

FREE WINE TASTING

Grotta del vino

Sunday, 23 September 2018 from noon to 3 pm



Panificio San Leonardo

Established only 4 years ago, the bakery is located in Panza, a densely populated district of the town of Forio. Its young staff offers a large variety of sweet and savoury baked products. Long leavening times, ionized water and high quality flours are the foundation of the bakery.

Tradition is paramount in its products: naturally leavened cafone bread baked in a wood-fired oven, as well as special breads such as multigrain, whole wheat, rye, pizza and flatbreads, taralli and breadsticks. Then there are the sweet offerings: traditional Neopolitan tozzetti, biscotti, cakes and pastries as well as hot croissants baked each night for the enjoyment of young people returning from the night life.

Panificio San Leonardo

Via Cavaliere Leonardo Impagliazzo, 2

Località Panza

80075 Forio



Cantine Crateca Vini d'Ischia

A young, interesting cellar that has managed win over even the most demanding wine critics in just a few short years. The cellar, the product of a long, careful restoration, is located in an extraordinarily beautiful landscape setting.

Crateca is an old inactive crater, now covered by chestnut and oak trees, located below Mount Epomeo at an altitude of about 500 metres, at the intersection of the towns of Casamicciola Terme, Forio and Lacco Ameno.

In this magnificent setting, the ancient, hardworking Castagna family of Casamicciola have revived an important wine growing business of approximately 2 hectares and the entire wooded area that surrounds it. Giovanni, the head of the family, replanted the vineyard with his sons Arnaldo, Piergiovanni and Giampaolo, applying their long experience and treating the vineyard area with great respect, restoring the old terraces one by one and planting selected varieties, enriching the cultivation with fruit and olive trees, and restoring of the "siena", plots of land used for cultivating vegetables.

You can reach the vineyard from via Borbonica, passing by the Mud therapy centre.

You then climb up, arriving at a wide square in front of the company's headquarters, an ancient, historically significant building which the Castagna family have restored to its former splendour with a significant economic investment, and which has been open to visitors since 2013.

POSEIDON
GIARDINI POSEIDON TERME - ISCHIA

**Ciarcia**[®]

Ciarcia Salumi d'Irpinia

Ciarcia Irpinia is a historic producer of cured meats established in 1930 which produces prosciutto and cured meats of the highest quality in Venticano, a small city in the lush Irpinia region of Campania in the province of Avellino. It is located in an area strongly dedicated to the production and ageing of cured meats characterized by the smells and flavours of yore.

All products are made from carefully selected pork from pigs born, raised, and butchered in Italy, and are certified and produced according to the ancient farmer recipes of Irpinia.

www.vittoriociarcia.com