



DAIRY FARM TOUR AND PARMIGIANO TASTING

Immerse yourself in an authentic rural experience set among the green pastures of Emilia-Romagna. Enjoy a guided tour of a local dairy farm, where you will discover the daily work behind the production of Parmigiano Reggiano, one of Italy’s most celebrated cheeses.

The visit includes a tasting of several varieties of Parmigiano Reggiano, allowing you to appreciate the differences in texture and flavour across maturations. The experience continues with the tasting of fresh ricotta, yoghurt, and other local dairy products, all made on-site and deeply rooted in the area’s farming tradition. To complete the experience, take a moment to watch the cows grazing peacefully in the fields, a simple yet powerful connection to the land and the natural rhythms that make these exceptional products possible. A genuine and immersive experience, perfect for those seeking to connect with the countryside and savour the true flavours of Emilia-Romagna.

THE PRICE INCLUDES

Guided tour in a dairy farm with tasting of Parmigiano Reggiano, ricotta, yoghurt and other local cheeses, quick stop to watch cows grazing

THE PRICE DOESN'T INCLUDE

Transfers, all transfers between locations are to be made using your own vehicle. Anything not expressly listed under “The price includes.”

IMPORTANT

Please inform the provider directly of any food allergies before the tour

MEETING POINT

Dairy farm near Modena - More info after the booking

