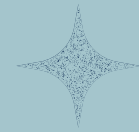


Erasmus +



4A OMNICOMPENSIVO GIANO DELL'UMBRIA





Good morning everyone! We are the 4th grade class of Giano di Bastardo School and we're here to present our project that used augmented reality technology to make visiting an olive oil mill in our area an innovative experience.

Qendresa Azizi



We started with the idea of improving our presentation document with a virtual tour of the production area of the mill and the possibility of doing a virtual tasting of extra virgin olive oil.

Alessandra Fortunatelli



For this project, we chose to collaborate with del sero mill a local entity known for producing high-quality olive oil.

Amela Ismani



Our experience began with a visit to the mill, where we had the opportunity to witness the production of extra virgin olive oil firsthand. With cameras and cameras in hand, we documented every phase of the process, from olive harvesting to pressing and processing, until the oil was extracted.

Rezearta Saliu



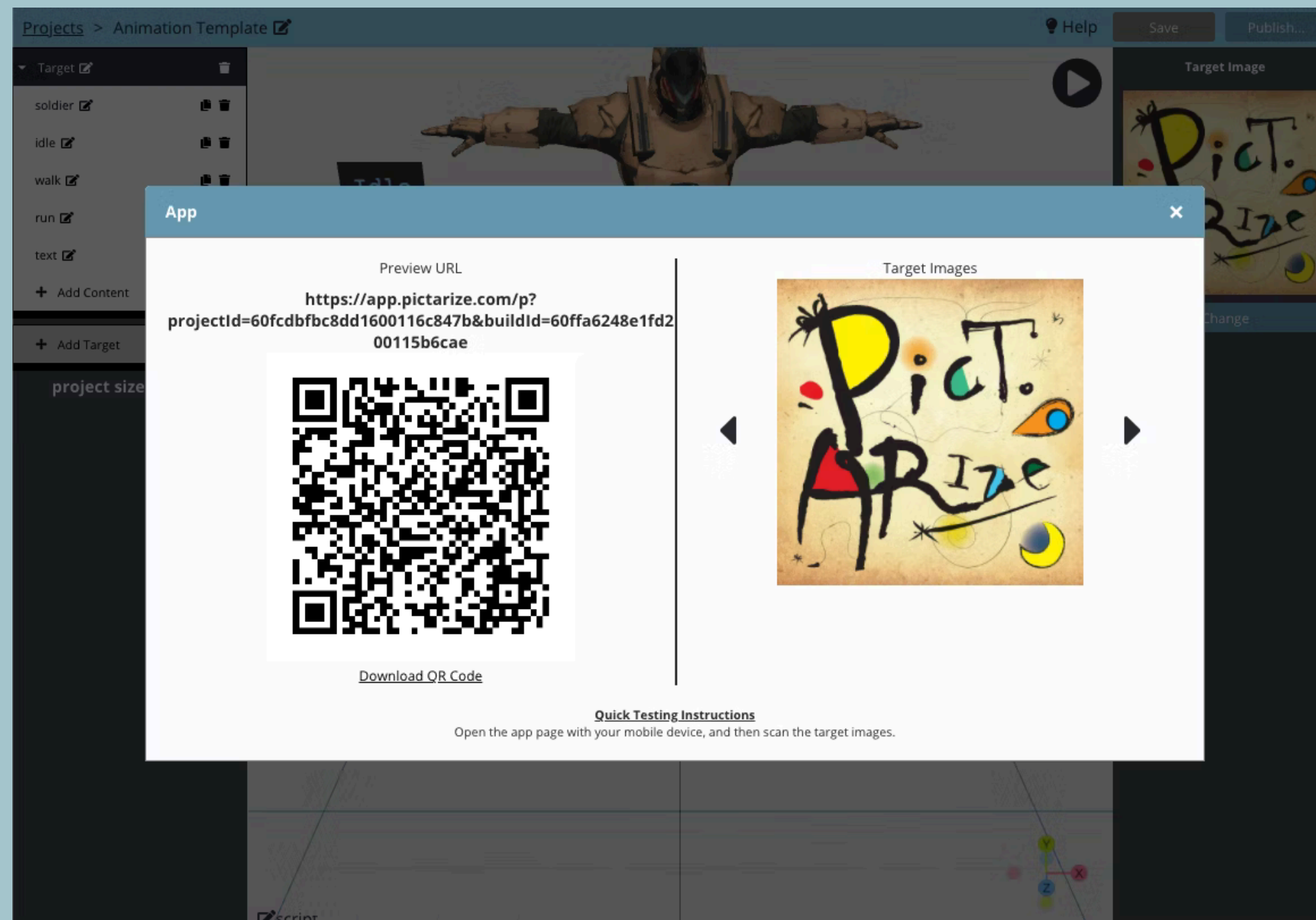
Once the visit was complete, we had the chance to put into practice what we had learned by participating in a guided tasting of freshly produced extra virgin olive oil. The owners introduced us to the specific technique of oil tasting, guiding us through the steps to fully appreciate its taste and aroma.

Emir Ali



Back at school, we immediately set to work to process the material collected during the visit. Using the photos and videos we had recorded, we created a series of graphic and technical contents, including an informative video and a promotional flyer.

Kibra Tairi



We also used the Pictarize website, which was introduced to us the previous year, to create QR codes that allow viewers to virtually relive the mill experience.

Mevla Zendelovska



In conclusion, this experience was not only educational but also extremely rewarding. We had the opportunity to learn more about the production process of extra virgin olive oil and to put our skills into practice in creating multimedia content. We hope that our project can help spread knowledge and appreciation for the work of local extra virgin olive oil producers and for the traditions associated with its production.

Mevla Zendelovska