

MOZZARELLA: IN THE FARM



Welcomed by the Master Cheesemaker You will experience the emotion of witnessing the various phases of the transformation process of fresh milk. You will be personally involved in the shaping of Mozzarella, Stracciatella and Burrata in a real organic farm, with an artisanal dairy.

You will conclude the experience with the tasting of the product created and the visit to the "BOTTEGA", a feast for your senses, a riot of cheeses, with a thousand flavors and shapes, flavored in the most imaginative and refined ways, caciotte, caciocavalli, ricotta, mozzarella, organic EVO oil and many other typical products and decide on your shopping.

INFO:

Duration: approximately 60 minutes;1 hour

Participants will be picked up and taken back to the facility or wherever requested, therefore the driver will be available for the entire duration of the tour;

ADVANCE PAYMENT 24 hours before the Tour **IN CASH:** at “**Autonoleggio Salento Via L. Scarambone, 16 – 73100 Lecce**”, where the receipt and voucher for participation in the Tour will be issued;

For info and reservations **Mrs. Maria Rosaria +39 347/9756757**
mary.mare75@libero.it