**Andrea Incani**

**the Shepherd-Philosopher**

San Sebastiano, in Alpe Cimbra, is a village that has a small population but many traditions linked to the world of ancient myths. It is here, a few steps from Folgaria, that Andrea Incani, a shepherd of mixed origins - a little from Trentino and a little from Sardinia –despite his young age decided to start his second life. Before, he was a student of History and Philosophy at the University of Trento, but then, to meet a personal challenge, he started raising dairy goats, eventually becoming a cheese maker who now also produces cheese on his own in the wake of local tradition. Andrea started this adventure almost by chance, when he bought a goat in 2014 as a joke, yet from that bet a stable trade was launched. It was demanding to follow the rhythms of the animals, and yet very satisfying, to the point of leading to the decision to devote himself full time to this new business. The year 2014 also saw the founding of the company called Maso Guez, from the Cimbrian (or *slambrot*) word for goat, which today houses almost 80 of these farm animals and to which in the meantime a hundred egg hens have also been added. Today, together with his family of origin, Andrea transforms milk into cheese in an artisanal way, as was once done in the small dairy opened under the house, always in San Sebastiano, and also directly oversees its sale.