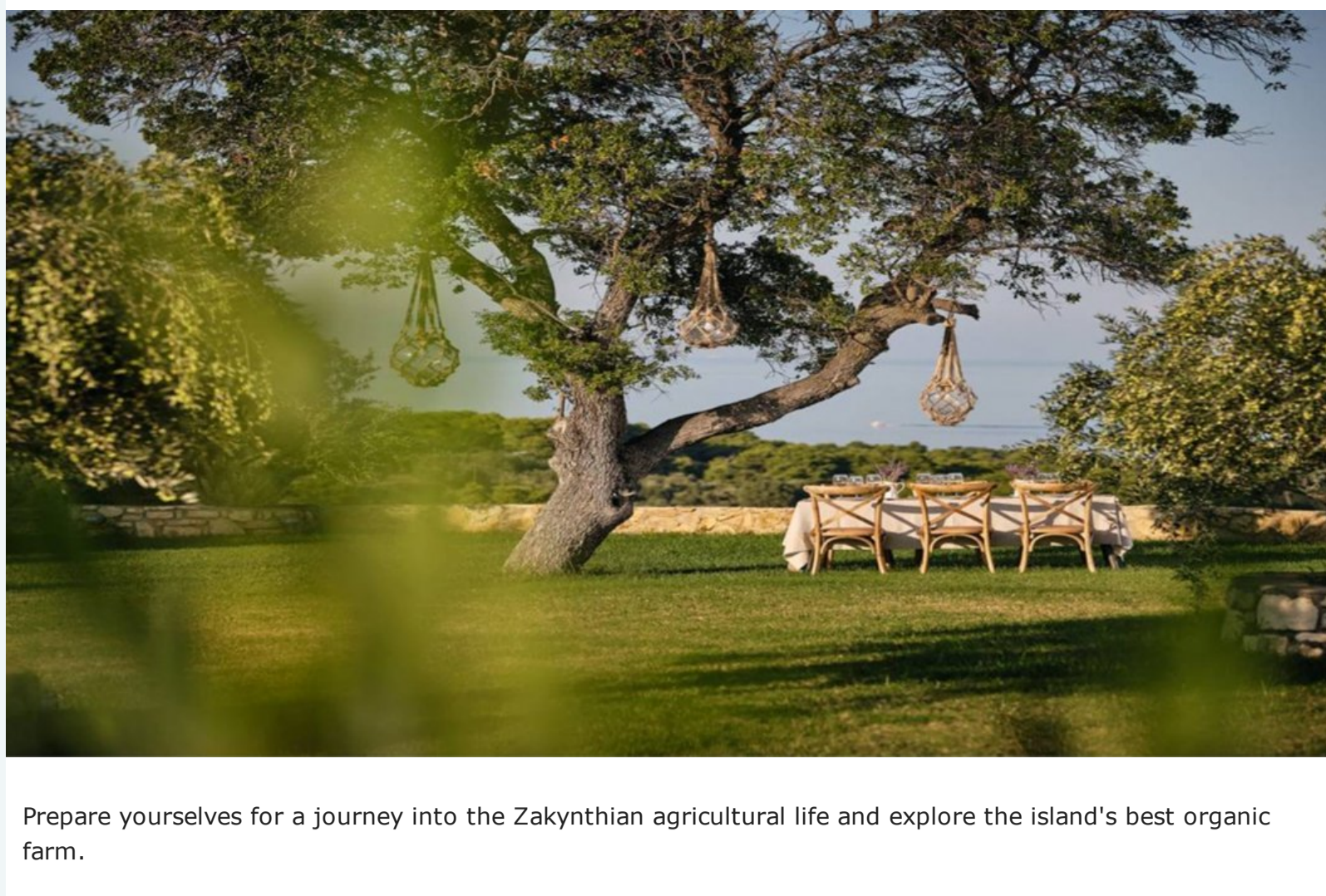


# ORGANIC FARM



Prepare yourselves for a journey into the Zakynthian agricultural life and explore the island's best organic farm.

Taste local, organic ingredients like virgin olive oil and house wine from local varieties. Walk among the olive trees, relax among the animals of the farm, rejuvenate while discovering the Zakynthian nature.

Together with the friendly, enthusiastic and dedicated owners of the farm we have curated four unforgettable experiences that will make you fall in love with the Zakynthian nature and the Mediterranean way of life and tastes.

## PRIVATE DINNER EXPERIENCE

Genuine organic food in a traditional Greek farm.  
A journey in authentic farm life through home-made food and natural farm wine.

### About this experience

**Location:** Organic Farm in Vassilikos Village

**Duration:** 1,5-2 hours

**Minimum participants:** 2 persons with a reservation at least one day earlier.

**Language:** English

**Cost:** €300 for 2 persons. Each extra person €100

Group of more than 8 persons: prices upon request.

### Experience

#### Highlights

- Dine privately in the secluded area of the organic farm
- Enjoy dishes with fresh ingredients from the organic garden
- Taste local natural farm wine
- Relax overlooking farm and sea views
- Shop organic local farm products from the farm's shop

#### Summary

- The farm extends in an area of 80 hectares with an organic olive grove of centenarian olive trees, forests and fields.
- The farm has an organic vegetable garden from which we select the ingredients for preparing your meal.
- Available for private reservations, or group events.
- Taste and enjoy authentic Greek dishes in a unique natural farm environment with breathtaking views of the Ionian sea.
- Each menu is selected carefully according to the available seasonal vegetables.

#### Includes

- Private chef cooking local recipes
- Natural local farm wines
- Gift memory pack
- 24% VAT

#### Doesn't include

- Transfer from/to the farm. Available upon request at extra charge with luxury vehicles

## TRADITIONAL OLIVE PRESS PRESENTATION AND OLIVE OIL TASTING COURSE

An integrated introduction to the sublime world of organic extra virgin olive oil.

### About this experience

**Location:** Organic Farm in Vassilikos Village

**Duration:** 2-2,5 hours

**Minimum participants:** 2 persons with a reservation at least one day earlier.

**Language:** English

**Cost:** €90 for 2 persons. Each extra person of the same group €30

### Experience

#### Highlights

- Watch the unique traditional pressing method of olive oil production
- Zero waste/zero environmental footprint production
- Olive oil tasting and quality evaluation
- "Meze" traditional Greek finger snacks with farm wine
- Shop organic local farm products from the farm's shop

#### Summary

- Stroll through the centenarian organic olive groves of the farm, talking and learning about the olive trees and organic farming.
- Visit the farms exclusively organic traditional type olive press.
- Detailed presentation of the stone milled-first cold pressed traditional production method.
- Zero waste olive press. The liquid waste treatment method of transforming waste into organic fertilizer.
- Olive Oil Tasting course: a detailed explanation of the positive sensory attributes of top-quality extra virgin olive oil.
- A fun tasting and evaluation of 3 different samples of olive oil .
- "Meze" time. With the organic olive oil and ingredients from the farm enjoy Greek style summer finger food together with natural farm wines.
- Shop organic local farm produce from the farms shop.

#### Includes

- English speaking guide
- Certified olive oil taster
- "Meze" Greek style summer snacks
- Natural farm wine
- 24% VAT

#### Doesn't include

- Transfer from/to the farm. Available upon request at extra charge with luxury vehicles

## OLIVE OIL TASTING AND COOKING COURSE

Combine the olive oil tasting with an exclusive cooking class with the farm's chef

### About this experience

**Location:** Organic Farm in Vassilikos Village

**Duration:** 3-3,5 hours

**Minimum participants:** 2 persons with a reservation at least one day earlier.

**Language:** English

**Cost:** €180 for 2 persons. Each extra person of the same group €65

### Experience

#### Highlights

- Unique traditional pressing method of olive oil production.
- Olive oil tasting and quality evaluation.
- Cooking. Preparation of Greek summer dishes together with the farm's chef, using farm organic ingredients.
- Lunch. Enjoy the dishes prepared with natural farm wine.
- Shop organic local farm products from the farm's shop

#### Summary

- Visit the farms exclusively organic traditional type olive press.
- Detailed presentation of the stone milled-first cold pressed traditional production method.  
Zero waste olive press. The liquid waste treatment method of transforming waste into organic fertilizer.
- Olive Oil Tasting course: A detailed explanation of the positive sensory attributes of top-quality extra virgin olive oil.
- A fun tasting and evaluation of 3 different samples of olive oil.  
Cooking course: Prepare local starters, Greek salad, and main dish together with the farm's chef. Relax and enjoy your food accompanied with the farms natural wine and the sublime views of the forest and the Ionian sea.
- Shop organic local farm produce from the farms shop.

#### Includes

- English speaking guide
- Certified olive oil taster
- Lunch prepared with the farm's chef
- Natural farm wine
- 24% VAT

#### Doesn't include

- Transfer from/to the farm. Available upon request at extra charge with luxury vehicles

## GUIDED FARM TOUR & DINNER

Colors, scents and flavors of farm life!

An authentic Greek tasting experience, based on seasonal ingredients produced at the farm.

### About this experience

**Location:** Organic Farm in Vassilikos Village

**Duration:** 3-3,5 hours

**Starting time:** 18:30

**Minimum participants:** 2 persons with a reservation at least one day earlier.

**Language:** English

**Cost:** €330 for 2 persons. Each extra person of the same group €110

### Experience

#### Highlights

- Guided farm tour
- Visit to the farm's animals
- Visit to the farm's vegetable garden
- Farm dinner with organic ingredients
- Shop organic local farm products from the farm's shop

#### Summary

- Visitors will take a guided walk around the farm's grounds.
- Visit to the farm's animals, horses, cows, goats, pigs and the farm's donkeys, Zaho and Angulina. Feeding and stroking the animals. Horseback riding tries with the farm's horses!
- Vegetable garden visit. A stop at the farm's vegetable garden where visitors according to the season can pick up their own vegetables.
- Vegetables picked will be used for preparing traditional Greek dishes from the farm's chef.
- Dinner at the olive press area. Visitors will enjoy the traditional dishes prepared with organic fresh ingredients, together with the farm's natural local wines and the magnificent forest and sea views.
- Shop organic local farm produce from the farms shop.

#### Includes

- English speaking guide
- Horse riding
- Dinner prepared with the farm's fresh ingredients
- Natural farm wine
- 24% VAT

#### Doesn't include

- Transfer from/to the farm. Available upon request at extra charge with luxury vehicles

### Photo Gallery

