



Educational farms

1. Acquaranda di Massimo Antonini, via Provinciale Settevene, Palo, km 6, 00069 Trevignano Romano. Tel. 06/9985301 mobile348/2430329, acquaranda@tiscalinet.it. This agriturismo spreads over 10 hectares, 160 metres above sea level, and has a working laboratory for making cheese. Open year-round, booking required.

2. Anna Momigliano, via Monelli, 55, Trigoria, Roma. Tel. 06/57288957. Farm spread over 6 hectares with animals, aquaculture, bee-keeping and several laboratories.

3. Antonio Moncada, Via Monte Giove Vecchio, 00040 Lanuvio. Tel 06/9340750, Roma. Zootechnics laboratory.

4. Aquarium di Liliana D'Annibale, Colle Perino, c.da Colle Perino Vecchio, Velletri. Tel.06/9625327.

Wine-producing firm, spread over 5 hectares with aquaculture and several laboratories.

5. Cavendo Tutus, via della Pisana, 950, 00163 Roma. Tel. 06/66156512-3285782843 fax: 06/66162970. cavendotutus@mclink.it.

Open year-round: booking required.

6. Fattoria Iacchelli, via dei Laghi, km 15, 00049 Velletri. Tel. 06/9633256 Fax: 06/96143004. Farm in a park situated at 300 metres above sea level. Open

year-round: booking required. Closed on Mondays and Tuesdays.

7. La Selvotta Relais Club di J. Franca Balzarini, via Della Macina, 6, 00045 Genzano. Tel. 06/9342264 fax: 06/9344163.

Farm situated at 390 metres above sea level, with several laboratories.

Open year-round: booking required. Closed on Mondays.

8. La Sonnina di Laura Berardi, via Leonardo da Vinci, 00033 Cave. Tel 06/9581382.

Farm covers 14 hectares. Sowing, olive and fruit growing, stock raising.

9. Le foreste di Alberto Tuba, via di Valle Carbona, 00060 Torrita Tiberina. Tel. 0765/322056.

Production of honey.

10. Moncada, via Monte Giove Vecchio, Cecchina (Rm). Tel. 06/9342471

11. Monte Due Torri di Edoardo Amici, via Monte Giove, 119. Tel. 06/9363276 fax 06/93955403, www.duetorri.com

Farm in a park situated at 370metres above sea level Open year-round: booking required.

12. Paola Falcone, via dei Monti, 15, Campagnano Romano. Tel. 0765/527219

13. Parisi Maria Laura, via di Castel Fusano, 152, Ostia. Tel. 06/5053987. www.coronapetdimension.it

Direct contact with wild animals or farm-raised ones. A breed of Italian chickens, headed towards extinction, is raised here. Open year-round: booking required.

14. Augusto Spagnoli, Località Chiusa Grande – via Provinciale km 1,050 Nerola. Tel. 0774/644047 – 0774/683040.

The farm also includes an experimental nursery and a small wood. It is run with organic methods: olive trees, vines and fruit trees are grown here. The transformation of the olives includes the bottling of the oil and the preparation of olives in brine and olive pâté. This farm is well suited for children from primary, middle and high schools. Visits are recommended in spring and summer.

15. L'ape artigiana, località Arci, via Empolitana 238, Tivoli. Tel/fax: 0774/333934; Sig.ra Marina 0774/318735; Antonio Minardio: 339/6515645.

The farm, which is run with organic methods, is based nearly exclusively on bee-keeping and includes external facilities for bees, a pasture, a vegetable garden and a laboratory to preserve honey. The transformed products of the farm are: honey, propolis, wax and royal jelly. This farm is well suited for children from primary, middle and high schools. Visits are recommended in spring and summer.

16. Il trattore, via del Casaletto, 400 Roma. Tel. 06/65742168.

This is a social co-operative firm, which is run with organic methods, and which mainly grows vegetables. Inside the firm there is a small shop where the products are sold, a storage room and a workshop. This farm is well suited for children from primary schools. It is open year-round.

17. L'albero della vita, via Fontana Parata, 2 Lanuvio. Tel. 06/93708213 fax: 06/93709100.

The farm, which is run with organic methods, grows vegetables and fruit, which are also transformed there on the spot, and raises cow-buffaloes. This farm is well-suited for

children from middle and high-school. Visits are recommended in the autumn and spring.

18. CO.BR.AG.OR., via G. Barellai, 60, 00135, Roma. Tel/fax: 06/3386271.

Farmhouse with a storage area, shelters and a stable. Chicken, cattle and bees are raised here, with organic methods, and cereals, olive trees, fruit and vegetables are grown here too. The farm also transforms tomatoes and olives. This farm is well-suited for children from primary school, middle school and high-school students. Visits are recommended in the autumn and spring.

19. Agricoltura Nuova, via Valle di Perna, 315, 00129 Castel di Decima. Tel. 06/5070453. www.agricolturanuova.it.

Farm with stables, poultry pens, bee hives, storage rooms where vegetables, cereals and fodder are grown following organic methods. Cattle, sheep, pigs, egg-chickens and bees are also raised here. The farm transforms and produces bread, pasta, cakes, cheeses and honey. This farm is well suited for students from primary, middle and high-school. Visits are recommended in the spring and autumn.

20. Salvucci, via Prato Antico, 177, 00050 plaidoro. Tel. 06/61697337. Salvucci Natalina: 347/3777803.

Family-run farm. After 50 years of activity, the farm opens its doors to help children discover and draw nearer to the countryside - a little-known world but which, on the other hand, everything we drink and eat comes from. This farm's characteristics are tranquillity and genuineness; it spreads over 30 hectares of cultivated and sowing ground, vineyards, olive groves and orchards. The main activity of the farm is the raising of cows and milk production: however, there are also other farm animals such as geese, chicken, a friendly boar and sweet ostriches. This farm is well-suited for children from nursery, primary and middle school. "Flora, Fauna and

fantasy” activity is recommended for children, as it is tightly connected to the farm’s activity in its different seasons. The project aims to help children understand what happens in the countryside in the different periods of the year, allowing them to participate in every activity.

21. Rinaldi alla Cadutella, via della Cadutella Tragliatella, Fiumicino. Tel. 06/30856044.

The Rinaldi farm was founded before WW2 and it is family-run. It is placed between two streams: the Rio Palidoro and the Rio Cadute, which gives the name to via della Cadutella where the farm itself lies between green hills. The place is cool because this is where the winds from the sea and from the hills cross. Cattle, lambs, pigs and poultry are raised here, following ancient traditions; i.e. they are led to pastures and allowed to roam as they wish. Our products are all organic; we don’t use pesticides. The farm spreads over 11 hectares of cultivated and sowing round, which also includes vegetable gardens, vineyards, olive groves and orchards. Activities which are conducted here aim to help children understand what happens in the countryside and let them take part in customs and rites of countryside traditions. This farm is well-suited for children from primary and middle schools. Visits are recommended in the autumn or spring and summer.