

Olive Oil Excursion

Excursion 4 hours

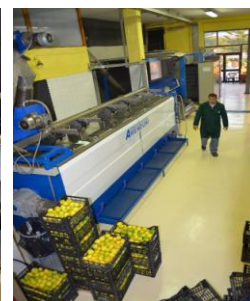


Visiting a mill that has been family run for four generations with love and passion!! The olive oil has been produced here since 1944.

Located in the rural town of Fondi half way between Rome and Naples, the family members will welcome you to their farm and show you a typical day of hard work, that will result in the production of a fine local olive oil and other products.

The 'agro-technician' will take you into the olive groves and illustrate the techniques used for cultivation, plant care, and olive harvest and where in November and December you can assist.

The 'miller' will then take you into the production area where he will demonstrate how the olives are processed into oil. In November and December this process is always available for demonstration.



Finally you will be able to taste the oil along with other local products such as mozzarella, tomatoes, vegetables, bread or salad of oranges in the winter to see and appreciate the use of the olive oil in Italian cooking. In addition a certified assessor will illustrate its beneficial properties.

The excursion will finish at the farm shop where you can find many flavoured oils and products that are made with the olive oil such as pesto and more.



Excursion always guaranteed

Price: euro 16 per person (children free up to 12 years, 50% discount from 13 up to 18 years (special rates for groups and schools

Bookings : info@voyagealacarte.it or phone 0039 347 7260433