

Farm House San Lorenzo - Trevi

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Category: ★★★★★ Price range Medium
Web site: [Azienda Agrituristica San Lorenzo](#)



Description: Farm House San Lorenzo Trevi

Azienda San Lorenzo is a farm, laid at the foot of Trevi, plunged into the green colour of the Umbrian countries between Assisi and Spoleto, in an oasis of peace and quiet.

With its spectacular geographical position, **Azienda San Lorenzo** is the ideal destination for nature lovers and those seeking peace, rest and opportunities for sport and culturally experience. Tasting natural flavours of Umbrian dishes, wine and country life.

- A fully-restored 18th-century farm housing 8 studio apartments, completely furnished and equipped with bed and bath linen, independent central heating, kitchenette, safe and TV set to make your stay as comfortable as possible, parking.

- A recently restored 16th-century farm - maintaining its rustic style with a comfortable loggia - houses 3 apartments and wide terrace.

Agritourist offers wide green spaces with trees and plants and the new swimmingpool .

Azienda San Lorenzo extra virgin olive oil is a very high quality oil produced in restricted quantity, white olives picked by hand coming from the hills of Trevi.

The oil's extraction takes place with traditional mechanical and physical methods cold-working.

We directly address to an exacting customer, careful of his quality of life, who has chosen the healthy prevention as his own rule.

The result is an excellent olive oil, emerald green, with a pleasantly aromatic perfume, with a delicate fruit taste and with unique organoleptic characters.

Other typical products:

Emmer wheat -Jam-Honey-Wine-Cheese-Preserved meats -Lentil

Inside the sixteen-century country house there are two rooms.

One is the old family cave where a cosy and comfortable environment is used as a restaurant. The other is an ancient stable, now used as a cafeteria, a meeting room, a wine tasting corner and a non-smoking area.

Letizia will cook traditional Umbrian dishes that re-discover the tastes and flavours of the past and are mostly made with products from our farm. Then you will get acquainted with a **list** of selected DOC and DOCG wines

Our services for your stay:

- B & B (Bed and Breakfast): lodging and breakfast
- H/ B Half board : breakfast and dinner
- F/ B Full Board comprehensive complete pension of lodging, breakfast, lunch and dinner
- Basket pic- NIC upon request Visit of our Agricultural Company, to agree with the holder for timetables and days

The drinks in the service of H/ B and F/ B (lunch and supper) is excluded from the price

Menù

The variety of the menu is determined from the availability of the business productive activity and from the character of the agricultural-alimentary productions ages. The menu are every day an Igaie tt uegethm,le aon i divesifies between the lunh and the supper to you. For the breakfat you will taste: the cake of the day, the honey and the marmalade one of fruit produced from we,it accompanies to you from one sprouts of orange and classic warm drinks: coffee, cappuccino, thè, luff and chocolate. For the service of average pension or complete pension, there will be you use plates of the comprehensive territory and the tradition umbra of: appetizer, first, according to with contour aund cake.

On request:

Menù tasting tartufo

Menù tasting chianina

	Low season: January, February, March, April, May, October, November, December	Medium Season: June, July, September	High Season: August, Christmas, Easter, New Year, Festivity
Double Bedroom breakfast included	70	80	100
Triple room breakfast included	90	100	120
Single room breakfast included	40	45	50
Studio (2 persons) weekly price	300	350	400
One Bedroom apt weekly price	400	450	500
Three Bedroms apt weekly price	550	600	650