



Kmetijsko gozdarska zbornica Slovenije



SOUTH EASTERN ADVISORY SERVICE NETWORK

12th SEASN, 65th IALB and 15th EUFRAS conference 2026

FIELD VISITS PROGRAM

PROGRAM 1: Haloze & Ptuj

(Excursion in English)

This excursion combines advanced dairy farming technologies with small-scale diversified farming and traditional wine tourism in the Haloze region. Participants will explore how innovation, local cooperation, and tradition shape modern rural development.

Timeline

08:00 – Departure from Radenci

08:40 – Visit: Žampa Farm

11:30 – Visit: Stopnišek Farm

14:00 – Visit & lunch: Pungračič Tourist Farm

~16:00 – Return (approx. 60 min)

Žampa Farm

Levanjci, Destrnik

Žampa Farm is one of the most technologically advanced cattle farms in Slovenia, combining a 160-year tradition with cutting-edge livestock management. The farm keeps around 250 cattle and cultivates over 100 hectares of land. Their barn operates with a high level of automation, including robotic milking, feeding, and cleaning systems. A unique feature is the focus on animal well-being, cows have access to rotating massage brushes and are even exposed to classical music (e.g. Mozart), which positively affects their calmness and milk production. Using modern monitoring technologies, each animal is individually tracked to optimise productivity and herd management.





Stopnišek Farm

Dobrina, Žetale

Located in the hilly Haloze region, where farming conditions are challenging, Stopnišek Farm focuses on value-added production and direct sales. The farm is known for its herbs, teas, vegetables, and processed homemade products, many of which have received awards. A key strength is their cooperation with neighbouring farms, creating a strong local network for product exchange and joint marketing. Visitors will experience authentic hospitality and taste a variety of local products.



Pungračič Tourist Farm (lunch with wine tasting)

Drenovec, Zavrč

Set in the scenic hills of Haloze, Pungračič Farm represents a five-generation winemaking tradition with around 14 hectares of vineyards. They produce a range of wines, including Riesling, Sauvignon, Chardonnay, and Muscat. The farm combines wine production, tourism, and traditional cuisine, offering dishes prepared from home-grown ingredients, often baked in a traditional wood-fired oven. Participants will enjoy a relaxed lunch with wine tasting, experiencing authentic flavours and hospitality of the Haloze region.



PROGRAM 2: Wine & Rural Tourism

(Excursion in German)

This excursion highlights the strong wine-growing tradition of the Slovenske gorice region, combined with family farming, innovation, and rural tourism. Participants will visit farms led by young successors, explore boutique dairy processing and winemaking, and enjoy authentic gastronomy in a unique vineyard landscape.

Timeline

08:00 – Departure from Radenci

09:00 – Visit: Leber Vračko Farm

12:00 – Visit & lunch: Leber Wine Estate

15:30 – Visit: Dreisiebner Farm

~17:30 – Return (approx. 1 hour)

Leber Vračko Farm

Jedlovnik, Zg. Kungota

Leber Vračko farm is a four-generation farm, that was divided into two parts, each part lead by one of the daughters (Barbara and Katja). Barbara, together with her husband Jernej, focuses on dairy production. At the same time, Katja and her husband Gregor manage vineyards and develop the wine and culinary offer. Their parents Alenka and Ivan are a constant help to their daughters along the way, while their grandparents are always caring for the highest quality of the products on their farm. Barbara is also a young successor that is always innovatively improving their farm, with recently focusing on boutique milk processing.





Jarc Farm (lunch)

Slatina, Zgornja Kungota

The farm is in Slatina, in the village of Svečina, near the Austrian border in the northern Slovenske gorice hills, an area with a rich winemaking tradition dating back at least 900 years. The family is proud of its wines, which reflect the energy of nature, the soil, the sun, and their dedicated work. Their wines are marked by the fruitiness and lively acidity typical of the Styrian terroir. Guests can stay in modern rooms with beautiful views of the surrounding vineyards, often compared to Tuscany. Nearby attractions include the Kebl Wine Museum, Svečina Castle, the viewpoint tower on Plački vrh, and the Vinotour walking trail through vineyards on both sides of the border.



Dreisiebner Farm (Špičnik)

Zgornja. Kungota

Located in the heart of the Svečina wine hills, right next to the Austrian border, this farm is famous for the iconic "heart-shaped road" among vineyards, one of Slovenia's most recognisable landscapes. The farm is run by three generations and has a long winemaking tradition dating back to 1777. A key highlight is their over 300-year-old wine cellar, built into the ground to ensure ideal natural conditions for wine ageing. The visit includes a presentation of the farm and a wine tasting at a panoramic viewpoint overlooking the vineyards.





PROGRAM 3: Livestock & Wine

(Excursion in German)

This excursion focuses on livestock production combined with winemaking and sustainable farming. Participants will visit an innovative young farmer integrating data-driven farm management, explore a unique cultural wine heritage site, and experience organic farming with a strong focus on self-sufficiency and diversification.

Timeline

08:00 – Departure from Radenci

09:00 – Visit: Perko Farm & Winery

11:45 – Visit: Old Vine House, Maribor

13:00 – Visit & lunch: Tourist Farm Pri Baronu

~17:30 – Return (approx. 1 hour)

Perko Farm & Winery

Spodnja Velka, Šentilj

A family farm led by a young farmer, Aleš Perko, together with his wife Petra, combining livestock production with winemaking. The farm focuses on beef cattle breeding (Limousin, Charolais) and vineyard production, with all grapes processed under their own brand *Vino Perko*. A key innovation is Aleš's data-driven farm management system, developed as part of his candidacy for the Innovative Young Farmer award (2023). The system collects and analyses farm data to improve planning, reduce risks, optimise production, and increase overall efficiency and profitability.





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Old Vine House (Maribor)

Home to the oldest vine in the world, over 450 years old and listed in the Guinness Book of Records. Located in the historic Lent district, the vine symbolises resilience, having survived wars, fires, pests, and time.



Tourist Farm Pri Baronu

Planica, Framsko Pohorje

A farm run by three generations, located in the area where the hills meet the plains. With over 200 years of tradition, the farm is today fully organic (certified since 1999) and strongly focused on self-sufficiency. They manage around 18 hectares of land and have developed 22 different supplementary activities, including tourism, food processing, education, and bread baking. The farm is a great example of diversification and sustainable rural development. Participants will learn about organic farming, permaculture, and farm management, followed by a lunch prepared from home-grown ingredients.



PROGRAM 4: Prlekija Experience with e-bikes (max. 30 participants)

(Excursion in English)

This excursion offers an insight into the agricultural and cultural heritage of the Prlekija region. Participants will explore a certified organic farm, operating with a strong commitment to nature, discover the Slovenian tradition of beekeeping and honey production, enjoy authentic local cuisine, visit a modern livestock farm, and conclude the day with a wine tasting at a scenic wine fountain, while travelling between the different farms and sites by e-bike through the picturesque landscape of Prlekija.

Timeline

08:00 – Departure from Hotel Radin, Radenci

08:30 – Visit: Organic Farm BEEKO (Paldauf family)

09:45 – Visit: Tigeli Beekeeping & Beekeeping Museum

11:00 – Lunch: Tourist Farm Kolar

13:00 – Visit: Ajlec Farm

14:10 – Visit: Kapela Wine Fountain

17:00 – Return to Radenci

(est. e-bike route length: 37 km)

BEEKO Organic Farm (Paldauf Family)

Vučja vas 37, Križevci pri Ljutomeru

The Paldauf family farm lives in nature and with nature in every aspect. When they had children, they became even more aware that only healthy things can grow from a healthy environment. Their “job” is to live in harmony with nature. That is why they often say they don’t really have a job – nature is their first, second, and last thought. They never wake up in the morning with a knot in their stomach from the stress of the day ahead. They are grateful that the farm is the result of generations of work – today, the fourth generation is already growing up on it. Their gratitude for being able to work in what they consider the best job, working with nature, is reflected in the energy of their products. In 2020, they received the





organic (BIO) certification and were officially recognized as the Paldauf Organic Farm.

Tigeli Beekeeping & Beekeeping Museum

Kolodvorska ulica 33, Veržej

The apiary dates to the late 19th century. With its preserved equipment, it represents an exceptional and rich cultural heritage. The beekeeping museum is a legacy of the past and a reflection of the life of the people of Prlekija – hardworking, persistent, and modest. The beginnings of Tigeli beekeeping date back to 2002, when they acquired their first bee colonies. Already in the first year, the results were positive, which encouraged them to expand year by year. Today, they manage 130 productive colonies across two stationary apiaries and three mobile units. A turning point came in 2005, when they inherited the beekeeping museum from the beekeeper Drago Šalamun. In the same year, they registered a supplementary activity at the administrative unit of Ljutomer and began to focus intensively on beekeeping tourism. In 2008, they established an educational apiary next to the museum with eight colonies, where they present their work with bees to visitors.



Lunch at Tourist Farm Kolar

The Kolar farm, led by Darinka Kolar, was established in 1998 and began its tourism activities in 2000. With over 25 years of continuous operation, it can host around 60 guests. Alongside tourism, the farm cultivates over 5 hectares of land, producing wheat for traditional rye bread and oil crops for pumpkin seed oil.



Ajlec Farm

Selišči 3, Sveti Jurij ob Ščavnici

The farm is now managed by the third generation. The young successor, Mihael Ajlec, took over the farm from his parents in 2013 at the age of 24. Today, they cultivate over 30 hectares of agricultural land, producing food and feed for their animals. The farm features a modern barn for suckler cows and primarily focuses on milk production, managing around 100 head of livestock, including 50 dairy cows and some poultry. *“When you choose to work on a farm, you must understand that it is not just an eight-hour job. The days are sometimes too short, the work is demanding, but I believe it is worth every bit of effort. You work in nature, at home, you manage your own time, and spend a lot of quality time with your family. That is one of the best things a farm can give you,”* says Veronika Ajlec, farmer, wife, and mother of two daughters.



Kapela Wine Fountain

The Kapela Wine Fountain invites you to the heart of the Radgona–Kapela Hills. In 2021, the Municipality of Radenci built the viewing terrace – the Kapela Wine Fountain – with the aim of promoting tourism, showcasing the local landscape, and offering tastings of regional wines. All wines on offer are produced in the Radgona–Kapela Hills. The indigenous grape variety is Radgonska Ranina, while Traminer is particularly highly valued in this area. The wine fountain is located on Kapelski Vrh, right next to the Church of St. Mary Magdalene. Kapelski Vrh is the highest point in the Municipality of Radenci, situated at an altitude of 312 meters above sea level.





PROGRAM 5: Prekmurje Experience

(Excursion in English)

This excursion explores the unique rural landscape of Prekmurje, with a focus on sustainable farming, biodiversity, and local gastronomy. Participants will visit farms engaged in livestock production and dairy processing, discover the rich biodiversity of Goričko Nature Park, experience traditional Prekmurje cuisine, and gain insight into large-scale modern farming systems. The programme highlights the balance between nature conservation and agricultural development.

Timeline

08:00 – Departure from Hotel Radin, Radenci

08:45 – Visit: Zavec Farm

10:35 – Visit: Butterfly Trail (Motvarjevci)

12:30 – Lunch: Tourist Farm Puhan

14:30 – Wine tasting at Puhan Farm

16:00 – Visit: Cigüt Farm

17:30 – Return to Radenci

Zavec Farm

Gornji Slaveči 67, Kuzma

Located in the Goričko Nature Park near the tri-border area of Slovenia, Austria, and Hungary, the Zavec farm combines livestock production with on-farm dairy processing. The farm manages around 35 hectares of land and focuses on cattle and sheep farming. Since 2017, they have also been producing yogurts and fresh cheeses.





Butterfly Trail (Motvarjevci)

The Butterfly Trail leads through one of the best-preserved wet meadows in Goričko Nature Park. These species-rich meadows are a result of traditional farming practices and represent an important cultural and natural heritage. Participants will learn about the interdependence of plant and animal species, including rare and protected butterflies. The trail offers an immersive nature experience, combining education with relaxation in a unique landscape.



Lunch at Tourist Farm Puhan

Situated among vineyards near Plečnik's church in Bogojina, the Puhan farm offers a complete "from field to plate" experience. The farm produces its own crops, meat products, and wine, combining traditional recipes with a modern touch.

Wine Tasting at Puhan Farm

Participants will taste a selection of local wines produced on the farm's vineyards, located in one of the best wine-growing areas of Prekmurje.





Cigüt Farm

Noršinci, Martjanci

The Cigüt farm is a large-scale mixed agricultural enterprise led by a young second-generation farmer, Štefan Cigüt Jr., a university-educated successor who continues to develop the farm together with his family. His father started farming with just 2 hectares and gradually expanded it into today's operation. The farm now manages over 450 hectares of land and employs 7 workers. It combines crop production with livestock farming and produces its own feed. It is recognised as a "master farm", providing practical training for agricultural students. The farm specialises in beef production, raising around 1,200 cattle annually, with advanced feeding strategies and high-quality genetics resulting in excellent daily weight gains (1,350–1,600 g). Štefan Cigüt Jr. is also a two-time national ploughing champion (2003, 2009), reflecting his strong technical expertise.





PROGRAM 6: Slovenske gorice

(Excursion in English and German)

This excursion showcases a dynamic mix of modern dairy farming, innovative family entrepreneurship, and traditional culinary heritage in the Slovenske gorice region. Participants will experience advanced livestock production, local food processing, and authentic Styrian gastronomy.

Timeline

08:00 – Departure from Radenci

08:30 – Visit: Bela Farm

10:45 – 12:30 – Visit: Goznik Farm (Mimina domača kuhna)

13:00 – 15:00 – Lunch: Tourist Farm Lovrec

~15:00 – Return (approx. 40 min)

Bela Farm

Zgornja Senarska 34, Sv. Trojica v Slov. Goricah

Bela Farm is a modern dairy farm known for its advanced approach to cattle breeding. Their newly built barn, often referred to as the “hotel for cows”, significantly improves animal welfare and milk production efficiency through automation such as milking, feeding, and cleaning robots. The farm keeps around 160 cattle, with space for up to 85 dairy cows, and aims to further increase annual milk production. With its focus on animal comfort, modern technology, and herd improvement, the farm is a strong example of innovative and sustainable livestock farming. Its nomination for the “Best Barn” award further confirms its commitment to development, animal welfare, and innovation.





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Goznik Farm is a modern family farm led by a young farmer, Matej Goznik, together with his wife Mirjana. The farm focuses on fruit production and on-farm processing, combining traditional knowledge with innovative approaches. A key feature of the farm is their brand Mimina domača kuhna, under which they produce a variety of homemade products such as bread, pastries, and traditional desserts. They also apply innovative techniques such as freeze-drying (lyophilisation) of fruit to expand their product range. Visitors will experience authentic local flavours through a tasting of their products and a live culinary presentation of the traditional Slovenjgoriška gibanica, offering a true taste of the Slovenske gorice region.



Tourist Farm Lovrec (lunch)

Jiršovci 29, Jiršovci

Located in the heart of the Slovenske gorice hills, surrounded by vineyards, the Lovrec farm combines winemaking, tourism, and traditional Styrian cuisine. Their offer is based on local ingredients, homemade dishes, and wines produced from their own vineyards. Participants will enjoy a relaxed lunch accompanied by a wine tasting, experiencing authentic regional flavours and the warm hospitality of the farm.



PROGRAM 7: Hungary (max. 30 participants)

(Excursion in English and German)

This excursion offers insight into innovative and community-driven rural development in Hungary. Participants will explore regenerative farming practices led by a young female farmer, learn about generational renewal, and experience a unique community hub promoting local food systems, sustainability, and social innovation with a strong focus on women's empowerment.

Timeline

08:00 – Departure from Radenci

~08:40 – Arrival: Dedes Farm (Lendvadedes)

~12:00 – Lunch (Dedes Farm)

~13:00 – Visit: Bussay Winer (Csörnyeföld)

~16:00 – Return to Radenci

Dedes Farm (Lunch)

Lendvadedes, Hungary

Dedes Farm is an innovative farm focused on regenerative agriculture, combining sustainable land management with a strong vision for the future of farming. The farm is led by a young female farmer, highlighting the role of women in agriculture and leadership in rural areas. A key aspect of the farm is its experience with generational renewal, offering valuable insights into succession, challenges, and opportunities in modern farming. The farm has also been recognised internationally as part of the Top 50 Farmers in Hungary, highlighting its innovative approach and impact.





Bussay Winer

Csörnyeföld, Hungary

Bussay Winery is a distinctive family-run estate in the Mura region, where organic viticulture, local heritage, and women's leadership come together in an inspiring way. Since 2019, the winery has been managed under certified organic farming practices, with a strong commitment to biodiversity, soil health, and the long-term sustainability of the landscape. The winery is led by Dorottya Bussay, who continued the work of her late father and successfully carried the family legacy forward. Her story reflects female leadership, generational renewal, and resilience in rural areas, while also showing how tradition and innovation can be combined in organic wine production. The visit offers participants insight into the opportunities and challenges of managing an organic vineyard and preserving local values through sustainable entrepreneurship.

