

Olive harvest week at Chiarentana

November 5th to 12th, 2016



If you are passionate about exceptional olive-oil and eager to find out how it is made, don't miss this opportunity! You will be able to take part in hand-picking the different varieties of olives as each one reaches the ideal stage of ripeness, and then observe their immediate pressing to exalt and maintain the freshness of aromas and flavors. Finally, you will taste the fresh new oils as they trickle, deep green or gold according to their origin, either professionally in a small glass, or on hot toast.

You will also be assisted to experience the subtle differences in fragrances and flavors from one variety, or from one blend to another in the Chiarentana restaurant, where each oil will be paired with a dish from the classic Tuscan cuisine.

All this happens in the hills surrounding the unique and miraculously intact Val d'Orcia in southern Tuscany, a UNESCO Heritage site.



The week's program includes lodging in the charming apartments of the fortified farmhouse Chiarentana, natural, cultural and gastronomic visits of the Val d'Orcia and its hilltop villages and restaurants, cooking classes to learn how to make fresh pasta and gelato, wine-tasting in a beautifully restored castle, cheese tasting on a sheep farm, swimming in hot springs, hiking and a barbecue in the wooded hills above Chiarentana, and more...

We will be happy to answer all enquiries at info@chiarentana.com concerning rates and details.

