



Rome Wine Experiences

Here are a few ideas of what you can experience near Rome

Wine and Food Tasting With and Expert Sommelier – 2 Hours

From Rome: Embark on a tantalizing journey of Italy's wine country without ever leaving Rome on this 2-hour, luxury wine and food tasting experience. With an expert sommelier leading the session, learn about Italy's most prestigious grapes and sample mouthwatering local delicacies in the atmospheric wine tasting library of a famous Rome restaurant and wine store. Whether you're a beginner or a well-seasoned connoisseur, get a unique perspective of Italy's rich winemaking heritage from an industry pro.

Day Trip to the Santa Benedetta Winery – 4 Hours

From Rome: Discover the idyllic Castelli Romani region on this 4-hour semi-private wine tour from Rome, and visit Santa Benedetta – one of its oldest wineries! After exploring the villages of Frascati and Grottaferrata, head to Santa Benedetta for a tour and wine-tasting session. Spend your afternoon enjoying three of the estate's finest wines alongside a selection of regional delicacies: extra virgin olive oil from the winery, bruschetta 'pane de Lariano,' cheeses and cured meats.

Rome Luxury Wine and Dinner Experience – 3 Hours

From Rome: Immerse yourself in the very best of Italian cuisine on this 2.5-hour, luxury wine and dinner experience near the Pantheon in Rome. With a culinary connoisseur hosting the evening, indulge in a classic Italian 'aperitivo' (aperitif) in the atmospheric cellar of a family-run restaurant before feasting on three mouthwatering courses of perfectly prepared local specialties in the dining room. To make the evening even more memorable, each delectable dish is paired with a glass of fine, regional wine. Numbers limited to 10, ensuring a small-group

Rome Gourmet Food and Wine Tasting – 2+ Hours

From Rome: Head to a gourmet wine tasting establishment in central Rome and enjoy local delicacies and fine Lazio wines during a 2.5-hour tasting session. Enjoy a light meal of fresh pasta, bread, dessert and six different wines while learning about the regional cuisine from the bar's owner (a sommelier) who will be your host. If your taste buds are tempted for more, upgrade to spend an extra hour in the bar, and enjoy several light platters featuring local cheese, six different types of salami and ham plus a selection of cold meats and smoked fish.