

Book your EVO Experience - 'The Gold of Puglia' Workshop

Harvest, press and taste one of Italy's finest Extra Virgin Olive Oils (EVO) in the heart of Puglia, a region of antique agricultural landscape with 5 million monumental Millennium Olive Trees, guided by an expert Sommelier with your own certificate of participation. This international two-day workshop is absolutely unique for all its 360 degree activities and includes lunches and dinners, as well as transportation to all locations during the full two days. We have a limited number of places available for this fantastic workshop experience!

When?

November 2022 from Friday 25th to Saturday 26th



What are we going to do?

Experience the entire process from harvesting with traditional and modern techniques to pressing during a guided demonstration of the farmhouse mill, tasting different varieties of freshly pressed extra virgin olive oil and a unique food-pairing event at a traditional masseria. We will also be visiting the Millennium Olive Trees together and enjoy a tour of the splendid white stone village of Ostuni and the unique trulli of Alberobello.

Who are we?

Dream Green and Tuinpuglia are collaborating to offer you this workshop. Dream Green is a new-born company in the start-up process based in the Netherlands providing learning experiences for individuals, groups and companies in the field of greens and horticulture with the objective of becoming more environmentally friendly and health conscious.

Co-founders Alexandra Weller (International Communications Expert) and Massimo Papa (International Accountant with a lifelong passion for olive oil/millennium olive trees) have designed this workshop in cooperation with Tuinpuglia, an Italian service provider based in Carovigno, Puglia. The founder of Tuinpuglia and Project Experience Manager & Sommelier, Marina Roma, will be leading this 360 degrees workshop.

Follow us on  & 

What is the nearest airport?

Brindisi and Bari.

You can book your flights from Eindhoven – Brindisi (Ryanair) and Amsterdam – Bari (Transavia).

What about accommodation?

Your accommodation is not included, make sure you book on time. **For your convenience**, we have arranged a special offer for two different accommodations in the area of Carovigno.

1. **Hotel Dimora Sant'Anna**, <https://www.dimorasantanna.it/>

Phone number: +39 0831 990189 | email: santanna@garibaldihotels.it

Double Room with breakfast 80 Euro (40 Euro per person), Single Room with breakfast 65 Euro.

2. **Bed & Breakfast Coppularossa**, https://www.booking.com/hotel/it/b-amp-b-coppularossa-carmela.it.html#map_closed

Phone number: +39 3209 074676 Carmela | email: bebcoppularossa@gmail.com

Double Room with breakfast 80 Euro or without 60 Euro, Single Room with breakfast 40 Euro or without 30 Euro.

How to book?

a) Reserve your spot before **November 7th 2022** by paying 50%* upfront to Tuinpuglia using the following details: Tuinpuglia, IBAN: IT25Z0306979144100000001368

Payment description: 2-Day Workshop (150 Euro).

*Cancellation Policy: non refundable 50%

b) Send an email to us at dreamgreen.nl@gmail.com with your details and proof of payment.

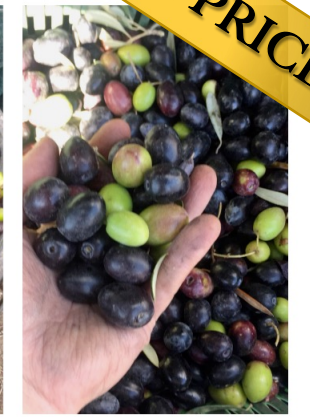
c) Pay the rest upon arrival in Puglia on the first day of your workshop.

Call us for any questions at +31 6 81557158 (Massimo) and +31 6 33307727 (Alexandra). We will be joining the event with you.



EVO Experience Workshop - 'The Gold of Puglia'

PROMO PRICE



2-DAY WORKSHOP: "Complete Evo Experience With Sommelier And Certification"

PRICE: €300

Day 1: Friday, November 25th

Morning:

Tour of Organic Olive Farm and Mill

Harvest & Collect Olives

Demonstration of EVO production:

both with modern & traditional agricultural techniques

Olive Oil Tasting

----- incl. lunch

Afternoon:

Visit Millennium Olive Trees

walk to Carovigno Castle

----- incl. dinner

Day 2: Saturday, November 26th

Morning:

Visit and Tour of Alberobello

----- incl. lunch

Visit and Tour of Ostuni

Afternoon:

Food pairing activity during dinner with Sommelier

including workshop certificate and photo / instagram moment

----- incl. dinner