



Olive oil tasting and sensory journey in Umbria

A unique oil experience

Code: DTG008 UMB



Umbria and Its Extra Virgin Olive Oil Tradition

Umbria, known as the "green heart of Italy," boasts a centuries-old tradition in the production of extra virgin olive oil. Thanks to its gentle hills and favorable climate, this region is particularly suited to olive cultivation, providing ideal conditions for the trees to produce fruits rich in flavor and nutritional qualities.

Umbrian extra virgin olive oil is not only a product of gastronomic excellence but also a symbol of territorial identity, telling the story and passion of a land deeply connected to its agricultural culture.

Sensory Experience at the Olive Mill: Unique Tastings and Pairings

Are you ready to embark on a journey through the authentic flavors of Umbria? We invite you to a **Frantoio in the Valle Umbra**, where olive oil tradition meets the art of taste in an unforgettable tasting experience.

Discover the intense aroma and unmistakable flavor of our extra virgin olive oil, expertly paired with surprising dishes:

Freshly baked bread to enhance the purity of the oil

Local cheeses with different levels of intensity

Artisan chocolate for an unusual yet irresistible combination

Fresh vegetables to taste a perfect combination with the olive oil

Let the owners of the olive oil mills guide you on a journey that will stimulate your senses and make you rediscover olive oil in a completely new way. Learn to combine the right olive oil taste with different dishes and products

Book now and treat yourself to a moment of authentic pleasure, immersed in the magic of the Umbrian countryside!

Choose between two experiences:

Play with your Senses

Step into the heart of this local **Frantoio** and discover the various stages of oil production. Through an engaging sensory tasting, you will learn to recognize the qualities that make an oil truly excellent. Finally, test your palate by tasting fresh bread, vegetables and sweets paired with four selected oils.

Duration: **1.5 hours** | Price: **€ 25 per person**

Learn How to use the right olive oil on your dishes

After exploring the mill and stimulating your senses with a tasting of **five oils**, discover how to best enjoy olive oil. Through different food pairings, you will learn how high-quality oil can enhance even the simplest dishes. Join us for a **light lunch, snack, or aperitif** and enjoy a unique tasting experience.

Duration: **2.5 hours** | Price: **€ 45 per person**

Available every day on request except Sundays and holidays.