



Hunting for summer truffles

La Taverna is overlooking the hills of Volterra. Maria Elena takes care of the family business and she's innovating the farm her father founded, as a shepherd, when he left Sardinia and moved to Tuscany between the Sixties and Seventies. Today she produces cereals, beer, aromatic herbs and saffron and welcomes guests and visitors who want to discover the saffron culture and the truffle hunting (we are talking about the summer *tartufo nero*, the most subtle and delicate of the truffles, resembling the taste of fresh mushrooms). An expert tartufaio (truffle hunter) and his hound will accompany you in a walk across the property and at the end, Maria Elena will pamper you with a tasting of her products. Good luck with the search!

MEETING POINT

Azienda Agricola La Taverna, Via Camporbiano, 43/a - 50050 Gambassi Terme (FI)

10.30 am (year round) and 5 pm (summer)

On request

- Comfortable clothing and shoes suitable for walking.
- Truffle hunt with expert



From 25 €



15 April to 15 September



About 3 hours



Italian, English, French



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- Guided tour of the farm
- Tasting of specialties from the farm

- In light rain, the activity will be held as normal with umbrellas or raincoats recommended; in case of heavy rain or storms, the visit must be postponed.

- The activity may not be suitable for clients with disabilities.
- The activity is suitable for those over 65 and children of all ages (assuming parents have a stroller/pram if needed).
- You are kindly asked to communicate any food allergies or intolerances in advance by writing to aazagrataverna@virgilio.it.

Prices

Adults:

- € 45 (up to 2 people)
- € 35 (3 people)
- € 30 (4 to 7 people)
- € 25 (from 8 to 16 people)

Children:

- € 7 (from 7 to 12 years)
- free (up to 6 years)