



Step into historic underground cheese-ageing cellars and uncover the craftsmanship behind one of Italy’s most respected dairy traditions. During the guided visit, you will discover how time, environment and expert care transform raw milk into cheeses of exceptional depth and character. The cool, atmospheric spaces reveal centuries-old techniques that are still practised today. Following the visit, enjoy a curated tasting of aged cheeses, accompanied by artisan bread and breadsticks, water and a glass of wine. The experience continues with a gourmet lunch or dinner served in a reserved dining room, celebrating local gastronomic excellence. The menu features a generous selection of cheeses and cured meats, a hot dish, dessert, coffee and wine - a convivial yet refined conclusion to an immersive journey into Italian cheese culture.

THE PRICE INCLUDES

Vehicle and driver at disposal for the duration of the tour, pick-up and drop-off in villa, Guided visit of historic cheese-ageing cellars, Curated cheese tasting with artisan bread, water, and a glass of wine, Gourmet lunch or dinner in a reserved dining room

THE PRICE DOESN'T INCLUDE

Anything not expressly listed under “The price includes.”

IMPORTANT

Please inform the provider directly of any food allergies before the tour.
For groups of less than 8 people, please contact experiences@emmavillas.com

