

# *Italiano Culturando*

## *The Course for those loving Art and Italian Culture*

*Special Italian Language Course combined with a seminar, cultural and culinary activities.*

**Duration: 2 or 3 weeks.**

**Level: from level A2 to C2**

**Starting Dates: 23/1/2017, 6/2/2017, 20/2/2017,  
6/3/2017, 20/3/2017, 3/4/2017, 17/4/2017, 01/5/2017,  
15/5/2017, 29/5/2017, 12/6/2017, 26/6/2017, 10/7/2017,  
24/7/2017, 7/8/2017, 21/8/2017, 4/9/2017, 19/9/2017,  
2/10/2017, 16/10/2017, 30/10/2017, 13/11/2017, 27/11/2017, 11/12/2017**

20 hours a week group course from Monday until Friday in mixed classes and 5 (2 weeks) or 8 (3 weeks) activities in the afternoon/ evening.

### **Activities**

**Welcome Tour:** A guided tour of the historic city centre of Genova, the largest medieval city centre in Europe.  
**Ligurian Wines Tasting:** Taste 4 different wines and learn about wine aromas and colors. Do you know how to serve wine and how to look after it? Learn all this and much more in a wonderful location.

**Tour of the 'Rolli' palaces:** It opens the doors to some of the most lavish residences built by the wealthiest and most powerful aristocratic families of Genoa.

**Coffee tasting:** One hour course that will teach you how to distinguish the different coffee flavours, their history and their origin.

**Wine tasting:** Taste 4 different wines and learn about wine aromas and colors. Do you know how to serve wine and how to look after it? Learn all this and much more in a wonderful location.

**Course of Macramé:** Learn the ancient art of the Genoese sailors creating a bracelet with knots and tangles.  
**Seminar on Italian Culture:** Regular seminars and documentaries on various subjects, like Italian music, Genoese singers, Italian food, the mafia, etc.

**Italian Movie:** Once a fortnight we show famous old and new Italian movies.

**Seminars – documentaries:** Regular seminars and documentaries on various subjects, like Italian music, Genoese singers, Italian food, the mafia, etc.

**Ligurian Cooking Course:** A cooking course at a professional school to learn how to make pesto, walnut sauce in a mortar, fresh pasta, lasagne, stuffed vegetables and many more Italian and Ligurian dishes. The evening finishes with dinner altogether including an aperitivo with wine.

\*from March until September – min 5 participants