



Pornanino

Extra Virgin Olive Oil

Olive Oil Seminars

This unique talk on gourmet olive oil, given by one of Chianti's premier growers, is a chance to learn all you'll ever need to know about this truly fascinating subject matter (or most of it, anyway) and how carefully a lovingly hand-made, top quality olive oil must be produced. The lecture will take place on the Pornanino Estate, right in the midst of 4,000 olive trees. In our own traditional "frantoio" (olive mill), close by the lecture room, you'll discover the steps to produce the famous Pornanino Extra Virgin Olive Oil. A delicious Pornanino olive oil-drenched "bruschetta" will end the seminar and welcome you into the inner circle of our olive oil-loving friends!

Join us every Tuesday at 10,00 am
(from March to October)

For reservations and info
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