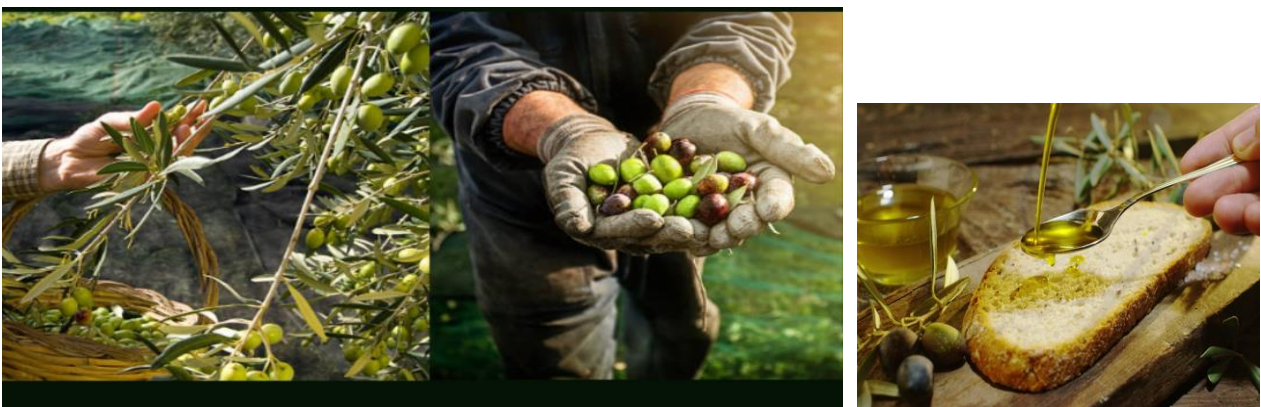


A DAY IN THE OIL MILL:

“Production and tasting”

Explore the recently planted olive trees and learn more about olive harvesting techniques. Witness a live show of oil production, observing the process from filtering to storage and bottling. You will have the extraordinary opportunity to witness the production of "extra virgin olive oil"... through the various stages of processing: from the field to the bottle; Treat yourself to an unforgettable high-quality tasting experience.



TOUR 1:

- **VISIT TO THE OLIVE GROVES:** Welcome to the countryside with demonstration of harvesting *methods*;
- **VISIT TO THE MILL:** Production, storage and bottling processes;
- **TASTING** of extra virgin olive oil with homemade bre

TOUR 2

- **VISIT TO THE OLIVE GROVES:** Welcome to the countryside with demonstration of harvesting methods;
- **VISIT TO THE MILL:** Production, storage and bottling processes;
- **TASTING OF:** Dried tomatoes, olives, olive pâté, turnip tops pâté on bread/friselline.

INFO:

- **Duration:** 60/70 minutes.

- **ADVANCE PAYMENT** 24 hours before the Tour **IN CASH:** at “**Autonoleggio Salento Via L. Scarambone, 16 – 73100 Lecce**”, where the receipt and voucher for participation in the Tour will be issued;

- Participants will be picked up and dropped off at the facility or wherever requested, therefore the driver will be available for the entire duration of the tour;

- Reservations from “**Autonoleggio Salento Via L. Scarambone, 16 – 73100 Lecce**” Mrs. Maria Rosaria +39 347/9756757 mary.mare75@libero.it