

	<p><b>Giuliana Farm House</b></p> <p>The Giuliana farm-house is situated in the National Park of the Majella, at an altitude of 1300 feet in the green area of “Quarto Grande”, as a part of the Pescocostanzo town.</p> <p>From generations and following the ancient pastoral tradition (500 sheeps of Sopravvissana race), the family take care of the flock breeding and of the dairy farming.</p> <p>In 5 minutes by car, guests can reach the Aremogna/Roccaraso skiing centre (100 km of ski tracks) and St Anthony Wood (a natural large area).</p>
	<p><b>Accommodation</b></p> <ul style="list-style-type: none"> <li>☺ Bed &amp; Breakfast with 6 double rooms available (one for disabled people), a little hall equipped with TV, books, and other facilities</li> <li>☺ Rooms can host till 4 people, adding beds</li> <li>☺ All rooms overlook the mountains</li> <li>☺ Rich breakfast served with home made cakes and farm-houses products</li> <li>☺ For groups accommodation, Giuliana farm-house cooperate with the “La Cerasella” B&amp;B</li> <li>☺ Local food tasting is available at dinner , served in a cosy large room, with the Giuliana Family</li> </ul>
 	<p><b>Other Services</b></p> <p>EDUCATIONAL FARM, an interesting chance for children, schools, groups, families to know about the rural world, the origin and production of food, the breeder work</p> <p>GUIDED TOUR of the sheep-house with 500 sheeps of Sopravvissana race</p> <p>LITTLE FAMILY MUSEUM to show visitors the transhumant way of life</p> <p>STAGE for young people interested in the breeder activity</p> <p>PICNIC AREA for farm-house products tasting, well equipped for children, guests and visitors.</p> <p>TASTING HALL with chimney to taste the farm-house and local food as cheese, jams, cold cuts, in-oil vegetables, lamb...)</p>
	<p><b>FARM-HOUSE PRODUCTS PRODUCTION AND CHEESE SALE</b></p> <p>Dairy with shopping point :</p> <ul style="list-style-type: none"> <li>- Abruzzese pecorino of Sopravvissana sheep race (sheep’s milk cheese)</li> <li>- Aromatized cheese with herbs, pepper, nuts</li> <li>- Salt and simple ricotta</li> <li>- Caciocavallo (gourd-shaped kind of cheese)</li> <li>- Cheese and local products tasting during summer time outside the Picnic area and in winter time in the chimney hall</li> </ul>