

# LAND & FOOD EXPERIENCE

## WINE TASTING\_ALBEROBELLO

talea  
COLLECTION

TCE076



Life in Puglia follows the rhythm of the **agriculture** and this land is known for the precious wines with **25 different DOC regions**. In the recent past Apulian wines were considered blended wines, only destined to enrich those of northern Italy. Over the past twenty years, everything has changed and the focus has increasingly been in the **quality of these indigenous wines**. Let's start your Eno gastronomic itinerary discovering the CANTINA in ALBEROBELLO which is only 20 minutes' drive from Talea Collection properties. You will discover in a 50 minutes tour the cellar which was built in the '900, made only with stones, the wine's cisterns which are burying in the rocks and the Alberobello wine Museum, an example of the industrial architecture of the XX century where you will also taste **3 labels of wines**: LEI, Uva di Troia, Viognier, Maresco, SOL, Primitivo IGP (5 grappoli bibenda) LUI, Nero di troia IGT (3 bicchieri gambero rosso) **with focaccia, cicory pie, eggplant parmesan rolls, panzerotto stuffed with turnip-tops and smoked scamorza cheese, tagliere with local cheese**. On request you can even be served a light lunch with 1 main course (orecchiette pasta timbale). In June, September and October you can even have a **nice experience in the vineyard** which will be reconfirmed only 7 days in advance according to weather forecasts.

**Estimated Total time for the activity: from 50 to 120 minutes,**

From April till November - Monday to Friday from 10:00 am till 1:00 pm and from 4.00 pm to 6:00 pm-- on Saturdays only upon reservation with 7 days' notice, ON SUNDAY CLOSED. BOOKING NOTICE: 2 days

Shared experience - Price per person WINE TASTING 3 wines and taralli at the winery - 1 h and 30 minutes	€ 25,00
APERIWINE 3 wines, appetizers at the winery - Price per person - 2 h focaccia, chicory pie, eggplant parmesan rolls, <i>panzerotto</i> stuffed with turnip-tops and smoked <i>scamorza</i> cheese, <i>tagliere</i> with local cheese.	€ 45,00
LIGHT LUNCH 4 wines, appetizers, 1 main course and pastries at the winery- 2 h Fried lampascioni with vincotto, focaccia, veg balls of white fava beans and cicory, orecchiette timbale, eggplant parmesan roll, sweet handmade local pastries	€ 65,00
CAR at disposal with driver 1/3 Persons - Maximum 4 hours - max 100 kms	€ 325,00
VAN at disposal with driver up to 7 Persons - Maximum 4 hours - max 100 kms	€ 360,00
Extra SERVICE per hour	€ 50,00

All prices are VAT included