

Food and wine tastings – 2025

CASTEL DEL MONTE - N.1

Groups (minimum 6 – maximum 50 people) Winery visit: duration approx. 1 hour

Wine tasting:

Pezzapiana Castel del Monte DOC Bianco Primaronda Castel del Monte DOC Rosato Bolonero Castel del Monte DOC Rosso

Tasting of typical products: Extra Virgin Olive oil taralli, bruschette (toasted bread topped with oil and chopped tomatoes), caciocavallo cheese.

(€ 20)

CASTEL DEL MONTE - N.2

Groups (minimum 6 – maximum 50 people) Winery visit: duration approx. 1 hour

Wine tasting:

Mater Vitae Falanghina Puglia IGT Bianco Primaronda Castel del Monte DOC Rosato Torre del Falco Nero di Troia IGT Rosso

Tasting of typical products:

Extra Virgin Olive oil taralli, bruschette (toasted bread topped with oil and chopped tomatoes), caciocavallo cheese, Murgia salami.

(€ 25)

Note: The prices above do not include VAT of 22% INFO: accoglienza@torrevento.it Tel. 328.6516373 (Domenico Merra)



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CASTEL DEL MONTE - N.3

Groups (minimum 6 – maximum 50 people) Winery visit: duration approx. 1 hour

Wine tasting:

Torre del Falco IGT Fiano Puglia Bianco Veritas Castel del Monte DOCG Rosato Vigna Pedale Castel Monte DOCG Rosso

Tasting of typical products:

Extra Virgin Olive oil taralli, bruschette (toasted bread topped with oil and chopped tomatoes), caciocavallo cheese, capocollo (pork cold cut), Murgia salami.

(€ 30)

CASTEL DEL MONTE - N.4

Groups (minimum 6 – maximum 50 people) Winery visit: duration approx. 1 hour

Wine tasting:

Bacca Rara Puglia IGT Bianco Veritas Castel del Monte DOCG Rosato Kebir IGT Rosso

Tasting of typical products:

Bruschette (toasted bread topped with oil and chopped tomatoes), Apulian focaccia (oven-baked Italian bread), caciocavallo cheese, capocollo (pork cold cut), Murgia salami, mozzarella.

(€ 35)

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CASTEL DEL MONTE - N.5

Groups (minimum 6 – maximum 50 people) Winery visit: duration approx. 1 hour

Wine tasting:

Bacca Rara Puglia IGT Bianco Ottagono DOCG Nero di Troia Since 1903 Primitivo IGT Moscato di Trani DOC

Tasting of typical products:

Fresh and semi-mature cheeses, Apulian focaccia (oven-baked Italian bread), grilled vegetables, local cured meats, vegetarian omelette, orecchiette (with cherry tomatoes, rocket salad and savory ricotta), typical traditional desserts.

(€ 40)