



# LIVE WHAT YOU SEE

## HANDS-ON EXPERIENCES BROCHURE



### CONTACT INFORMATION

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## FROM THE MARKET TO THE TABLE

🕒 Thursday 9:30 - 12:30 🧑 4 - 15 € from 50

🗣️ Ita / Eng

📍 Fano (PU)

The local market is where Italians shop for fresh ingredients to turn into great lunches or dinners. Thanks to this activity, you will get to become Italian for a day. In the company of a chef with expert knowledge of our local flavours, you will take a journey amongst the stalls and vendors of a traditional Italian food market, select the ingredients for your creation and then prepare your own tasty food. A tasty wine will be paired with your meal. Family friendly.



## PASTA MAKING, LIKE A 'NONNA'

🕒 Tuesday 16:00 - 19:00 🧑 4 - 10 € from 45

🗣️ Ita / Eng

📍 Pozzuolo (PU)



Unleash your inner nonna and learn the ancient art of the rolling pin. Under the guidance of our expert pasta maker, you will learn to make your own pasta for those special occasions and impress your friends and family with your newly acquired set of skills. This "culinary workout" involves working your biceps, making the most amazing pasta and eating it with a seasonal sauce and a glass of wine. Family friendly.



## FROM VEGETABLE GARDEN TO THE TABLE

🕒 Tuesday 16:00 - 19:00 🧑 4 - 10 € from 45  
(Jul - Sept)

🗣️ Ita / Eng

📍 Pozzuolo (PU)

We are sure that at least once in your life you have dreamed of dropping everything, running an organic agriturismo in the Italian rolling hills and growing your own food. With this experience, you will get to savour this dreamy lifestyle for one afternoon. You will select and pick your organic ingredients straight from the garden, turn them into a tasty dish and wash it down with a lovely glass of wine. All within one of the smallest and cutest villages of Le Marche. Family friendly.



## APERIO O'CLOCK

🕒 Thursday 17:30 - 20:30 🧑 4 - 12 € from 35

🗣️ Ita / Eng

📍 Castelleone di Suasa (AN)



The hipsters were right: aperos are the new dinners. In Le Marche, we particularly enjoy these informal gatherings in bars. But it's no secret that the best aperos are made at home, as that is a much more informal and cozy way to share food and drinks with friends and family. During this experience, you will prepare the ultimate Italian 'aperitivo' of local finger foods such as the iconic, filled piadina flatbread and a cocktail with a Le Marche twist.



## VINEYARD PICNIC

🕒 Monday 17:30 - 20:00  
(Jun - Sept)

👥 4 - 15

€ from 35

🗣️ Ita / Eng

📍 Fano (PU)

You don't need to be Little Red Riding Hood to enjoy a basket snack in nature! With this experience, you will discover Le Marche's gastronomic tradition and relax in one of the most beautiful vineyards of this region. We will take you for a scenic walk in a vineyard and, as in a fairy tale, you will be given a basket containing an all Le Marche snack for you to enjoy in a setting of outstanding natural beauty. Family friendly.



## OLIVE OIL, ITALY'S LIQUID GOLD

🕒 Mon - Wed - Fri  
16:00 - 19:30

👥 4 - 15

€ from 45

🗣️ Ita / Eng

📍 Monte San Vito (AN)

If you ask any Italian cook what the key ingredient of great cooking is, they will likely reply: 'Good olive oil'. Olive oil is truly the quintessential ingredient of Italian cuisine, and yet not many understand its depth and complexity. Join us on a journey into the world of Italian liquid gold. We will first drive through rolling hills and vineyards to the oldest oil mill of Le Marche; then visit an old farm, where you will be introduced to oil making and enjoy tasting some of the world's finest extra-virgin olive oil. Family friendly.



## THE WAY OF VERDICCHIO WINE

🕒 Tue - Thur - Sat  
16:00 - 19:30

👥 4 - 15

€ from 45

🗣️ Ita / Eng

📍 Cupramontana (AN)

Did you know that our local Verdicchio is one of the most up-and-coming wines worldwide? Did you also know that the Verdicchio Route is one of the most famous white wine routes in Italy? Don't miss the opportunity to discover the tradition of the grape harvest, winemaking and tasting techniques. During this experience, you will visit the original Wine Label Museum and one of the historic producers of the world famous Verdicchio wine. Wine tasting included.



## TRUFFLE HUNT IN THE WOOD

🕒 Friday 10:00 - 13:00  
(Jun - Aug and Oct - Dec)

👥 4 - 15

€ from 45

🗣️ Ita / Eng

📍 Frontino (PU)

You know you love truffles, but how much do you really know about them? Could you tell whether they are mushrooms or tubers? And how do dogs find them? Luckily for you, you happen to be visiting Le Marche, which is one of the truffle capitals of the world. During this practical experience, all truffle related secrets will be revealed to you in company of an expert guide and his friendly dog. You will get to experience a hands-on demonstration of truffle hunting and enjoy tasting truffle preparations made with white and black truffles. Family friendly.



## FROM HERB TO ESSENCE

🕒 Sunday 16:30 - 19:30  
(Jun - Sept)

👥 4 - 15

€ from 35

🗣️ Ita / Eng

📍 Fano (PU)

The one sense that takes you back to past experiences and memories is above all others smell. And as we want you to have the most amazing memories of Le Marche, we will take you to an organic herb farm where you can collect leaves, petals and branches from the field, and discover how they are turned into spices, herbal teas and perfumed essences. At the end of the experience, you will relax before a spectacular view and enjoy a fragrant aperitivo. Family friendly.



## PHOTO WALK ADVENTURE

🕒 Wednesday 16:00 - 19:30

👥 4 - 16

€ from 35

🗣️ Ita / Eng

📍 Valle del Metauro (PU)

More often than not, discovering a place involves going off the beaten track. Doing that on foot, and with a camera, will surely create memories to cherish for years to come. In this experience, you will fully appreciate the landscape of Le Marche through glimpses of a surprising beauty created by rolling hills, colourful forests and occasional fortified villages. Photographer/guide included. Family friendly.



## SLOW WOOD

🕒 Saturday 10:00 - 16:00

👥 4 - 12

€ from 40

🗣️ Ita / Eng

📍 Cagli (PU)

Most of us would like to travel back in time, to when life was slower and people used to make their own everyday tools. In Le Marche, we have a long tradition of wood carving and a slower pace of life, so during this activity you will enjoy both by experiencing first hand how to make a wooden object such as wooden spoons for you to take home, all in a lovely outdoor location. Family friendly.



## IN THE LAND TERRACOTTA

🕒 Friday 17:30 - 20:30  
(May - Sept)

👥 4 - 8

€ da 50

🗣️ Ita / Eng

📍 Fratte Rosa (PU)

Fratte Rosa is Le Marche's terracotta capital, and this ancient art has been passed through generations of the same family for hundreds of years. With us, you will be introduced to the craft of terracotta, get to have your very own "Ghost" moment using the lathe and table work within a historic family workshop. We also include a visit to the old bottega in town and a traditional dinner cooked in ceramic pots in one of the oldest restaurants of the area. Family friendly.



## FIRE BAKED PIZZA

🕒 Wednesday 17:30 - 20:30 🧑 4 - 12 € from 45

🗣️ Ita / Eng

📍 Fano (PU)

Italian families normally make pizza once a week. It's a real treat for whoever is invited to enjoy it with them, as homemade pizza always tastes amazing and different to the one you might eat in a pizzeria. During this mouthwatering workshop, you will be handed the secrets of pizza making and will learn to make the dough, spread and season it, then cook with a traditional wood fired oven. All in all, you'll be more than ready to host your own pizza night when you get back home. Pizza dinner and drinks included. Family friendly.



## SENIGALLIA GASTROWALK

🕒 Friday 17:30 - 19:30 🧑 5 - 15 € from 25

🗣️ Ita / Eng

📍 Senigallia (AN)

Senigallia is a beautiful city of fancy boutiques, Michelin star restaurants and award winning ice-cream shops, but there is much more in the back alleys. We will give you the chance to discover the main gastro attractions of this classy coastal city, and also some hidden treasures. You will get to taste some of the best delicacies Senigallia has to offer, and bring back a bag full of tasty memories. Guide and snacks included. Family friendly.



## LE MARCHE ICE CREAM EXPERIENCE

🕒 Thursday 16:00 - 19:00 🧑 8 - 15 € from 40

🗣️ Ita / Eng

📍 Pozzuolo (PU)



In the past few years Le Marche has experienced an ice-cream awakening. Industry awards have been pouring in left, right and centre, and it has been brought to the attention of the international community that the finest ice-cream shops of Italy are here in this region. If you are wondering what makes our ice-cream so special, then you should take part in this hands-on experience, in which you will find out for yourself the secrets of ice-cream making, and eat top-notch ice-cream. Family friendly.



## FISH IN THE GARDEN

🕒 Thursday 17:30 - 20:30 🧑 6 - 15 € from 40

🗣️ Ita / Eng

📍 Castelleone di Suasa (AN)



In Le Marche you are never too far away from the sea and eating fish in the hills is a particularly pleasurable experience. What is more, fishermen are great people and some of the best fish cooks you could imagine. With this experience you will get the opportunity to have a cookery class directly from them and learn the secrets of great grilled fish and more. The experience includes a fish aperitive and local wine. Family friendly.

Children: 0 - 5 years old free, 6 - 12 yo 50% discount

All workshops will require a minimum number of participants, and we reserve the right to cancel experiences for which this number has not been reached.



Experiences and activities can be arranged at your holiday villa or hotel on demand. Enquire for more information and a quote tailored to your needs.



DISCOVER ALL OF OUR EXPERIENCES  
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