



Masseria
Fragnite

Puglia Emotions Factory

“MOZZARELLA EXPERIENCE”

VISITS and TASTINGS

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2025 PLAN:

- Around *Masseria Fragnite*:

We'll tell you about the origins of our *masseria*, the historical meaning of this word and our production policy. You'll see our milking room and our stables, with cows, calves and pigs, all surrounded by an oak wood in which 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 experience required for Mozzarella, Stracciatella, Scamorza, Caciocavallo and Burrata. The Production Technology of stretched curd cheeses will be explained to you;

- *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:** *Mozzarella, Stracciatella o Burrata, Canestrato Pugliese (Apulian aged cheese), Strong Ricotta, Caciocavallo e Giuncata o fresh Ricotta + confiture;*
- **Pork Cured meats:** *Capocollo, or bacon and Salame.*
- **Bakery Products (homemade):** *tomato focaccia, taralli or all grain bread;*
- **Vegetables:** *fresh vegetables or fruits according to seasonal availability.*
- **Dessert:** *"Biscotto Ceglie" (typical biscuit of Ceglie Messapica) or almond pastry or dried figs*
- **Drinks:** *Apulian wine and water.*

The experience lasts about 2 or 3 hours;

Usually starting at 9:30am from Monday to Friday (Saturday to be agreed with a contact person)

Please book at least 24/48 hours before your visit.

More info:

In every moment of your visit you'll be guided by a member of our team who will give you a detailed explanation of the way products are made and their features.

It is required to wear completely closed and comfortable shoes to facilitate movement on uneven terrain and, in the dairy, wet floors;

The tour in English or French is not always available; If the tour in a foreign language is not available, an Italian language tour may be available; availability must be agreed with a manager of the Masseria;

Tours are organized in groups (max 30 people), therefore we may receive visitors of various nationalities; The visit to the Masseria will be mainly in English, occasionally French, following the language spoken by the majority of guests; If you need a private tour with a French or English speaking guide (cost of the guide € 50), please check availability by contacting a company manager;

Food in your tasting dish may vary on the basis of seasonal availability. Allergies and intolerances must be reported in advance.

In the case of travel agencies or tour operators, visit and tasting will be free for the driver and guide.

Our farm is under renovation, so we do not currently have a large reception room for visitors. Until the end of the works, our guests will be welcomed in the company store and under the wooden gazebo surrounded by green spaces

In case of heavy rain the tour could be postponed to the next day or carried out in a reduced version;

Price Adults 30€ (13+ years old)
per Children 20€ (6 -12 years old)
person Children Free (0-5 years old)