



The green gold of Italy – The extra virgin Meeting with the farm Le Grazie



What is it, how do you make it, how it should be tasted and mostly how it is supposed to be a good extra virgin olive oil?

Guided by Bernardino Cera, professional taster of extra virgin oil and owner of the farm Le Grazie, we'll get inside the magic world of extra virgin olive oil.

Mr. Bernardino will also tell us an original story, of a path made of traditions and hard work that, for once, doesn't go from south to north but travels in the opposite direction: from Piedmont to Cilento.

The meeting will take place the 23rd of May 2018 at 9 pm, in our location in Gallarate, Via Torino 64.

Price will be € 15,00 per person (*).

At the end of the event, for the participants only, it will be possible to buy or to reserve the tasted oils at a special price.

Book at WineandSommelier your meeting with the magic world of extra virgin olive oil.

RESERVATION REQUIRED by 2 pm of the 23rd of May 2018

(*): purchase title is irrevocable but not nominal – 20 seats available.



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