



Tour Name

CaciOsteria Foodie Experience

Tour City

Italy Agriturismo

Tour Snapshot

Satisfy your rustic foodie palate with a gastronomic adventure in the foothills of the Abruzzi mountains! Experience the Pacitti family's old-world production of raw organic artisan pecorino (sheep's cheese), paired with all-natural meat from neighbouring farms and wine from the valley's own vintners.

Highlights

- Have an authentic cultural and gastronomic experience with a local family in their agriturismo villa
- Savour artisan cheeses such as *case-peruto*, *Valcomino* blue, *marzolina* and the award-winning *conciato di San Vittore*, accompanied by the valley's wine
- Taste small production, all-natural salami, prosciutto or the Pacitti's own coratella recipe
- Enjoy either a baked potato stuffed with *pecorino di Picinisco* or the simple pasta dish of *cacio e pepe*
- Browse around the little villa that hosted D.H. Lawrence and explore the extraordinary library of Lawrence's works

Inclusions: Local English-speaking guide, tasting board with the agriturismo's own production of artisan organic cheese and 0-kilometre meats with bread and local wine, choice between cacio e pepe (traditional pasta dish) or baked potato stuffed with seasonal ingredients from the garden

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

Schedule details

- Duration: 2.5 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: 7.30 PM
- Ending point:
Casa Lawrence, Contrada serre.

Full Itinerary

Savour an authentic cultural and gastronomic experience with the Pacitti family at their Agriturismo 150 km south east of Rome. The family are recognised worldwide for the award-winning pecorino (sheep's cheese), *conciato di San Vittore*, which is listed as a Slow Food Presidia Product.

Their raw milk sheep's cheese has origins that can be traced as far back as the 4th century BCE, when the Samnite warrior shepherds encased the cheese in 15 aromatic herbs for preservation in the absence of refrigeration. These herbs not only lend the cheese its characteristic taste but are also anti-bacterial and even act as an insect repellent!

The Conciato was condemned to extinction when one last producer, Theodoro Vada, alerted the master cheese chef and founder of the Denomination of Latium Origin (D.O.L.), Vincenzo Mancino, that he would stop producing it. Thankfully, the Conciato production methods were written down and the D.O.L. was officiated with its first protected product.

The Pacittis use milk from their transhumance sheep that are indigenous to the border of Abruzzo in Southern Lazio, and graze in pastures that are 1,200 to 1,400 metres high — this gives the cheese its superior flavour. The “*conci*” (casing) is made with wild oregano, sage, serpillio thyme, coriander, juniper, rosemary and wild fennel.

Not only will the Conciato di San Vittore be on your tasting board but also perhaps the *case-peruto*, *valcomino* blue, or the very rare *marzolina*, a cheese made with milk which is only produced in the month of March.

Small-production salami or prosciutto from neighbouring farms will be tasted, as will local wine such as *maturano di Picinisco* or the *cabernet di Atina*, which has a festival dedicated to its new harvest every autumn.

Your host will also bake potatoes over the hearth and stuff them with *pecorino di Picinisco*, or perhaps make you *cacio e pepe*, a traditional pasta dish made with... you guessed it... *pecorino*.

Finally, take some time to explore the refurbished 20th-century villa that was once was 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 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 Italian countryside.

You are free to stay and relax for the day on the agriturismo grounds after your tour.

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 with the agriturismo's own production of artisan organic cheese and 0-kilometre meats with bread and local wine, choice between cacio e pepe (traditional pasta dish) or baked potato stuffed with seasonal ingredients from the garden

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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. We can accommodate up to 70 people for a

cheese-making class and the Pacittis can add more food to your experience, depending on your preference and your budgetary needs.

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 and then be picked up by taxi. From Rome Termini Station you can arrive by train at the Cassino Station (Rome - Naples line) or leave by Coltral bus (the big blue bus) from Metro Stop Anagnina (Red Line A) and arrive directly in the sweet 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 minimum 24-hour notice. Taxi rides from Sora or Cassino are about 30 minutes. Please budget for the taxi to and from the agriturismo from the stations.

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

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