



Discover the secrets of olive oil in the green heart of Umbria, among the centuries-old olive groves of this farm near Bevagna. Guided by an expert, stroll through the olive trees, observing the different varieties and learning about the care and harvesting of this precious fruit. If the season and weather allow, during a brief autumn window that changes each year, it is also possible to witness a live olive-picking demonstration. The visit continues in the mill, where you will discover step by step the traditional and modern pressing techniques that transform olives into high-quality extra virgin olive oil. Learn to recognise the sensory characteristics of the oil, from aromas and fragrances to flavours that tell the story of the territory. The experience culminates with a guided tasting of extra virgin olive oil produced on-site, accompanied by a curated selection of typical Umbrian products, including cheeses, bread, and other local gastronomic specialities. A sensory journey combining nature, history, and tradition, offering an authentic experience of Umbria's flavours.

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## THE PRICE INCLUDES

Guided olive grove tour, guided visit of the mill, olive oil tasting, and selection of local products

## 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

Bevagna (PG) - More info after the booking

