

Discover all our
EXPERIENCES



**NE
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WELCOME TO CASA NEPÈTA! LIVE OUR EXPERIENCES AMONG THE HYBLAEAN HILLS

Come and visit us, in the village of Testa dell'Acqua, between Noto and Palazzolo Acreide. We are open to the public and by reservation. If you are a group, call us first to enjoy the experience in the field.



Contrada Sarculla – SP24
96017 Testa Dell'acqua, Noto - Siracusa

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CASA NEPÈTA

VISIT TO THE NEPETA LIQUOR DISTILLERY WITH LIQUOR TASTING AND BOTANICAL WALK

Upon arriving at our **distillery** in Testa dell'Acqua, you'll immerse yourself in the experience by spending time among the rows of our fields, where we organically grow a variety of **aromatic herbs, typical of the Iblean territory**. You'll get to know Nepitella, used to make our Nepèta, Marjoram, for our Majora, and the Bushy Thyme, with which we craft Timous (our sugar-free liqueur!). We'll explain the properties of these plants, allowing you to pick, smell and discover their unique characteristics and, eventually, you can even take some home with you (30 minutes). Next, we'll head into Casa Nepeta, our distillery laboratory, where the walls feature a mural created by the famous street artist Loste, the same artist behind the Falcone and Borsellino mural in Palermo. You'll learn about the production process of our liqueurs, culminating in a tasting session where you can enjoy our liqueurs, straight, on the rocks or in delicious botanical cocktails! (40 minutes).

The experience begins and ends at Casa Nepeta, c/da Sarculla, Testa Dell'Acqua (Noto).

We are located 30 minutes from Siracusa, 15 minutes from Noto and Palazzolo Acreide, and about 1 hour and 20 minutes from Catania.

Tour duration: approximately 1 hour and 30 minutes

Adults: 18+ years

Botanical walk + production process explanation + liqueurs tasting:

€30 per person.

Optional botanical cocktails: **€8 per cocktail**

Children: free entry

The fee includes a meal (local, zero-kilometers products tasting).

The fee does not include transfer or pick-up services
(available upon request).



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JORA

MAGGIORA





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IBLEAN TREKKING

IBLEAN TREKKING, VISIT OF THE DISTILLERY AND LIQUEURS AND LOCAL PRODUCTS TASTING

This experience begins with a short trekking adventure starting from Casa Nepeta discovering the secrets of the Iblean territory. Just behind Casa Nepeta, in fact, lies a stunning landscape encompassing all the iconic features of the Iblei Mountains: quarry, holm oak forest, ancient trails, dry-stone wall... Guided by an expert naturalist, you'll explore this captivating scenery and learn about the wild aromatic herbs we use to craft our liqueurs. After the trek, we will return to Casa Nepeta, where you'll learn more about Nepitella, Marjoram and Bushy Thyme, the typical herbs of the Iblei Mountains that form the base of our liqueurs (Nepèta, Majora and Timous).

The experience begins and ends at Casa Nepeta, c/da Sarculla, Testa Dell'Acqua (Noto).

We are located 30 minutes from Siracusa, 15 minutes from Noto and Palazzolo Acreide, and about 1 hour and 20 minutes from Catania

Tour duration: approximately 4.5/5 hours

Adults: 18+ years

Trekking + distillery visit + liqueurs tasting: **€60 per person.**

Additional botanical cocktails (after the first): **€8 per cocktail**

Children 12+ years: **€20 per child**

The fee includes: trekking with a naturalist guide, walk through the aromatic/medicinal herb fields, liqueur production process explanation and liqueurs tasting, a meal featuring local, zero-kilometer products and 1 botanical cocktail

DETTAGLI TREKKING

Duration: approximately 2.5/3 hours **Elevation gain:** 70 mt

The trails are uneven, so good physical fitness and sturdy footwear—such as sneakers, trail shoes, or trekking shoes—are required.

Possible transfer or pick-up and transport are not included (to be quoted)

The fee does not include transfer or pick-up services (available upon request).

It is possible to pay with cash or card





TRUFFLE HUNTING

TRUFFLE HUNTING, VISIT AT THE LIQUEUR DISTILLERY, LIQUEURS TASTING AND WALK AMONG THE ROWS

Become a **truffle hunter** for a day! Yes, our region is rich in these prized treasures, from bianchetto to black truffles! Spend a couple of hours in the nearby woods with our **expert truffle hunter**, Andrea, and his Lagotto Romagnolo dogs, Maya and Jeena, and collect these precious tubers with your own hands! A unique experience to try at least once in a lifetime! Afterwards, relax at our farmhouse while sipping our liqueurs or a refreshing Nepeta Spritz and enjoying our **local delicacies** topped with **freshly grated truffle!** You'll also have the chance to explore Casa Nepeta and learn more about Nepitella, Marjoram, and Bushy Thyme, the aromatic herbs of the Iblei Mountains that we use to craft our liqueurs: **Nepèta, Majora, and Timous.** You'll even have the opportunity to purchase the truffles you've collected at competitive prices!

The experience begins and ends at Casa Nepeta, c/da Sarculla, Testa Dell'Acqua (Noto).

We're located 30 minutes from Siracusa, 15 minutes from Noto and Palazzolo Acreide, and about 1 hour and 20 minutes from Catania.

Tour Duration: Approximately 3 hours

Adults: **18+ years**

Truffle hunt + distillery visit + liqueur tasting and walk among the rows:

€90 per person

Children 12+ years: **€20 per child**

The fee includes a meal featuring local, zero-kilometer products paired with freshly harvested truffles, 1 botanical cocktail

The fee does not include the purchase of truffles
(prices available upon request)

The fee does not include transfer or pick-up services
(available upon request).

It is possible to pay with cash or card





BOTANICAL IMPRESSION

BOTANICAL IMPRESSION, VISIT AT THE LIQUEUR DISTILLERY, LIQUEURS TASTING AND WALK AMONG THE ROWS

Participants in this experience will create their own **botanical impression**, on paper or on fabric, with their own hands. It is open to all skill-levels, just bring a sense of wonder for nature, and the **creative process** will come naturally. Together, we will collect leaves and plants (Sicily is rich in biodiversity) and **print** them using the **monotype technique**. You will learn how a calcographic press works and how to handprint using contact printing.

The experience consists of creating a small **fabric tapestry** to hang on a wall with a wooden stick, frame or simply place on a table with a flower vase as decoration. Printing on paper is also a very interesting option for a more botanical result. We will make several prints, which you can take home as a precious memory. As Shakespeare once said "A touch of nature makes the whole world kin"(approximately 2 hours)

Meanwhile, you'll also have the opportunity to explore Casa Nepeta and learn more about Nepitella, Marjoram and Bushy Thyme, typical aromatic herbs from the Iblei Mountains, which we use to create **our liqueurs** (Nepèta, Majora and Timous). **Tasting** these liqueurs will accompany the entire experience!

The experience begins and ends at Casa Nepeta, c/da Sarculla, Testa Dell'Acqua (Noto).

We're located 30 minutes from Siracusa, 15 minutes from Noto and Palazzolo Acreide, and about 1 hour and 20 minutes from Catania.

Tour Duration: Approximately 3 hours

Adults: **18+ years**

Botanical impression (including equipment and materials) + liqueur distillery visit + liqueurs tasting: €115 per person

Optional botanical cocktail: **€8 per cocktail**

Children 12+ years: **€20 per child**

The fee includes: botanical impression; your small artwork to take home, the walk among the aromatic/medicinal herbs, liqueurs production process explanation and liqueurs tasting, a meal featuring local, zero-kilometer products and 1 botanical cocktail

The fee does not include transfer or pick-up services (available upon request).

It is possible to pay with cash or card





TOUR MAT-NEPÈTA

TOUR TESTA DELL'ACQUA, MAT MUSEO E CASA NEPETA

The **Mat-Nepeta** tour takes place in the small village of **Testa dell'Acqua**, a picturesque location that gained recognition as one of the filming locations for the famous TV series "White Lotus". This tour we will take you on a journey through an unspoiled place, that combines archaeology, history, nature and local crafts.

The tour begins at the **MAT**, the Anthropological Museum of Testa dell'Acqua, where you will have the opportunity to immerse yourself in the history of the area. Explore the main hall with an experiential and immersive tour, discovering local traditions and prepare for a virtual reality journey to uncover the story of majara, the healer who used herbs and magic words. Continue the visit outside the museum, where an expert archaeologist will guide you to the ancient cave dwellings within the museum's grounds teaching you more about the lives and customs of the people who lived in these caves centuries ago. Are you ready to try lighting a fire using medieval techniques or to identify and recognize the engravings on the cave wall?

During the nature walk, you'll also be able to collect aromatic and medicinal herb and learn about their uses. The museum journey concludes with a visit to the aquaponic greenhouse, where agriculture and aquaculture come together in a sustainable system. Upon request, you can conclude the visit at the MAT Museum with a cooking class on forgotten recipes. Engage all your senses as you discover ancient local recipes with the MAT Museum team. Learn about the ingredients and the stories behind each dish, and together, we'll take a journey back in time through the flavors of this land.

Next, visit the Amari Nepeta Company, where you'll embark on a sensory journey exploring the aromatic herbs that give life to these delicious liqueurs. During this experience, you'll immerse yourself in the enchanting scents of Nepitella, Marjoram and Thyme, which are key ingredients in our liqueur production. You'll get involved in the production process and taste the herbal liqueurs to uncover secrets and curiosities about this fascinating world. This will be an unforgettable experience for all lovers of aromatic herbs and artisanal liqueur makers. This will be an unforgettable experience for all lovers of aromatic herbs and artisanal liqueur makers.

Pricing and details: Available upon request





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HERE WE ARE!

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