



*produttori d'olio in Toscana*

*Guided tours  
and extra virgin olive oil tastings*



### *Our oil mill*

Our cooperative oil mill is located in Vinci on the hills of Montalbano, in the heart of Tuscany.

Since more than 50 years our farmers work with renewed passion to preserve a unique land, always devoted to the olive growing production and birthplace of one of the greatest Italians: Leonardo Da Vinci.

### *... and our extra virgin olive oil*

The unrepeatable combination of different characteristics such as climate, olive varieties, tradition, experience, production techniques are determining for the quality and the flavor of the extra virgin olive oil produced on the Montalbano hills.

“Molino della Doccia” is the true expression of this land: a Tuscan extra virgin olive oil produced and bottled in Tuscany exclusively by Tuscan olives, cultivated in the protected geographical indication area of “Montalbano”.



## *Our guided tour*

Our cooperative olive oil mill is open all year long for all those who want to discover a product which is an excellence of our land.

The visit, conducted by our staff in Italian or in English, includes an explanation of the production process which turns the olives into the Tuscan PGI extra virgin olive oil.

At the end of the tour will be showed a videoclip which tells about the passion of our farmers for their land and for their worldwide known extra virgin olive oil.

The only guided tour is free and you can combine it with different delicious tastings for a pleasant break in our mill.

The direct sales is at our guests's disposition to buy at "0 km" extra virgin olive oil produced by our farmers and other typical local products.

## *Our tasting proposals*

### *Leccino tasting*

Tuscan bread with the extra virgin olive oil produced by our farmers, Tuscan olives in brine, Chianti Montalbano wine and mineral water.

*price 2 Euro per person;*

*booking is requested at least one day before the tasting.*

### *Moraiolo tasting*

Tuscan bread with the extra virgin olive oil produced by our farmers, "bruschetta" with fresh tomatoes, Tuscan olives in brine, boiled legumes, "pinzimonio" with seasonal vegetables, typical local biscuits, Chianti Montalbano wine, Vin Santo and mineral water.

*price 8 Euro per person;*

*booking is requested at least one day before the tasting.*

### *Frantoio tasting*

Selection of local cured meats and cheeses with organic Tuscan honey, Tuscan bread with the extra virgin olive oil produced by our farmers, "bruschetta" with fresh tomatoes, Tuscan olives in brine, boiled legumes, "pinzimonio" with seasonal vegetables, Tuscan tomato bread soup, typical local biscuits, Chianti Montalbano wine, Vin Santo and mineral water.

*price 15 Euro per person;*

*booking is requested at least a week before the tasting. Minimum number of participants: 10.*



## How to taste

How to taste extra virgin olive oil? We offer the opportunity to learn to recognize both the positive and negative attributes of an extra virgin olive oil through a guided tasting course.

The course includes the visit in our oil mill with the explanation of the production process and the sensory evaluation of different types of extra virgin olive oils to discover their organoleptic features.

At the end of tasting you can enjoy our special "bruschetta" with Tuscan extra virgin olive oil and with fresh tomatoes. Chianti Montalbano red wine and mineral water.

*price 10 Euro per person;*

*booking is requested a week before the tasting. Minimum number of participants: 10.*

## Booking your guided tour

For booking your visit and your tasting or for any further information please contact Ms. Elena Peruzzi at:

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*Let's keep on living the magic of olive oil ...*

promotions, recipes, events and curiosity about extra virgin olive oil: follow us on facebook.



You can receive our products directly to your door calling the number + 39 0571 729131, writing an email to [info@molinodelladoccia.it](mailto:info@molinodelladoccia.it) or through our shop on web site [www.molinodelladoccia.it](http://www.molinodelladoccia.it)



*to discover a product which tells about people,  
passion and tradition...  
which tells about an unique land.*



### *Our shops*

#### **DIRECT SALES IN VINCI**

Via Beneventi, 2/c  
50059, Vinci FIRENZE - ITALIA

#### **DIRECT SALES IN LAMPORECCHIO**

Via Matteotti, 46  
51035, Lamporecchio PISTOIA - ITALIA

### *Our contacts*

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