



Through the Green Line project, the territories around the lakes Garda, Iseo and Idro Ledro have joined together in a unique initiative of its kind: to create a strategy based on tourism development where the importance of 'Green and sustainable' products are priority. (with its local products, environmental beauty, traditions ...) integrated within the tourist experience and the lake "traditions." The project is promoted by some Local Action Groups (LAGs), organizations financed by the European Union to encourage and support rural development and cooperation between the territories. Agritour is the structural variation of the Green Line project, through which the LAG Golem emphasizes the importance of the 34 farms involved in the project. Preservation and maintenance of the interconnection between the land, it's people and local products- Who in which are all witness to it's historical value to the region. Generations of craftsmanship and passion, all here for your pleasure. The farm is by definition the bridge between the products of the rural world and the final consumer, eliminating the gap created by the chain of large companies and giving the rightful focus to organic goods.

www.galgolem.org

www.gardagreentourism.eu



Regione Lombardia



Fondo Europeo Agricolo per lo Sviluppo Rurale: l'Europa investe nelle zone rurali
PSR 2007-2013 Direzione Generale Agricoltura

Asse IV - Misura 421 - Green Line Cooperation Project Integrazione tra risorse naturali, turismo e produzioni locali

Agritour

Lake Iseo *Sebino*



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CONSORZIO D.O.P.
LAGHI LOMBARDI
MENZIONE SEBINO

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The Lake Iseo tourist initiative, presented by GAL Gölem, is comprised of 9 villages in the mountain community of Lake Iseo -Brescia and is residence to approximately 35,000 inhabitants. The geographical distribution contains the rolling hills of Franciacorta, the coastal zone of Lake Iseo in Brescia and the mountains of the hinterland which develop up to 1957 meters of Mount Gölem.

The main agricultural food production in this area are: **Extra Virgin Olive Oil DOP “Laghi Lombardi” Sebino, cheese “SILTER” DOP (2015), the wine “Franciacorta” DOP, fresh fish from the lake, chestnuts, and sausage.** Farms within this region are involved in the planning of Agritour 15, providing an unforgettable cultural experience: including services such as- dining and hospitality ...at a good price and all with a great common denominator: the link with the territory of Lake Iseo, its hinterland and Franciacorta ... a world to discover- The port of hospitality and history... a experience and taste you will savor.

Find your
agritourism



APARTMENTS



ROOMS B&B



FAMILY
RESTAURANT



FOOD-PROCESSING



ORGANIC PRODUCT



EDUCATIONAL
ACTIVITIES



FARMER
MARKET



INTERNET



SWIMMING POOL



TREKKING



HORSE-RIDING





Acqua & Sole

Ome (Bs)

Via Barche, 11 - 25050

Tel e Fax: 030 84622



Reservations are welcome

L'agritourism "Acqua & Sole" is located in "Barche", valley locations which are reached by arrival from the cities of Ome or Gussago. The panoramic view gives way to the ability to see all the hills, which are the visual splendor of the Franciacorta: from the plains to the Apennines.

The agriturismo "Acqua e Sole" is a small and authentic farm who prides itself in preservation of the local tradition, products and artisan crafts of the host area. The farm leaves no space for disappointment as it invites you to taste the traditional dishes- which are seasoned with a good dose of creativity local hospitality. The approach of our staff and the harmony of the environment that surrounds our location- makes the experience "Acqua e Sole" much more than a simple vacation. Your meal will speak of the places, the people and their and culture of the countryside that has been passed down from generation to generation. New activities, such as walking meditation, allow to characterize the proposed "Acqua e Sole" according to a logic of inner harmony be in touch with the surroundings.

www.acquaesole.it

Agritourism Acqua & Sole

Agritour Lake Iseo

Sebino



Al Rocol

Ome (Bs)

Via Provinciale, 79 - 25050

Tel: 030.6852542

info@alrocol.com



Always open

The farm is located in beautiful Franciacorta- In the heart of one of the most famous wine regions of Italy. It is close to Lake Iseo, to the mountains of Valcamonica and is about six miles from Brescia. The agency agricultural farm, run by Vimercati Castellini- carries a family farming tradition that dates back to the seventeenth century, is one of the first farms open Franciacorta. Born in 1996, it is currently is conducted by Gianluigi Vimercati Castellini, his sister Francesca, (The location manager), his father Giovanni (Manager of the winery) and the mother, Daniela Mantovani (the manager of the dining facility).

The Farms main responsibility is the production of wines of Franciacorta and provides the wine from it's own grapes, noble in traditional, are grown directly on the rolling hills franciacortine. The agency's farm offers the opportunity to stay in rooms or apartments, equipped with every comfort, which are located in a beautifully restored old farmhouse- in the middle of vineyard. Agritourism Al Rocol offers different kinds of accommodation ranging from small tasting delicacies to a complete meal.



Dosso Badino

Monticelli Brusati (BS)

Loc. Dosso Badino

Via Europa, 53 - 25040

Tel: 030.654405

agriturismodossoabadino@
gmail.com

Closed : Monday, Tuesday and Wednesday

The kitchen of the farm and farm DOSSO BADINO serve meals rich in the tradition of Brescia with simple and original interpretations thanks to the use of a wide range of local agricultural produce of the land (KMO) are also the origin of the company on the map.

The dishes include delicacies from a small bakery and include rose, thyme, beef and olive polenta with cheese Brescia. Desserts include the traditional apple pie served hot with honey and the original puffs of warm caramel mascarpone cream.

TEACHING FARM AND FARM OF PANDA:

teaching activities for different types of education & farm parties for children on the farm.

FARM WITH FOOD:

lunches and dinners with products directly from our farm.

Reservations are welcome

www.agriturismodossoabadino.it

Agritourism Dosso Badino

Agritour Lake Iso

Sebino



El Dòs del béc

Pisogne (Bs)
via Canale - 25055
Loc. Bosco del Becco
Frazione di Toline
Tel: 328.0715148

Come and relax within a quiet place- in full contact with nature, eating wholesome specialties ... What more can you ask for? You can find this and more when you join us at the 'Farmhouse El DOS DEL BEC.' A moment to relax and enjoy yourself as well as indulge in the delicacies the table can offer. Surrounded by a stunning landscape Agriturismo El DOS DEL BEC has endless opportunities to interact with nature. Visiting the farm, you will be able to witness the process of milking, view our beautiful animals and pass the time outside, whilst enjoying the scents emitted from the forest during the spring or the smell of wet earth and mushrooms in autumn.

The unconditional love for nature (and all that she offers) and the passion of rustic farm life is the dream that gave birth to the farm / DOS DEL BEC. With these ideas in mind, began the search for a location that would meet the expectations not only of those who wanted to undertake this activity but, more importantly, address the needs of a select group of customers looking for quality and kindness always. A family owned and 'friendly' atmosphere- make this location ideal for a day full of being with nature, away from all the stress.



El Giardi

Marone (Bs)
Via Monte Marone,
9-25054
elgiardi@libero.it
Tel. 0309827400
Cell. 3253552235



The Farmhouse El giardi, located in the quiet and tranquility of Lake Iseo, has been achieved through the renovation of a farmhouse from the 1700's. The warm family-run atmosphere, is inviting and intimate-creating a unique, romantic and private getaway with all your needs in mind. Guests have the opportunity to come together in an environment that is located lake-side, within the mountain: a few steps away are the famous Pyramids of Zone, the ancient Via Valeriana and Mount Gölem (about 2000 m). Nestled in the olive grove, from which the local oil in the region is produced, are prepared typical dishes of the local cuisine. This exquisite atmosphere is the perfect place for lovers of good food. The farm, in its recipes, reflects the true canons of tradition, with dishes that adapt to the seasons: small fruits, chestnuts, mushrooms, mountain cheeses and include vegetables from the garden. We also provide an exclusive menu for vegetarians and celiac's. The farm is characterized by its farming of olive trees, herd of wild pigs, horses and poultry, as well as by the cultivation of small fruits (blackberries, raspberries and currants) and various fruit trees with which it is produced exquisite jam. The farm is completed by providing guests five comfortable rooms.

www.elgiardi.it

Agritourism El Giardi

Agritour Lake Iseo

Sebino



Gippone

Pisogne - Gratacasolo (Bs)

Loc. Gippone 5, 25050

Tel e Fax: 0364 89414

info@agriturismogippone.it

Closed: Mondays and
Sunday evenings.

Restaurant. Number of seats: 50 in the dining room and 25 outside on the porch. (75 spaces in total) A renovated farmhouse from the 1800's, 400 m s.l.m. with 17 hectares (ha) of land in the mountains, panoramic view, is located 2 km from Lake Iseo.

Farm with Finnish sheep, "bionde dell'Adamello" goats, donkeys, farmyard animals, gardening and orchards. Processing and production of sausages and cured meats such as salami, pigs, sheep, duck and donkey, lamb and duck ham, jams and preserves to buy farm and be tasted together with the first, main courses and desserts, these produce.

Activities: Visit a farm, walking and hiking in the woods in which we can observe the ancient millstones to the mill, collecting mushrooms and chestnuts, relax in the countryside.



I Due Angeli

Ome (Bs)

Via Pianello, 19 – 25050

Tel: 030.6852619

dueangeliueangeli.it



Open: Thursday, Friday,
Saturday and Sunday

The Farm was inaugurated by the 1985 Act which gives the farms the ability to offer board and lodging in the logic of the implementation of tourism. A formula that allows room for many possibilities, but also to the creation of some small utopia, as in the case of Adelaide and Giuseppe Musatti who both decided to give up their professional careers, in dedication to a new business in the old farmhouse- a family in Ome, raising animals and turning milk into cheese every day, to live in the woods with their three children.

The farm is the natural outlet for products and activities related to farming of “pezzata rossa” cows, growth and production of grapes, harvest of berries and all that the forest and undergrowth can offer for local products.

The location hosts banquets, receptions and private parties, and the most intimate moments - thanks to the spaces dedicated to dinners for two or with friends.

www.dueangeli.it

Agritourism I Due Angeli

Agritour Lake Iseo

Sebino



Il Forest

Iseo (Bs)

Località Fòrest - 25049

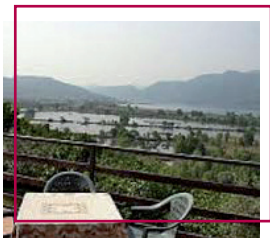
Tel: 030.981640

Open: Friday, Saturday
and Sunday

Nestled in the harmonious beauty of Lake Iseo and Franciacorta, our location promises a holiday rich in contact with nature and the ability to discover panoramic views of the lake—as well as Monte Isola and the Natural Park of the bogs.

For years, the company FOREST has been hailed as first in ability to host the perfect atmosphere for a memorable holiday, relaxation, sports, culture, and the rediscovery of the 'true beauty' in life. Panoramic view of the lake and peat bogs, Franciacorta offers tasting of fine wines paired with dishes cooked with farm produce.

Services Available:
Bicycles, catering,
accommodation.





La Fiorita

Ome (Bs)

Via Maglio, 10 – 25050

Tel: 030.652279

Open: Friday evening,
and Saturday/ Sunday
for lunch, as well as
dinner and festivities.

The Azienda Agricola La Fiorita was founded in 1973 by Paolo Bono, whom after leaving for two decades, returned in Franciacorta- in which he established the first vineyard and built the first location. Whilst being set among the scenery of green rolling hills, it proved to be an ideal location- and with the help of family members, La Fiorita evolved into an expanding business.

As cattle were born, so were the Cellar, the farm, housing and finally the Educational Farm. Currently, the company cultivates 7 hectares of vineyards producing six types of Franciacorta.

The agritourism was born in 1989 alongside of the farm and remained until today faithful to the original spirit. It offers hospitality and genuine home grown products.

The cuisine is carefully directed and made with care by the Bono Family, serving typical Brescia Franciacorta and uses quality ingredients from the garden, farming livestock and winery.

The restaurant consists of three adjacent rooms of different sizes that can accommodate small or large groups.

www.lafioritafranciacorta.com

Agritourism La Fiorita

Agritour Lake Iseo

Sebino



La Morina

Pisogne (Bs)
Località Digone
Grignaghe
Tel: 3403943089



EVERY weekend during
the summer period.

The “La Morina” is located in the village of Pisogne Grignaghe; from the slopes of the hills you can enjoy a breathtaking panoramic view. In the beautiful outdoor area, surrounded by nature, you can have lunch or dinner, whilst the interior of our location will put you at ease with the warm and friendly atmosphere.

The stone structure has been the subject of careful restoration, carried out in respect of the typical local tradition and using the original materials. We have chosen to work in the respect and protection of the environment, using the method of organic farming and eliminating any use of chemicals.

The restaurant offers food-based ingredients that are totally organic. Bread and pasta are prepared by hand! Pets are kept outside and fed only natural feed. The La Morina offers its guests a relaxing area surrounded by greenery.

In the large outdoor play area is thoroughly equipped and will surely be a joy to you and your children. They can also visit the lake (which is home to the breeding of trout and char) and see the farm animals we have bred.



La Tesa

Iseo (Bs)
Via S. Bonomelli, 81
25049
Tel. 030.9822984
info@latesa.it
Closed: Tuesdays



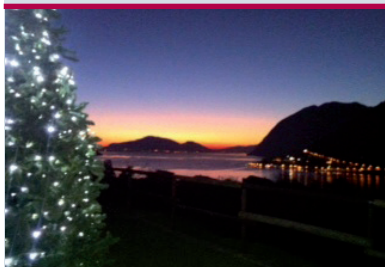
The farm "La Tesa", is located in "Invino" in an estate of 12 hectares, belongs to the family Archetti since 1880, its located on a hill 15 minutes from the town of Iseo. In 2000 began a restoration project of the area trying to exploit the natural resources and cultural heritage of the place to protect it and at the same time open to tourism. Many factors lead to the restoration of the property- The desire to enhance the beauty that has been inherited from grandparents, a deep connection with the land, a relationship filled with childhood memories...all lead to the creation the organic farm location: "La Tesa", in which is inspired the name of a particular area overlooking the lake and still preserved architecturally by the local groups. This area, circular in shape, was used by his grandfather Nino for migratory birds, an ancient technique and unique form of hunting with nets- that were stretched along the migration path of birds on the crowns of trees for several years. The growth of the natural land has resulted in the cultivation of a system of berries (blackberries, raspberries, redcurrants and blackcurrants) as well as nuts from the chestnut trees.

www.latesa.it

Agritourism La Tesa

Agritour Lake Iseo

Sebino



Le Fontane

Sale Marasino (Bs)
Via Fontane, 29 - 25057
Tel: 030.9867137
info@agriturismo-
lefontane.it

The history of our company is very simple to describe: Our farmers carry a passion for their work and the obligation to the traditions passed down through generations. Over the years, many things have changed- the way to grow, facilities, thought and awareness of the quality of its products. As well as the regard to the environment. Thus resulting in quality built from rich traditions and a desire to pass them on to our customers- even the simple joy of basking in the landscape of fields full of wild flowers. The farm was established by the transformation of the old stable and barn- its located is surrounded by ancient olive trees, facing Lake Iseo, sitting just over 100 meters. We invite you to come and enjoy and environment that will offer the possibility of a unique evening away from the daily stress of the city life. The farm "Le Fontane" offers the possibility of accommodation in 4 comfortable rooms all overlooking the lake.



Lert

Marone (Bs)

Via Zone, 12 - 25054

Cell. 340.0095646

349.1614621

Open Wednesday, Friday
and Saturday night.

Sunday all day

Our farm is situated on the rolling hills of Lake Iseo, in the town of Marone at an altitude of 450 meters above sea level. Framed by landscapes and sites rich in history and tradition, by nature and our olive groves- overlooking the lake, we provide our guests a breathtaking view of Marone and its islands.

The farm 'Lert' offers its guests a variety of flavors from the area. The chef- Margherita, prepares all dishes with imagination and creativity, while respecting the flavors of the past, using only the company's products (garden vegetables and fruits, the barn and the chicken coop, meat, milk and eggs- all provided on site -KMO).

In the small dining room, which hosts 30 seats, you can enjoy unforgettable flavors of our traditional cuisine. Each dish is a series of intense flavors and is accompanied by excellent local wines DOC and IGT FRANCIACORTA VALCAMONICA.

Agritourism Lert

Agritour Lake Iseo

Sebino

www.agriturismolert.it



Romangelo

Zone (Bs)

Loc. Vagù – 25050

Tel: 340.8871272

info@romangelo.it



The farm Romangelo is arranged over three floors/levels.

On the ground floor is the spacious and cozy living room, furnished in a rustic style, with large, bright windows enhanced by the presence of a large fireplace with visible fire which is used not only for space heating, but also for cooking grill or to cook chestnuts freshly picked in the woods.

On the upper floors, accessed directly from the lounge by a flight of wooden beams, there are six comfortable rooms with facilities for overnight stays. The room used as a bedroom also has French doors with access to a terrace that promises to take your breath away literally, as you feel suspended between earth and sky.

Once entered in the farm Romangelo, you will be received by a welcoming family that will provide you delicious dishes of the mountain. Containing such home selected products as meats and cheeses, as well as typical products of the farm, such as milk of goats, fruits and the 'backyard' of the woods. All accompanied by fine wines of Franciacorta, in a pleasant atmosphere of friendly simplicity and amiable familiarity.



Villa Gradoni

Monticelli Brusati (Bs)
Via Villa, 12 – 25040
Tel. 030.652329
info@villafranciacorta.it



The farmhouse “Villa Gradoni” takes its name from the wine whose grapes come from a vineyard planted in terraces of the slopes of the ‘Madonna della Rosa’ Hill, overlooking the building. The village, renovated respecting the traditional architecture and the use of materials of historic homes, has a structure “horizontal” with apartments and services located in different buildings, although close together. It also offers the opportunity to enjoy all the comforts of a modern (restaurant, swimming pool, playground for children, barbecue, pond for fishing, a self-service bar, laundry facilities, complimentary use of bicycles and Wi-Fi) . From the cozy walls of the farm Villa Gradoni were obtained 21 apartments (all different), including 10 apartments and 11 three-room apartments: each apartment is fully self contained with regard to food and services.

The complex is then enriched by the typical restaurant “Il Borgo Franciacorta” – a particular point of comfort where you can taste the typical dishes of Franciacorta enhanced and complemented by fine wines produced by our company.

www.villafranciacorta.it

Agritourism Villa Gradoni

Agritour Lake Iseo

Sebino

AGRITOUR

Lake Iseo

Trompia Valley

DOP



Extra Virgin Olive Oil DOP "Laghi Lombardi" mention Sebino (Lake Iseo)

The geographical indication Sebino is significant to oil obtained from the olive variety of Leccino: in an amount not less than 40% and Frantoio, Casaliva, Pendolino and Sbresa by no more than 60%. During production there may be slight variation in quantities, but not exceeding 20%.

VISUAL CHARACTERISTICS: golden yellow with bright green. **CHARACTERISTICS PRESENTED BY SMELL:** it has a scent of fruity olive oil accompanied by medium light green notes reminiscent of freshly cut grass. **CHARACTERISTICS WHEN TASTED:** tasting proves to be very smooth and delicate with a sweet taste accompanied by a feeling associated with the almonds. There are also light hints of bite and spice that give life to the oil. **THE PANEL TEST SCORE:** greater than or equal to 7. **CHEMICAL CHARACTERISTICS:**

ACIDITY: 0.55%, No. **PEROXIDE MAXIMUM:** 12 MEQ OXYGEN / kg oleic acid: $\geq 76\%$.

Corporate location: Via Roma, 4 – 25080 Puegnago del Garda Tel. 0365.651391 www.oliodoplaghbilombardi.it



The Cheese: D.O.P. Nostrano Val Trompia *In the pride of our tradition, in which in the local dialect indicates "done by us" - is a story that has been told through out the history (Mentioned in numerous documents, oral tradition and still found woven within the current practices of production, is our cheese "D.O.P. Nostrano Val Trompia. Centries of craftsmanship and passion (made with milk from brown cows) breathe daily life into our product.*

It 'a semi-fat' cheese that is extra hard- and produced from raw milk, with the slight addition of saffron. The most processed milk is partially skimmed used to produce cream. After salting, is aged with linseed oil, for a minimum period of 12-15 months, with aging acquires a characteristic aroma of chestnut and undergrowth.

www.nostrano-valtrompia.it



Franciacorta

Unione di Passioni

The Wine: “Franciacorta” *was the first Italian wine, exclusively produced by the method of second fermentation in the bottle (which is a classic method), to be awarded in 1995- the Denomination of Origin Controlled and Guaranteed.* OToday on the label reads only the name

Franciacorta, a term that defines the history and dominates the method of production for the wine. In Europe, only 10 names have that privilege and of these only three are produced by fermentation in the bottle: Cava, Champagne and Franciacorta.

The historic cellars, now have become cathedrals of modern wine making technology, producing the different types of Franciacorta: Non-vintage Franciacorta - Satèn and Franciacorta Franciacorta Rosé non-vintage - A vintage Satèn Franciacorta, Franciacorta Rosé and Millesimato, vintage Franciacorta Franciacorta Riserva Satèn, and Franciacorta Franciacorta Rosé Reserve Reserve. And even Curtefranca Doc White and Red and Sebino IGT, the still wines of Franciacorta.

Contact Information: Via Giuseppe Verdi, 53 Erbusco (BS) Tel. 030.7268008

www.franciacorta.net



The Cheese: “Silter” DOP (2015) *is produced throughout the year with raw milk from Brown Swiss cows, bred in the territories of the Lake Bresciano Vallecasonica.*

CHARACTERISTICS OF CHEESE - SHAPE: Cylindrical BAREFOOT: straight or slightly convex 8-10 cm. FACES: flat or slightly convex with a diameter between 34 and 40 cm. WEIGHT: 10-16 lbs.

APPEARANCE: natural rind, hard, clean and pale yellow color to brown as a result of oiling and seasoning. FORM: structure consistent, never too elastic, sometimes with small holes media now well established. COLOUR: pale yellow to bright yellow depending on supply of beef and seasoning.

INGREDIENTS: Milk, cow Brown Swiss (minimum 80%), salt, rennet and lactic natives.

Corporate location: Via Aldo Moro, 28 Breno (BS) Tel. 0364.22386

www.saporidivallecasonica.it