



## From Farm to Cellar: Intimate Chef's Table & Wine Journey Overlooking Positano

Step into a 12th-century residence perched just above Positano's main beach for an evening that blurs the line between cooking class, chef's table and wine masterclass. Working with pristine, pesticide-free ingredients from local farms and guided by an expert chef, you'll prepare and savour multiple courses paired with carefully chosen Italian wines from one of the most impressive private cellars in southern Italy. It's an intimate, deeply immersive journey into the soul of Italian cuisine, limited to just ten guests and set against one of the most iconic views on the coast.

Duration	4 hours
Suitable for	All ages
Available Days	Tue, Wed, Thu, Fri, Sat
Inclusions	<ul style="list-style-type: none"> <li>• Shared Culinary Evening including Food and Wine</li> <li>• Private Wine Tasting with Sommelier Entry Tickets</li> </ul>
Exclusions	<ul style="list-style-type: none"> <li>• Transfers NOT included</li> </ul>

You arrive at a historic stone residence tucked just above Positano's main beach, where arches, terraces and sea views set the scene for an evening devoted entirely to food and wine. This is no ordinary cooking class: it's a slow, indulgent 4–5 hour experience designed so guests from around the world can taste a "real Italy" that is seasonal, sustainable and utterly delicious.

You're welcomed with a glass of chilled Prosecco Millesimato or Bollicina di Franciacorta and introduced to the bespoke menu for the night. There is no fixed script – dishes change daily and are tailored to your palate.

The philosophy here is simple and uncompromising: only clean, responsibly sourced ingredients from local farms that avoid pesticides and still follow traditional growing techniques dating back to Roman times. Seasonal vegetables, grains, dairy and olive oil are chosen not just for flavour but for how they interact with the wines.

In the villa's kitchen, you move from observer to active participant. Led by the chef, you prepare each course step by step, learning techniques and stories behind the recipes as you work. This is "home cooking" in the truest sense: recipes that feel rooted in family and region, elevated by the quality of the ingredients and the precision of the pairings rather than by unnecessary complexity.

Between courses, you explore the extraordinary wine cellar – a passion project built over 30 years and considered one of the most important private collections of grape varieties in southern Italy. Over 9,500 bottles represent around 3,000 labels from 1,673 wineries across the country, including the islands.

By the end of the night, you haven't just enjoyed a beautiful meal with unforgettable views. You've cooked real food with your own hands, tasted some of Italy's most intriguing wines, and gained a deeper understanding of how tradition, seasonality and sustainability can come together at the table. It's the kind of experience that leaves you with both memories and knowledge – and a new way of thinking about Italian cuisine.

### Experiences

- ✓ Cooking
- ✓ Food & Wine

