

## Material for the experience (TOUR)

- Meeting Point: : Azienda Agricola Mantenera  
Google Plus code: J4QM+QRPTricarico,  
Provincia di Matera
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- Title of the experience Tasting and visit to  
organic olive grove
- Short description You will be welcomed and led  
into our organic olive grove, Slow Food Olivi  
Secolari Presidium
- Long Description You will be welcomed and led  
into our organic olive grove, Slow Food Secular  
Olives Presidium, we will show you the various  
cultivars present, the importance of biodiversity  
and our sustainable production method, we  
recommend comfortable clothing, insect repellent  
sunglasses and sunscreen, after visiting the olive  
grove we will return to the villa where on the  
panoramic veranda you will be guided through the  
production of our two extra virgin olive oils and  
local products at km 0 cheeses and cured meats
- Highlights of the experience:
  - total immersion in nature
  - discovery of olive cultivars from southern Italy
  - oil tasting
- Inclusions / Exclusions Product tasting:  
extravergin olive oil Mantenera Bio and  
Mantenera Secolare

- on artisan bread accompanied by local cheeses (Provolone Podolico) and Tricarico's Traditional Salami and Mantenera artisan jams of orange and Corbezzolo, dessert water and local wine included
  - Availability Available upon reservation from April to December
  - Cut off time for the reservation (tempo di preavviso per le prenotazioni : 48 hours
  - Time Start at 10:30 finish at 12:30
  - Duration of the experience 120 min.
  - Price Net to You 55€ Adults 30€ Childs
  - Minimum and maximum number of people  
Min. 6 peoples Max 15 Peoples
  - 5 to 10 Nice Pictures (at least 1200 x 800 pixel ,  
min 2 MG size)
- Video (if it is possible)







