



BIO-FARMHOUSE

Into the farm we grow and process,
organic fruit, with the biologic
certification, producing fruit juices
and jam, in respect of the
surrounding environment,

The area offers opportunity to
meet eagles and deer, because is
near to the National Park of
“Foreste Casentinesi, Monte
Falterona e Campigna”.

www.agriturismovetriceto.it



AGRITURISMO VETRICETO

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43°55'48" N
11°37'57" E

FARM HOUSE VETRICETO





The "Agriturismo Vetriceto" offers hospitality to the ones who wish to spend a calm but stimulating holiday, relaxing themselves in a spacious and comfortable country cottage plunged into nature and located at the borders of the Foreste Casentinesi National Park. Its optimum position allows the guests of the Agriturismo to go hiking pleasantly inside the Park, availing themselves on the Owner's experience as a Park Official Guide. You can also discover and visit little and charming historical towns in the vicinity, but above all the beautiful city of Florence, which is only 40 kilometres/25 miles away.

THE TRUE FARMHOUSE SOUL

We offer this house, totally inserted into our farm.
We are at the borders of the national park of the "Foreste Casentinesi, Monte Falterona e Campigna" enjoying every emotion that a protected area like this could offer.

THE FARM-HOUSE:

Our Guests will have an independent house, with two double bedroom, and tv sat at their disposal, located in a mountain commercial farm at a height of 625 metres/ 1083 feet above sea level.



Our swimming pool.



One of the bedroom.

OUR SURROUNDINGS:

Nearby the farm you can find the Bilancino lake, where you can go sailing, or have a sunbath on the lake-side, inside the two umbrellas and canoes renting. Near to the lake you can find the "Villa Demidoff", where you can see the "Appennino", a statue made by "Giambologna".



L'Appennino.



The Bilancino lake

OUR PRODUCTION:

Into our farm we grow raspberries, currants, blueberries, blackberries, chestnuts, plums, apples, pears, figs, and vegetables.

We process our fruti into our laboratory, using machines that work under vacuum, to maintain the organoleptic properties.



Our fruit.