



“MOZZARELLA EXPERIENCE”

VISITS and TASTINGS

Prices & Details

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2026 PLAN:

- Around *Masseria Fragnite*:

You'll discover the origins and historical meaning of our Masseria, and the ethics guiding our production chain. You'll visit the cowshed and milking room, surrounded by oak woods where the animals are free to graze.

- Visit to the *Dairy*:

You'll visit the *Cheese factory* and you'll get a detailed explanation about the way our milk products are made. Our cheesemaker will show you the craftsmanship and the skills required for Mozzarella, Stracciatella, Scamorza, Caciocavallo and Burrata. The production technology of stretched curd cheeses will be explained to you; Visit of the *aging cellar* and the *Trullo* where cheeses are matured;

- *Food Tasting*:

In our shop you'll be shown all our products: fresh milk products, cheeses, cold meats, fresh meat, confitures, olive oil, bakery products (bread, focaccia, taralli, biscuits, frise), seasonal fruit and vegetables.

In the tasting plate, according to availability, you'll be offered:

- **Fresh milk products and typical Cheeses:** (at least eight varieties) Mozzarella, Stracciatella or Burrata, Canestrato Pugliese (Apulian cheese from cow's or three-milk blend), Sharp Ricotta, Caciocavallo, Giuncata, Caciotta, fresh Ricotta + confiture/jam.
- **Pork Cured meats:** Capocollo or Pancetta or Salame.
- **Handmade bakery products:** wood-fired focaccia (tomato/rosemary), sourdough bread and taralli.
- **Vegetables:** fresh fruit or vegetables from our garden, when available.
- **Dessert:** Biscotto Cegliese (typical biscuit of Ceglie Messapica) or almond pastry or dried figs;
- **Drinks:** Apulian wine and tap water

The experience lasts about 2–3 hours and usually starts at 9:30AM, Monday to Saturday.

Occasionally, a second tour starts at 11:45AM. Booking is required at least 12-24 hours in advance.

More info

In every moment of your visit, a member of our team **will guide you** and share detailed explanations about our products and production methods, as you explore a **working farm active every day**, right in the middle of its daily production routines.

Payment: you can pay on the day of your visit at the farm shop. Cash and credit/debit cards are accepted;

Clothing, route & facilities: the tour takes place both indoors and outdoors. Please wear closed, comfortable shoes and weather-appropriate clothing, as paths may be uneven or muddy. In rainy or cold weather, the outdoor section is shortened, and tastings are held indoors in open, ventilated areas. During renovation, guests are welcomed in the farm shop and under the wooden gazebo surrounded by greenery.

Languages: tours are mainly in English. If all guests speak French, the tour may be conducted in French, but only when a French-speaking guide is available. Our staff can repeat short explanations in French when timing allows; check with a manager in advance to confirm french language availability.

Groups: tours are organized in groups up to 30 people and may include visitors of different nationalities. A minimum of 10 participants is required to start a group tour; otherwise, the visit may be offered as a *private experience*. **Private tour:** includes EN/FR guide, cheesemaker, and hands-on Mozzarella making. Morning Extra cost €150/group; afternoon Extra cost €200/group; (covers staff, materials, exclusive visit). Schedule at your preferred time. **Travel agencies / tour operators:** one free visit and tasting for the driver and guide. Different arrangements may be made for large groups or partners

Food & allergies: tasting contents may vary with seasonal availability. Please inform us in advance about any dietary needs or allergies (lactose, casein, gluten, nuts, etc.) so we can adapt your experience safely.

Price per Adults 30€ (13+ years old)

person: Kids 20€ (6 -12 years old) - Children Free (0-5 years old)