# Borgoluce Education Program

*A natural choice*

SMARTIVE

# THE PROGRAM

The farm has developed an educational programme aimed at primary and secondary schools in the form of guided tours and workshops. The groups are looked after by our expert teaching staff in the Casa Forcolera and in the Mandre company complex. This is how Borgoluce seeks to educate the new generations about agriculture, looking after the land and regard for the environment, which sustainable agriculture itself is based upon.

Every year the educational farm hosts an average of 3,000 students, from schools throughout the province of Treviso, not to mention from other provinces in Veneto and from other regions in Italy. The activities are based on farming related subjects, all in step with topical issues, with school programmes and local culture. Every course is made of an early stage for the students to get to know the environment they are visiting and the basic information useful for the second stage, the workshops.

# Why Borgoluce

Prealps and Piave river, San Salvatore and Collalto Castle are the ideal reference points to understand the property of the farm.
Farming activities are flanked by others to complete and enhance the environmental, economic and social function of the estate, making Borgoluce into a synergy.
The farm produces Prosecco Superiore and still wines, buffalo milk cheeses, meats and charcuterie, flours and corn crackers, honey, oil and walnuts.

The entire production process takes place on the estate by way of an extremely **short chain**, traceable through each of its phases, with short processing times guaranteeing maximum product freshness.

The variety of the plantations and their alternation with woodland areas or pastures allow for the protection of the **landscape** and the enhancement of the botanical varieties present. In fact the farm is committed to the protection of the **ecosystem** in which it operates, maintaining its **biodiversity** and productivity, and guaranteeing the renewal of natural resources through the responsible use of the same.

The multifunctionality give the students the chance to see and observe close up the tools, the farm working and the transformation process of the products, from the **fields to the table.**

# CASA FORCOLERA

In the garden there are firs, figs, walnut trees, hazelnut trees and a very old mulberry tree. The house is surrounded by aromatic and medicinal herbs. In the neighborhood, semi-wild cows and horses graze and in the courtyard you can find rabbits, pigs, sheeps, hens, ducks, guinea-fowls, turkeys and gooses. The house hosts agricultural tools in the old stall and has specific rooms dedicated to school activities and a large dining room.

# BORGOLUCE SCHOOL PROGRAM AT CASA FORCOLERA 1-2

1. LIFE IN THE COUNTRYSIDE
Observe and learn : why are there so many trees around the house? To eat fruits, to produce wood for objects and furniture, to start a fireplace. Why are there so many animals in the stall?To help the farmer, to produce meat, eggs, milk and wool... The students get to know the different parts of the house and its functions, the trees, the herbs, the animals and the agricultural tools. The goal is understanding the farm world and life in the countryside.

Workshops
LET'S CREATE NATURALLY
Once, the games were made of very simple things, everything was useful to create something new!
Together with the students, from pieces of wood, cork and things we find in the garden, we play and create games and have fun together outdoor (weather permitting).

# BORGOLUCE SCHOOL PROGRAM AT CASA FORCOLERA 2-2

*Terms and conditions apply

## THE AROMATIC GARDEN

This workshop aims to let the students know the several aromatic and medicinal herbs through the sense of smell, the sight and the touch.

## CIMA DA CONEGLIANO

Casa Forcolera is immersed in the landscape often depicted by Cima da Conegliano in his paintings: the students discover plants and animals found in his works.

## OBSERVATION OF THE PAINTING "LA MADONNA DELL'ARANCIO"

The activity consists on the observation of the details of the marvellous painting "La Madonna dell'Arancio" especially the natural elements (the hills, leaves, fruits, flowers, animals...)

## THE HERBARIUM OF CIMA

In the large and welcoming room of Casa Forcolera, the students create their own herbarium to take home.

## A WALK IN THE FARM

The path develops among the pastures, vineyards, trees from Casa Forcolera to Torreselle.

# MANDRE

The agricultural centre is made of different buildings where the corn and the buffalo milk cheeses are produced. The classroom is located just up the stalls, with a wide window from where students can look at the buffalos.

# BORGOLUCE SCHOOL PROGRAM AT MANDRE

1. THE BUFFALO WHAT A TREASURE
Students learn the differences between cow and buffalo milk and discover the characteristics of the buffalo milk mozzarella. They follow the entire production of the products from the stall to the dairy and understand a short chain that guarantee quality and sustainability

2. SUSTAINABILITY PUZZLE
After visiting the stalls and the biodigester, the students test their knowledge recreating the cycle of Borgoluce activities.

3. THE ART OF THE DAIRYMAN
How is the cheese made? The students have the chance to see the production phase and at the end they make their own little primosale

# THANK YOU!

www.borgoluce.it