



Slow Food®

CONDOTTA IRPINIA COLLINE DELL'UFITA
E TAURASI APS

Atelier of **Slow Food** presidiums

April 18 - 19, 2027

PROGRAM

11 am. Arrival at the winery. We will welcome you with sparkling wine and bruschetta with Ancient Ufita garlic.

11:15 am. Guided tour of the cellar with explanations of the winemaking and aging process.

11:30 am. Tasting and explanations of the **Irpinian Slowfood Presidiums of the Colline dell' Ufita and Taurasi Convivium.**

Featured products

- Aprilatico broccoli
- Ancient Garlic of Ufita
- Gesualdo celery
- Carmasciano
- Centuries-old olives

12:30 pm. Panoramic walk to the restaurant "**La Veduta**".

Menus for children and for special dietary needs are available upon prior request.

During lunch, your children are invited to enjoy a blind tasting **workshop** where they will **guess and discover flavors by tasting jams and marmalade**, to bring them closer to a sensory and tasting journey. They might enjoy our restaurant's outdoor playground.

Disabled access guaranteed

Pet friendly

SPECIAL SLOWFOOD MENU

1:30 pm. The experience continues at lunch at the La Veduta restaurant with a special Slowfood menu of the Irpinian Presidia paired with the wines of the Tenuta.



Morning activities:

Adults 20 euro

Teenagers 10 euro

Children 10 euro

Morning activities and lunch

Adults 60 euro

Teenagers 45 euro

Children 30 euro



FOR INFO AND RESERVATION

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