



## CHEESE-MAKER FOR A DAY

After exploring the magical beauty of the Costa Smeralda, you will head to the surroundings of Olbia to experience the authentic life of a breeder. We will reach an ancient estate rich in history, nestled in unspoiled nature. Here, you will discover three of the most important activities in Sardinia's economy: shepherding, livestock farming, and cheese production. You will learn the secrets of these traditions, get to know the habits of the flocks, and witness the rituals of cheese-making. An expert breeder will reveal the techniques and tricks for producing excellent Pecorino Sardo, and you will even have the chance to try making it yourself. By the end of the day, you will be able to create an authentic traditional Pecorino. After this immersive and genuine experience, you can relax in the peaceful atmosphere of the farm and enjoy a delicious menu featuring zero-kilometer products, expertly prepared by the breeder, who will guide you in the best pairings with his varieties of cheeses.

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**DURATION:** 4h + transfer time.

**THE PRICE INCLUDES:** Qualified tour guide, Sardinian pecorino demonstration and tasting of the company 0 km cheeses, bread and wine, pick up and drop off from the villa.



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