



Agrobiologica "Le Tofane"

Caseificio - Agriturismo

- A totally certificated organic family-run business, extended for over 25 ha. inside the Maremma Park. All the milk produced by the 100 Sardinian sheeps and the 200 Lacaune sheeps, to whom a costant grazing is assured, is transformed into products thanks to the small cheese factory also equipped with a shop.
- The offer is supplemented by guided visits of the farm and a mini-trekking path in which the difficult relation between breeder and predators is illustrated, due to the wolfs costant presence and the consequent use of the amazing Maremma Sheepdogs. You will tast You can also taste raw milk Pecorino without added ferments, ricotta and sheep yogurt.



EXPERIENCES

1. Farm visit to the breeding, to the Milking Parlour and the Cheese Factory with explanations of the production process, from the feedstock, to the animals and the transformation of the milk into cheese. Tasting of 4 types of cheese or similar dairy products, jam and fruit, water, wine or juice on a chopping board outside in the garden or indor.

Duration: about 1h30

Price € 55 p.p.



Exclusive offers by booking at your hotel or calling
+39 3517719272 - +39 3398496599.

email: info@civitatours.com

2. Farm visit to the breeding, to the grazing, the Milking Parlour and the Cheese factory with explanations of the production process from the plantation of the land at the flock disposition to the transformation of the milk. This is followed by a tasting of dairy products with local cold cuts, bread, wine, water.

Duration: about 2h30

Price € 70 net p.p.

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