



CONSORZIO PER  
LA TUTELA DELL'OLIO  
EXTRA VERGINE  
DI OLIVA D.O.P.  
RIVIERA LIGURE

  
**Volver**  
TOUR LIGURIA

 *ligucibario* 

## **RIVIERA LIGURE DOP EXPERIENCE**

*Half day to learn the secrets of extra virgin olive oil from Ligurian Riviera*

### **ARCHEOGASTRONOMY GETS WEB & SOCIAL IN ALBENGA (SV)** *“Sommariva Tradizione Agricola” Olive Oil Farm (Museum)*

**Get involved and create your personal EVO travel story. Engage in a multimedia report (photo, video, web and social media) of your interpretation of DOP Riviera Ligure olive oil and share your experience as an Ambassador of Riviera Ligure DOP**

Meeting in Albenga, the most important pre-Roman centre in Liguria (Albingaunum) which boasts charming atmospheres unscathed by time. Its ancient dwellers were named Ingauni, a Ligurian tribe of navigators dedicated to trade and piracy.

**Walking through the streets of Albenga is like walking through history.**

**Luisa Puppo** (destination expert, specialized in cross-cultural communication) will enrol the group and deliver the rules of engagement of the tourism experience in central Piazza del Popolo, seat of **a lively fruit and vegetable market** (morning, Monday to Saturday). Photos, videos and posts are the means to describe the historical center of Albenga, renowned for its Roman Naval Museum - located inside the ancient Palazzo Peloso Cepolla - , Baptistery, Palazzo Oddo, Cathedral and Civic Museum.

Next, meeting with the owner of the Sommariva farm and **presentation of the characteristics of the Azienda's olive oil mill and historical museum**, with specific focus on ancient tools and processing of olives

Later, video interview with **Umberto Curti** (renowned essayist, lecturer and food & wine blogger), who will **describe the characteristics of the Albenga plain as an icon of Mediterranean agriculture.**

**Explanation of DOP Riviera Ligure (protected designation of origin) and in-depth guided tastings** with DOC wines from Liguria lead by Mr Sommariva.

Free time for shopping of typical products.

At the end of the visit each participant will receive the recipe of **trenette with pesto, potatoes and green beans** (*Ligucibario*) and the **certificate of "Ambassador" of Riviera Ligure DOP**, a celebration of the experience.

**A unique experience for all participants!**  
**€ 30 per person**

**USEFUL INFORMATION:**

**The fee includes:** food and wine experience with Luisa Puppo and/or Umberto Curti, tastings, recipes and certificates

**The fee does not include:** transfers, accommodation and meals (on request)

Duration of experience about 3 hours.

Minimum number of participants 10 - maximum 30

Recommended clothing: comfortable shoes

Seasonality: experience valid all year, Sunday only in the morning from March to December

From 15/10 to 15/01 it will be shown the different phases of oil processing.

**EXTRA OPTIONALS:**

Tasting of farinata, typical Ligurian dish based on chickpeas

Typical lunch, with the possibility of a menu for specific needs

**For further information:**

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### **STORIES OF TREES IN LAVAGNA (GE)**

*“La Favola della Mignola” Olive Oil farm by Nino Trifiletti*

**Get involved and create your personal EVO travel story. Engage in a multimedia report (photo, video, web and social media) of your interpretation of DOP Riviera Ligure olive oil and share your experience as an Ambassador of Riviera Ligure DOP**

Arrival in Lavagna at the olive grove of the “La Favola della Mignola” Farm. The term “mignola” indicates the advanced stage of the inflorescence of the olive tree, a name that recalls a fairy tale, invented by the owner himself. As soon as they get off the bus, **participants will be in direct contact with the olive grove, immersed in the music of Mozart** that spreads throughout the area.

**Luisa Puppo** (destination expert, specialized in cross-cultural communication) will enrol the group and deliver the rules of engagement of the tourism experience. Start of the guided tour lead by the company owner. The visit of the olive grove focuses on some iconic plants, which will be described in detail to the participants.

Later, video interview with **Umberto Curti** (renowned essayist, lecturer and food & wine blogger), who will illustrate the features of the Ligurian olive&oil landscape as well as its importance as an historical, cultural and artistic resource.

**Explanation of the DOP Riviera Ligure (i.e. PDO, protected designation of origin) and of the activities that take place in the olive grove**, complete with description of all the tools that are used and demonstration of some of them.

Transfer to the Lavagnina Agricultural Cooperative, with a brief description of the activities it carries on. Then, **guided tasting of the three sub-areas of DOP Riviera Ligure oil and Vermentino DOC wine**.

Free time for shopping, opportunity to buy typical products (DOP Riviera Ligure oil, Vermentino DOC wine, honey, pesto and seasonal vegetables grown in Lavagna).

At the end of the visit each participant receives the recipe of **trenette with pesto, potatoes and green beans** (Ligucibario) and the **certificate of "Ambassador" of Riviera Ligure DOP**, a celebration of the experience.

**A unique experience for all participants!**

**€ 30 per person**

**USEFUL INFORMATION:**

**The fee includes:** food and wine experience with insights by Luisa Puppo and/or Umberto Curti, tastings, recipes and certificates

**The fee does not include:** transfers, accommodation and meals (on request)

Duration of experience: about 3 hours.

Minimum number of participants 10 - maximum 15

Recommended clothing: suitable shoes, especially for the path in the olive grove

Seasonality: experience provided all year (except Saturday afternoons and Sundays) except from the end of October to the middle of December

**EXTRA OPTIONALS:**

- Aperitif / brunch at Cooperativa Agricola Lavagnina starting from € 10 per person
- Lunch at a pizza restaurant starting from € 20 per person or typical menu at an agriturismo (Saturday and Sunday) starting from € 40 per person
- Possibility of meals for specific needs
- Visit of PDO Genoese basil greenhouses in Lavagna (on request)

**For further information:**

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### **GOLD SEEKERS IN LUCINASCO (IM)**

*Olive Oil Farm "Cristina Armato"*

**Get involved and create your personal EVO travel story. Engage in a multimedia report (photo, video, web and social media) of your interpretation of DOP Riviera Ligure olive oil and share your experience as an Ambassador of Riviera Ligure DOP**

Arrival on site and welcome from the owner of the farm, Cristina Armato.

**Luisa Puppo** (destination expert, specialized in cross-cultural communication) will enrol the group and deliver the rules of engagement of the tourism experience. Photos, videos and posts are the means to describe the charming village of Lucinasco, which stands amidst thick olive groves on a hilly spur in a scenic position overlooking the upper valley of the Impero stream.

The exploration of the village also includes the "Lazzaro Acquarone" museum itinerary, which develops through monuments and buildings (including the churches of the Maddalena and of S. Stefano).

Next, photo and video storytelling of the "Cristina Armato" Farm, one of the first local women-run Olive Oil Farms. Cristina's gentleness, elegance and enthusiasm are reflected in her EVO, which displays a sense of lightness as well as the ancient and natural taste of tradition.

**Explanation of the DOP Riviera Ligure (i.e. PDO, protected designation of origin) and in-depth guided tastings of its three sub-areas**, with chromatic and olfactory-gustatory focus.

Later, video interview with **Umberto Curti** (renowned essayist, lecturer and food & wine blogger), who will illustrate the features of the different extra virgin olive oils of the Ligurian recipe book, providing advice on how to choose and use them.

**Selection of different vegetables** for the recipe of "cundiun" (condiglione), a hearty, traditional local salad, enjoyed both as an antipasto and as a side dish. It is a concoction of Ligurian flavours, served with genuine homemade bread. Then **EVO feast**, with **theme brunch**, Ligurian DOC wines tasted with Umberto Curti.

Olive tree adoption is a facultative option reserved to participants – and an initiative meant to promote Imperia and its surroundings. The people who adopt the tree are regularly updated about the various stages of the life of the plant, which is named after the adopter.

At the end of the visit each participant will receive the recipe of the "cundiun" and the **certificate of "Ambassador" of Riviera Ligure DOP**, a celebration of the experience.

**A unique experience for all participants!  
€ 30 per person**

#### **USEFUL INFORMATION:**

**The fee includes:** food and wine experience with Luisa Puppo and/or Umberto Curti, tastings, recipes and certificates

**The fee does not include:** transfers, accommodation and meals (on request)

Duration of experience: about 3 hours.

Minimum number of participants 10 - maximum 30

Recommended clothing: comfortable shoes and suitable clothing (moving in the countryside)

Seasonality: experience valid in summer

#### **OPTIONAL EXTRA:**

- Farmer's Day, available on Saturday from November to January
- Typical lunch, with the possibility of a menu for specific dietary needs

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