



STEAK, OIL MILL & WINE TOUR IN SAN MINIATO

Experience an authentic food and wine journey in the heart of Tuscany, where tradition, flavour and passion come together.

The day begins with a visit to a local olive mill, including a tasting of extra virgin olive oil and an explanation of the production process. In October and November, you will have the opportunity to witness the olive pressing in real time.

The tour continues with a visit to a renowned family-run butcher’s shop in central Tuscany, celebrated for the exceptional quality of its meats and its respect for traditional techniques. You will discover the secrets behind cured meats and the iconic Tuscan steak.

Lunch is served in the butcher’s dining area and features a generous selection of Tuscan specialities, with the highlight being a magnificent Tuscan T-bone steak, accompanied by local wine.

The experience concludes at a family-run winery set among the hills of San Miniato, with a guided visit and a tasting of 4–5 carefully selected wines from their finest production.

A perfect ending to a day dedicated to the authentic flavours of Tuscany.

THE PRICE INCLUDES

Private guide, visits to the butcher’s shop, winery and olive mill, extra virgin olive oil tasting, cured meat and meat tasting, T-bone steak lunch, wine tasting

THE PRICE DOESN'T INCLUDE

Transfer between locations, available on request.
Anything not expressly listed under “The price includes”

IMPORTANT

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

MEETING POINT

San Miniato - More info after the booking

