

EXPERT OLIVE OIL TASTER FOR A DAY (DTG 008 UMB)

Discover the art of tasting extra virgin olive oil!



Olive oil is the natural oil extracted from olives, the fruit of the olive tree. It is rich in healthy monounsaturated fats and is loaded with antioxidants, which makes it one of the healthiest fats. It is used in the Mediterranean countries since ancient times. Umbria is famous for its excellent quality of extra virgin olive oil, which has a deep green colour and strong fruity taste.

Experience the emotion of visiting a real Umbrian olive grove, admiring the majesty of the olive trees and observing any detail. The visit is followed by a sensory analysis of organic extra virgin olive oil. A unique opportunity to see and understand how a high quality organic extra virgin olive oil is produced. You will also learn the differences between conventional and organic cultivation. It will be very interesting!

Finally, a nice tasting of extra virgin olive oil, accompanied by 5 Assisi DOC wines, warm bruschetta, a selection of Norcia salami, Umbrian cheeses and typical homemade desserts. Get ready to know the most famous typical product from Umbria, you will love it and want it to be always on your table!



What is this Day Tour about?

An interesting guided tour through the olive groves with an explanation of the differences between conventional and organic cultivation.

You make a sensory analysis of organic extra virgin olive oil, followed by a tasting of extra virgin olive oil and 3 Assisi DOC wines, all accompanied by a warm crispy bruschetta and a selection of typical Norcia salami, Umbrian cheeses and homemade dessert.

Price per person:

2-19 people € 20,00

20 - 39 people € 18,00

40 or more € 17,00

Children 5-13 years € 12,00

Dates: From Monday until Saturday. Sundays and holidays on request

Duration: ca. 1 ½ -2 hours

Participants: two or more people

Included in the price:

- Guided tour of the olive groves and winery
- Explanation of the process of cultivation of olive trees and differences between conventional and organic cultivation
- A sensory analysis of various types of olive oil will follow, to test the various differences
- a certificate of 'Taster Apprentice'
- Wine tasting, bruschette, selection of salami from Norcia, cheeses and typical homemade desserts.

Extra services: transfer from Spello downtown or from the railway station of Spello to the

winery: on request

Important: we kindly ask you to communicate if you suffer from allergies or if you have any dietary requirements (vegetarian, vegan, gluten free..).



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