VALDARNO
AUTHENTIC

2026 EXPERIENCE CATALOG

The soul of the land through an exclusive collection
of authentic experiences

CATALOGO ESPERIENZE 2026

L'anima del territorio attraverso una raccolta
esclusiva di esperienze autentiche

a project by Sira Sylla

PODERE CASA AL BOSCO

Sector: **Dairy Farm & Ethical Breeding**

Experience A: **The Art of Cheesemaking**

Duration: 3 hours (Morning)
Group Size: Max 12 people
Program: Farm tour and animal visit, hands-on cheese and ricotta making workshop, tasting of various cheeses with garden vegetables, water, and local wine.
Price: Starting from €50 / person.
Place: Via del Cesto 73, Figline e Incisa Valdarno (FI)
Contacts: +39 3394191824 - ada.bao@yahoo.it

The soul of milk, from the stable to the table.

A tactile and fragrant journey into the heart of rural tradition. After a brief introduction to our family-run farm, you will dive straight into the heart of the experience: from the ritual dressing and manual milking to caring for the lambs and preparing their bedding. Here, under the expert guidance of the shepherds, you will witness the magic of milk transforming into cheese and see the warm ricotta emerge.

The experience culminates with a convivial tasting: a selection of our finest cheeses, paired with seasonal garden produce and a glass of local wine. This is not just a tour; it is the authentic flavor of the Valdarno taking shape in your hands.

PODERE CASA AL BOSCO

Sector: **Dairy Farm & Ethical Breeding**

Experience B: **The Shepherd's Life**

Duration: 3 hours (Morning)
Group Size: Max 8 people
Program: Farm presentation, dressing and stable work (milking, preparing bedding, feeding lambs), tasting of various cheeses with garden vegetables, water, and local wine.
Price: €90 / person.
Place: Via del Cesto 73, Figline e Incisa Valdarno (FI)
Contacts: +39 3394191824 - ada.bao@yahoo.it

Living the land, not just observing it.

Forget the clock and step into the shepherd's shoes for a total immersion in country life. After a tour of the farm to understand our philosophy, you will enter the heart of the day: from the ritual of dressing for the stable to manual milking, through to caring for the lambs and preparing the bedding. You will feel the warmth of the stable and the rhythm of an ancient craft that nourishes the land.

After the labor, the reward: a premium tasting featuring our selection of cheeses, freshly picked seasonal vegetables, and a glass of local wine. This is not a simple tour, but the privilege of feeling, for a day, like an integral part of this ecosystem.

PODERACCIO ORGANIC FARMHOUSE

Sector: **Organic Agriturismo & Mindful Cooking**

Experience A: **Slow Pasta Experience**

The art of good and fair food.

Imagine stepping into an ancient barn where the scent of bio-architectural wood blends with that of stone-ground flour. Here, time slows down. Under Francesca's guidance, you won't just learn how to cook, but how to 'feel' the ingredients: the rusticity of stone-ground flour under your fingers, the silkiness of the dough as it takes shape, and the hypnotic rhythm of the rolling pin dancing across the wooden table.

It is a ritual rooted in an ancient Italian tradition, where every gesture becomes an act of love toward the land. After discovering the secrets of our Extra Virgin Olive Oil through a guided tasting, we will sit down together for the grand finale: a convivial lunch where your pasta will be the protagonist, celebrated by organic wine and the simple beauty of our countryside.

Duration: Approx. 3 hours (From morning to lunch)
Group Size: Min 2 people
Program: Introduction to mindful food and the local territory, handmade pasta workshop using organic flour and eggs from our poultry, technical guided tasting of our EVO oil, full lunch featuring the pasta you created and organic wine
Price: €90 / person.
Place: Loc. S.Michele 15, Figline Incisa Valdarno
Contacts: +39 3487804197 - info@agripoderaccio.it

PODERACCIO ORGANIC FARMHOUSE

Sector: **Organic Agriturismo & Mindful Cooking**

Experience B: **Bread and Pizza under the Stars (Seasonal)**

The ritual of fire and sourdough.

There is an ancestral magic in watching bread rise within the heat of a wood-fired oven, as the evening air begins to cool the hills. It all begins with the discovery of our oil: a guided tasting to recognize its character and freshness.

Only after preparing your senses will your hands meet the pulsing life of our sourdough starter and the rugged strength of ancient grains. You will learn the art of patience and the mystery of natural leavening, enveloped in the scents of the farm. While the fire crackles in the outdoor oven, we will prepare for a true feast of the senses: an al fresco dinner overlooking the Pratomagno mountains, where the scent of freshly baked bread and pizza becomes the unforgettable bond between you, the fire, and this land.

Season: Available only in Summer.
Duration: Approx. 3 hours (From afternoon to dinner)
Group Size: Min 2 people
Program: Introduction to mindful food and the local territory, kneading and baking workshop in the outdoor wood-fired oven, guided tasting of our farm's EVO oil, dinner with freshly baked pizza and bread accompanied by local delicacies and organic wine.
Price: €90 / person.
Place: Loc. S.Michele 15, Figline Incisa Valdarno
Contacts: +39 3487804197 - info@agripoderaccio.it

ANDREA DINI

Sector: **Naturalist Guide, Photography & Yoga**

Experience A: **Forest Soul – Trekking & Yoga**

The rhythm of the step, the silence of the breath.

Imagine walking along the less-beaten paths of the Valdarno, where the breath of the forest becomes your own. This is not just a hike, but a journey toward mindfulness. Upon reaching hidden clearings and breathtaking viewpoints, Andrea will lead you through an outdoor Yoga session: a ritual of deep connection where the earth beneath your feet and the rustle of leaves amplify every movement. A regenerating experience that nourishes the body and clears the mind.

Experience B: **The Natural Eye – Outdoor Photography Workshop**

Learning to see, before you shoot.

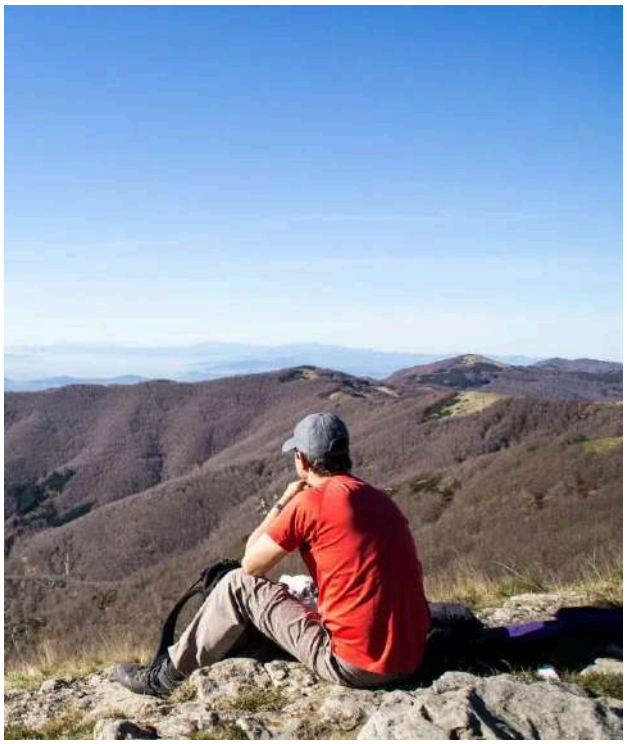
The nature of the Valdarno reveals itself only to those who know how to observe. Guided by Andrea, you will discover how to capture the authentic beauty of the landscape and local micro-fauna, using your camera or simply your smartphone. You will learn to read the light filtering through the olive trees and compose images that tell a story. A creative path to transform a simple walk into an indelible and professional visual memory.

ANDREA DINI

Sector: **Naturalist Guide, Photography & Yoga**

Technical Details (applicable to all activities)
Duration: *Half day.*
Group Size: *Max 12 people (to ensure an intimate and high-quality experience).*
Price: €180 / group *(Fixed rate, ideal for families or small groups of friends).*
Additional Experiences: *Beyond the main paths, Andrea offers E-MTB tours, Forest Bathing sessions, and themed walks through vineyards and olive groves. Upon request, tailor-made educational workshops for children can be organized directly at your tourist accommodation.*
Contacts: *+39 3473587069*
info@florentinehills.com

Experience C: **The forest's invisible universe**

Beyond what the eye can see.

An exciting adventure for families and young curious minds who want to discover the most secret and magnetic side of nature. Together with Andrea, you will learn to read the signs left by animals, transforming every footprint into a story to be told. But the true journey begins where the human eye stops: through the use of a microscope, you will explore the pulsating life hidden within a drop of water, revealing a microcosm of invisible and fascinating creatures. A deep, educational experience that teaches wonder for the complexity of life, even in its smallest forms.