

You will begin your day with a guided tour of the Masseria Montenapoleone Vineyard, where you'll learn about the stories and traditions of Apulian farmers, all tied to the rural production and cultivation of grapevines in Apulia. You will discover how the relationship between the land, climate, and seasons is always unique, changing over time and even from one village to the next, resulting in fruits that vary greatly.

An expert sommelier will present three types of wine: the locally-produced Susumaniello red wine "Primi Passi," along with a white and a rosé, all of which are organically produced in the area.

To enhance your experience, a local aperitif will be included, featuring beloved products such as olives, friselle, tomatoes, almonds, taralli, and focacce. This combination of wine and local delicacies will provide you with an authentic taste of Puglia.

THE PRICE INCLUDES: Visit of the vineyard, Wine tasting.

MEETING POINT: Massetria Montenapoleone - Pezze di Greco (Brindisi).

DURATION: 1H.