



LESSONS,  
TASTINGS,  
EXPERIENCES AND  
TOURS OF THE  
OLIVE GROVES

I&P

OLIO  
EXTRAVERGINE  
DI OLIVA



# APPOINTMENTS OF PLEASURE

This is what we want to give you, endless notes of pleasure, to be modulated as you wish with single or multiple experiences.

The I&P estate opens its doors to connoisseurs, oil tourism enthusiasts, and anyone with a desire to cross the threshold into the world of extra virgin olive oil and learn its secrets, while having fun; right here in Tuscia where 7000 years ago the great Etruscan civilization began the culture of oil. A culture that is joie de vivre, sharing and transformation. Constantly becoming.

**I&P**

OLIO  
EXTRAVERGINE  
DI OLIVA

# TASTING LESSON

Introduction to the world of EVO oil with insights and a guided tasting of three I&P monovarietal oils at our mill for a total duration of 120 minutes. The experience is from 11 a.m. to 1 p.m. or 2:30 to 4:30 p.m.

## Program

- Olive oil, its history and characteristics
- Cultivars and distribution in Italy and around the world
- Harvesting and pressing with a guided tour of the mill
- Conservation
- Tips for reading the label
- The costs of a quality extra virgin oil
- The evaluation of an extra virgin oil
- Tasting of three I&P oils and comparison with a commercial oil
- Suggestions for use and creation in the kitchen

Price per person (min. 2 people)

€ 22



TASTING CLASS,  
THE EXPERIENCE CONTINUES WITH:  
**OLIVE GROVES TOUR AND APERITIF**

Guided tour among particular I&P cultivars (Gioacchina, Monte Freddo, Spinicci and Capo Terzo) of different altitudes with in-depth field study of cultivation techniques and aperitif with oil tasting in the nearby farmhouse, nestled in the Capoterzo olive grove. The aperitif is composed of slow food presidia and local products and quality wines. It offers an opportunity to pair I&P oils with typical Tuscia cuisine. The experience is from 11 a.m. to 1 p.m. or 2:30 to 4:30 p.m.



Price per person (min. 2 people)

€ 42

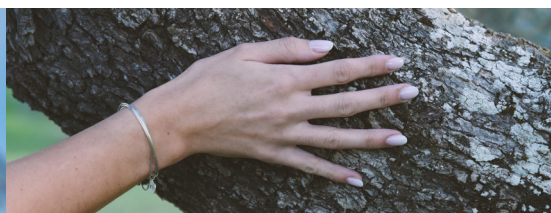
**Cost includes:**

Lesson and tasting tour  
and aperitif



## TASTING CLASS, THE EXPERIENCE CONTINUES WITH: DINNER WITH EVO

It starts with a lecture followed by a tasting and a tour among the olive groves until about 6:30 pm. Then in the nearby town of Farnese, at the trattoria “Piazzetta del Sole,” a dinner inspired by the culinary tradition of Tuscia follows. Products of excellence from the “Piazzetta del Sole,” noted in all Slow Food guides, are selected to enhance the I&P oils in purity and offer a satisfying and cognitive tasting.



Price per person (min. 2 people)

€ 82

**Cost includes:**

Lesson and tasting tour and  
dinner (wine not included)



# DROPS OF KNOWLEDGE

An immersive lesson of about 60 minutes followed by a convivial lunch surrounded by the most authentic Tuscia, where you can enjoy a rich gastronomic proposal enhanced by the best I&P oils. Usually the experience starts at 11:30 am. A different time can be arranged when booking.

## Program

- Olive oil, its history and characteristics
- Cultivars and distribution in Italy and the world
- The method of cultivation, harvesting and pressing with visit to the oil mill
- Storage and tips for reading the label
- The costs of a quality extra virgin oil
- The evaluation of an extra virgin oil
- Tasting of three I&P oils and comparison with a commercial oil
- Lunch at a local trattoria with traditional dishes enhanced by I&P oils

Price per person (min. 2 people)

€ 55

### Cost includes:

Immersion lesson Lunch  
(wine not included)



# APULEIUS – COOKING LESSON WITH EVO OIL

Day dedicated to excellent oil in all its maximum expression in the kitchen. Lessons, insights and show cooking with chefs at the residence of the founder of I&P.

The total duration is approximately 8 hours and includes lunch or dinner. Normally the schedule is from 15:00 to 23:00 or upon request from 9:00 to 17:00.

## Program

- 15:00 – 16:30- Introduction to the excellent EVO and its production, from the field to the mill
- 4.30pm – 5.15pm- Practical tasting of the company's 5 EVOs to learn how to recognize the qualities, aromatic molecules and properties of the oil
- 17:15 – 18:00- Construction of a menu around I&P oil, the pivot of an avant-garde cuisine
- 18:00 – 20:00- Preparation of dinner or lunch to experiment with new combinations and cooking methods
- 20:00 – 22:00- Dinner or lunch
- 10:00 pm – 11:00 pm Notes on the sidelines of the day and conclusion of the banquet

The day is led by the founder of I&P or a member of the company. In agreement with the participants, the chef can be chosen from a selection of starred chefs linked to the I&P world.

Price per person (min. 2 people)

**€ 180**

### Cost includes:

Lesson and Materials

Lunch and Drinks

Box of 3 x I&P Oils

It is possible to request a special  
starred chef (ad hoc estimate)



# DAY IN THE FIELD

A day spent among the olive groves where you participate in harvesting and pressing, learn the secrets of producing a great EVO and enjoy with a guided tasting of oils. Typically, the field day starts at 09:00 am and ends at 6:00 pm.

## Program

- 09:00 - 11:00-Introduction to excellent EVO oil and its production with guided tasting
- 11:00 - 13:00-Participation in olive harvesting
- 13:00 - 15:00-Lunch between intriguing combinations and fine oils
- 15:00 - 17:00- Participation in the pressing and filtering with final tasting of the freshly produced oil
- 17:00 - 18:00- Deepening and comparison of experiences made in the field



Price per person (min. 2 people)

€ 180

## Cost includes:

Lesson and Materials

Lunch and Drinks

Box of 3 x I&P Oils





**Azienda Agricola Ione Zobbi S.r.l.**

Località Gioacchina

Strada Comunale della Sala, 12

01011 Canino (VT), Italy

Tel. +39 392 1058829

P.IVA: 01967700566

**[www.iandp.it](http://www.iandp.it)**



@iandpevoo

**I&P**

OLIO  
EXTRAVERGINE  
DI OLIVA