



I&P
OLIO
EXTRAVERGINE
DI OLIVA

Enjoy the Tours proposed by I&P, the olive oil producing farm located in Canino, at 1 hour and a half car ride in the north of Rome.

Discover all the insights of one of the main ingredients of the Mediterranean diet and also from discovering our territory full of charm and history that dates back to the time of the Etruscans, the people who lived in our area before the Romans more than 3000 years ago.

From now until December 31, 2022, a 10% discount code is available for our members only for tour purchases on I&P website - <https://www.iandp.it/en/tour/>

N.B. Tours can be in Italian or English.
You can indicate your preference at the time of booking.

Please email fao-staff-coop@fao.org to receive the promo code or any additional info

Why our services

Here at the I&P company are convinced that **Extra Virgin Olive Oil (EVOO)** is an **exceptional and fundamental part of a great cuisine.**

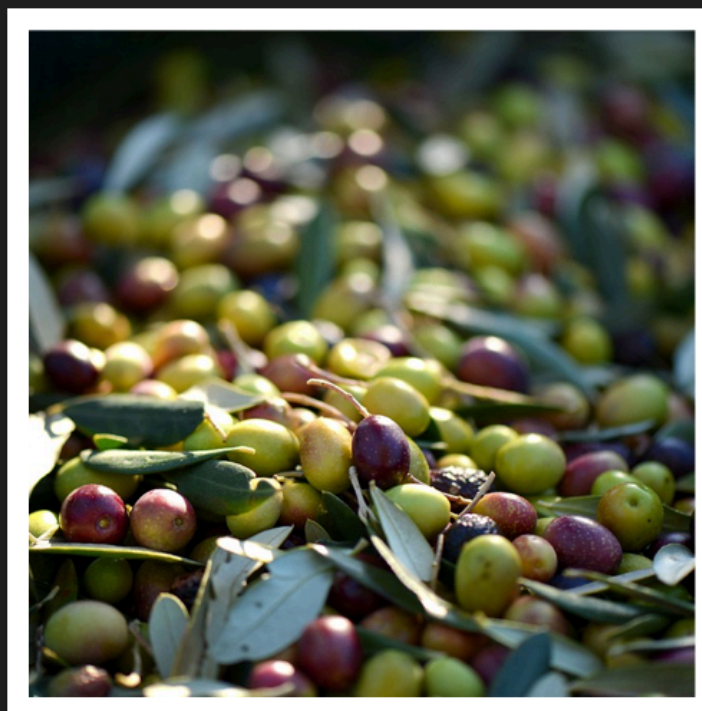
Its **infinite variety of aromas and flavor** are due to the great availability in Italy in which over 520 cultivars are grown in different soils and environments, that range from the North of Trentino to the South of Pantelleria. This infinitely multiplies the 'palette of aromas and flavors' available to passionate chefs which gives furnishes exceptionality and perfection to their dishes.

We are also convinced that EVOO is an **essential component of contemporary cuisine of the highest level** and not just a simple ingredient. In some cases, it could indeed be considered as the pivot of avant-garde cuisine and its menu, in the sense that it's specifically around certain oils that exceptional dishes and menus can be built.

It's a bit like when a chef has exceptional raw materials at his disposal (a very fresh and fish, a truffle with an exceptional aroma, an excellent cut of meat, special fruit, etc.) and "builds" the dish around that component to make the most of it.

However, it is a **very complex and delicate product** and in order to fully appreciate it you need to know it, know how to distinguish it, know how to keep it and know how to use it and combine it with foods and dishes.

For this reason, we have developed some services to help those who know very little about the EVOO. The object is to get to **know it better**, to **appreciate it and use it better.**



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