



CHEESE MAKING & OLIVE OIL IN VOLTERRA

Immerse yourself in the most authentic soul of the Italian countryside with a full day dedicated to the flavors, aromas, and traditions that define Tuscany. Your journey begins at a family-run olive mill, where generations of expertise reveal what extra virgin truly means, how cold extraction works, and why mass-produced oils can never match the quality of small Italian farms. During an exclusive blind tasting, you'll learn to recognise the genuine character of Tuscan extra-virgin olive oil—its fragrance, purity, and unmistakable Italian identity. Your day continues through the rolling hills surrounding Volterra, at a certified organic cheese farm where an Italian family has transformed milk into exceptional cheeses for more than fifty years. You'll meet Giovanni's family, whose Sardinian roots and dedication to craftsmanship have made them one of the most respected organic producers in the region. Visit the production room and the aging cellars, then roll up your sleeves and learn to make your own caciotta with traditional, hands-on Italian techniques. The experience concludes with a delicious farm-to-table lunch showcasing pecorino prepared in different ways, paired with classic Tuscan products, local wine, and dessert. A truly Italian journey of taste and tradition, celebrating the culture, passion, and timeless beauty of Tuscany.

THE PRICE INCLUDES

Private guide, visit to the cheese factory, cheese making experience, visit to the oil mill, olive oil tasting, cheese-based lunch with wine and dessert.

THE PRICE DOESN'T INCLUDE

Anything not expressly listed under “The price includes”

IMPORTANT

Please inform the provider directly of any food allergies before the tour

MEETING POINT

Volterra - More info after the booking

