



CHEESE & OLIVE OIL EXPERIENCE IN VOLTERRA

Enjoy a full-day tour at an organic cheese farm near Volterra, offering stunning views of Tuscany's rolling hills. Visit a traditional olive mill for a unique blind olive oil tasting, where it's possible to distinguish between authentic Tuscan extra virgin olive oil and commercial alternatives. Discover the meaning of 'extra virgin' and decode the process behind 'cold extracted.' Learn why commercial olive oil is priced lower than the local, small farm-produced counterpart. Understand the art of using olive oil for cooking.

After this enlightening experience, the day continues with a visit to an organic cheese farm near Volterra, including the production room and cheese ageing rooms, with a focus on the cheese-making process. If production is active, observe operations in the dairy; if not, explore other interesting phases such as ageing. With the guidance of an expert, discover the multi-generational farm of Giovanni's family, who began their craft in Sardinia over 50 years ago and later brought their expertise to Tuscany. Today, they stand as one of the leading organic farms in the Volterra region. Conclude with a delightful lunch featuring pecorino cheese prepared in different ways, along with typical Tuscan products, wine, and dessert.

THE PRICE INCLUDES: Olive oil tasting, olive mill visit, cheese factory visit, cheese-based lunch, pick-up and drop-off at the villa

DURATION: Full day

