



## Tour Name

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Ancient Cheese-Making Class & Tasting

## Tour City

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Italy Agriturismo

## Tour Snapshot

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Learn how to make cheese from award-winning local cheese-makers! Head to the foothills of the Abruzzi wilderness in Italy's countryside for a rugged foodie adventure. Make your own cheese in a hands-on workshop, then sample organic raw *pecorino* along with meats from neighbouring farms and wine produced in the local valley.

### Highlights

- Take a cheese-making class with award-winning artisan producers recognised for their knowledge of old-world cheese production
- Enjoy a tasting board of 0-kilometre cured meats, organic raw *pecorino* D.O.P. and wine from the Val di Comino vintners
- Explore a rustic villa where D.H. Lawrence was inspired to finish his novel *The Lost Girl*, and sip a cup of English tea while browsing the mini library
- Relax amid the foothills of the Abruzzi Mountains, home to the Mariscan bear and the largest wolf population in Europe

Inclusions: Local English-speaking guide, tasting board of local meats, wine, artisan bread and cheese produced by nearby farms and vineyards, the small wheel of primo sale pecorino that you made and can keep.

Exclusions: Transportation to and from the meeting/end point, additional food and drinks, tips/gratuities for your guide.

### Schedule details

- Duration: 5 hours
- Meeting point:  
Casa Lawrence, Contrada serre, 03040 Picinisco FR. Lazio, Italy  
  
View on [Google Maps](#).
- Find the exact meeting point with what3words: [///certificate.orchestra.governed](https://www.what3words.com/certificate.orchestra.governed)
- Starting time: 11.30 AM
- Ending point:  
Casa Lawrence, Contrada serre.

### Full Itinerary

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On this Italian culinary adventure, you'll learn how to make an all-natural cheese from raw organic sheep's milk — from instructors who are producers recognised worldwide for their award-winning *pecorino picinisco*!

Your instructors, the Pacitti family, are one of two makers of the *conciato di San Vittore*, a raw milk sheep's cheese whose origins can be traced as far back as the 4th century BCE, when the Samnite warrior-shepherds encased cheese in 15 aromatic herbs to preserve it without refrigeration. These herbs not only lent the cheese its characteristic taste but are also anti-bacterial! Today, the Pacittis preserve the *conciato di San Vittore* recipe by using milk from their sheep that are indigenous to the border of Abruzzo in Southern Lazio. Their sheep graze in pastures that are 1,200 to 1,400 metres above sea level, which gives the cheese a superior flavour.

Your cheese-making session will take place at the Agriturismo Casa Lawrence, about 150 km south east of Rome, where you'll enjoy a tasting board full of delights such as the *conciato di San Vittore*, as well as other *picinisco pecorino* D.O.P. treats –

perhaps the *case-peruto*, *valcomino* blue, or the very rare *marzolina*, a cheese made with milk only produced in the month of March and preserved in olive oil.

A neighbour provides Loreto with cow's milk to produce the tangy *caciocavallo*. You'll also taste meats such as salami or prosciutto from neighbouring farms, as well as local wine such as *maturano di Picinisco* or the *cabernet di Atina*, which has a festival dedicated to its harvest every autumn.

After your tasting, the cheese-making will take place in the small laboratory or, depending on the season, the old-fashioned way over an outdoor fire. You will make *primo sale*, a fresh cheese that is typical of southern Italy.

Finally, take some time to explore the refurbished 20th-century villa that was once home to D.H. Lawrence and has been restored to match the descriptions in *The Lost Girl*. You'll find a tiny library with a collection, both in Italian and English, of Lawrence's literary works. Compare the many editions of *The Lost Girl* as well as other masterpieces. Relax in the villa with a book and some English tea before ending your day in the countryside.

Before you leave, ask your hosts for suggestions on things to do, places to eat, and local foods to try, or if there are any festivals happening in the valleys.

Please note: Due to the exclusive nature of our agriturismo tours, bookings will need to be made at least one week in advance.

### **Additional information**

**Inclusions:** Local English-speaking guide, tasting board of local meats, wine, artisan bread and cheese produced by nearby farms and vineyards, the small wheel of primo sale pecorino that you made and can keep.

**Exclusions:** Transportation to and from the meeting/end point, additional food and drinks, tips/gratuities for your guide.

**Dress standard:** Wear comfortable shoes for walking and standing and that you don't mind getting dirty. The villa still has the original stone floors, so wearing high-heel shoes is not recommended. Please bring sunscreen and a hat, and dress for any weather conditions. Sheep need milking rain or shine!

**Your Trip:** For your Urban Adventure you will be in a small group of a minimum 2, maximum of 12 people. If your group is bigger, just contact us and we will offer you a private tour just for your group. The agriturismo can accommodate up to 70 people for this activity. The Pacitti mammas can add antipasti items to accompany your tasting board or make a 4-course lunch depending on your preference or budgetary requirements.

**Confirmation of booking:** If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

**Additional Information:** You are free to stay and relax for the day on the agriturismo grounds outside the hours of your tour. If

you are not driving to the agriturismo, it is possible to come by public transportation & then be picked up by taxi. From Rome Termini Station or from Naples (Pompeii, Herculeum or Amalfi Coast) you can arrive by train at the Cassino Station on the Rome - Naples line or leave by Coltral bus (the big blue bus) from Rome's Metro Stop Anagnina (Red Line A) and arrive directly in the town of Sora Please let us know 48 hours in advance and we will send you the phone number of the taxi driver so that you can arrange your ride. Taxi drivers need at least 24-hour notice. Taxi rides from Sora or Cassino are about 30 minutes. Please budget for the taxi to and from the agriturismo.

Closure of sites: If the experience needs to be cancelled due to natural and unforeseen circumstances that disrupt the agriturismo and the farm's operations, there is a 100% money back guarantee.

Child Policy: This is a child-friendly tour. Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children under the age of 6 are permitted to join this tour free of charge. Please inform us at the time of booking if you'll be bringing a child under the age of 6. You can do so in the special request box on the checkout page.

### **Dietary Notes**

Unfortunately this tour cannot accommodate dietary restrictions.

### **Local contact**

Office phone number: +39 345 619 1187

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