



## **19<sup>th</sup> Symposium of the European Grassland Federation**

### **Mid-symposium tour**

The mid-tour will take you to the Nurra plain, located between the towns of Sassari, Porto Torres and Alghero in North-Western Sardinia. With a surface of 700 km<sup>2</sup>, this is the second largest plain of the island. The region falls into a homogeneous agro-climatic area, with the typical climate conditions of the central Mediterranean area: average annual rainfall of approximately 550 mm, mean monthly temperatures ranging from 10 to 26 °C. The Nurra plain is basically characterized by the traditional cornerstones of the agricultural activity of this area: dairy sheep farming systems, olive oil and wine production. Three main visits are planned:

#### **1: Dairy sheep farm**

The dairy sheep farm of Mr. Sebastiano Porcu and his family will be visited. The farm, with its 650 dairy ewes, extends over 77 ha and is located into the Sassari municipality (20km from the Congress Venue). The main product of the farm is milk, which is totally sold to the Cheese Industry. Traditional all-year open-air grazing management is practiced and strategies for improving own forage production are carried out. A mosaic of feed resources mainly represented by annual forage crops, meadows (i.e. sulla and lucerne), improved (i.e. subterranean clovers) and semi-natural pastures are present.





## 2: CNR-ISPAAAM experimental fields

The tour will take the participants to the experimental fields of the CNR Research Area, 20km from the previous step of the tour. An overview of the more recent researches regarding innovation on grass-legume forage mixtures for rainfed Mediterranean conditions, new drought tolerant genotypes of native grasses and legumes, perennial species for bioenergy purposes will be presented.



## 3: Le Pinnete agri-tourism farm

The *pinneddu*, ancient stone and reeds, linked to the farming culture of Sardinia, inspired the architects who created the country restaurant "Le Pinnete" within the San Giuliano Country Estate Podere Monte Sixeri. Le Pinnete cuisine is based on high quality and genuine ingredients, produced within the estate itself: from vegetables to pork, wild boar, sheep and lamb, from fresh pasta to excellent cheese, from the wonderful seadas (typical Sardinian dessert) to the various dressings, among which the San Giuliano extra-virgin olive oil (produced by the Manca family since 1916) stands out with all its variants.

