



EXCLUSIVE EXPERIENCE

Farm to Terrace: Tramonti Wine & Cheese Experience with Ravello's Terrace of Infinity

Delve into the green heart of Tramonti, where cheesemakers still stretch warm curds into glossy mozzarella and ricotta right before your eyes – and into your hands. You taste the cheeses at their freshest, then continue to a historic hillside winery where gnarled, centuries-old vines cling to volcanic slopes. A farmhouse lunch marries garden vegetables, pastas and slow-cooked dishes with the estate's wines, explained by your sommelier host.

In the afternoon, Ravello's sculpted gardens and the dizzying Terrace of Infinity provide a soaring, sky-high finale.

Duration	8-9 hours
Suitable for	All ages
Available Days	Mon, Tue, Wed, Thu, Fri, Sat, Sun
Inclusions	<ul style="list-style-type: none"> • Return Private Transfers • Private Guide • Mozzarella Farm Tour • Private Winery Tour, Tasting and Lunch
Exclusions	<ul style="list-style-type: none"> • Entry Villa Cimbrone extra €10 pp

Experiences

- ✓ Food & Wine
- ✓ History & Culture

You start the day leaving the coast behind and heading inland with your private driver towards Tramonti, one of Campania's most fertile valleys. Here, between green hills and volcanic soil, southern Italian food traditions are still very much alive – in family farms, ancient vines, and recipes passed down through generations.

Your first stop is a small mozzarella workshop tucked into the countryside. You meet the casari – the cheesemakers – who have spent a lifetime perfecting fresh mozzarella and ricotta. In the warm, steamy room, you watch the milk transform, learn the secrets of stretching the curd, and even try shaping your own mozzarella. Then comes the best part: tasting it just minutes after it's made, alongside simple, rustic bites that let the flavours shine.

Next, you continue to a family-run winery nestled inside the Monti Lattari regional park, on a farm that dates back to the 1700s. You wander among 200-year-old, pre-phylloxera vines while your sommelier shares stories of Tramonti's winemaking heritage and what makes this valley so special. In the cellar, you learn about fermentation, barrel ageing, and how the mineral-rich terrain is expressed in each glass. Lunch is served at the farmhouse, prepared by the winemaker's family using regional recipes and hyper-local ingredients – vegetables from the garden, house-made pasta, slow-cooked sauces. Each course is paired with wines from the estate, with your sommelier guiding you through every sip so you can savour the different notes and nuances.

In the afternoon, you cross the mountain pass with your driver to reach Ravello, a serene hilltop town suspended between sea and sky. Here, you meet your local guide to explore Villa Cimbrone, strolling through sculpted gardens and arriving at the famed Terrace of Infinity – a balcony seemingly floating above the coastline, with one of the most breathtaking views on the Amalfi Coast.

By the time you return to your accommodation, you've traced a quiet arc from farm to cellar to cliff-top gardens – a day that captures both the flavours and the soul of the Amalfi Coast's mountain heart.

