

Florence Food

Olive Oil and Balsamic Vinegar Tasting



Price: 29 euros per person

This fascinating tour is a gastronomic odyssey along the paths of the olive groves of Tuscany. The olive tree's roots are inextricably entwined with the culinary history of the region and this fascinating tasting experience is a voyage of discovery through the palette of Tuscan olive oils; from the spicy "olio novo" of the Chianti Classico up the Tyrrhenian Coast to the oil produced in the area around Bolgheri. The tasting takes place in an enoteca called Obsequium, which is housed in the mediaeval Marsili Tower. The experience also includes a tasting of Balsamic vinegars from the area around Modena in Emilia Romagna, accompanied by a selection of typical cheeses and mustards.

Available: from Monday to Friday

Departs: 4pm

Duration: 1 hour

Inclusions: * One glass of Tuscan wine (welcome) * 4 types of Tuscan Extra Virgin Olive Oil * 4 types of Balsamic Vinegar of Modena * no salad Toasted bread and no salad bread * Unripe apple segments to use during the tasting * Cheese (goat, sheep, cow, that each time will vary according to availability and combinations) * 2 types of mustard Balsamic Vinegar of Modena * Water to clean the mouth * Teaspoons, plates or any services related to the tasting.

Exclusions: Souvenirs and Gratuities

Available Language: English and Italian

Cancellation Policy: The tour goes on rain or shine. No money refunds will be made for lost airplanes, busses, trains etc., Total refund will be made for cancellations made within 72hrs of the tours departure



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