



# Sorrento Food & Wine Experiences

The region's rich volcanic soils, elevations and microclimates create good conditions for viticulture, allowing local wineries to cultivate high-quality grapes.

Here are a few ideas of what you can experience near Sorrento and Amalfi

## Small Group Food Walking Tour – 3 Hours

**From Sorrento:** Taste your way through the charming Italian city of Sorrento on this small-group food tour. On a leisurely walk with a local guide, visit eight popular local eateries, family-owned delis and markets to enjoy a wide range of generous tastings, all adding up to a satisfying lunch. Enjoy classic Italian specialties including gnocchi, paninis, buffalo mozzarella, cured meats, Neapolitan pastries and gelato. Wash your tastings down with local beer, wine and limoncello!

## Sorrento Farm Experience – 5 Hours

**From Sorrento:** Discover the ins and outs of Italy's classic culinary delights on this gastronomic tour from Sorrento. Go behind the scenes of a family-owned farm, cheese factory and pizza restaurant and enjoy hands-on demonstrations and tastings of freshly made products including lemonade, extra virgin olive oil on homemade bread and provolone cheese with salami and wine. Then, make your own Neapolitan pizza, followed by dessert, coffee and limoncello liqueur.

## Cooking Class – 3 Hours

**From Sorrento:** Under the guidance of a knowledgeable instructor, create four delicious dishes that typify regional cooking, such as pasta and Neapolitan pizza. After you've done the hard work, sit down to eat the feast you've prepared and wash it down with a glass of wine or a soft drink, as well as a limoncello. Upgrade to include transfer to and from Sorrento.

## Private Irpinia Wine Tour – 9 Hours

**From Sorrento:** Spend a day getting to know the wines of Italy's Irpinia region on this private full-day tour from Sorrento. With an expert sommelier as your guide, travel into the Apennine Mountains in southern Campania. Visit two highly acclaimed wineries to sample their signature varieties, many produced using the region's famous aglianico and fiano grapes. Sample three wines at each stop, and learn about Campania's fascinating wine history and winemaking during a vineyard tour. Enjoy undivided attention and hear illuminating facts from your private sommelier.