

AGENZIA
DI
VIAGGIO



Via Padre Eugenio Barsanti, 2 PISA

Telefono: 351/4022201

E-mail: Azzurra@01tuscanyexperience.com

Direzione tecnica: Alessandro Salutini

FOOD AND WINE TASTING WITH A VISIT TO SAN GIMIGNANO

Departure from the structure at the agreed time towards "Fattoria San Donato" in San Gimignano. Guided tour of the cellars (on request also to our vineyards and olive groves, depending on the weather and soil conditions), with presentation of the production phases of the wines, which will then be tasted, as well as extra virgin olive oil, Vinsanto and Grappa. At the end of the visit, there will be a tasting of the wines and their organic products accompanied by typical products of the area from selected artisans in an area of maximum 15 km from the Farm.



BASIC FORMULA:

Menu:

- ☐ Bruschetta and Olives
- ☐ Chilli Peppers with Vernaccia Vinegar
- ☐ Mixed Cold Cuts(Prosciutto, Salami, Finocchiona)
- ☐ Cheeses

Tasting of 7 wines:

- ☐ 3 Chianti Colli Senesi Docg (traditional, Fiamma selection and Riserva)
- ☐ 3 Vernaccia di San Gimignano Docg(traditional Angelica selection and Riserva)
- ☐ Vinsanto doc with almond cantucci

At the end of the tasting, possibility of a guided tour of San Gimignano (minimum 5 people) or free walk and then return to the structure of origin.

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GOURMET FORMULA:

Menu:

- Ricotta with herbs and dried tomatoes in oil,
- Onions in Chianti vinegar, eggplant with mushrooms, peppers flavoured with Vernaccia vinegar, sweet and sour onions, olives, vegetables in oil.
- Crostini with ricotta and saffron
- Farro salad, chickpeas and garden vegetables (0 km dish made entirely with company organic products)
- Cold croutons with various sauces of olives, peppers, parsley, truffle.
- Natural Gorgonzola with extra virgin olive oil, parsley and lemon.
- Local pecorino cheeses accompanied by locally produced honey and jam of Vernaccia di San Gimignano must and Violette.
- Tuscan cured meats (ham, salami, finocchiona)
- Bruschetta with extra virgin olive oil and garlic
- Cannellini beans "all'olio bono" and sage
- Pici with garlic
- Tasting of Panforte di Siena

Tasting of 6 wines and 2 grappas:

- Traditional Vernaccia di San Gimignano Docg
- Vernaccia di San Gimignano Docg Angelica fermented in barriques
- Rosè di San Gimignano IGT Toscano
- Traditional Chianti Colli senesi Docg
- Chianti Colli Senesi docg Fiamma Selection
- Vinsanto di San Gimignano docg with almond cantuccini
- Final testing of 2 types of grappa (Chianti and Vernaccia pomace).

At the end of the tasting, possibility of a guided tour of San Gimignano (minimum 5 people) or free walk and then return to the structure of origin.

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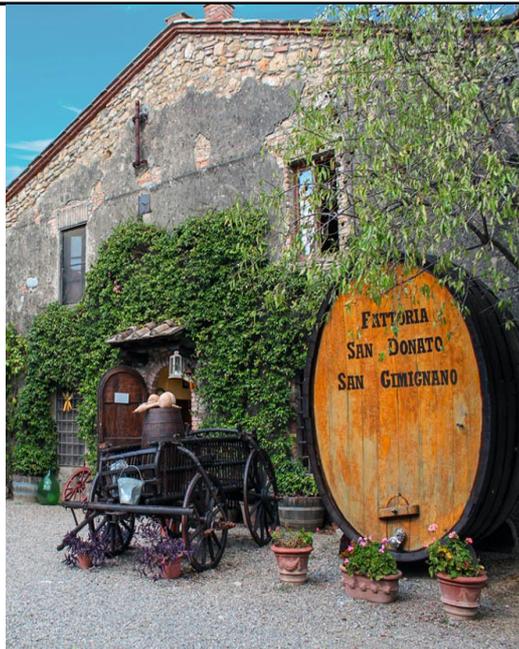
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CHIANTI AND FLORENTINE STEAK FORMULA:

Menu:

- Rich mixed appetizer: Selection of cheeses and Toscan cold cuts, Onions with vinegar of Chianti, eggplant with mushrooms, peppers flavored with Vernaccia vinegar, onions in sweet and sour, olives.
- Croutons with ricotta and saffron,
- Bruschetta with extra virgin olive oil,
- Mixed croutons, .
- Farro salad, chickpeas and vegetables oh season (0 km dish made entirely with company organic products)
- Florentine steak with seasonal vegetables, cannellini beans ''in olio bono'' and sage,
- Almond cantucci
- Coffee

Tasting of 5 wines and 2 grappas:

- Traditional Vernaccia di San Gimignano Docg
- 3 Chianti Colli senesi Docg traditional, Fiamma Selection and Riserva Fede.
- Vinsanto di San Gimignano
- Grappa of Vernaccia pomace
- Grappa of Chianti pomace

At the end of the tasting, possibility of a guided tour of San Gimignano (minimum 5 people) or free walk and then return to the structure of origin.