

Food and wine tastings Year 2023



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

(€ 18)

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

(€ 21)

Note: The above prices do not include VAT at 22%

INFO: accoglienza@torrevento.it

Tel. 328.6516373 (Domenico Merra)

Visiting hours: Monday to Friday
10.00 am – 5.00 pm (by reservation)
Closed on Saturday and Sunday

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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.

(€ 25)

CASTEL DEL MONTE - N.24

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.

(€ 30)

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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 rocker and savory ricotta), Typical traditional desserts

(€ 35)