



## ANCIENT PASTURES AND CHEESE MAKING EXPERIENCE - VALTELLINA

€18,00 - €25,00

*Only Hiking Guide fee, NOT INCLUDING extra costs (see sec. "Fee")*

**FRIDAY, 25TH AUGUST 2023**

*The itinerary is part of the project [STORYTELLING BENCHES](#)*

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Categories: [PAST EXCURSIONS](#)

## IMMAGINI DELLA GALLERIA





### **Alpe Piazza and Alpe Pedroria: today's ancient alpine pastures**

An excursion leading us to discover ancient alpine pastures where the famous Bitto cheese has been produced since ancient times, a unique cheese originally produced only in Albaredo valley and Gerola valley.

Both alpine pastures where fat alpine cheese is still produced and ancient pastures under restoration, wonderful views on Valtellina from Colico to Talamona, Disgrazia Mount and Pizzo Badile, conifer forests, blackberries and juniper, cheese making experience and finally tasting of local cheese accompanied by a local hand brewed beer produced with chestnut honey.

*The itinerary is part of the project [STORYTELLING BENCHES](#)*

**In case you want to stay overnight at the lodge, please contact directly Nadia 3384647620**

## **TECHNICAL DETAILS**

**Difference in altitude:** 420 m

**Distance:** 9 km

**Maximum altitude:** 1950 m a.s.l.

## **DESCRIPTION**

The itinerary runs among conifer forests and maggenghi (fields cultivated to produce hay) where ancient farmhouses have been wisely restored, up to alpine pastures where the famous and precious Bitto cheese has been produced for centuries, nowadays called alpine fat cheese, but having the same characteristics.

First Alpe Pedroria which is today a National Trust estate managed by local people who are engaged in restoring the pasture for milk cows; and then Alpe Piazza still an active pasture where we can experience cheese making.

We will discover what calèc and barèk are; we will discover the secrets of Bitto cheese and alpine cheese making, while the sun sets behind alps.

Before coming back to parking in the dawn, light dinner and tasting of local products.

Packed lunch in Nature along the way

## **POINTS OF INTEREST**

- Ancient and today's alpine pastures overlooking Valtellina
- Conifer forests and blackberries carpets
- Local products tasting
- Alpine cheese making following ancient rules

## **DIFFICULTY LEVEL**

Terrain: rocky narrow mountain paths mainly in the woods. Easy and wide paths during the descent.

Gradient: moderate and constant.

Attention points: none

Excursion suitable for adults and teens over 10 used to walk on mountains paths on different terrains, considering difference in altitude and distance to be walked.

Dogs must be on a leash owing to the presence of wild animals in the wood and out of respect for other participants who could be afraid of or annoyed by them. Please contact the Guide in advance.

### **[Responsible Tourism](#)**



## RESPONSIBLE TOURISM

The excursions I offer also aim at **supporting local economic activities** and at **living unique experiences** closely in touch with and with respect to people and places.

That's why they often include tasting experiences and/or chance to buy local products directly from producers, mainly small local activities working hard and with passion to keep traditions alive;

That's why groups I accompany are usually small ... in order to meet and live local people and enter their lives and the calmness of the place on tiptoes.

**The Cape Town Declaration** in 2002 recognises that Responsible Tourism takes a variety of forms, it is characterised by travel and tourism which:

- minimises negative economic, environmental and social impacts;
- generates greater economic benefits for local people and enhances the well-being of host communities, improves working conditions and access to the industry;
- involves local people in decisions that affect their lives and life changes;
- makes positive contributions to the conservation of natural and cultural heritage, to the maintenance of the world's diversity;
- provides more enjoyable experiences for tourists through more meaningful connections with local people, and a greater understanding of local cultural, social and environmental issues;
- provide access for people with disabilities and the disadvantaged;
- is culturally sensitive, engenders respect between tourists and hosts, and builds local pride and confidence.

### Programme

- Meeting point 8.30am at the car parking in Morbegno, Via Rita Levi Montalcini. Meeting point in Lecco at 7.30 on request;
- 9.30am excursion to Alpe Pedroria among forests and pastures; packed lunch in Nature along the way;
- 3pm stop at the mountain lodge in Alpe Piazza to taste local and typical products;
- Around 6pm cheese making experience on alpine pastures;
- 8pm light dinner at the lodge to taste more local products;
- 9.3pm back to car parking (1 and a half hour walk)

**In case you want to stay overnight at the lodge, please contact directly Nadia 3384647620**

### **CANCELLATION/POSTPONEMENT**

The excursion can be cancelled or postponed anytime by the Guide at her absolute discretion, in case safe and proper conditions cannot be guaranteed following bad weather conditions on the day of the excursion or on the previous days.

Any fee paid will be considered valid as a voucher for the next excursion up to 1 year from date of excursion (except for foreign people).

No refund is due in case of cancellation by the participant the day before or on the same day of the excursion

### Participation fee

Adults: € 25.00;

Children and teens up to 12-year-old accompanied by an adult: € 18,00

**Inclusions:** Nature Guide fee accompanying the group - AIGAE LO639; liability insurance.

**Exclusions:** any lunch and break; any tasting; any transport to the meeting point; injury insurance; any service not included in the item "inclusions".

### EXTRA COSTS TO BE PAID ON SITE

Tasting at the lodge à la carte

Reservation required **within Thursday 24th August 23**, on the relevant link on my website [www.trekandtaste.it](http://www.trekandtaste.it) or by contacting me directly: e-mail [sabrina@trekandtaste.it](mailto:sabrina@trekandtaste.it) and mobile +39 347 04 05 703.



MINIMUM NUMBER OF PARTICIPANTS: 4

MAXIMUM NUMBER OF PARTICIPANTS: 15

Minors must be accompanied by an adult holding responsible.

Participation to the excursions implies unconditioned acceptance of the [rules](#) available on my website [www.trekandtaste.com](http://www.trekandtaste.com).

### **INJURY INSURANCE FOR TREKKERS**

Participation fee only includes liability insurance; no injury insurance coverage is provided to Participants to the excursion. It is advisable to take out a suitable injury insurance.

EIC Organization offer an annual injury insurance which can be activated by the Trip&Trek app and amounting to 10 euros per year, per person. The insurance is valid 1 year whenever you participate to an excursion with and AIGAE Guide. For more details, please contact [info@escursioni-italia.it](mailto:info@escursioni-italia.it).

### **How to reach the meeting point**

Car parking in Morbegno, Via Rita Levi di Montalcino is large and free.

Meeting point also in Lecco Bione car parking to share cars and costs

### **Clothes and equipment**

- hiking shoes are required, preferably high laced-up and having soles in Vibram material to walk safely on any terrain and in any season;
- hiking poles considerably reducing stress on joints and knees; telescopic poles are very handy (highly recommended);
- backpack to carry personal belongings, spare clothing, and food and water supplies (at least 1.5 litres per person);
- packed lunch;
- dress in layers according to the season (shirt, long-sleeved shirt, Fleece jacket or sweatshirt, rain and wind stopper jacket); hiking raincoat in case of unstable weather and summer storms;
- sunscreen and baseball cap
- headlamp compulsory

### **Containment measures**

no measures at the moment



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