



# GRAND

HANNES KRAUSE  
TIM LABENDA

# TOUR

THE RENAISSANCE OF  
REFINED TRAVEL

# ITALY

teNeues

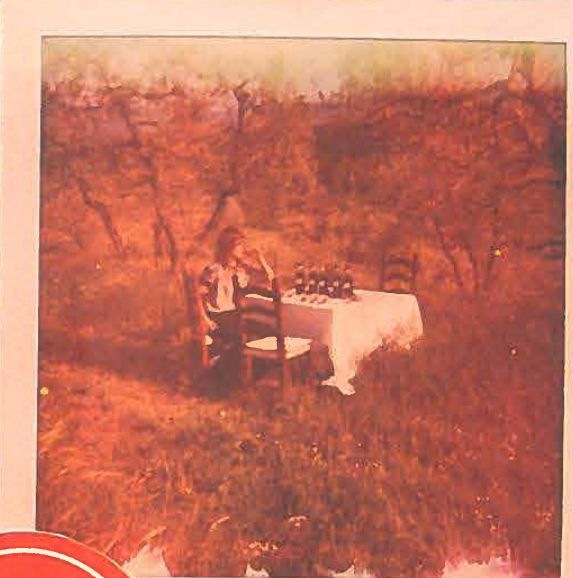


autostrada per



Fattoria

Olio  
extravergine  
di Oliva  
"Seggero"



Fattoria  
La Vialla



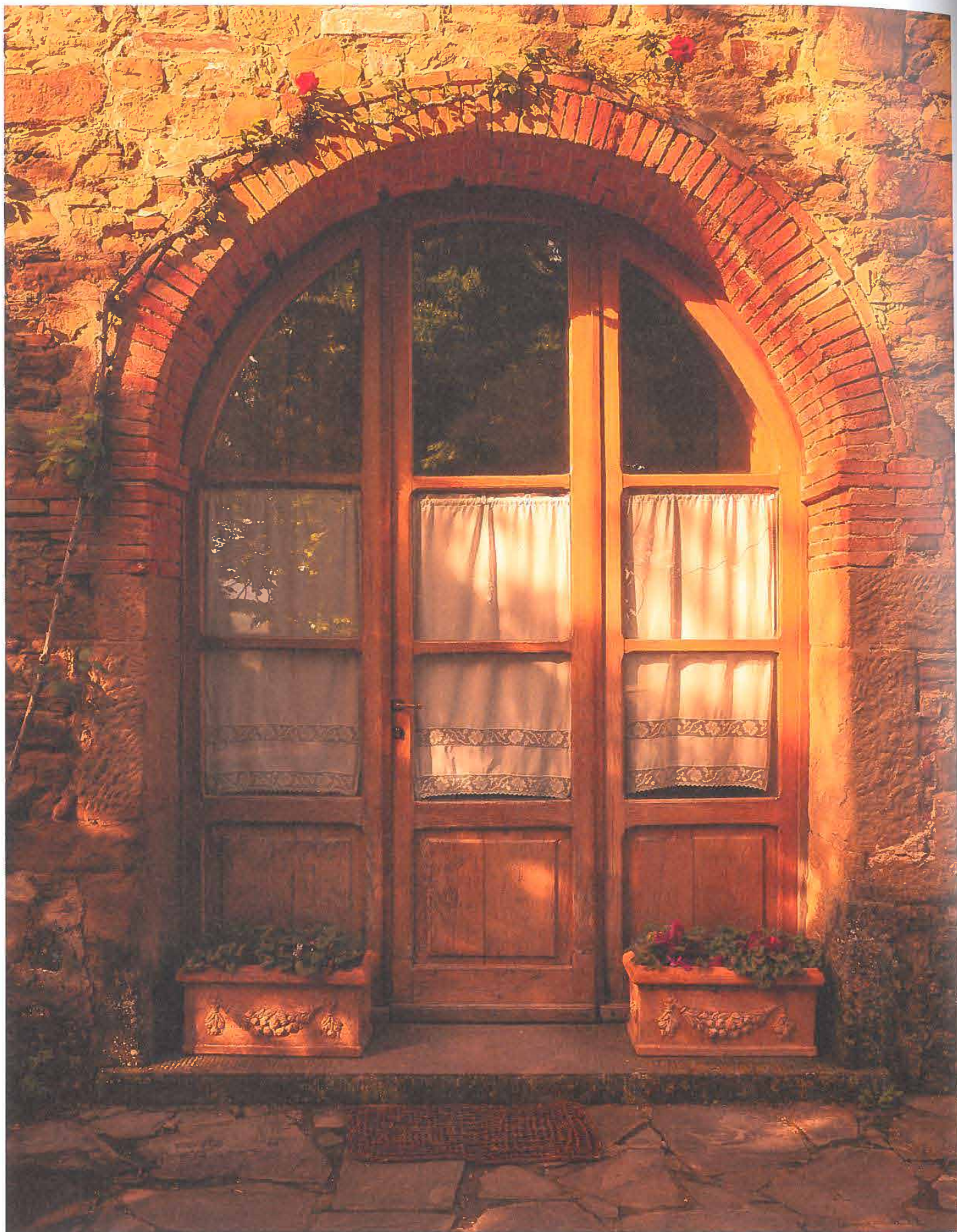
STAZIONE DI ENTRATA  
VALDARNO (25)  
A1 Milano - Napoli  
N° TASSERA NON LETTO DALLA  
ENTE ESISTENTE A NORMA DI LEGGE  
TIPO VEHICOLI  
DATA



INNER DEMONS  
DROWNED  
POOL IN  
BLACK







# FATTORIA LA VIALLA

TOSCANA

## G R E E N                      G O L D

We've left Arezzo, the urns are securely packed, I am wearing the golden hand on a necklace, and it's only a few minutes' drive to the next stop on our itinerary. We cross the Arno on Via Setteponti, the picturesque trail of vineyards and wineries between Arezzo and Florence. Right outside of Castiglion Fibocchi, we stop and enter the cozy piazza occupied by Fattoria La Vialla, a family-run farm business founded in the 1980s by the Lo Franco family, who set out to radically reimagine Italian agriculture following strict biodynamic guidelines—a holistic method that emphasizes harmony with nature and respect for the rules and requirements of the fertile ecosystem of which the *fattoria* is a part. They grow acre upon acre of grapes and olives and produce pasta, sauces, and everything else the culinary heart could desire, and the quality of their products is unmatched. They've become like family to us over the course of the many weeks we've spent on the farm or in one of the old farmhouses on their vast estate over the years. We only have time for a short stop on this trip, but it's for something we've been meaning to do for a long time: an olive-oil tasting. The real treasure produced on this farm is olive oil—liquid gold of a bright, yellowish green color. We walk down a lane lined with cypresses and turn right into an olive grove, only a few of the nearly 30,000 olive trees on this farm. The knobby trees aren't bearing fruit yet, but they are in blossom. The paths through the grove are awash in silvery green light. We sit down at a set table between two trees and watch as five kinds of oil are poured into glasses. They are five different shades of green and taste starkly different from one another, with various notes of almonds, thyme,







and cut grass. Our favorite is the classic "La Violla" variety—it has the perfect balance of mildly bitter, spicy and grassy notes due to the high polyphenol content. Its strong antioxidant qualities are why the farm also produces its own line of cosmetics with this oil as an ingredient. We are heady from all the olive oil and have managed to cram a few crates of green Tuscan gold into our already hopelessly crowded car. It won't be long before we come back to visit Italy's most beautiful and possibly most sustainable farm.

