INTERNATIONAL TRAINING WEEK 13th to the 17th of June 2022





TASTE ROOTS

Monday 13-06	Tuesday 14-06	Wednesday 15-06	Thursday 16-06	Friday 17-06
9am-10am Welcome of the local	9.30-10.30 short excursion with	9.30-12.00	9.30 – 14.30	9.30am to 1pm
authorities and report of the	the environmental protection corp,	Visit to Giulianello Lake and	Guided trekking of	Meeting with
mayor of agriculture of the town	discovering the natural heritage of	short guided trekking on the	the Lepini mountain	UnaQuantum &
on the set up of projects and	lepini mountain	Francigena Cultural Route.	with a	University
consortium for the validation of			demonstration on	researcher at the
the excellence of local wine and	10.30-13-30	During this session we will be	the latest	local library
cheese.	Workshop offered by Azienda	accompanied and trained in	technologies	
	Agricola il Melograno in a cottage	Italian to recognise wild herbs	(artificial	prof. Giulio Saverio
10am-12.30 Transnational project	on the Lepini mountain focused on	and we will get to know the role	intelligence/machine	Malatesta & phd
meeting (deleguates of the partner	the traditional cheese production	of oral transmission of recipes	learning, GIS tools	Paolo Rosati will
organisations) – Library of the	and ham cooked in wine and hay.	for the preservation of the	and satellite	show the analysis
municipality of Cori	In this session the copies of the	traditional cuisine nowadays	observation) to	and project
	historic documents from the 16 th	mentioned also by Slow Food as	monitor the	development on the
10am-12.30	century will be displayed and	local cultural heritage (Session	environmental	national grant
Training session for the	commented by the local guide.	held in Italian)	changes and to	initiative dedicated
participants of the cultural week			encourage new	to rural renaissance
on enoturistic and gastronomy		The Architect Fernando	naturalistic paths for	post Covid-19 called
tour promotion		Bernardi will take part to give	tourists	"Piccoli Borghi
		an overview of the local	- Guided short	Grant"
		landscape and territorial	trekking with the	
		exploitation as well to tell us	<u>ISPRA</u> researchers	1pm catering at the
		more about the role of	(National Institute	library
		landscape planning to enhance	for the	
		tourism and wine tourism.	Environmental	1pm> departure of
			Protection and	participants
			Research) Nicola	



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			Alessi and Emiliano Agrillo Pack lunch for the trekking foreseen
1pm- 4.30pm Lunch at Slow Food	1.30pm-3.30-pm	12.30pm-2pm	3.30-7-30
affiliated farmhouse with	Lunch at the cottage	Visit and Lunch with wine	2nd session of the
symposium about Slow food		tasting of wines made of local	International
presidia and Slow Food Travel	4.00pm to 6.00pm	indigenous grapes at "Azienda	Conference
project. The chef of the Slow Food	Transnational project meeting at	Agricola Biologica Marco	"The Future of Rural
Chef Alliance will explain the	the Library of the municipality of	Carpineti".	Europe"
history and the recipes of the	Cori		
product (in Italian supported by		2pm-6pm	Free dinner
ENG translation)	Alternative for the ones not taking	1 st session of the International	
	part to the transnational meeting	Conference	
In this instance the participants will	>Visit to the cheese producer	"The Future of Rural Europe"	
be introduced to food and cuisine	"Alveti & Camusi"	Opening speeches (5 min each)	
vocabulary.	7.000 00 40 0.000 00	to highlight the state of the art	
Link to the Arienda Agricola	7.00pm to 9.00pm	of the territory and its	
Link to the <u>Azienda Agricola</u> Gabriele Milani:	Plena Moon at the Temple of Hercules – dinner @ "Ristoro di	perspective starting from the projects developed and	
Gabriele Millatti.	Ercole"	implemented in the area:	
	Licole	i) Marco Carpineti, President of	
Free dinner		the Route of Wine of the	
		province.	
		ii) Giovanni Acampora and	
		Nicola Gianpietro (Chamber of	



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Commorae of the provinces
Commerce of the provinces
Latina and Frosinone)
iii) Rocco Tolfa (Journalist RAI
specialized in wine and
gastronomy)
iv) Fabio Ciarla (Journalist and
Sommelier specialized in wine
export)
v) Augusto Palombini
(Researcher of the National
Research Institute) – giving a
short speech on "The past and
cultural heritage keys for the
touristic promotion and
territorial branding"
Free dinner

Local transport will be covered and organised for the activities by the hosting partner.

Please note if you want to start learning Italian in a easy and practical way we recommend you to join the Spotify playlist "Learn Italian" gathering 600 free lessons to start learning on demand: https://open.spotify.com/show/3ULyIJ1108TuVWyuuOIWQd?si=96b43667359b4d1d

You can find a podcast on SoundCloud to help you out with Italian called "Con Parole Nostre" (https://soundcloud.com/conparolenostrepodcast) or a full course for beginners "Italian Fast Course" (https://fsi-languages.yojik.eu/languages/oldfsi/languages/italian-fast-updated.html)

