and processing techniques. The workshop itself consists in the decoration of either a tile or small plate, with medieval techniques and colors. You may also experiment with the “zaffera” technique: a precious blue relief decoration that dates back to the 1400s. Once your chosen design is traced on the tile or plate via pouncing technique, you contour it by brush and fill in the background. The oven then completes the magic and you will be able to pick up your piece after three days or have it sent home to you (shipping costs not included).

• Daniela waits to welcome you in her fascinating workshop in the heart of medieval Viterbo, and introduce you to the world of ancient ceramics. Among the ancient majolica and incredible blue “zaffera” you may even find more modern pieces, like the exclusive stone-set ceramics, and learn all about historical forms and uses of ceramic.





13 **Simonetta Coccia**
Coccia Sesto Prosciuttificio

The wonderful tastes and smells of the ham workshop

The experience begins with a visit to the various production areas, including the aging cell of the famous hams, and to the salting and peppering station. You will then have the chance to view the traditional sausage hand-packing method, and (with the expert help of the masters of the house) try your hand at tying the sausage links closed. The final product is then for you to take home as a tasty souvenir! At the end of the day, a tasting of various house products will be offered.

• A journey in the world of ham production and meat curing: this is what you will be able to do at Coccia Sesto along with Simonetta and her team. You will discover the secrets behind the production of everyday food (like ham, salami, and sausage), but also of unique products like "susianella", an ancient sausage recipe of probable Etruscan origin that today is a slow-food treat.

Love for the local territory, persistence, and precision: these are the qualities of Simonetta's father and sisters, who have become the backbone of the company. The recipes for the cured meats are the same that Sor Sesto, arriving from Umbria after the war, noted in his little dandelion-scented book. Mixing family meat-curing tradition with the specific qualities of the Viterbo territory is what makes Coccia products so recognizable.

Notice! • dress comfortably! The company will provide workshop aprons • Available dates: all days (except Christmas and August 15th), upon reservation, preferably in the morning • Duration: the workshop experience lasts about 3 hours • Price: 30 euro per person • Min/max number of participants: min 4 / max 10 • Suitable for children 8 and up. The workshop is also available in English

Coccia Sesto Prosciuttificio
Simonetta Coccia

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www.cocciasesto.it



The bookbinding shop was founded in 1891. Lucia and Hans picked up the Viali family's company and legacy in 1997 and have maintained and developed its services and skills with care and passion. The company now ranges from hand-made bookbinding to volume restoration, with the aim of bringing the book status back to its useful, functional, and beautiful self. Great attention is paid to the research of materials: parchment, leather, and fine paper and fabrics to create a product of great quality.

Notice! • dress comfortably! The company will provide workshop aprons • Available dates: all days (except Christmas and August 15th), with mandatory reservation made at least 5 days ahead of time. Morning or afternoon • Duration: the workshop experience lasts about 4 hours • Price: 70 euro per person for groups up to 4 (60 for groups larger than 4) • Min/max number of participants: min 2 / max 8 • Suitable for children 12 and up • The workshop is also available in English or German, and may be carried out in other facilities upon request

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con Hans Rainer Kolb
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 info@anticalegatorioviali.it
 www.legatoriaviterbo.it



14 Lucia Maria Arena e Hans Rainer Kolb Antica Legatoria Viali

The pilgrim's notebook

The experience involves the creation of a notebook made of paper, leather, and string (of about 8x13cm in size). You may choose your favorite colored leather from the many in the bookbinding workshop. With Hans and Lucia's guidance, you will be able to follow the different workshop phases, which include a medieval technique in the preparation of the paper sheets, which are sewn and bound directly onto the leather cover. This way, book cover and stitching make a single piece and the notebook will be ready in just a few steps. You may also personalize it with graphic or floral motifs, or with your initials, directly embossing the chosen decoration on the surface. Finally, a leather string around the notebook will help tie it shut.



• Every corner of Hans and Lucia's workshop hides details, stories, and tools to discover and learn about. Movable type printing, hand binding, fine paper, and gold leaf decoration: an ancient and very refined world to be discovered together with the expert and gracious hosts!



15 **Cinzia Chiulli**
Percorsi Artistici Laboratorio di Ceramica
Studio d'arte e restauro

Your artwork made in Tuscia

Cinzia will guide you through the various technical steps needed to get a final product, starting from the choice of a design and relative historical period that relates to it. For example, the thirteenth century feature green copper and manganese brown decorations, Saffron decorations, gray relief decoration and for the most skilled a realization of an Arul of Faul. After this you'll have to transfer the chosen design by first dusting the support - plate or fragment of local stone called "Peperino"- in order to start painting with mineral oxides. After the painting phase the piece will be glazed and fired. At this point, you can choose to have your artwork shipped to your home or take it with you after two days.

- The land of Tuscia will allow you to realize an art piece that will take shape from your hands through ancient procedures that remained unchanged over time, starting from clay and slowly getting to the decorations, used for a long time to illustrate the wonderful medieval world through images.



Cinzia Chiulli Percorsi Artistici was born from the personal experience of Cinzia Chiulli, who has been working in the artisan and historical-artistic sector for years, without ever forgetting the educational point of view of the traditions of the city of Viterbo. After finishing her architectural studies, she became an interior decorator, restorer, painter, decorator, portraitist, ceramist specialized in medieval religious painting and in "Zaffera", a ceramic decorative technique. From 2019 on she also dedicated herself to the ceramic decoration "gray in relief" whose chromatism is reminiscent of "peperino", a stone of volcanic origin that has always been present in the wonderful architecture of Viterbo.

Notice! • Please bring comfortable clothing, aprons are provided by the artisan, collection of the piece is possible after two days • Available days: by reservation every day, Excluding christmas and mid-August • The duration of the experience is about 2 hours • The cost per person is € 40 (excluding any shipment) • Participants min 5 / max 30 • Suitable for groups and also available in English on request

Cinzia Chiulli
Percorsi Artistici
Cinzia Chiulli

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 cinziachiullipercorsiartistici.it



The principles of the Pastificio Felici are respect for tradition, observation of the cycles of nature, attention to health and the environment and the search for a balanced innovation. This is why every day, during the preparation of the dough and in its processing, the old techniques are used along with high-quality raw materials with the intent of creating innovative recipes that enhance the flavors of pasta with balance, sobriety and refinement. The company's flagship is the great variety of organic pasta, such as the Senatore Cappelli ancient durum wheat scialatielli, the spelt fettuccine and the various other pastas made with Khorasan flour.

Notice! • Aprons and bonnets are supplied by the company • Available days: by reservation, from February to September, every day except Sunday, preferably on Saturdays. Morning or afternoon • The duration of the experience is approximately 1 hour • The cost per person is € 25 • Number of participants min 4 / max 8 • Suitable for children and also available in English and Spanish

Pastificio artigianale Felici

Guido Felici

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16 **Giulio Felici** **Pastificio Artigianale Felici**

The taste of Tuscia in your pasta

The experience starts with a presentation of the company's main activities such as the processing of the different types of pasta produced and the local raw materials used in the production: hemp, chestnuts, hazelnuts, Senatore Cappelli wheat. To understand the quality of the raw materials and products Guido will accompany you to the tasting of pasta varieties and to the analysis of their organoleptic qualities.

Afterwards, a workshop for the production of a typical local pasta called "Lombrichelli", which can be tasted on the spot with the typical Tuscia sauce, will be carried out. You'll be able to take home a package of the pasta you made as a souvenir.

• Guido is ready to provide you with everything you need to know on the production of fresh artisan pasta and to accompany you in the tasting of pastas produced with ancient grains, characterized by fragrances and flavors now disappeared in the conventional recipes.





17 Fattorie Solidali

Encounters and stories among gardens and fields

The experience starts with a visit to the farm, which includes a walk in the vegetable garden and orchard, the harvesting of seasonal vegetables and a snack with local products; those who wish can take some of the produce home. On request, it is also possible to work on the transformation and preparation of fruit and vegetables in the farm's laboratory. On reservation it will possible to stay or eat in the other structures that are part of the cooperative: S'osteria38, Casale Tigna and Eco-hotel in Acquapendente and Fattoria Sociale Ortostorto in Montalto di Castro.

- The cooperative, active near Viterbo since 2007, produces vegetables, fruit and their products that are then sold in a small shop owned by the very same people behind the whole project, also present in a similar way in other places of the province with an agritourism offer open to everyone.

Luciana, Andrea, Emily, and Massimo will welcome you to their farm on the outskirts of Viterbo for an immersion in the world of cooperative agricultural production. People who belong to the weaker segments of the population stay on the farm and also in the other structures that offer them rehabilitative activities. In this protected environment they can actively participate in the agricultural and agri-food production chain: a small oasis filled with special stories and opportunities to meet them.

Notice! • You will need comfortable clothing and shoes suitable for harvesting in the garden, aprons and shoe covers are provided by the farm. Please notify any intolerances or allergies

- Available days: by reservation every day
- The duration of the basic experience (visit to land + snack) is about 1.5 hours
- The cost per person is € 15
- Participants min 4 / max 20
- Suitable for children from 4 years and also available in English

Fattoria di Alice Luciana Ricci

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In 2011 Andrea decided to transform his passion, the production of beer, into a business on his own, choosing the Tuscia as a place to create his craft brewery. First in the countryside around Tuscania, then near the Terme di Papi in Viterbo, the link with the territory of Tuscia is central to the Free Lions beer project, focused on the production of American-style beers without disdaining classic beers that use European hops. As of today, 12 different beers are produced by Andrea, Mario and Lorenzo, each with a particular character given by the different composition of the malts and hops used.

Notice! • Wear comfortable shoes, the floor can be slippery!
• The days available: by reservation in the mornings or afternoons excluding Christmas and mid-August • The duration of the experience is about 1 hour • The cost per person is € 20 • Participants min 4 / max 40 • Suitable for groups and also available in English, French, Spanish and "Roman" • The tasting activity can be carried out on request at some other place

Free Lions Brewery
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info@freelionsbeer.it
www.freelionsbeer.it



18 **Andrea Fralleoni**
Free Lions Brewery

A dream called beer Of hops and other stories

The experience offered by the Brewery includes a visit to the production areas, with an explanation of the brewing process, the operation of the machinery used and an introduction to the ingredients used. Then there will be a tasting of 3/4 types of beer, led by Andrea who will explain the different organoleptic characteristics, the possible combinations with local foods and the preservation techniques.



- The friendly and professional welcome of Andrea puts anyone at ease in order to be able to appreciate the beers as much as possible, such as the Blanche, the flagship beer for which the local non-malted common wheat is used, along with hints of orange and bergamot, or like the Edgar Allan Pone, with the tasty raspberry aroma of Cimini.



19 **Giuseppe Porcelli**
Apifarm

Bees and their honey

The apiculturist's secrets

This experience is a journey to the discovery of the different flavors and organoleptic characteristics of honey. After a few words on the beekeeper's activities you will move on to the tasting of the various types of honey. The guided tour of the production areas will be preceded by a lesson, followed by a visit of the company premises where you'll be able to observe a glass beehive (available depending on season) and a final sensorial tasting. The itinerary will end with a small snack of bread and honey.

• Millefiori, acacia, chestnut, clover, lavender, coriander, thistle, linden are the typical honey flowers of Tuscany, all precious and unique in their characteristics that Elisa and Giuseppe will be happy to tell you everything about, welcoming you as one of the family. Don't forget to take the time to discover the secrets of the bees together with the founder Antonino, guardian of an ancient knowledge.

The family passion for beekeeping dates back to the early 1900s in Calabria, and continues in Tuscany till the start of the company thanks to Antonino, who continues with great passion the activity of his ancestors. Nowadays Apifarm is led by Giuseppe, fourth-generation beekeeper, and his wife Elisa, managing to produce 10 to 12 types of honey by nomadic beekeeping, using the blooms of the entire Tuscany. The new lab just outside Viterbo offers the possibility of an immersive 360-degree experience in the world of beekeeping.

Notice! • For the snack, report intolerances or allergies • Available days: by reservation every day • The duration of the basic experience is about 2 hours • The cost per person is € 15 • Participants in the company visit min 6 / max 20 • Suitable for families and also available in English

Apifarm snc
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The history of the farm and of the Manca family has its roots in Sardinia, the island from which the owner's grandfather set out in the 1950s, along with his flock of sheep, for a new life adventure as a shepherd in Montalto di Castro, between Tuscia and Maremma. The dairy business then developed thanks to the passion of Nino, Francesca's father, who over the years entrusted the daughter, now the owner of the company, with the secrets of the production of pecorino cheese and other raw milk-processed cheeses, flagship of the farm.

Notice! • Wear closed shoes. Aprons and gloves are provided by the farm • Available days: by reservation, every day in the afternoon, excluding Sundays • The duration of the experience is about 2 hours • The cost per person is 20 euros for adults and children • Participants min 4 / max 20 • Suitable for children from 8 years old and also available in English and French • The activity can be carried out on request at some other place with costs to be agreed upon

Caseificio Maremma in Tuscia

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20 Francesca Manca **Caseificio Maremma in Tuscia**

Your own Primo Sale from milk to cheese

Francesca will welcome you to her laboratory and show you around the family-run farm, where she'll also guide you in creating a Primo Sale cheese. The experience starts from the curdling phase of the milk during which the production processes and the various types of dairy products made by the company will be briefly illustrated, followed by a small tasting. Subsequently, the curd will be pressed, the shapes will be prepared and salted. At the end, each participant will be able to take the realized form home with him.

• Mr. Nino and Francesca are ready to welcome you in the highly organized farm, where you can test yourself as a dairyman for an afternoon, taste the different qualities of pecorino, and knot the freshest cow's milk mozzarella (only during the right season) by hand. Alessia awaits you at the point of sale by the sea, if you prefer a quick purchase before a dive!





21 **Cristina Duri**
Azienda Agricola Biologica Petriquam

Under the olive trees of Petriquam

Cristina opens the doors of her Petriquam for a walk in the olive grove and in the vegetable garden surrounding the property, narrating the history and agricultural traditions of her ancestors and describing the current agronomic techniques for the processing of olives. After, a tasty guided tour to the discovery of the qualities of extra virgin olive oil will be carried out. At the end of the experience, there will be a snack with oil bread and vegetables from the garden. From October to the end of November it is also possible to participate in the olive harvest in the fields adjacent to the farm, where an overnight stay is available upon request.



• Cristina welcomes her visitors with an “ancient” hospitality, among the flowers, dogs and cats living on her little paradise where you will immediately feel at ease. You will appreciate the calm of this place, the tools left around in the olive grove, the oil canteen and the covered terrace where you may have a snack and taste the oil with the guide of Cristina.

Petriquam started in 1922 on the hills of Petriquam, on the outskirts of Viterbo, where the parents of the now-grandmother Felicetta planted the original olive groves still present today. With her husband Totino, she carries on the family tradition by continuing to cultivate the land and transmitting her love for the countryside to her children and grandchildren. In 2000, Cristina inherited her grandparents’ passion and farmland and, with her sons Lorenzo and Beatrice, modernized the business by combining the cultivation of “green gold” with hospitality and experiential offers.

Notice! • Adequate clothing and shoes are recommended for field activities • Available days: by reservation every day • The duration of the experience is about 2 hours • The cost per person is € 25, free for children up to 8 years • Participants min 2 / max 8 • Suitable for families and also available in English

Agriturismo
Petriquam
Cristina Duri

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 olio@petriquam.it
 www.petriquam.it



Having retired from a long career in the Italian railway system, Guido could not help himself from getting back on track! He got the idea during a Sunday lunch, eating traditional homemade "maccaroni". This is how his pasta factory was born: a challenge to create new products, mixing his experimental talents with the traditional recipes of Italian "nonne". The grain selection, bronze-cutting, artisanal care, and the use of local ingredients are what make Pasta Fanelli unique and immediately recognizable.

Notice! • The company will provide aprons and hairnets • Available dates: all days (except Sundays) from February to September, with mandatory reservation. Preferably Saturdays. Morning or afternoon • Duration: the workshop experience lasts about 1 hour • Price: 25 euro per person • Min/max number of participants: min 4 / max 8 • Suitable for children. The workshop is also available in English or Spanish

Pastificio artigianale pasta Fanelli

Guido e Sara Fanelli

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www.pastafanelli.it



**22 Guido Fanelli
Pasta Fanelli**

Master pasta-maker for a day

The workshop experience includes a presentation of the company's activity, of the various types of pasta it produces, and of the local raw ingredients it uses (hazelnuts, hemp, Senatore Cappelli wheat, chestnuts, etc.). In order to best understand the quality of the ingredients and products, Guido will accompany you in the pasta tasting and in the analysis of its organoleptic qualities. Afterwards, you may try your hand in the production of the typical local "maccaronone" or "fieno canepinese" pasta: thin strips of egg pasta that you may bring home with you at the end of the day, along with a pack of pasta of your choice!



• Guido and his family are ready to open the doors of their workshop, to teach you how to prepare handmade pasta according to the same recipes that all families of the Canepina region prepare for their Sunday luncheons.



23 Pina Perazza
Gioielli d'arte

Face to face with artistic craftmanship

The workshop experience is introduced by a presentation of the workshop itself and of the various techniques it employs. Specifically, it focuses on the processing of titanium and on the atelier's collection of ancient craftwork in metal, stone, and wood. The following workshop is held by Pina, who will guide you in the creation of a pendant or necklace based on your energetic quality and zodiac sign, which you can then take home as a souvenir of your visit! You may also request for a more in-depth jewelry and stone-setting workshop lasting several days.

- Entering Pina's atelier and house is like entering a parallel world of beauty and art, of which the artisan is the custodian. A bright hall welcomes the guests before they make their way into the workshop. Here, Pina will guide them in the creation of a pendant or necklace with stones that best suit their personal character.



Pina Perazza is master of the ancient art of goldsmithing and jewelry-making. Her innate curiosity and experimentalism have brought great innovation to her art, especially thanks to her work with titanium: resulting from thirty years of artistic research, the use of this material makes her creations unique in the Italian context of artistic goldsmithing. The workshop space, garden, and annexed Ferri d'Arte atelier (historical workshop of her husband Lando Bracci) also hold ancient craftworks, which make the visit even more fascinating.

Notice! • You may request more expensive stones to work with once you agree on the cost with the artisan • Available dates: all days (except Christmas and August 15th), with mandatory reservation. Morning or afternoon • Duration: the workshop experience lasts about 3 hours • Price: 60 euro per person • Min/max number of participants: min 2 / max 6 • Suitable for children 14 and up. The workshop is also available in English

Gioielli d'arte Pina Perazza

Pina Perazza

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www.gioiellititanio.com



The Cioccolini company was founded in 1890 in Vignanello, and has always been focused on the production of wine, chestnuts and oil, ancient local crops of Tuscany. In 1963 the brothers Lorenzo and Vittorio added the traditional oil pressing with mills to the farm activities. In 1972, the mill was renewed with the introduction of a centrifugation plant, the first in the area and in the province of Viterbo to propose this type of milling. Today the company, updated to the latest technologies in the oil field, serves over 1500 local olive producers, while also producing and selling its own "blend" and "monocultivar" from Caninese, Frantoio and Leccino, also organic.

Notice! • A short visit of the oil production processes and tasting (15/30 min) is free on reservation • Available days: every day by reservation morning or afternoon • The duration of the experience is about 2 hours (with a trip to the field 3 hours total) • Cost of the complete experience per person € 15, with a trip to the field € 20 • Participants min 4 / max 10 • Suitable for families with children from 10 years (free up to 16), also available in English

Frantoio Cioccolini

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24 Rosato Cioccolini Frantoio Cioccolini

Vignanello's gold Stories of family and oil

This experience is a full immersion in the life of the company. After the welcome, Leonardo or Rosato will tell you about all the phases of olive preparation and processing. The visit will also include a tasting to learn how to recognize the quality of the EVO oil, its different organoleptic characteristics and specific qualities, accompanied by the sommelier or olive oil master in the company. Upon request it is also possible to visit the family farm of 30 hectares planted with hazelnuts and olive trees in Vignanello and during the harvesting season (mid-October to mid-November) it is possible to experience the harvesting and processing of olives in the oil mill and take your own oil bottle home.



• Rosato and Leonardo, uncle and nephew, are welcoming, friendly and professional guests, who will entertain you with their stories about the family oil production. A visit to the nearby castle of Vignanello, and to the magnificent Italian garden that it encompasses, completes the experience of immersion in the local reality.



25 **Fausto Paolucci**
Frantoio Paolucci

Oil millers for a day

During the harvest period (October to December) Fausto offers you a full immersion experience in the life of the company. After welcoming you with a snack of local produce, Fausto will take you to a nearby olive grove, where you can try picking olives by yourself. After this, you will be able to take part in the processing of the olives you just harvested. At the end, a tasting of EVO oil will teach you how to recognize quality. As a memento of the experience, a 60 ml sample bottle will be given to you.

During the rest of the year the experience will include a tasting and a tour of the production areas, lasting 15/30 minutes, free upon reservation.

- Fausto will welcome you with professionalism, kindness and experience, thanks to his great knowledge of the product. It's also possible to request a lunch on the external porch, for up to a maximum of 20 people.



The historic oil mill of the Paolocci family has been operating in Vetralla since the early 1900s. Since 1980 the two brothers Fausto and Stefano have taken on the direct management of the structure, together with their mother Lina. Reliability and professionalism are the characteristic traits of the company, founded on mutual trust with the individual producers, as of today reaching 1500. Different types of olives are milled, mainly the caninese but also frantoio, leccino, maurino and moraiolo, to produce 4 different types of certified oils: DOP Tuscia (national certification of local origin and high quality of the olives and of the oil mill), organic, classic and kosher.

Notice! • *Wear comfortable shoes, the floor can be slippery!* • *Available days: everyday by reservation, Christmas periods excluded from December 23rd to January 7th and the month of August.* • *The duration of the experience is about 1.5 hours* • *The cost per person is 10 euros* • *Number of participants min 4 / max 40* • *Suitable for groups and also available in English and French* • *The tasting activity can be carried out on request at another facility*

Frantoio Paolucci

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The mill was founded in 1947 under the management of the Alecci brothers who, in 1999, sold the structure to the new owners Fabrizia Cusani (urban architect) and Giampaolo Sodano who quickly became an oil master. The path of Giampaolo starts in 1996 following his encounter with Professor Fontanazza, former director of the CNR of Perugia and founding father of the research in the olive sector. Today the oil mill produces 6 Tuscus brand oils such as organic, DOP, Gran Cru and vegan.

Notice! • In Tuscia the olive oil production goes from October to December, months in which you can visit the oil mill and taste the new oil • The tasting and visit to the production areas are free upon reservation • Available days: by reservation on Friday and Saturday, morning at 11 am or afternoon 3 pm • The duration of the experience is about 1 hour • Free for adults and children • Participants min 10 / max 20 • The course is not suitable for children, also available in English

**Frantoio Tuscus
Giampaolo Sodano
e Fabrizia Cusani**

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**26 Giampaolo Sodano e Fabrizia Cusani
Tuscus frantoio artigiano**

Artisan oil is authentic oil

The experience consists of a full immersion in the life of the company. After welcoming you, Giampaolo or Fabrizia will tell you everything about the steps of olives preparation and processing.

The visit will end with a tasting to learn and recognize the quality of the oil and the different organoleptic characteristics where you will be accompanied by the oil sommeliers and the oil master of the company. Upon request it is also possible to visit the 20 hectare olive grove in Nepi, cultivated with Frantoio, Leccino and Caninese varieties plus a small quantity of Maurino.

• Started as a hobby, the passion for oil changed the life of Giampaolo, who abandoned the city and his job in the world of television to start working full-time on oil production.





27 Antonella Finocchi
Azienda Agricola Sapori di Ieri

The many scents of Magical Herbs

The workshop experience entails a visit to the company's farm and various agricultural venues, followed by Antonella's expert guidance.

After a short walk among the century-old chestnut trees, immersed in the scents coming from the herb garden, you may choose to participate in the "Erbe Magiche" workshop. From collecting the herbs to packaging them, you will discover all their medicinal qualities or, alternatively, follow cooking classes that present exclusive recipes for sweet and savory cookies and biscuits.

To top the day off, lunch and dinner will present products from the company and nearby territory.



• Antonella and her daughter Camilla are waiting for you in Caprarola to teach you all about their medicinal herbs and biscuit recipes, and to taste local products for lunch or dinner.

Hazels, olive trees, and century-old chestnut trees are the treasure that Antonella found on her grandparents' land when she started her agricultural business in 2013. Fruit trees and vegetable gardens were then added to the typical horticulture of the Caprarola area. This gave Antonella the chance to create special recipes for fruit mostarde and medicinal herbs, freshly picked and transformed into her fragrant and savory "Erbe Magiche" mix.

Notice! • Wear shoes that are suitable for garden work. The company will provide aprons, hairnets, and gloves • Available dates: All days (except Saturday and Sunday), upon reservation. Morning or afternoon • Duration: the workshop experience lasts about 3 / 4 hours (plus lunch or dinner) • Price: 48 euro per person • Min/max number of participants: min 4 / max 12 • Suitable for children. The workshop is also available in English and may be carried out in other facilities upon request

Azienda Agricola Sapori di Ieri
Antonella Finocchi

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Aunt Lilla and uncle Giggetto open their shop in Corchiano in the 60s, with the help of grandmother Pasquetta and daughters-in-law Paola and Anna, mother of Emanuele and Simonetta. Paola purchased the bakery from her mother-in-law, and then from 2002 the grandchildren took over the company, turning it from a bakery into a pastry shop. The family business is driven by love and care for the territory and by the desire to experiment continuously, mixing tradition and innovation. A place open to art, bookcrossing and showcasing of typical products, the pastry shop is the ideal place to meet the local culture.

Notice! • Available days: by reservation every day, afternoon for biscuits, night for bread • The duration of the experience is about 2 hours • Cost per person base experience (tozzetti + snack) € 30 adults € 20 children. Bread experience € 40 adults € 20 children • Participants min 4 / max 8 • Suitable for families and children from 6 years, also available in English and Gorchian • You can organize the biscuits experience at another facility with a suitable oven

**Isanti pasticceria & panetteria
Simonetta Isanti**

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**28 Simonetta Isanti
Panetteria/Pasticceria Isanti**

Hands in the dough From bread to pastries

This experience will include a pastry workshop with the guide of pastry chef Simonetta and Monia, to learn how to make the tozzetto, dry biscuit made with typical hazelnuts of Corchiano, or the savoyard. Once the processing is finished, the biscuits will be baked in the oven, packaged and ready to become a souvenir to take home, while you will be served a snack based on local products. On reservation it is also possible to experiment with the preparation and baking of bread in the old oven at night, using stone-ground sourdough and durum wheat flour.

• Knowing a place is knowing its cuisine; Isanti's pastries are not only to be enjoyed with the taste buds, but also with the eyes. Beauty and taste, as well as care in the choice of raw materials and ability to innovate while remaining faithful to the tradition, are the distinctive features of the company. The smiling Simonetta and Monia will welcome you in a bright, colorful and fragrant environment, and teach you the secrets of the local patisserie.





29 Vincenzo Dobboloni
Mastro Cencio

Travel in time with ceramics

You can choose between two different workshop experiences: creating a Faliscan plate or a medieval tile.

In the first case, after choosing your template model, you paint freehand on red slip ware, directly on the raw terracotta plate (dia. 10/15 cm); and once baked the decorations turn black! In creating the tile, you will be asked to choose a typical medieval subject of the Viterbo area, trace it on the tile via pouncing technique, contour it by brush in manganese, and fill in the background with ramina. In both cases, the artisan will finally bake the finished piece and have it delivered to you!

• Mastro Cencio is waiting to introduce you to the world of ceramics, to tell you all about the different decoration styles and his ancient workshop, and guide you in the creation of a Faliscan or medieval piece made with ancient materials and techniques. And to top it off, nothing better than tasting a snack directly off of one of Mastro Cencio's beautiful dishes!

Mastro Cencio is a natural source of stories related to the local ceramic production and to the archaeological and historical events of the area. Its magical workshop preserves ancient fragments of pottery and creates faithful reproductions of Etruscan, Faliscan, Greek, and medieval ceramics. Vincenzo, undisputed Master of the trade, developed and refined his natural talents and artistic studies in the best artisanal workshops of Cerveteri. Today he continues his research by personally working on his collection of tools.

Notice! • Dress comfortably! The company will provide workshop aprons • Available dates: all days (except Christmas and August 15th). Morning or afternoon • Duration: the workshop experience lasts about 4 hours • Price: 60 euro per person • Min/max number of participants: min 2 / max 4 • Suitable for children 12 and up. The workshop is also available in English or French, and may be carried out in other facilities upon request

Mastro Cencio
Vincenzo Dobboloni

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Maria Grazia's passion for beauty guides her in her research as glass artisan. After her studies in Art, she specialized in the glass sector and opened an artistic stained glass studio that combined idea development and refined project execution. Her workshop dives into the most delicate and multi-shaped matter: Tiffany lamps, glass dishes, and decorative elements make the entire space glow in colorful light!

Notice! • Dress comfortably! The company will provide workshop aprons, gloves, and masks • Available dates: all days (except Christmas and August 15th), upon reservation. Morning or afternoon • Duration: the workshop experience lasts about 3/4 hours • Price: 60 euro per person • Min/max number of participants: min 2 / max 4 • Suitable for children 11 and up. The workshop is also available in English or German, and may be carried out in other facilities upon request

Studio d'arte Bell'Ornato
Maria Grazia Gradassai

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30 **Maria Grazia Gradassai**
Studio d'arte Bell'Ornato

The Tiffany glass suncatcher

• Maria Grazia will patiently accompany you in the discovery of glass, from the first draft to the actual creation of a magical piece that will fill your house with colorful glowing light. Every step of the workshop will be left to your creativity and hands, expertly guided by the artisan host.

Discover the secrets of glass making with Maria Grazia: a hands-on experience in the creation of personalized glass suncatchers of any model and with any colored opaline glass made available. Then comes the time of using the special diamond glass-cutter to shape the pieces, the sharp edges of which will then be smoothed. The model is then put together with copper plating and welding. Finally, a hook will be applied to your creation before you can take it home and hang it.





31 **Claudio Conti**
Birrificio Itineris

From beer to beer and from journey to journey

The workshop experience that the brewery provides includes a visit to its premises and a presentation of its production plant and process, as well as of the ingredients it uses. Following, Claudio will guide you in the tasting of the eleven different types of beer it produces, explaining the various organoleptic qualities, food pairings, and best storage methods.



• Master brewer Claudio and his team wait for you at “Birrificio Itineris”, to guide you in a journey to discover how beer is made. Spices, local herbs, hops, and malt enrich this beverage with aromas and fragrances that are always new, like a road that presents fascinating and ever-changing landscapes.

“**B**irrificio Itineris” was founded in autumn 2010 thanks to Claudio’s passion for the brewing process and for the mysteries that lie behind the many stages of the production of craft beer. Inside the former “Castellania” ceramic factory, master brewer Claudio likes to experiment with new recipes that make the most of the Tuscia territory’s ancient spices. The history of beer production is a fascinating tale and never-ending journey.

Notice! • Wear comfortable shoes, the floor may be slippery!
• Available dates: all days (except Christmas and August 15th), upon reservation. Morning or afternoon • Duration: the workshop experience lasts about 1 hour • Price: 15 euro per person • Min/max number of participants: min 2 / max 20 • Suitable for groups and available in English. Tasting may be carried out in other facilities upon request

Birrificio Itineris
Claudio Conti

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The saga of the Mortet family, master engravers for five generations, begins in Florence in the mid-1800s, then moves to Rome and finally to Oriolo. Famous for its great creative and interpretive ability, today the Mortet workshop presents itself as a fascinating laboratory, halfway between art and alchemy. The use of different materials, like beeswax and precious metals, custom-made tools, and ancient techniques, make the workshop a place full of stories and secrets to discover.

Notice! • Bring eyeglasses if necessary. The artisan will provide any additional workwear • Available dates: All year (except Christmas and August 15th), upon reservation. Morning or afternoon • Duration: the workshop experience lasts about 3 hours • Price: max 60 euro / min 40 euro per person • Min/max number of participants: min 2 / max 5 • Suitable for children 12 and up • The workshop is also available in English and may be carried out in other facilities upon request

Bottega d'arte Mortet
Armando Mortet

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32 **Armando Mortet**
Bottega d'arte Mortet

The art of chiseling, from wax to metal

The workshop experience opens with a presentation of its activities: repoussé chiseling work, wax modelling, lost-wax casting, shaping, and plaster molding for work on precious metals. Following, the workshop guided by Armando and Laura: you can try your hand in creating a small plaque with your name, using the repoussé technique. You may also wax-model an ornament or accessory of your choice, and take it home with you as a souvenir of the experience. Upon request and agreeing on costs, you may even have your model cast in a precious metal of your choice and sent home to you!

• Armando, Laura, and Virgilio are a welcoming family of artisans with an outstanding ability to engage you in their fun way of teaching while telling stories related to the family business. They wait for you in their workshop or atelier, ready to charm both children and adults, and give everyone the satisfaction of being chiselers for a day!





#tusciaexperience

**Camera di Commercio
di Viterbo**

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