

# 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:**

**15/1/2018, 29/1/2018, 12/2/2018,  
26/2/2018, 12/3/2018, 26/3/2018, 9/4/2018, 23/4/2018,  
7/5/2018, 21/5/2018, 4/6/2018, 18/6/2018, 2/7/2018,  
16/7/2018, 30/7/2018, 13/8/2018, 27/8/2018, 10/9/2018,  
24/9/2018, 8/10/2018, 22/10/2018, 5/11/2018, 19/11/2018, 3/12/2018**

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