

Immerse yourself in the centuries-old stories of sustainable farming in Italy. Start in Turin before venturing to the green hills of the Cuneo, Langhe, and Liguria regions to meet the locals who raise livestock, grow fruit, mill flour, and process olive oil. Cook a meal with a chef and make cheese with a dairy farmer for a taste of these world-famous flavors. End it all with an eye-opening visit to the French Riviera.

WHAT'S INCLUDED



Experiential STEM lessons on agriculture and food science



Full-time Tour Director who's with you every step of the way



All transportation, including round-trip flights



7 breakfasts, 1 lunch, and 6 dinners featuring regional cuisine



7 overnight stays in hotels with private bathrooms



2 expert-led sightseeing tours in iconic destinations



11 tickets to attractions and hands-on experiences



The option for students to receive academic credit



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YOUR TOUR NUMBER



Take in this tour's highlights

Turin

Embark on an expertly guided tour to learn what makes Turin a hidden gem of northern Italy. Then check out the iconic Mole Antonelliana, a skyscraping architectural landmark with a panoramic elevator that takes you up to a breathtaking view of the city and beyond.

Cuneo region

STEM Spend time at a livestock ranch and fruit orchard for an up-close look at the full cycle of Italy's food production and the magic that happens when modern manufacturing meets historic, home-grown methods.

STEM Visit a fully restored, 600-year-old watermill that's making flour the exact same way as centuries ago. Learn the techniques and mechanics behind turning harvested wheat into one of the world's most versatile ingredients.

Reward yourself for all the hands-on learning with some gelato from a local sweet shop, followed by a visit to a dairy farm where you'll see every step in the art of cheesemaking. Samples included!

Langhe region

Take a day trip to this UNESCO World Heritage Site known for its hazelnut orchards and vineyards.

STEM Discover how food plays an integral role in Italy's culture during a cooking class led by a local chef, where you'll make and enjoy a few classic Piedmontese dishes.

Visit one of the famous Langhe castles and take a stroll through the grapevines at a local vineyard.

Liguria region

STEM Spend the day visiting an olive grove to explore the production of one of Italy's most important exports: olive oil.

Nice

Walk through Nice's top city sights like the Vieille Ville and the Promenade des Anglais with your Tour Director.

Discover a quainter side of the south of France on a day trip to Monaco and Eze, where a visit to a perfume factory gives you insight into the making of famous French scents.



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