

Società cooperativa a.r.l.
OLEARIA BARILESE
dalle colline del Vulture

Tour operator guide

Olive oil tourism in Barile, Vulture · 2026/27

Visits and tastings in Italian, English, Spanish and French

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Among century-old olive trees and vineyards on volcanic soil, Barile tells the story of fifty years of cooperation, Arbëreshë culture and the flavours of the Vulture. This is olive oil tourism in Basilicata: here travellers do more than taste olive oil and Aglianico. They meet the people who make them, learn to recognise their quality and take home the story of a land they will want to return to.

Barile: landscape, culture, flavours – olive oil tourism in Basilicata

Barile is an Arbëreshë village founded more than five hundred years ago by Greek-Albanian exiles: the language can still be heard in the streets and seen in the Sheshë, ancient cellars carved into the volcanic tuff.

Barile is a “City of Oil” and a “City of Wine” (Città dell’Olio, Città del Vino): two identities that tell the story of the same land, where olive groves and vineyards grow on volcanic soil. It is also one of the 14 municipalities of the Vulture behind the «Italian City of Wine 2026» title (Città Italiana del Vino), awarded to the area for 2026–2027. An invitation to discover the landscape, the people, the olive oil and the Aglianico together, through authentic experiences in the places where they are made.

OLIVE OIL TOURISM RECOGNISED BY THE BASILICATA REGION · ITALEA PARTNER

The Cooperativa Olearia Vitivinicola Barilese is listed as no. 19 in the Regional Register of olive-tourism operators of Basilicata. In the olive grove of Contrada Gelosia, among century-old trees and volcanic earth, we offer walks, workshops, seasonal harvesting and professional tastings. We are also a partner of ITALEA, the programme of the Italian Ministry of Foreign Affairs and International Cooperation dedicated to roots tourism. For agencies, Barile becomes a bookable stop that combines nature, food culture and an encounter with the local community.





Holy Week in the Vulture is a three-day itinerary: Maundy Thursday in Atella, Good Friday in Barile and Holy Saturday in Rionero in Vulture. Barile preserves one of the oldest living re-enactments of the Passion in Basilicata, interweaving faith and Arbëreshë memory.



Holy Week in the Vulture: three villages, three days, one shared story. In Atella, Maundy Thursday opens the journey; in Barile, on Good Friday, the Passion moves through the streets of the village; in Rionero in Vulture, Holy Saturday brings the sacred re-enactments to a close. For groups: a visit to the mill and a professional tasting at the Cooperativa Barilese, by reservation.

At the table: tumacs me tulez, Barile's cauzuni, roast lamb with potatoes, acquasala, Lucanian cheeses and cured meats, fried pettole and a glass of Aglianico.

Venosa, the city of Horace, with its castle and the Abbey of the Santissima Trinità · lunch at the Monticchio Lakes, two lakes inside the volcano's crater, below the Abbey of San Michele · afternoon in Barile, among the Sheshë cellars carved into the tuff, the Gelosia olive grove and our mill · and also: Melfi and the castle of Frederick II.

The Vulture all year round: the olive oil tourism calendar for Basilicata

The Vulture sells as a destination in every season: Holy Week rites, Arbëreshë traditions, villages, castles, the Monticchio Lakes, wine and the olive harvest. The Cooperativa Barilese is the experience to build into the programme: an easily arranged visit to the mill, a tasting guided by a professional, also in English, French and Spanish, and, when the season allows, a walk through the Gelosia olive grove. Events give people the reason to travel; we give them an authentic encounter to remember.

PERIOD	EVENT / REASON TO TRAVEL	BARILESE EXPERIENCE TO PAIR WITH IT
MARCH · SPRING	St Joseph's bonfires in Barile; first walks among olive groves and cellars (check the local programme).	Extra virgin olive oil tasting and visit to the mill
HOLY WEEK · 3 DAYS	Maundy Thursday: Atella; Good Friday: Barile's living Via Crucis; Holy Saturday: Rionero in Vulture. Three rites central to local identity, to experience in a 3-day itinerary. More information (in Italian): oliobarilese.it/settimana-santa-vulture-2026/	Visit to the mill and professional extra virgin olive oil tasting in Barile, by reservation and according to the times of the celebrations.
MAY–JUNE	Olive trees in flower, nature at the Monticchio Lakes; Venosa and its Roman and medieval heritage.	Gelosia Olive Grove Masterclass (Gelosia Oliveto Masterclass) and oil-and-wine tours
JULY–AUGUST	Summer in the villages; in Barile, Cantinando Wine & Art, 18th edition in 2026 (21–22 August): wine, art and music in the Sheshë cellars.	Visit to the mill + Aglianico before the evening events
24 JUNE · ST JOHN	Barile: the Baptism of the Dolls (Puplet and Shenjanjet), an ancient Arbëreshë godparenthood rite, handed down through the generations and still celebrated by the community. A living heritage ideal for cultural and roots-tourism itineraries.	Walk through the village, an encounter with local traditions and a guided olive oil tasting with the Cooperativa Barilese (participation in the event according to the municipal programme).
EARLY OCTOBER	Barile: Tumact Me Tulez and Aglianico Festival, 30th edition in 2026 (3–4 October). The Arbëreshë dish is a Lucanian PAT (traditional agri-food product).	Extra virgin olive oil and wine tasting, followed by a food experience in the village
MID-OCTOBER	Melfi: Sagra della Varola, the chestnut festival, 65th edition in 2026 (16–18 October).	Morning in Barile, afternoon or evening in Melfi
LATE OCTOBER	Melfi: Medieval and Falconry Days (23–25 October in 2026), processions and the memory of Frederick II.	Mill and masterclass in Barile + medieval Melfi
LATE OCTOBER–DECEMBER	Olive harvest, the mill at work, first tastings of the new oil.	Living Mill (Frantoio Vivo) and Living Mill Premium (Frantoio Vivo Premium)

PERIOD	EVENT / REASON TO TRAVEL	BARILESE EXPERIENCE TO PAIR WITH IT
ALL YEAR ROUND	Melfi and its castle, Venosa the city of Horace, Barile's Sheshë, the Monticchio Lakes and the Abbey of San Michele.	EVOO Tasting at the Mill (Assaggio EVO in Frantoio); EVOO in 5 Steps (EVO in 5 Mosse); EVOO + Aglianico (EVO + Aglianico)

Proposal for 2027 catalogues: the 2026 dates are given as a reference to the latest verified editions. Calendars and availability of future events must be reconfirmed with the organisers before sale. The cooperative's activities are by reservation (minimum 2 people or an agreed flat rate), in Italian, English, Spanish and French; transfers not included.

Modular proposals for your catalogue: 1 day "Barile, Olive Oil and Aglianico"; 2 days "Villages, Wine and the Monticchio Lakes"; 3 days "Vulture, Roots and Castles", between Barile, Venosa and Melfi. Our experience fits in with local guides, restaurants and accommodation. The rates for the cooperative's activities are shown below; overnight stays, transport, admission fees and meals are quoted separately.

Calendar sources: Basilicata Region (Via Crucis; Tumact Me Tulez 2026); Municipality of Melfi / Pro Loco Melfi (Varola and Falconry 2026); press release for the 18th edition of Cantinando Wine & Art 2026. References: agr.regione.basilicata.it · comune.melfi.pz.it · prolocomelfi.it. · Olio Barilese blog, "Settimana Santa nel Vulture 2026" (Holy Week in the Vulture 2026): https://www.oliobarilese.it/settimana-santa-vulture-2026/ · Municipality of Barile, Festivals and traditions: https://www.comune.barile.pz.it/feste_e_tradizioni.php (24 June, Baptism of the Dolls).

GUIDED TASTINGS: GETTING TO KNOW OLIVE OIL WITH SOMEONE WHO KNOWS HOW TO LISTEN TO IT

Not a generic tasting, but a sensory experience led by Michela Grimolizzi, president of the cooperative and professional taster of virgin and extra virgin olive oils, registered in the Italian National List of technical experts of virgin and extra virgin olive oils (no. 211, Chamber of Commerce of Milano Monza Brianza Lodi), trained with UMAO (Unione Mediterranea Assaggiatori Oli) and AIRO (Associazione Internazionale Ristoranti dell'Olio). The group discovers how to tell fruitiness, bitterness and pungency apart, recognise defects and read a label. The value for the traveller is tangible: being able to choose an olive oil with greater awareness, even after returning home.

Educational workshops for schools

The cooperative already runs educational workshops for schools, introducing pupils to the culture of the olive tree, the production of extra virgin olive oil and knowledge of the local area. An experience that combines observation, taste education and the discovery of the farming roots of the Vulture. Programmes for school groups can be agreed according to the pupils' age and the learning objectives.



All our olive oil tourism experiences in Basilicata and agency rates

Eleven bookable experiences, from a 45–60-minute introductory tasting to an autumn programme of harvesting and milling, with duration, public price and agency commission clearly stated. They can be included as a stop on an itinerary, as an activity for a group or as the centrepiece of a journey to the land of one's ancestors.

Experience	Period / duration	Public price per person	Agency	Net to cooperative
1. EVOO Tasting at the Mill Welcome at the mill, the story of Barile, guided tasting with the professional taster, bruschetta.	all year round 45–60 min	€18	15% = €2.70	€15.30
2. EVOO in 5 Steps Short visit to the mill, the PDO specification, guided tasting, the 5 steps to good olive oil, defects, label, bruschetta and tarallini.	all year round 75–90 min	€25	15% = €3.75	€21.25
3. EVOO + Aglianico Visit to the mill, guided tasting, bruschetta and a glass of Aglianico del Vulture.	all year round 75–90 min	€30	20% = €6	€24
4. Oil & Wine Experience Vulture Visit, mini masterclass on good and defective olive oil, bruschetta, a glass of Aglianico and one of Carpe Diem.	all year round 90 min	€35	20% = €7	€28
5. Gelosia Olive Grove Masterclass Walk among the century-old olive trees, cultivar and volcanic soil, masterclass "how a good olive oil is made", tasting and a glass of Aglianico.	Mar–Jun / Sep–Oct 90–120 min	€40	20% = €8	€32

Experience	Period / duration	Public price per person	Agency	Net to cooperative
6. Gelosia Sunset Experience The golden hour in the olive grove: tasting, Lucanian sharing board, Aglianico and Carpe Diem, sunset photos.	Jun–Sep 90–120 min	€48	20% = €9.60	€38.40
7. Carpe Diem & Vetusto – Vulture Afternoon Platter (Merenda del Vulture) Mill, professional tasting, board of Lucanian cheeses and cured meats with Carpe Diem and Vetusto.	all year round 100–120 min	€55	20% = €11	€44
8. Gelosia Premium – Platter among the Olive Trees (Merenda tra gli ulivi) Visit to the olive grove, sensory masterclass, bruschette, Lucanian sharing board, Carpe Diem and Vetusto among the olive trees.	Apr–Jun / Sep–Oct 2–2.5 h	€60	20% = €12	€48
9. Living Mill – New Oil in the Vulture (Frantoio Vivo – Olio nuovo nel Vulture) Harvesting in the Gelosia olive grove, the mill at work, the new oil with bruschetta, tarallini and Aglianico.	20 Oct – 10 Dec 2.5–3 h	€60	20% = €12	€48
10. Living Mill Premium The complete autumn day: olive grove, harvesting, mill, tasting of the new oil, masterclass, Lucanian sharing board, Carpe Diem and Vetusto.	20 Oct – 10 Dec 3–3.5 h	€75	20% = €15	€60
11. **Adopt a PDO Vulture olive tree in the Gelosia (Adotta un ulivo DOP Vulture della Gelosia)** New for 2026: the traveller adopts a numbered century-old olive tree, receives the adoption certificate and 2 tins of 5 L of the first PDO Vulture oil at home; during the trip they visit their tree and taste the oil with the taster registered in the Italian National List. Booked before departure: it is the reason to come back.	all year round visit 45–60 min	€150 per adoption (Italy, shipping included); abroad €199–210	10% = €15	€135

By reservation, minimum 2 people (or a flat rate to be agreed), transfers excluded; activities in the olive grove depend on the weather and on farm work. Visits and tastings in Italian, French, English and Spanish. Tailor-made programmes.

Contrada Gelosia: five hectares of century-old olive trees

A few minutes from Barile, Contrada Gelosia is home to almost five hectares and 1,010 century-old olive trees, on the volcanic soil of the Vulture. Here the landscape is not a backdrop: it becomes part of the visit. Among monumental trees, old farmhouses, seasonal scents and open spaces, we can organise walks, masterclasses, tastings and Lucanian platters. The tour takes guests from the blossom to the olive, all the way to the Vulture PDO olive oil produced from the grove.





The mill: centuries side by side

The work of the mill is explained by Lucio Mazzeo, our master miller for about 45 years and son of co-founder Ernesto. He knows the olive groves, the members and the right moment for the harvest: during the visit he makes the stages of extraction easy to understand, along with the practical know-how handed down through generations. He also speaks Arbëreshë, a living bridge to the history of Barile.



The new oil during extraction

• The granite millstone, the way olive oil was made for centuries, and the cradle of our Affiorato.

• Malaxation below 27 °C: the paste is mixed slowly and kept cool. This is what “cold extracted” means: less oil, more aroma.

• Pieralisi two-and-a-half-phase extraction: very little water added, so the oil keeps more of its aroma and freshness.

• Cotton filtration and traceability: every lot is analysed, tasted by our professional taster and recorded on SIAN (the Italian national agricultural information system).

Our Ogliarola del Vulture extra virgin olive oil remains the heart of the cooperative: available in 0.5, 1, 3 and 5-litre tins, always at €12 per litre, whatever the size. To celebrate fifty years since our founding, alongside our classic extra virgin olive oil come two special limited-edition productions: the Vulture PDO from Contrada Gelosia and the Affiorato Barilese, collected from the olive paste before extraction. Two different ways of telling the story of the same land, to be tasted slowly.

Our 50 years: our classic olive oil and two limited editions 2026/27



Olio Barilese packaging and extraction

Edition		Price
Olio EVO Barilese 2026/27	Ogliarola del Vulture, cold extracted and cotton filtered, fruity with notes of aromatic herbs and sweet tomato.	€12/L · all sizes (0.5 / 1 / 3 / 5 L)
50th anniversary limited edition · Vulture PDO	Protected Designation of Origin (EU Reg. 21/2012): olives only from the Vulture area, every step laid down in the production specification and checked by an independent body; harvest year, lot and serial number on every tin. Ours comes only from the Gelosia olive grove and is packed and numbered by the cooperative for the first time.	€15 per litre · 5 L tin, minimum 2 tins, by reservation

Edition		Price
50th anniversary limited edition · Affiorato	The flower of the oil: the few drops that rise to the surface of the paste on their own under the granite millstone, collected by hand before any extraction. About 50 litres this season.	0.25 L tin €10

Limited editions in preparation, from the 2026/27 harvest while stocks last.

Our wines



Our selection of wines

Wine	Type	Price (0.75 L bottle)
Vetusto	Aglianico del Vulture Superiore DOCG: 18 months in new barriques, 12 in bottle	€26
Carpe Diem	Aglianico del Vulture DOC aged at least 2 years in oak	€13.50
Aglianico del Vulture DOC	the classic red of the Vulture	€9.50
Calicò	red IGT	€6.50
Albedo	white IGT	€6.50
Lily	rosé IGT	€7
Ellenico	Aglianico sparkling wine	€7.50
Spumante Rosato Extra Dry	sparkling rosé	€7.50
Moscato	sweet sparkling wine	€7.50
Venere Brut, Grappa di Aglianico	coming soon	€7.50 / €23

Olive oil and wine boxes

Box	Contents	Price
The Best of the Vulture (Il Meglio del Vulture)	20 L new oil + 6 Vetusto DOCG	€396
A Gift from the Vulture (Regalo del Vulture)	20 L new oil + 3 Aglianico DOC + 3 Carpe Diem	€309
The Vulture Pantry (Dispensa del Vulture)	20 L new oil + 6 Aglianico DOC	€297
The Reds of Barile (I Rossi di Barile)	12 L new oil + 2 Aglianico DOC, 2 Carpe Diem, 2 Vetusto	€242
Lucanian Table (Tavola lucana)	12 L new oil + 2 Aglianico DOC, 2 Calicò, 2 Lily	€190
Discover the Vulture (Scopri il Vulture)	10 L new oil + 6 Aglianico DOC	€177
A Toast from the Vulture (Brindisi del Vulture)	10 L new oil + 2 Carpe Diem, 2 sparkling rosé, 2 Moscato	€177

About us



In 1976 Pinuccio Grimolizzi, Ernesto Mazzeo and the other founders chose cooperation to give value to farm work and build a future for the families of Barile. Their wish was simple and brave: that leaving should be a choice, not an obligation. Fifty years later, that promise lives on in the work of around 200 member families, who have devotedly cared for the olive groves and vineyards of the Vulture for generations.

Michela Grimolizzi, Pinuccio’s daughter and now president, brings to the cooperative thirty years of international management experience: organisation, digital innovation, opening up to new markets and

experiential tourism. Her return to her roots is also a sign of female leadership that wants to become an ever more natural possibility in the farming world. In 2026 she received the Premio Mondi Lucani, an award for those who have distinguished themselves far from Basilicata and choose to give back skills and opportunities to the region. A professional taster, registered in the Italian National List of technical experts of virgin and extra virgin olive oils (no. 211, Chamber of Commerce of Milano Monza Brianza Lodi), trained with UMAO (Unione Mediterranea Assaggiatori Oli) and AIRO (Associazione Internazionale Ristoranti dell'Olio), author and communicator on oliobarilese.it, she tells the story of the olive oil, the wine and the land, guiding visitors to discover their quality and their history.

At her side is Lucio Mazzeo, son of co-founder Ernesto: master miller for about 45 years, he knows every member personally, looks after the olive groves throughout the year and speaks Arbëreshë fluently. With him, and with all the members, farming knowledge continues to pass from generation to generation. For those travelling in the footsteps of their origins, the mill is much more than a visit: it is a meeting with the people who chose to stay, return and build, so that tradition can go on creating a future.

In the media: **L'Italia Cooperativa – «Olio Barilese, la tradizione che sposa l'innovazione» (Olio Barilese, where tradition meets innovation; 21 April 2026, in Italian)**

The same article includes a link to the radio interview with Michela Grimolizzi by the Giornale Radio di Confcooperative, the radio news programme of Confcooperative.

They have written about us: Rai TGR Basilicata · ANSA · AISE – Agenzia Internazionale Stampa Estero · La Voce di New York · L'Italia Cooperativa – Confcooperative · Vulture News · SassiLive · PolicoroTV · TRM h24 (video) · Mondi Lucani (video) · Radio El Plata AM 1030, Argentina

We already do it: Roots-IN 2026 in Barile

On Saturday 8 November 2026 our mill welcomed **about 70 international buyers from Roots-IN**, the roots tourism trade fair, who came from Canada, the United States, Brazil, Argentina and Australia with the Pro Loco of Barile: the stone mill at work and a guided tasting of the new oil with Michela Grimolizzi. It is concrete proof of how we work with tour operators: large groups, several languages, tight schedules. We are partners of ITALEA, the Italian Ministry of Foreign Affairs programme for roots tourism.

The journalists travelling with us told the story too: **the video by Maura, who came from Texas with the Roots-IN buyers**, and **the story by Debbie of DobberNation Loves, Canadian journalist**, filmed in our mill and olive grove.

👉 **Roots tourism in Basilicata with ITALEA (in Italian)** · **the Roots-IN day on Facebook** · **follow us on Facebook**

Lucanians around the world: roots and olive oil tourism in Basilicata

For tour operators, DMCs, ROOTS-IN buyers, schools and groups from Lucanian communities around the world: we create cultural stops and food and wine experiences by reservation, in Italian, French, English and Spanish. The visit can be combined with seasonal events and itineraries of one or more days. Contact us for availability, group composition and a tailor-made proposal.

Export: we already ship at list prices to Germany, Austria, France, Spain, Belgium, the Netherlands and Luxembourg (see shipping abroad). Switzerland, the United Kingdom and other countries on an ad hoc quote; dedicated price list for restaurants, shops, importers and associations.

Visit us: olive oil tourism in Basilicata for agencies and buyers

Tour operators, agencies, roots-tourism buyers and journalists are welcome on familiarisation visits, especially during the harvest (late October – December). 4.9/5 on Google · reviews. Visits to the mill and the olive grove and tastings are held in Italian, French, English and Spanish.

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