

The farm and its products

The farmholiday, consist of 20 hectares and is located in the center of large areas of production of great wines on Campania, all DOCG such as Fiano di Avellino, Greco di Tufo and Taurasi.



Inside the Tenuta Montelaura, there is a botanical park with over 500 scents, that alone deserves a huge emphasis on guided tours and courses related organization. Some of these essences, namely those aromatic (sage, bay leaves, rosemary, fennel, thyme, arugula, oregano, mint) are used for the preparation of products and typical Montelaura's dishes.

Behind the botanical garden you can find the hazel and chestnut trees that characterize together the wine our farmholiday in particular and more generally the province of Avellino in Italy and worldwide.

In the stables, part of which is used as boxes for horses are bred sheep, pigs, cattle and farmyard animals that represent the raw material for the realization of the wonderful cheeses, meats and traditional dishes, served in the restaurant of the farmholiday.

Upstream of the stables have been placed the hives of bees for the production of chestnut honey that used to follow ricotta cheese and the preparation of our desserts.