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Vini d’Abbazia returns to Fossanova abbey in 2025 with international wineries and masterclasses

Event highlights monastic winemaking traditions, regional heritage, and wine tourism through tastings, expert-led sessions, and cultural programming in Lazio

Tuesday, May 20, 2025



The fourth edition of Vini d’Abbazia is set to take place from June 6 to 8, 2025, at the historic Abbazia di Fossanova in Priverno, Lazio, Italy. The event follows a successful 2024 edition that drew more than 4,000 visitors and will again bring together over 30 wineries from Italian and international abbeys, as well as secular producers connected to monastic sites and regional consortia. The gathering aims to celebrate the deep-rooted tradition of monastic winemaking through a program that blends history, culture, and high-quality tastings.

Throughout the three days, the abbey will host a series of six masterclasses led by respected figures in wine journalism, education, and criticism. These sessions will explore current topics in the wine industry and wine tourism, offering participants immersive tasting experiences and insights into the unique identities of various terroirs. The masterclasses will take place in the Refettorio, one of the most iconic spaces within the monastic complex.

On Friday, June 6, the event opens at 6:00 PM with a session dedicated to Cesanese, a grape variety symbolic of Lazio's winemaking heritage. Andrea Amadei, sommelier and radio personality, will guide attendees through a tasting that highlights Cesanese's historical significance and its recent revival among local producers. Later that evening at 8:00 PM, Chiara Giovoni—journalist and Ambassadeur du Champagne for Italy—will lead a journey through sparkling wines from Champagne to Alta Langa, featuring bottles produced in abbeys and using traditional methods.

Saturday's program begins at 6:00 PM with "The Wine of the Romans: the Nectar of History," where Cristina Mercuri (wine educator and Forbes editor) and archaeologist Federica Colaiacomo will discuss ancient Roman viticulture and grape varieties still cultivated today. The tasting will include wines from both Italian and French abbeys. At 8:00 PM, Helmuth Köcher (founder of Merano WineFestival) and Simona Geri (CEO of The Winesetter) will present a masterclass on amphora winemaking. This session will showcase how this ancient technique is being revived by contemporary producers to express authentic grape and terroir identities.

On Sunday, June 8, at 6:00 PM, Chiara Giorleo (food and wine critic) and Fabio Sironi (editor of DOVE magazine) will focus on wine tourism in Italy. Their masterclass will highlight eight wines representing different regions and their connections to landscape, architecture, and spirituality. At 8:00 PM, journalist Manuela Zennaro will lead a session on women's contributions to Italian wine. This final masterclass will feature stories of female entrepreneurship and passion from eight producers.

The event is organized by journalist Rocco Tolfa and promoted by Strada del Vino della provincia di Latina, Taste Roots cooperative, and Associazione Polygonal. It receives support from Regione Lazio and Arsial, with collaboration from local institutions such as Camera di Commercio Frosinone Latina and Comune di Priverno. Technical partners include Associazione Italiana Sommelier and several hospitality businesses in the region.

Vini d'Abbazia takes place in Fossanova, a hamlet near Parco Nazionale del Circeo and Sabaudia's beaches. The area is known for its biodiversity, ancient villages, and rich cultural heritage. The event aims to promote Lazio as a destination for wine tourism

while strengthening its identity through collective efforts involving local producers, institutions, and cultural organizations.

For three days each year, Abbazia di Fossanova becomes a meeting point for wine professionals, enthusiasts, and travelers interested in exploring the intersection of wine, history, culture, and tourism in central Italy.