



CONSORZIO  
LEONARDO  
DA VINCI  
WORLD WIDE

# Tuscany CATALOG



**...DA Vi TRAVELS**  
RENAISSANCE ITINERARIES  
*Discover Authentic Medicea Tuscany*

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# B R A N D

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## **Leonardo da Vinci Consortium – Eco-Luxury Excellence in Tuscany**

The Leonardo da Vinci Consortium represents the very best of Tuscan hospitality, blending expertise, love for the land, a passion for authentic farm-to-table flavors, and creative event planning.

Every experience is carefully tailored to deliver the highest level of quality and authenticity.

Founded in 2020, the Consortium already includes 20 member organizations working together to offer a unique and immersive travel experience.

Through exclusive itineraries, the Consortium celebrates the wonders of one of the most iconic and captivating landscapes in the world: Tuscany.



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## P R E S E N T A T I O N

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### **The People Behind Our World**

We are proud to introduce the passionate team at the heart of our exclusive Experience Collection—those who bring each journey to life with care, creativity, and dedication.

Their love for detail and deep understanding of your needs and desires are what make every experience truly unforgettable.

With a wide range of carefully crafted destinations and original, high-quality itineraries, we are confident you will find the experience you've always dreamed of. And if you're looking for something truly unique, our "travel atelier" is ready to design your ideal journey—tailor-made with attention, imagination, and heartfelt passion.

We don't just organize trips.

We craft dreams.



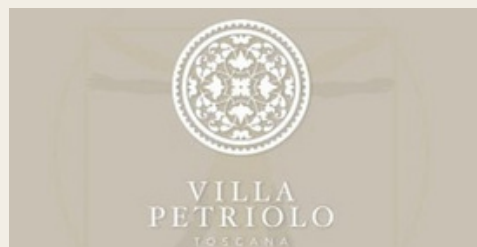
## CONSORTIUM FOUNDERS

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## RECEPTION & PRODUCTION

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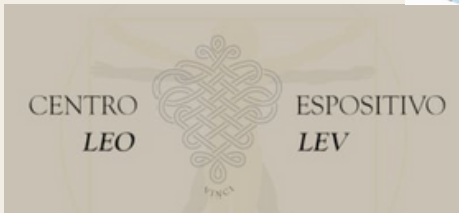


## SINGLE SERVICE

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Associazione Volpoca



## SUPER RENTAL CAR

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# VILLA PETRIOLO

## **ONE OF A KIND!**

Villa Petriolo is a historic estate and hospitality retreat nestled among the rolling hills of San Miniato, Tuscany.

A place where the beauty of the landscape meets the art of welcoming, culinary excellence, and a deeply rooted, tangible commitment to sustainability.

The estate offers charming hospitality in a beautifully restored historic villa. Rooms and suites blend contemporary elegance with period details, providing guests with an immersive stay surrounded by nature, culture, and relaxation. Every corner of the property is thoughtfully designed to welcome with warmth, in full harmony with the land and its traditions.

## **Organic Farm**

Villa Petriolo is also an organic and regenerative farm, dedicated to the production of wine, olive oil, honey, and vegetables using sustainable and innovative practices.

Its internationally awarded wines are the result of a deep respect for the land and an ethical, forward-thinking approach to agriculture.





## **PS Restaurant**

At PS Restaurant, Michelin-starred Chef Gaetano Trovato takes guests on a sensory journey through the authentic flavors of Tuscany, reimagined with technique, creativity, and passion.

The estate's own ingredients take center stage in a cuisine that beautifully balances tradition and innovation.

## **MATER Holistic Wellness Retreat**

MATER is the soul of wellness at Villa Petriolo—a holistic retreat immersed in nature that offers:

- Heated indoor pool with hydromassage
- Sauna, Mediterranean bath, and Turkish hammam
- Personalized treatments using organic, locally sourced products
- Outdoor yoga and meditation sessions
- Fully equipped gym with TechnoGym machines

MATER also features its own exclusive line of wellness products, for a complete regenerative experience.

## **Events, Nature & Experiences**

Villa Petriolo is the perfect setting for weddings, private celebrations, and corporate retreats, thanks to its wide open-air spaces, rustic charm, and impeccable service.

Guests can enjoy immersive experiences such as:

- Wine and olive oil tastings
- Cooking classes
- Walks through the vineyards
- E-bike tours
- Wellness moments surrounded by nature

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# LUXURY & CULTURE EXPERIENCES IN VILLA



## Description

Discover the legacy of the Medici family—the powerful dynasty that shaped the history of the Renaissance.

You will be welcomed into one of the most prestigious residences of Cosimo I, where you'll savor the exquisite flavors of Renaissance-era Tuscany in an unforgettable, high-end experience.

An expert guide will accompany you, unveiling the hidden stories and fascinating details of the site, all deeply connected to the Medici heritage.

## Details

- Duration: 4 hours
- Location: Villa Petriolo & Medici Villa of Cerreto Guidi
- Theme: Tuscan history, culture, and gastronomy
- Availability: Daily (except Mondays)
- Languages: Italian, English

## What's Included:

- Renaissance-style welcome drink
- Private tour guide
- Private shuttle service
- Renaissance-themed tasting experience
- Guided visit to the Medici Villa of Cerreto Guidi
- Tour of Villa Petriolo
- A commemorative mini wine bottle with custom label
- An illustrated bookmark



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# LUXURY & TRUFFLE HUNTING EXPERIENCES IN VILLA



## Description

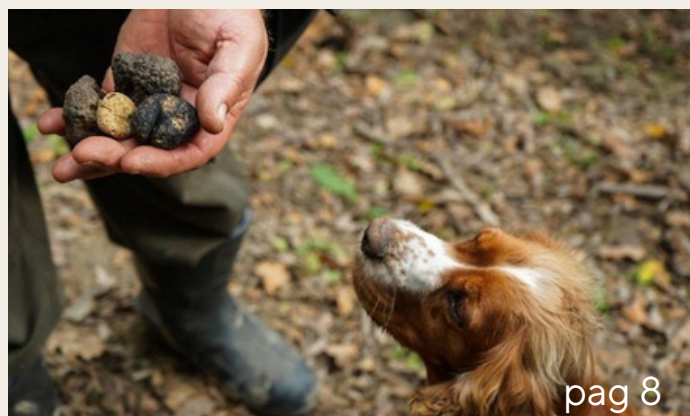
Experience an authentic day in the heart of Tuscany, immersed in nature, flavors, and local traditions. Stroll through vineyards and olive groves before joining a real truffle hunt led by an expert truffle hunter and his dog, followed by a gourmet lunch dedicated entirely to the “King of the Forest.” Complete your day with relaxation, shopping for local specialties, and breathtaking views. An unforgettable journey blending taste, culture, and the Tuscan countryside.

## Details

- Hunting Duration: 30 minutes
- Location: Cerreto Guidi
- Theme: Food & wine and adventure
- Availability: Monday to Saturday
- Price: Variable depending on the truffle season
- Languages: Italian, English

## What's Included:

- Tasting menu
- Appetizer and first course featuring truffle
- Glass of wine of your choice (white, rosé, or Chianti)
- Dessert, water, and coffee



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# LUXURY & LOVE EXPERIENCES IN VILLA



## Description

Imagine sharing an intimate moment among the rows of vines at a lush Tuscan estate.

At Villa Petriolo, romance comes alive with a picnic for two set up in a secluded corner of the vineyards, overlooking the rolling hills of Cerreto Guidi.

You'll be welcomed with an elegant blanket, linen cushions, lanterns, and a basket filled with local delights.

The menu features a curated selection of regional products.

Perfect for a special proposal, an anniversary, or simply to gift yourselves a unique moment together—surrounded by the quiet of the countryside and the scent of the vineyards.

## Details

- Duration: 3 hours
- Location: Cerreto Guidi
- Theme: Food & wine and nature
- Availability: Monday to Sunday
- For: 2 people

## What's Included:

- Glass of Aida sparkling wine
- Tasting menu
- Various estate samplings
- Wine pairing
- Private guide and sommelier
- Picnic equipment



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# LUXURY & RIDING EXPERIENCES IN VILLA



## Description

Guided by an expert, you will ride through vineyards, olive groves, and ancient woods, soaking in the peaceful sounds of nature and the fragrances of the Florentine countryside.

The tour is suitable even for first-timers: the horses are gentle, and the route is designed to be safe and enjoyable.

Along the way, you'll hear stories and fascinating insights about the land and the farming culture that has shaped this region for centuries.

If you wish, you can enhance the experience with a relaxed tasting in the estate's gardens: a glass of Villa Petriolo's organic wine paired with a selection of local delicacies (bread, extra virgin olive oil, cheeses, and cured meats).

## Details

- Duration: 2 hours
- Location: Cerreto Guidi
- Theme: Nature and adventure
- Availability: Monday to Sunday
- Max 4 people Also for beginners
- Over 14 years old

## What's included:

- Equipment
- Opportunity to take photos
- Insurance with the equestrian association included
- Round-trip service from the riding stable



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# LUXURY & RELAX EXPERIENCES IN VILLA



## Description

Relax in the exclusive wellness center of Villa Petriolo, surrounded by Tuscan vineyards. Enjoy the wellness path with sauna, Turkish bath, panoramic jacuzzi, and personalized treatments, then conclude with a tasting of organic wines and typical products from the estate. A complete wellness experience for body and soul, in the heart of Tuscany.

## Details

- Duration: 3 hours
- Location: Cerreto Guidi
- Theme: Wellness
- Availability: Monday to Sunday

## What's included:

- 30-minute treatment of your choice among:
- Holistic massage with EVO products
- Zero body dry float therapy
- Zero body Cryo therapy (8 min)
- Walk meditation
- Yoga and Pilates
- Vegetarian tasting



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# BELLOSGUARDO GOLF CLUB & RESTAURANT RESORT

## **Golf Club Bellosguardo Vinci**

Located on the hills overlooking Vinci, Golf Club Bellosguardo offers a 9-hole par 71 course, stretching over 5,815 meters. The course features rolling fairways framed by olive groves and vineyards, providing an engaging experience for both beginners and experienced golfers. The Club House, inaugurated in 2019, offers exclusive services such as a bar, restaurant, and locker rooms. The club also organizes golf lessons for all ages and skill levels.

## **Ristorante Bellosguardo Vinci**

The Bellosguardo Restaurant, located in the same enchanting area, offers authentic Tuscan cuisine with reinvented dishes and innovative proposals prepared with carefully selected seasonal ingredients. The venue boasts elegant indoor and outdoor spaces, including over 2,000 sqm of outdoor areas, an infinity pool, and a children's play area. It is the ideal location for private events, corporate functions, and weddings, offering breathtaking views of the surrounding hills.



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## **The Panoramic Pool**

The panoramic pool at Bellosguardo is an extraordinary spot to spend your summer days. Surrounded by the greenery of the Vinci hills and the golf courses, the pool offers an exclusive environment that guarantees peace and maximum relaxation.

## **The Pool Bar**

Adjacent to the pool, Bellosguardo's Pool Bar will accompany you throughout your day with tasty options, quick lunches, and aperitifs.



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## EVENTS

### SPECIAL EVENINGS

#### GLANCE

Every Tuesday during the summer, join us at Bellosguardo for Glance, an evening full of fun on our terrace with a DJ set.

Aperitif • Dinner featuring Street Food corners with appetizer, first course, second course, and dessert.

#### GOLF & CUISINE WITH LIVE MUSIC

Every Wednesday, a special Golf and Cuisine evening open to everyone! Live musical entertainment with different artists each week. Follow us or contact us to stay updated on the artistic lineup.

The companies sponsoring the Wednesday golf tournament will also join us during dinner, making it a truly special evening!

#### THE BELLOSGUARDO APERITIF

From Tuesday to Sunday

From Friday to Sunday, late evening aperitifs become the undisputed highlight at Bellosguardo.

Come enjoy the unique colors of the Bellosguardo sunset while sipping a cocktail or a glass of wine.



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# CUCINA GIUSEPPINA

## **The authentic traditions**

In the heart of Certaldo, Giuseppina's Kitchen was born from the desire to preserve and share the authentic flavors of Tuscan tradition. Each dish tells a story of family, countryside, and seasons, crafted with carefully selected local ingredients. From rustic peasant soups to grilled meats and simple homemade desserts, Giuseppina's cooking celebrates genuineness and the warmth of Tuscan hospitality. It's a place where the aroma of freshly baked bread and new olive oil come together to create an experience that feels like home and memory. Also you can live in first person the Tuscan countryside and lifestyle thanks to Giuseppina's experiences: trufflu hunting, cooking classes and wine tastings



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# PRODUCTS



## Trebbiano Toscano

Grapes: 100% Trebbiano Toscano (old clone, vines over 40 years old)

Vinification: Soft pressing of whole grapes, gentle separation from the skins. Spontaneous fermentation in century-old concrete and stone tanks

Aging: In concrete until spring following harvest.

Taste: Fresh and vibrant, with flavors of Amalfi lemon and cedar. Pleasantly savory and well-balanced, with crisp acidity that refreshes the palate.

Pairings: Ideal with soft cheeses, bluefish, seafood dishes, and vegetable-based starters.



## Rose Petal

Grapes: 100% Sangiovese (from the youngest vineyards)

Vinification: Gentle pressing and controlled fermentation without oxygen contact to prevent oxidation and preserve the Sangiovese's natural aromatic profile.

Aging: In stainless steel for a few months to maintain freshness and fragran

Taste: Juicy and refreshing, with flavors of dark berries and red fruits balanced by citrus freshness. Clean, lively, and pleasantly smooth on the palate.

Pairings: Perfect as an aperitif or with light appetizers, seafood, white meats, and summer salads.

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# PRODUCTS



## Ritorno-Chianti DOCG

Grapes: 90% Sangiovese, 10% Trebbiano Toscano

Vinification: Short maceration of about 5 days to enhance freshness and fruit expression. Fermentation in stainless steel at controlled temperature to preserve the varietal aromas.

Aging: Several months in stainless steel to maintain balance and softness.

Taste: Round and full-bodied yet smooth, with lively red fruit flavors and a gentle structure. The brief fermentation and touch of Trebbiano lend softness and drinkability.

Pairings: Perfect with cured meats, semi-aged cheeses, and grilled red meats. Also enjoyable slightly chilled for a lighter meal or aperitif.



## Durante-Riserva Chianti DOCG

Grapes: 100% Sangiovese (historic clone from Montalcino)

Vinification: Careful manual selection of the ripest clusters from the estate's best vineyard. The grapes are gently transferred intact to the cellar for maceration, allowing the skins to release color, aroma, and structure through gentle movement and temperature variation.

Aging: 18 months in French oak barriques, followed by bottle refinement until full aromatic expression is achieved.

Taste: Rich and harmonious, with layers of blackberry, raspberry, cherry, and strawberry. The oak aging adds depth and smoothness, balancing fruit intensity with refined tannins.

Pairings: Ideal with cured meats, semi-aged cheeses, and red meats. Perfect for special occasions or moments worth celebrating.

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# PRODUCTS



## VIGN3

Grapes: Sangiovese, Merlot, Cabernet Sauvignon

Vinification: Careful selection of the best estate-grown grapes. Traditional red vinification with controlled maceration to extract color, aroma, and structure.

Aging: 18 months in French oak barrels, followed by bottle refinement for full aromatic integration.

Taste: Dry, warm, and harmonious, with well-structured yet elegant tannins. Balanced acidity and a long, persistent finish that showcases roundness and depth achieved through aging.

Pairings: Excellent with roasted or grilled red meats, aged cheeses, and game dishes. Ideal for moments of reflection or special occasions.



## Riserva Colorino

Grapes: Ancient Tuscan native variety (clone over 100 years old)

Vinification: Carefully harvested grapes undergo traditional red vinification. Maceration extracts intense color, aroma, and structure while preserving the varietal character.

Aging: Maturation in oak barriques enhances complexity, rounding edges while maintaining a bold personality.

Taste: Pure, structured, and expressive; firm tannins with a decisive and well-defined personality.

Pairings: Ideal with game, aged cheeses, and rich meat dishes. Perfect for contemplative tastings or special occasions.

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# PRODUCTS



## Riserva Merlot

Grapes: 100% Merlot

Vinification: Careful selection of the finest Merlot grapes from the estate's vineyards. Traditional red vinification with controlled temperature and gentle maceration to enhance aroma and structure.

Aging: 18 months in French oak barrels, followed by bottle refinement to achieve balance and elegance.

Taste: Full-bodied and round, with soft, well-integrated tannins and long persistence on the palate. Smooth and balanced, it combines richness with remarkable finesse.

Pairings: Excellent with red meats, roasted dishes, game, and aged cheeses. Perfect for slow moments of tasting and reflection.



## Maceratum

Grapes: 100% Trebbiano Toscano

Vinification: The must remains in contact with the skins for about one month, gaining structure, color, and aromatic intensity. This extended maceration gives the wine its distinctive golden hue and bold character.

Aging: 24 months in oak barrels, allowing the wine to evolve into mature and complex notes with balsamic and minty undertones.

Taste: Full-bodied and firm, with a rich texture and long persistence. A wine of strong personality—bold, expressive, and unconventional.

Production: Limited family edition.

Pairings: Perfect with aged cheeses, structured white meats, and spicy or aromatic dishes.

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# MONNA CATERINA

## **Monna Caterina – Wine Resort**

Nestled among the gentle Tuscan hills, Monna Caterina Wine Resort is a place where time slows down and beauty takes center stage. Once an ancient farmhouse, today it welcomes guests into an atmosphere of quiet luxury and authenticity. Surrounded by vineyards and olive groves, the resort offers an immersive experience made of comfort, nature, and genuine Tuscan hospitality. Every stay is enriched by panoramic views, local flavors, and the timeless charm of this land, where tradition and refinement meet in perfect harmony.

## **Monna Caterina – Wine Production**

The estate's vineyards embody the deep bond between Monna Caterina and its territory. Ancient clones of Sangiovese and Trebbiano, together with selected international varieties, are cultivated with respect for the land and its rhythms. The result is a collection of wines that reflect character, elegance, and authenticity – from the freshness of the whites to the depth of the reds aged in oak. Each bottle tells the story of a family devoted to the art of winemaking, where tradition meets creativity and every harvest becomes a new expression of Tuscany's soul.



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# PRODUCTS



## San Pantaleo-Chianti DOCG

Grapes: 90% Sangiovese, 10% other local red varieties

Vinification: Grapes harvested in the last week of September from vineyards located in the municipality of Vinci. Traditional vinification to enhance fruit and floral aromas while maintaining freshness and balance. Aging: In stainless steel to preserve softness and aromatic purity.

Taste: Intense yet smooth, with soft tannins and pleasant balsamic hints on the finish. Fruity, balanced, and easy to drink.

Pairings: Perfect with cured meats, pasta dishes with meat or seasonal vegetables, and grilled meats. When served slightly chilled (14°C), it pairs beautifully with flavorful fish dishes like cacciucco toscano and assorted appetizers.



## Toscana Rosso IGT

Grapes: 100% Sangiovese

Vinification: Grapes harvested in the last week of September from vineyards in Vinci. Traditional red vinification to enhance fruit and floral notes while preserving balance and structure.

Aging: Short aging in stainless steel to maintain freshness and smoothness.

Taste: Intense, smooth, and harmonious, with fruity sensations and silky tannins giving persistence and elegance.

Pairings: Ideal with cured meats, pasta dishes with meat or seasonal vegetables, grilled meats. Also enjoyable slightly chilled (14°C) with flavorful fish dishes like cacciucco toscano and appetizers.

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# PRODUCTS

## Spumante Brut

Grapes: 100% Trebbiano

Vinification: Grapes harvested in early September in the municipality of Vinci. Soft pressing and traditional vinification to preserve freshness and aromatic finesse.

Aging: Stainless steel, preserving liveliness and balance.

Taste: Intense, lively, and balanced; elegant mousse and persistent finish.

Pairings: Perfect as an aperitif or throughout the meal.

Excellent with fish, goat cheeses, or apple-based desserts.



## Monna Caterina Vino Bianco IGT

Grapes: 100% Trebbiano

Vinification: Grapes harvested in the last week of September in the municipality of Vinci. Traditional vinification to preserve freshness, fruitiness, and mineral character.

Aging: Stainless steel to maintain vibrancy and aromatic purity.

Taste: Vibrant, saline, and persistent, with an intense finish

Serving Temperature: 14°C

Pairings: Ideal with all types of fish and shellfish, semi-aged cheeses, and excellent as an aperitif



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# PRODUCTS



## Lo Sfumato

Grapes: 100% Sangiovese

Vinification: Grapes harvested in the last week of September in the municipality of Vinci. Traditional red vinification to enhance fruit, spice, and balanced structure.

Aging: 18 months in French oak barrels to develop complexity and aromatic depth

Taste: Rich, balanced, and long-lasting; soft and silky tannins

Pairings: Traditional Tuscan dishes, grilled and braised meats, and medium-aged cheese



## Rosato

Grapes: 100% Sangiovese

Vinification: grapes harvested in mid-September in the municipality of Vinci (approx. 130 m a.s.l.).

Rosé vinification with a brief maceration on the skins to obtain the delicate powder-red hue. Fermentation takes place in stainless steel tanks at a controlled temperature to preserve freshness and aromatic purity.

Aging: short refinement in stainless steel on fine lees to enhance minerality and texture before bottling.

Taste: powder red in color with crimson highlights. The bouquet is fresh and vibrant, with notes of red berries, wild strawberries, and blackberries, complemented by iodine and mineral hints. On the palate, it is savory and flavorful, with lively, zesty acidity and a refreshing, dynamic finish.

Pairings: serve at around 10 °C. Perfect as an aperitif, it pairs beautifully with shellfish, seafood dishes, vegetable-based courses, and fresh cheeses.

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# PRODUCTS



## Brut Rosè

Grapes: Sangiovese, Trebbiano

Vinification & Aging: harvested in early September in Vinci (130 m a.s.l.).

Charmat method with fermentation in stainless steel and brief aging on fine lees.

Taste: pale pink, lively and brilliant with fine perlage.

Fresh and fruity (strawberry, raspberry), creamy and well balanced.

Pairings: serve chilled as an aperitif; ideal with grilled fish, shellfish, savory soups, and white meats.



## Lo Sfumato del Genio IGT

Grapes: Sangiovese and other red grape varieties

Vinification & Aging: harvested in the last week of September in Vinci (approx. 130 m a.s.l.).

Traditional red vinification to enhance fruit, spice, and structure.

Aged 18 months in French oak barrels for depth and smoothness.

Taste: intense and fruity nose with notes of plum, cherry in alcohol, pepper, and tobacco. Full-bodied and flavorful on the palate, with a long, velvety finish.

Pairings: serve at 18 °C. Excellent with roast meats and bistecca alla fiorentina.

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# PRODUCTS

## Passito

Grapes: Sangiovese, Trebbiano

Vinification & Aging: harvested in early September in Vinci (approx. 130 m a.s.l.).

Traditional vinification with slow fermentation and maturation to enhance aromatic richness and structure.

Taste: amber yellow color. Notes of fruit in syrup, soft and full on the palate with a long, intense finish.

Excellent as a meditation wine.

Pairings: serve at 12–14 °C. Perfect with long-aged and blue cheeses.



## Monna Caterina Extra Virgin Oil

Origin: Vinci, Florence, Italy – hand-picked olives, harvested in November (130 m a.s.l.)

Cultivars: Leccino 40%, Frantoio 30%, Maurino 20%, Pendolino 10%

Production: 100% Italian, cold-pressed (<27 °C), continuous cycle, pressed hours after harvest

Characteristics: Green with golden reflections, light fruity aroma, elegant and balanced

Packaging: 0.75 L, bottled at origin



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# TENUTA DI STICCIANO

The Tenuta di Sticciano is a historic estate of noble origins located in the Chianti Fiorentino area. It is one of the residences of the Fonti – Tuscany Country Resort group: a prestigious project that highlights authentic Tuscan-style hospitality, complemented by all the excellent food and wine products that this uniquely special region has to offer.

## **Rooms & Apartments**

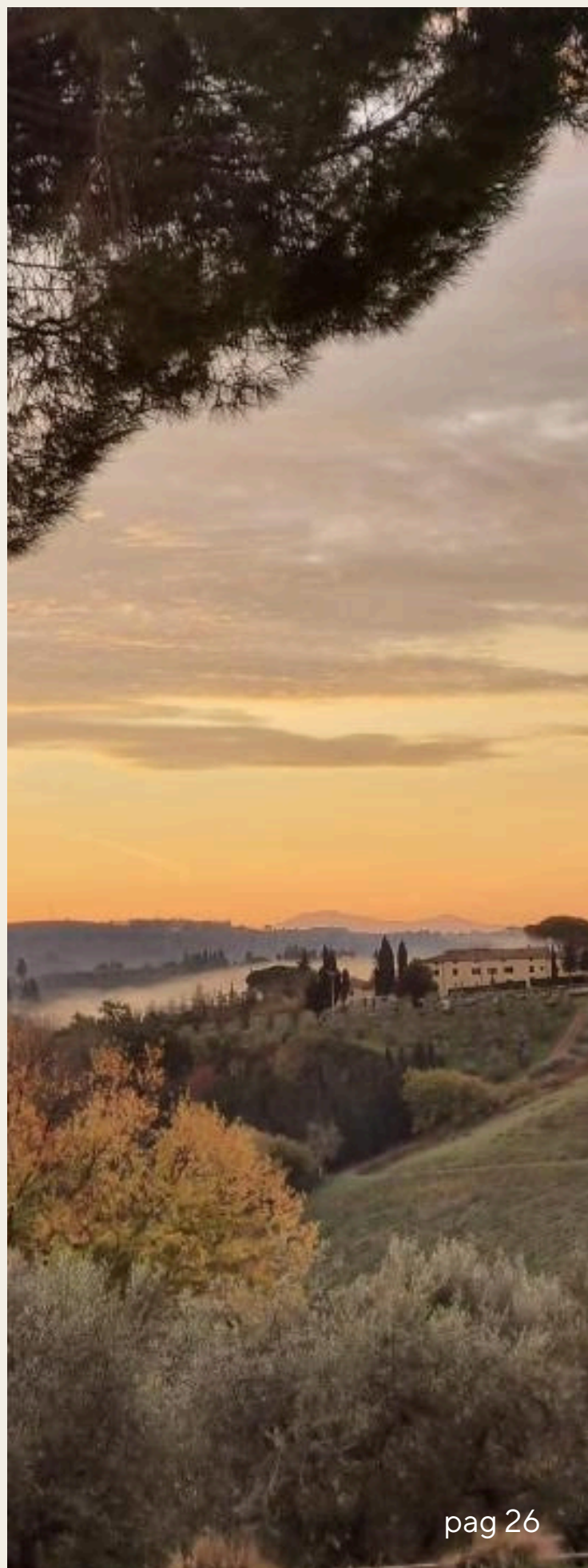
Elegant and spacious, the units (rooms, lofts, apartments) are furnished in rustic Tuscan style with beamed ceilings, terracotta floors, fireplaces (in the apartments), air conditioning, Wi-Fi, TV, and private bathrooms with shower and bathtub.

## **Restaurant & Bar**

The Marchese d'Elsa restaurant, open for dinner, offers traditional dishes with a modern twist, accompanied by local wines, while the bar/café and the poolside snack bar serve drinks, ice creams, and snacks.

## **Vineyard & Cellar (Tastings)**

The estate includes a winery and vineyards, offering tastings and guided tours (also free during high season), set against Tuscan landscapes and explanations of the production process.



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## **Pools & Relaxation**

Two large panoramic pools surrounded by greenery, a fully equipped sun deck, and a children's pool – perfect for unwinding in nature and silence.

## **Wellness Center & Spa**

Wellness paths, personalized massages, and pure relaxation in the estate's intimate wellness oasis.

## **Experiences**

Hiking, sunset yoga, cooking classes, truffle hunting, and tastings – experiences designed for those who want to fully immerse themselves in the Tuscan lifestyle.

## **Activities & Leisure**

From grape harvesting to themed evenings, from wine courses to discovering nearby villages – every day at the estate offers the chance to enjoy something authentic and unforgettable.



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# PRODUCTS



## ARGILLARIA

### Toscana bianco IGT

Grapes: 30% Trebbiano Toscano, 40% Chardonnay, 15% Pinot Grigio, 15% Traminer

Vinification: Soft pressing, static clarification of the must.

Spontaneous fermentation at controlled temperature.

Aging 6 months in stainless steel on fine lees, minimum 2 months in bottle

Pairings: Perfect as a poolside aperitif. Excellent with raw fish, appetizers, seafood first courses, and white meats.



## CANTASTORIE

### Toscana rosso IGT

Grapes: 40% Sangiovese, 30% Merlot, 30% Cabernet Sauvignon

Vinification: Spontaneous fermentation at controlled temperature, with over 25 days of skin maceration.

Malolactic fermentation completed.

Aging: 24 months in French oak barriques, 12 months in bottle

Pairings: Perfect with red meats, game, and aged cheeses.

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# PRODUCTS



## VILLA DI STICCIANO Chianti riserva DOCG

Grapes: 100% Sangiovese

Vinification: Spontaneous fermentation at controlled temperature, with 20 days of skin maceration.

Malolactic fermentation completed.

Aging: 16 months in French oak tonneaux (second and third passage), minimum 4 months in bottle

Pairings: Ideal with meat-based first courses such as tagliatelle with ragù, and with aged cheeses, especially Tuscan pecorino.



## MAGGIANO Chianti DOCG

Grapes: 95% Sangiovese, 5% Canaiolo Nero

Vinification: Spontaneous fermentation at controlled temperature. 10-day skin maceration, malolactic fermentation completed.

Aging: 6 months in stainless steel on fine lees, at least 2 months in bottle

Pairings: Excellent with meat or mushroom ragù pasta dishes.

Serving: Recommended temperature: 16–18 °C

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# PRODUCTS



## CANTO ALLE ROSE

Toscana rosato IGT

Grapes: 100% Sangiovese

Vinification: Soft pressing, static clarification of the must. Spontaneous fermentation at controlled temperature.

Aging: 4 months in stainless steel on fine lees, at least 2 months in bottle

Pairings: Excellent as an aperitif, ideal with fish dishes and summer salads.

Serving: Recommended temperature: 12–14 °C

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# MUSIGNANO

## What it is

Located on the hills of the Florentine Chianti, the Casalvento Musignano Farm is situated in the municipality of Cerreto Guidi, just a few kilometers from Vinci, the birthplace of Leonardo da Vinci. The farm is set in a charming landscape, surrounded by vineyards and olive groves that bear witness to the Tuscan agricultural tradition.

## Hospitality and Tradition

The building, dating back to the 1800s, has been recently renovated respecting traditional Tuscan architecture. It offers accommodation in tastefully furnished rooms and apartments, ideal for those wishing to immerse themselves in the culture and tranquility of the countryside. Guests can actively participate in agricultural activities, such as grape harvesting and olive picking, experiencing an authentic stay.



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## Restaurant and Tastings

The restaurant offers typical Tuscan dishes, prepared with local and seasonal ingredients. It organizes wine and olive oil tastings paired with traditional products such as cured meats, pecorino cheeses, and homemade desserts, providing a complete sensory experience.

## Events and Ceremonies

The venue is ideal for weddings and special events, thanks to the beauty of the landscape and the experience in organizing unforgettable ceremonies.



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# PRODUCTS



## Bianco Toscana IGT

Type: 90% Trebbiano, 10% Malvasia

Winemaking: Direct pressing; fermentation at 17°C in stainless steel

Aging: 12 months in stainless steel, 3 months in bottle

Alcohol content: 12.5% vol

Recommended pairings: Fish, white meats, cheeses



## Vermentino Toscana IGT

Grape varieties: 100% Vermentino

Alcohol: 13% vol

Winemaking: After direct pressing, fermentation at 20°C in stainless steel

Aging: 12 months in stainless steel, 3 months in bottle

Food pairings: Serve at 10–12°C with fish, shellfish, and truffles



## Rosato Toscana IGT

Type: 50% Merlot, 50% Malvasia

Winemaking: Direct pressing; fermentation at 17°C in stainless steel

Aging: 12 months in stainless steel, 3 months in bottle

Alcohol content: 12.5% vol

Recommended pairings: White meats, shellfish, pizza, young cheeses

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# PRODUCTS



## Rosso Toscano IGT

Grape varieties: 60% Sangiovese, 20% Canaiolo, 10% Malvasia, 10% Trebbiano

Alcohol: 12.5% vol

Winemaking: Fermentation and maceration in stainless steel tanks with controlled temperature below 28°C

Aging: 12 months in stainless steel, 3 months in bottle

Food pairings: Serve at 15–17°C with cured meats and cheeses

## Sangiovese IGT

Grape varieties: 100% Sangiovese

Alcohol: 13% vol

Winemaking: Fermentation and maceration in stainless steel tanks with controlled temperature below 28°C

Aging: 12 months in stainless steel, 3 months in bottle

Food pairings: Serve at 15–17°C with cured meats, cheeses, and first courses



## Chianti DOCG

Grape varieties: 80% Sangiovese, 8% Canaiolo, 5% Malvasia, 7% Merlot

Alcohol: 13% vol

Winemaking: Fermentation and maceration in stainless steel tanks with controlled temperature below 28°C

Aging: 12 months in stainless steel, 3 months in bottle

Food pairings: Serve at 15–17°C with roasts, game meats, cured meats, and cheeses



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# PRODUCTS



## Merlot IGT

Grape varieties: 100% Merlot

Alcohol: 13% vol

Winemaking: Fermentation and maceration in stainless steel tanks with controlled temperature below 28°C

Aging: 12 months in stainless steel, 3 months in bottle

Food pairings: Serve at 15–18°C with cured meats and roasts



## Chianti Riserva

Grape varieties: 80% Sangiovese, 8% Canaiolo, 5% Malvasia, 7% Merlot

Alcohol: 14% vol

Winemaking: Fermentation and maceration in stainless steel tanks with controlled temperature below 28°C

Aging: 12 months in stainless steel, 12 months in oak barriques, 3 months in bottle

Food pairings: Serve at 15–17°C with roasts, game meats, and aged cheeses



## Assolatio IGT

Grape varieties: 50% Sangiovese, 50% Merlot

Alcohol: 14% vol

Winemaking: Alcoholic fermentation at controlled temperature in stainless steel

Aging: 12 months in Hungarian oak barriques, 3 months in bottle

Food pairings: Serve at 15–17°C with roasts, game meats, aged cheeses, and blue cheeses

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# PRODUCTS



## Vinsanto del Chianti

Grape varieties: 100% Trebbiano

Alcohol: 16% vol

Winemaking: Fermentation in 220-liter oak barrels

Aging: 48 months in oak barrels, 3 months in bottle

Food pairings: Serve at 15–18°C with dense-textured desserts and dry biscuits



## Olio Extra Vergine di Oliva

Olive varieties: Leccia, Frantoio, Maurina, Rosellina, Pendolino, Grappolo

Production area: Hills of Montalbano, Vinci (Tuscany)

Organoleptic characteristics: Bright green color, balanced taste with low acidity, fresh and herbaceous aroma

Production method: Hand-harvesting, stone crushing, and cold pressing every evening

Recommended uses: Daily consumption, quality nutrition, ideal for traditional dishes and cosmetic use

Packaging: Bottles 0.25L, 0.5L, 1L; Tin cans 5L

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# HOTEL TORRETTA

## **Hotel and Relaxation**

Located in a peaceful setting at the foot of the Thermal Park, Hotel Torretta is a refined family-run 4-star hotel where tradition and comfort combine to offer an authentic relaxing stay in the heart of Montecatini Terme, a UNESCO heritage site. A warm welcome, carefully furnished rooms, typical Tuscan cuisine, and a panoramic swimming pool with a solarium area make Torretta the ideal place for a rejuvenating break, thermal stays, cultural vacations, or romantic weekends. Rooms &

Suites: elegant, air-conditioned, equipped with every comfort  
Restaurant: Tuscan and Mediterranean cuisine with fresh, seasonal products. From breakfast to dinner, including aperitifs, guests can request tailored menus and choose recommended pairings based on their treatments. Wellness: outdoor pool, jacuzzi, solarium area, and garden

## **Main services:**

Free private parking

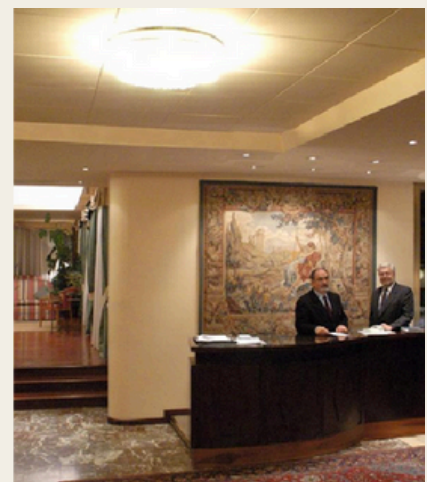
24-hour reception

Bar & Lounge

Pet friendly

Services on request for spa treatments, excursions, and transfers

Languages spoken: Italian, English, French, German



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# PODERE RONDINAIO

## **Its History**

Situated among the gentle hills of Montalbano, Podere Rondinaio is a family-run farmhouse offering an authentic experience in the heart of Tuscany. Surrounded by a three-hectare olive grove, the 17th-century farmhouse, once owned by the noble Rospigliosi family, was carefully restored in 2016 to welcome guests in a rustic yet comfortable setting.

## **Accommodations**

The property features eight double rooms, each with a private entrance and en-suite bathroom. The interiors are tastefully furnished, offering modern comforts while preserving traditional charm. The breakfast room, located on the ground floor, opens onto a panoramic terrace and a well-kept garden, perfect for moments of relaxation.

## **Services and Sustainability**

Panoramic swimming pool with views over the Montalbano hills.

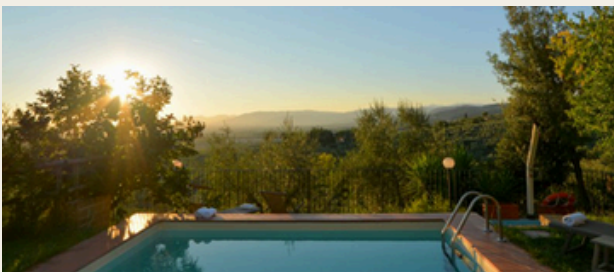
Breakfast with local and organic products, many sourced from the farmhouse's own garden.

Production of extra virgin olive oil available for purchase.

Renewable energy: use of a low-emission wood boiler and solar panels.

Eco-friendly practices: reduction of plastic use, homemade solid soaps, and refillable dispensers.

Accessibility: rooms and services suitable for guests with reduced mobility.



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# PRODUCTS

**Rondinaio EVO Oil** Produced in the pristine hills of Montalbano, between Lamporecchio and Vinci, Rondinaio EVO Oil comes from century-old low-yield trees that give the oil an authentic flavor. Cold-pressed within 8 hours of harvesting and immediately filtered, it preserves its organoleptic qualities and a high content of polyphenols. Cultivated using fertilizers allowed in organic farming, it is a natural and long-lasting product with a fresh taste all year round.



## Monocultivar Leccino

A distinctive oil characterized by predominant notes of fresh almond and freshly cut grass. Ideal on fish – steamed, raw, or in seafood salad. Perfect to enhance fresh cheeses such as crescenza or primosale.



## Monocultivar Moraiolo

An oil with “green fruity” characteristics, balanced by a good harmony of bitterness and spiciness.

On the nose, hints of artichoke and wild herbs. Excellent accompaniment for salads, boiled potatoes, grilled vegetables, creamy soups, and legume-based soups.

# LA DISPENSA

## **Its History**

In the heart of the Tuscan hills, La Dispensa di Vinci was born from a love for the land and a desire to promote the culinary excellences of the

Vinci hills. Founded by a family deeply connected to the Tuscan countryside for generations, La Dispensa is the result of a project that combines rural tradition, a passion for authentic flavors, and a spirit of hospitality. Over the years, it has become a point of reference for those seeking genuine products and wanting to rediscover the rhythm and values of rural Tuscan life.

An authentic place where flavors, traditions, and the rural soul of Montalbano meet.

## **Farm**

La Dispensa produces sheep's cheeses, yogurt, desserts, and organic extra virgin olive oil in its own dairy and mill. Products are available for direct purchase at the on-site shop. Guests can participate in guided tours of the farm, discovering the flock, the dairy, and the mill.



## **Bed & Breakfast “L’Aia”**

The B&B “L’Aia” occupies the east side of a renovated stone farmhouse, preserving the rustic Tuscan style. It offers five spacious and uniquely decorated rooms, each with a private bathroom, air conditioning, free Wi-Fi, and a flat-screen TV. On the ground floor, a cozy lounge with a fireplace welcomes guests for breakfast. Outside, a terrace with a garden and summer lounge area allows guests to relax while admiring the surrounding valley.

## **Restaurant**

La Dispensa’s restaurant serves traditional Tuscan dishes prepared with ingredients from the farm’s organic agricultural production. It features two indoor dining rooms: one adjacent to the shop area and a more intimate one on the upper floor. The restaurant is open from Thursday to Sunday, with lunch service on Saturday and Sunday. The venue is also available for organizing events and ceremonies, offering customized menus.



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# PRODUCTS

## Formaggi di pecora



### Caciotta

Cheese aged for at least 15 days, with a soft, white paste featuring few small holes and a creamy straw-colored rind. It has a fresh, mild, and slightly acidic flavor. Made exclusively from sheep's milk.



### Pecorino

Cheese made from raw or pasteurized sheep's milk, aged at least 3 months in caves. It has an intense flavor with herbal notes, good flavor persistence, and a slightly spicy finish. Made exclusively from sheep's milk.



### Cecco

Semi-aged white cheese with the addition of *Penicillium candidum* and *Penicillium camemberti*, which give it the characteristic white, edible, fragrant bloomy rind typical of French cheeses. Made exclusively from sheep's milk.



### Pecorella

A soft, moist cheese. Excellent for both cold and hot preparations. Vacuum-packed. Made exclusively from sheep's milk.

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# PRODUCTS



## San Pietrino

A soft cheese, similar to stracchino, with a fresh and slightly acidic taste. Made exclusively from sheep's milk.



## Ricotta

Ricotta made from sheep's whey from our farm. Available in 250g, 500g, and 1kg sizes.



## Yogurt

YOGURT 150 GR or 500 GR

Sheep's milk yogurt from our farm, available in 4 varieties: Plain, Mixed berries, Apricot, or Cereal.



## Dessert

The desserts are made entirely with sheep's milk from our farm. Available varieties:

- Chocolate pudding
- Crème caramel
- Panna cotta

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# PRODUCTS

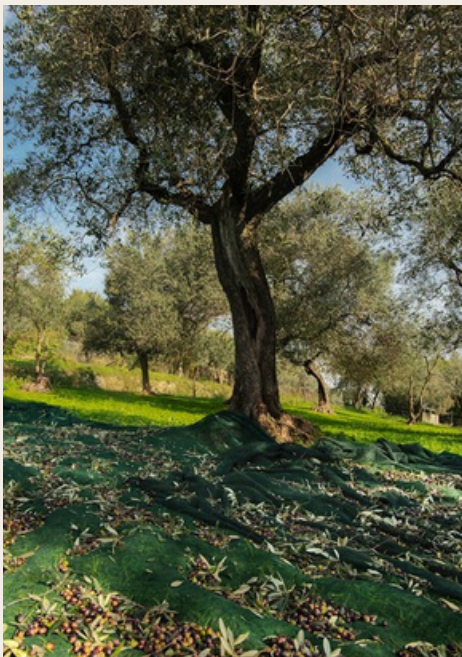
## The Olive Mill

Housed in an ancient barn, our two-phase olive mill preserves natural polyphenols without adding water. Mechanical cooling and low-temperature malaxation prevent oxidation and maintain high organoleptic quality. We offer customized and quick crushing services, including for third parties, with artisanal care and passion.



## Essenza

Certified Organic olive oil available for purchase at the company's shop, with SHIPPING THROUGHOUT ITALY AND EUROPE.



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# COLLE PARADISO

## **Agricultural Estate**

Colle Paradiso is located in the municipality of Capraia e Limite, on the right bank of the Arno River in the Lower Valdarno, at the foothills of the Montalbano.

It covers about 32 hectares of land and is situated on a hill that overlooks the valley, offering an authentic and picturesque panorama. The surrounding area offers many sightseeing opportunities, including the Castle of Capraia Fiorentina and the former Pasquinucci Brickworks, once a terracotta production site and now an exhibition center for art shows and events.



## History and Production

Since 1959, the Chiarugi and Priori families have carried on the tradition of viticulture and olive growing together with the sharecroppers, taking great care of the vineyards and land with extraordinary dedication and commitment.

Between 1970 and 1980, at the peak of industrial development, many farming families gradually left rural life and moved to the centers of large cities, forcing Colle Paradiso to change its production organization while keeping its origins intact.

In 2016, the estate began a renewal process, completely restoring the winery and introducing modern stainless steel equipment. This upgrade improved the quality of the products while maintaining a focus on sustainability and respect for tradition.

The Colle Paradiso Agricultural Enterprise aims to achieve the best quality in the bottle, enhancing all the aromas and flavors of each individual grape variety!



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# PRODUCTS



## Vinsanto del Chianti 2017

Grape Varieties: 80% Trebbiano, 20% Malvasia Bianca and San Colombano

Alcohol Content: 16% vol

Vinification: Grapes are dried on mats for about 70 days, then destemmed, gently pressed, and the must is decanted in small vats for 3 days.

Afterwards, it is aged for 7 years in 100 L chestnut wood casks, followed by final aging in the bottle.

Aging: 7 years in chestnut casks, final aging in bottle

Food Pairings: Serve at 12°C. An excellent meditation wine. Recommended with dry pastries, creamy desserts, liver sauce, aged and strongly flavored cheeses.



## Il Paretaio 2022

Grape Varieties: 80% Sangiovese, 20% Syrah

Alcohol Content: 13.5% vol

Vinification: The two grape varieties are fermented and macerated separately for about 18 days. After racking, the percentages are blended, followed by aging in stainless steel tanks for 2-3 months.

Bottled and further aged in bottle for an additional 3 months.

Aging: 2-3 months in stainless steel, 3 months in bottle

Food Pairings: Serve at 18-20°C with cheeses and cured meats, pasta with sauce, and red meats.

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# PRODUCTS



## Falce di Luna 2023

Grape Varieties: Trebbiano and Vermentino

Alcohol Content: 12% vol

Vinification: Destemming and gentle pressing immediately upon arrival at the winery, fermentation in stainless steel, first racking 15 days after fermentation. Aged for about 3 months in stainless steel, then filtered and bottled.

Aging: 3 months in stainless steel

Food Pairings: Serve at 10–12°C. Excellent with seafood, light fish pasta dishes and shellfish, vegetable-based preparations, delicate soups, and fresh cheeses.



## Rosa di Luna IGT 2024

Grape Varieties: 100% Sangiovese Alcohol Content: 12% vol Vinification: Destemming and maceration on the skins for about 15–16 hours, fermentation in stainless steel, aging in stainless steel, and bottling. Aging: Aged in stainless steel Food Pairings: Serve at 8–10°C. Excellent as an aperitif with cold cuts and cheeses accompanied by schiacciata (Tuscan flatbread) and pizza. Ideal with raw fish, seafood pasta dishes, and seafood risotto.

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# PRODUCTS



## Chianti Riserva DOCG 2021

Grape Varieties: Sangiovese, Canaiolo, and Colorino

Alcohol Content: 13% vol

Vinification: Skin maceration for about 20 days.

Alcoholic and malolactic fermentation in stainless steel. Subsequently clarified and aged in stainless steel and in bottle.

Aging: Aged in stainless steel and then in bottle

Food Pairings: Serve at 16–18°C. Excellent with dishes such as ragù, grilled meat, and stewed game.



## Syrah 2023

Grape Varieties: 100% Syrah

Alcohol Content: 14% vol

Vinification: Maceration on the skins for 25 days,

fermentation completed in stainless steel after

removal of the skins. First racking after 10 days,

clarification for 1 month in stainless steel,

malolactic fermentation, and aging in barriques for

6 months, followed by bottle aging.

Aging: 6 months in barriques, final aging in bottle

Food Pairings: Serve at 16°C. Ideal with aged

cheeses and cured meats, pasta dishes with meat

ragù, roasts, braised meats, stews, and game.

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# PRODUCTS



## Chianti DOCG 2023

Grape Varieties: Sangiovese, Canaiolo, and Colorino

Alcohol Content: 13% vol

Vinification: Maceration on the skins for about 20 days. Alcoholic fermentation lasts over 10 days after removal of the skins, followed by malolactic fermentation and clarification in stainless steel.

Aging for 8 months in stainless steel.

Aging: 8 months in stainless steel

Food Pairings: Serve at 16–18°C. Excellent with cured meats and aged cheeses, meat dishes, grilled steak, and roasts.



## Vermentino IGT 2024

Grape Variety: Vermentino

Alcohol Content: 12% vol

Vinification: Skin maceration for 24 hours.

Fermentation in stainless steel, followed by clarification and aging for 5 months in stainless steel, filtration, and bottling.

Aging: 5 months in stainless steel

Food Pairings: Serve at 10–12°C. Perfect with raw fish dishes, seafood carpaccio, and tuna tartare.

Pairs wonderfully with first courses based on shellfish, seafood risottos, and light fried dishes.

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# PRODUCTS

## Extra Virgin Olive Oil “Mignolo”

Cultivar: Selection of Tuscan olives

Harvesting method: Hand-picked

Extraction: Cold-pressed

Organoleptic profile: Rich, balanced aroma with herbal notes and a slightly spicy aftertaste.

Food pairings: Ideal raw on vegetables, soups, white meats, and bruschetta. Perfect to enhance Mediterranean cuisine dishes.

Notes: “Mignolo” oil represents the essence of Tuscany, the result of local tradition and craftsmanship. An authentic, high-quality product that celebrates the territory in every drop.



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# FATTORIA DIANELLA 1°

## **Charm and history**

Fattoria Dianella 1 has been managed by the Lunardi family for over four generations, cultivating and producing Tuscan wines based on passion, combining tradition and innovation.

In 1966, at 60 years old, Egidio Lunardi decided to take a risk, going into debt to purchase the estate. Egidio devoted himself wholeheartedly to the estate, investing in viticulture and creating a wide sales network, with the goal of establishing a company focused on genuine, quality production.

In 1997, his grandchildren Francesco and Leonardo Lunardi took over, bringing the company to the present day. Their strength has been to keep the passion for the land alive, investing in the vineyards and the renovation of the facilities.

Today, Francesco is responsible for production, while Leonardo oversees commercial activities. Fattoria Dianella 1 covers a total of 40 hectares, of which 25 are dedicated to Tuscan wine grape cultivation and 5 to olive growing.

## **The Wine Shop**

In 2021, the company invested in welcoming customers and visitors by inaugurating the Enoteca Toscana Dianella 1°, located in the old family farmhouse in Vinci, which was restored during the pandemic period.

The enoteca features a large tasting room furnished in a rustic style and a dedicated space for a shop offering typical Tuscan products, extra virgin olive oil, craft beer, and the perfect wines for your table.

Everything can be enjoyed on-site, if desired, paired with boards of selected cheeses and cured meats.



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## Experiences

For wine lovers eager to deepen their knowledge, we have organized enocultural tours to discover the wines of Fattoria Dianella 1, located in Vinci, in the province of Florence.

During the Tuscan wine experience and tasting, you will be warmly welcomed and guided by Francesco, the production manager and owner of the estate. You will enjoy a splendid view of the Tuscan hills of Vinci and stroll among the vineyards.

Francesco will share the family history and the origins of the estate, then show you the various wine production processes with a guided tour of the cellar. Afterwards, you will be led to the wine shop where you can finally taste our wines.

### Languages available:

Italian, English



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# PRODUCTS



## Cusèbio IGT

Grapes: Blend of Sangiovese, Merlot, and Petit Verdot

Alcohol: 13.5% vol

Vinification: Hand-harvested with careful selection. Destemming and gentle pressing, separate red maceration for 12-15 days at controlled temperature. Malolactic fermentation in cement tanks.

Aging: 12 months in stainless steel, 12 months in medium-toast French oak barriques, 3 months in bottle.

Food Pairing: Serve at 18–20°C with 15-30 minutes of aeration. Ideal with roasts and stews of red meat, braised game, and aged cheeses.



## Idèo DOCG 2021

Grapes: Blend of Sangiovese and Merlot

Alcohol: 13.5% vol

Vinification: Hand-harvested. Destemming and separate fermentation in stainless steel at controlled temperature, with about 15 days of maceration. Malolactic fermentation in cement tanks.

Aging: 7 months in stainless steel, 3 months in French oak barriques, 2 months in bottle.

Food Pairing: Serve at 16–18°C. Ideal with pasta dishes with meat sauce, lasagna with ragù, grilled meats, roasted red meats, ribollita, crostini with liver pâté, and Florentine steak.

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# PRODUCTS



## Delio IGT 2021

Grapes: Blend of Sangiovese and Alicante

Alcohol: 12.5% vol

Vinification: Hand-harvested. Separate fermentation with maceration from 7 to 12 days at controlled temperature. Malolactic fermentation in cement tanks.

Aging: 6 months in cement, 2 months in bottle.

Food Pairing: Serve at 16–18°C. Ideal with gnocchi or tagliatelle with beef ragù, roasted guinea fowl, aged Tuscan pecorino cheese, and Livorno-style cacciucco (fish stew).



## Egìdio 2022

Grapes: 100% Sangiovese

Alcohol: 12.5% vol

Vinification: Hand-harvested. Red fermentation at controlled temperature for 7-12 days.

Aging: 6 months in stainless steel tanks, 2 months in bottle.

Food Pairing: Serve at 15°C. Ideal with aperitifs, Tuscan cold cuts, mild cheeses, soups, legume-based dishes, and white meats.

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# PRODUCTS



## Sotèr 2023

Grapes: Trebbiano and Vermentino

Alcohol: 12.5% vol

Vinification: Hand-harvested. Separate vinification with cold maceration, fermentation in stainless steel tanks.

Aging: Aging in stainless steel and 2 months in bottle.

Food Pairing: Serve at 8–10°C. Perfect with amberjack tartare, seafood salads, fish soups, baked sea bass, white meats, and fresh cheeses.



## Otìs 2023

Grapes: 100% Vermentino

Alcohol: 12.5% vol

Vinification: Hand-harvested. Slow fermentation in stainless steel at controlled temperature.

Aging: 6 months aging in stainless steel, followed by resting in bottle.

Food Pairing: Serve at 8–10°C. Ideal with seafood dishes (spaghetti with seafood, clams, fried seafood, crustaceans, grilled fish), goat cheeses, and strong-flavored vegetables such as asparagus.

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# PRODUCTS



## Áron 2023

Grapes: 100% Trebbiano

Alcohol: 12% vol

Vinification: White vinification in small stainless steel tanks at controlled temperature.

Aging: 2 months aging in stainless steel.

Food Pairing: Serve chilled. Ideal for aperitifs, vegetarian first courses, fish main dishes, and white meats.



## Hèlice 2023 Rosè frizzante

Grapes: 100% Merlot

Alcohol: 11% vol

Vinification: Destemming, short maceration, and fermentation in stainless steel at 16°C for 12 days. Secondary fermentation in autoclave (Martinotti Method).

Aging: None, young and fresh wine.

Food Pairing: Serve at 8–10°C. Ideal with light aperitifs, brunch, fish dishes, shellfish, seafood or vegetarian salads, and fresh cheeses.

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# PRODUCTS



## Artèmidè Spumante

Grapes: Glera, Chardonnay

Alcohol: 11% vol

Vinification: Charmat Method (Martinotti) with aging on the lees for 1–3 months.

Aging: Short aging in autoclave.

Food Pairing: Serve at 6–8°C. Perfect with fish appetizers, vegetable risottos, steamed fish and shellfish, sushi, and sashimi.



## Vin Santo del Chianti

Grapes: Trebbiano Toscano, San Colombano

Alcohol: – (not specified)

Vinification: Natural drying on racks for 3–6 months, fermentation and aging in small wooden barrels (caratelli) for several years.

Aging: Prolonged aging in caratelli (small wooden barrels).

Food Pairings: Serve at 12°C in small glasses. Perfect with almond cantuccini, dry pastries, panettone, blue cheeses, and liver pâté.

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# PRODUCTS



## L'Abusiva Rossa

Type: Red Craft Beer

Alcohol: 7% vol.

Fermentation: Top fermentation (inspired by Belgian tradition)

Ingredients: Selected, Belgian style

Color: Deep red with creamy foam

Aroma: Spicy and floral, with jasmine notes

Taste: Intense and persistent, well balanced between sweetness and spice

Food Pairings: Ideal with hearty dishes, red meats, aged cheeses, and spiced desserts



## L'Abusiva Bionda

Type: Blonde Craft Beer (Blanche style)

Alcohol: 5% vol.

Fermentation: Top fermentation

Color: Straw yellow with natural haze

Aroma: Yeast, wheat, citrus notes

Taste: Fresh and fruity, with a slightly bitter finish

Format: 33 cl – 75 cl

Food Pairings: Perfect with light appetizers, salads, vegetarian dishes, white fish, sushi, and fresh cheese

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# PRODUCTS



## L'Abusiva Ambrata

Type: Amber Craft Beer (Belgian Ale style – double malt)

Alcohol: 7% vol.

Fermentation: Top fermentation

Color: Golden amber with orange reflections

Aroma: Peach, apricot, subtle hint of pepper

Taste: Smooth and enveloping, with notes of grape and a slightly bitter finish

Format: 33 cl – 75 cl

Food Pairings: Excellent with roasted meats, aged cheeses, flavorful first courses, stews, and spiced desserts



## ÀMOS – Olio EVO al Tartufo Bianco

Type: Extra Virgin Olive Oil flavored with White Truffle

Origin: Vinci (Tuscany), Italy

Cultivar: Frantoio

Extraction: Cold-pressed

Color: Light green, tending to golden over time

Aroma: Intense and persistent, with characteristic notes of white truffle

Taste: Rich, refined, with a long aromatic persistence

Recommended Pairings: White and red meats, eggs, aged cheeses, risottos, bruschetta

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# PRODUCTS



## Olio EVO Toscano - Fattoria Dianella 1

Origin: Vinci (Tuscany), Italy Cultivars: Moraiolo, Leccino Harvest: Late October, using electric harvesters Extraction: Cold-pressed, with immediate milling on stainless steel disks Storage: In stainless steel tanks at controlled temperature Color: Clear emerald green with golden highlights Aroma: Intense, with notes of fresh olive, almond, green leaf, and green tomato Taste: Fruity and harmonious, with a delicate spicy note Recommended Pairings: Tuscan bread, grilled vegetables, rustic soups, white meats, steamed f

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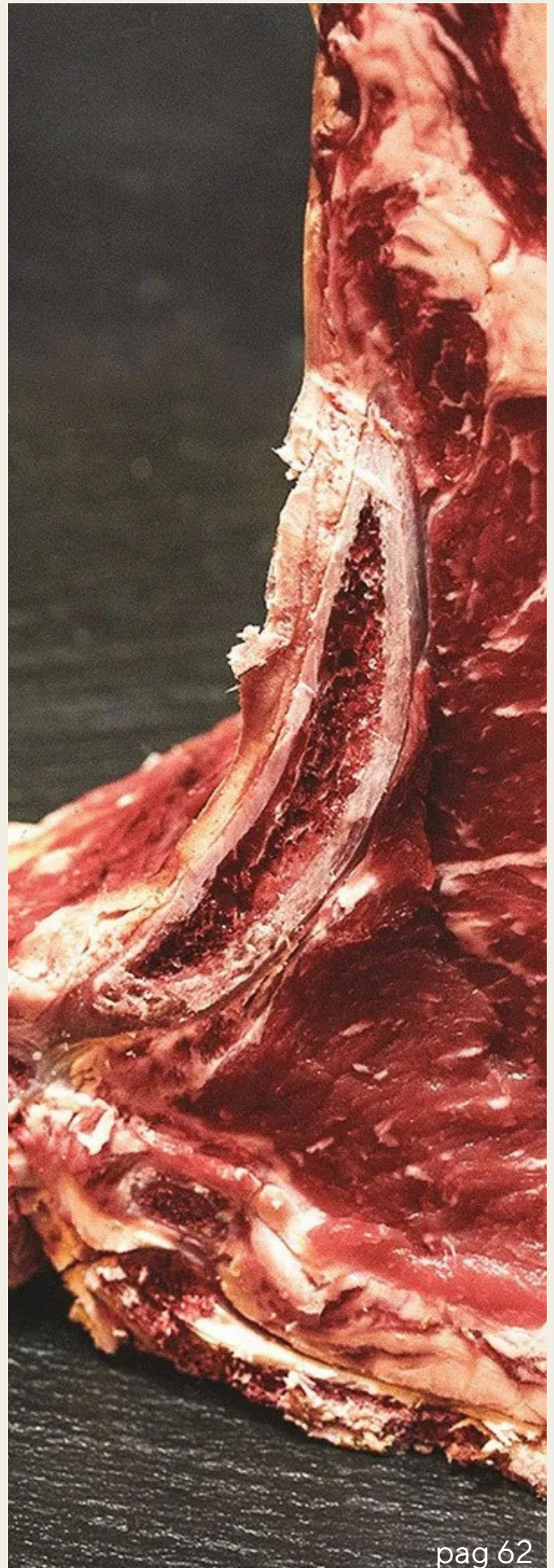
# MACELLERIA LO SCALCO

## **Our Story**

Macelleria Lo Scalco is a historic landmark for Tuscan gastronomic tradition, located in San Miniato Basso. Founded in 1955 by the Castaldi family, the business is now run by Simone and Samanta, who continue the art of artisanal butchery with passion and dedication.

## **Wine Butchery & Tastings**

Next to the butcher shop, Lo Scalco has opened a “wine butchery” (enomacelleria), where guests can taste their products paired with local wines. The space offers a cozy atmosphere with about ten seats—ideal for enjoying traditional dishes like pappa al pomodoro, ribollita, and hearty soups, served alongside typical Tuscan cold cuts and cheeses.



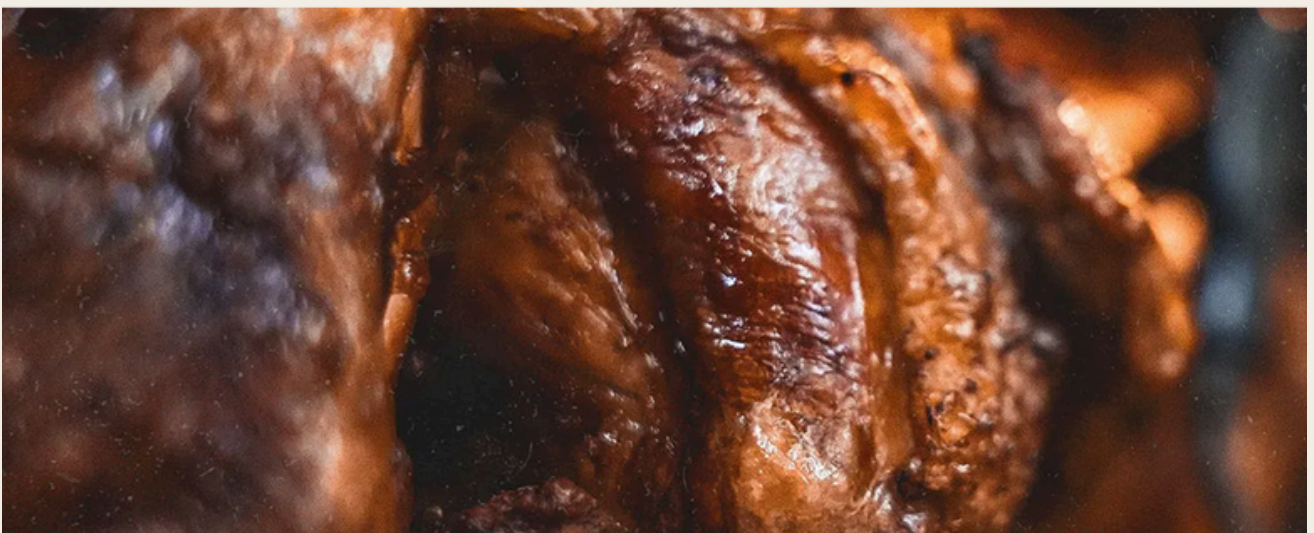
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## Artisanal Specialties

Lo Scalco is renowned for its production of traditional Tuscan cured meats, crafted using time-honored methods. Signature specialties include:

- Mallegato: A blood sausage made with pork blood, raisins, pine nuts, and spices – recognized as a Slow Food presidium.
- Salame del Contadino: A rustic farmer's salami made with lean pork and large chunks of fatback, seasoned with red wine, garlic, and black pepper.
- Fresh Sausages for raw consumption, Fegatelli (pork liver with fennel), Tuscan-style cured hams, and Soppresata

The meat is carefully selected directly from local farmers, ensuring both freshness and traceability.



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# SALADIER

## La Trattoria dell'Ortolano

### Our Story

Saladier was born from the thirty-year tradition of the Palladinetti family, whose passion for food inspired fresh ideas to meet the needs of today's consumers. The name Saladier – French for “large salad bowl” – symbolizes a container of healthy, fresh, and flavorful ingredients. It is also known as “la Bottega dei prodotti buoni” and “la Trattoria dell'ortolano”, highlighting its dual soul as both a quality grocery shop and a garden- inspired eatery. Originally a small family-run shop specializing in fresh produce and typical deli products, Saladier has evolved to embrace modern market demands and lifestyles. Now located in both Scandicci and Mercatale di Vinci, it combines a wide selection of fruit and vegetables, gourmet specialties, and high-quality products with a restaurant area open for both lunch and dinner.



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## Innovation

Saladier is an innovative restaurant concept located in Mercatale di Vinci, offering a daily changing menu based on fresh, seasonal ingredients. The kitchen serves a rich variety of vegetable-based dishes, meats, and seafood, and also provides options for celiac and food-intolerant guests, ensuring a pleasant culinary experience for everyone. The restaurant boasts a breathtaking view of the surrounding vineyards. Guests can enjoy their meals in the heated or air-conditioned veranda or in the cozy indoor dining area, making it a perfect spot all year round. Saladier is especially suited for private events and celebrations, with the option to arrange live music for a complete experience.

Thanks to a large private parking area and the availability of custom tasting menus, the venue is ideal for large tourist groups. During the summer months, the restaurant also hosts a variety of special events and themed evenings.



# ...DA VI' TRAVELS

## **Business**

Da Vi Travels nasce nel 2008 come agenzia viaggi e tour operator, con un approccio unico: lavora esclusivamente su appuntamento, per offrire un'attenzione personalizzata e dedicata ad ogni viaggiatore. Nel tempo ha sviluppato idee originali e su misura, pensate per ogni tipo di esigenza, che permettono di scoprire la vera essenza della Toscana. Ogni viaggio, soggiorno o esperienza è pensato per essere memorabile e autentico, lontano dai percorsi turistici convenzionali.

La filosofia di Da Vi Travels è semplice ma distintiva: niente viaggi standardizzati, ma itinerari unici, creati con passione e in collaborazione con i migliori professionisti e fornitori locali. L'obiettivo è quello di offrire esperienze coinvolgenti, capaci non solo di far conoscere, ma anche di trasmettere a fondo l'anima della Toscana.



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## **Renaissance Itineraries**

These proposals were born from the collaboration between the travel agency

...da Vi Travels, founded by Stefania Tielli, driven by a passion for organizing unique and tailor-made trips and experiences, and the project Le Vie dei Medici, created by Patrizia Vezzosi to discover and promote the cultural heritage of our land.

Our shared goal is to enhance the immense Medicean heritage of Tuscany, starting from our local areas of Vinci and Cerreto Guidi, in the heart of the Renaissance.

We have combined our know-how to design an authentic and unforgettable travel experience through the places of Leonardo da Vinci and the Medici Family.



Walking along Le Vie dei Medici, through a variety of itineraries across Tuscany, you will be immersed in the fascinating atmosphere of the Renaissance, discovering the magnificence, curiosities, and mysteries of the Medici dynasty, key players in the birth and development of the

***Renaissance in Italy and Europe:  
...not a fiction, but a real, authentic, and unforgettable experience.***

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# FABIOLOUS: Chef Fabio

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## Cooking Classes

An authentic Italian cooking experience in the heart of Rome  
Discover the joy of cooking like a true Italian with Fabio, a professional Roman chef, and his team, in a warm and fun atmosphere.  
From shopping at the market to preparing homemade pasta, you'll enjoy a fully immersive day filled with flavor and tradition.

Location: Rome (Trastevere / Historic Center)

🕒 Duration: Approximately 5 hours

### What's included:

Visit to a local market (optional)

Hands-on preparation of fresh pasta (fettuccine, ravioli, gnocchi...)

Creation of traditional sauces

Final tasting with a friendly lunch or dinner

Wine, music and... lots of joy!

### Perfect for:

Food lovers

Families, couples, groups of friends

Team building and private events

Bonus: Photos and videos of your experience included!

Languages available: Italian and English



## Structure

The Leo-Lev Exhibition Center is a multifunctional cultural space located in the heart of Vinci, the hometown of Leonardo da Vinci. Housed in the historic Villa Bellio-Baronti-Pezzatini, a late 19th-century neoclassical building, the center overlooks Piazza Carlo Pedretti, dedicated to the renowned Leonardo scholar.

**Mission and Activities** The center's mission is to promote knowledge and passion for art through new forms of interaction between the public and artworks, innovative research methods, and, above all, sharing experiences in a unique setting, different from conventional exhibition spaces. **Exhibitions and Displays**

“The Universes of Leonardo da Vinci”: An immersive journey into the

Genius's studio, between Milan and France, featuring artworks, reconstructions, and contributions from international scholars. “History

Never Goes Out of Fashion”: Exhibition of Renaissance costumes curated by the historic tailor Fabiana Frosini, inspired by Leonardo's characters. “Genius. Do Not Touch Prohibited”: An interactive section dedicated to Leonardo the scientist, where visitors can touch and operate Leonardo's machines, stepping into the mind of the Genius.

**Interactive Experiences** VR Zone: A permanent virtual museum allowing immersion into the paintings of Leonardo da Vinci's Academy through virtual reality headsets. Educational Workshops: Educational programs for schools of all levels, designed to introduce students to Leonardo's thinking and work.



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# LANDI FACTORY STORE

## **Generational Heritage**

Born in the heart of Tuscany, Landi Impermeabili has been crafting outerwear in Empoli for generations, where rain and elegance have always shared the same horizon. Each garment carries the legacy of Italian craftsmanship – precise cuts, refined fabrics, and timeless style – reimagined through modern design and innovation. From classic raincoats to contemporary jackets, Landi combines function and beauty, creating pieces that tell the story of a family devoted to transforming protection into elegance, and everyday wear into a symbol of enduring style.



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# SELENE BARDI

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## **Wellness...**

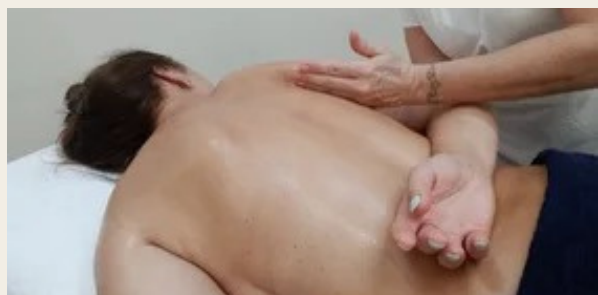
Welcome to the world of Kame, the wellness space created by Selene Bardi, professional massage therapist and Reiki practitioner. Located between Pistoia and Larciano, Selene offers treatments that go beyond simple massage, turning each session into an intense, energetic, and deeply relaxing experience.

## **Treatments Offered**

Wellness Massages: targeted techniques to relieve muscle tension and promote relaxation. Reiki: an energetic practice for physical and emotional rebalancing. Natural Integration: personalized advice on supplements to support your wellness journey. Each treatment is designed to help you find your center, improve your quality of life, and face daily challenges with greater serenity.

## **The Meaning of "Kame"**

The name "Kame" is inspired by the Na'vi language from the film Avatar, where it means "to see at a spiritual level." In Japanese, "Kame" means "turtle," a symbol of wisdom and longevity. This name reflects Selene's mission: to guide you on a path of inner growth and lasting well-being.



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# TOP 5 VIAGGI

## Business

La Top 5 Viaggi is a well-established travel agency operating in the Pisa area for over 30 years and one of the founding members of the Consortium. Its headquarters are located within the San Rossore Natural Park, near Pisa, just 15 minutes from the Leaning Tower and the historic city center. The San Rossore Estate is renowned for its diverse natural environments, including dunes, sandy beaches, hygrophilous forests, marsh areas, and a rich variety of habitats. Within the estate, as well as in Pisa and its surroundings, Top 5 Viaggi offers accommodations, a variety of services tailored to different needs, nature excursions, boat tours on the Arno River, charming city tours of Pisa by mini-train, guided visits, and transfers by mini-train and electric minibus.



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# ASSOCIAZIONE VOLPOCA

## Activity

The Volpoca Association was founded with the aim of promoting the knowledge, protection, and enhancement of the Padule di Fucecchio, the largest inland marsh in Italy, located between the provinces of Pistoia and Florence. The association operates through environmental education activities, guided tours, educational workshops, and cultural initiatives targeted at schools, families, and nature enthusiasts.

Thanks to a team of experts and volunteers, Volpoca contributes to safeguarding the biodiversity of the Padule, collaborating with public institutions, local organizations, and other associations. Special attention is given to promoting sustainable tourism, allowing visitors to discover the natural, historical, and scenic value of this unique area while respecting its delicate ecological balance.

Through its activities, the Volpoca Association is committed to building a deep connection between the territory and its inhabitants, fostering active and aware citizenship.



# TOP 5 VIAGGI

## Services

- Guided tours in the San Rossore Estate: on foot, by bicycle, by train, mini-boat cruises on the Arno River (Nature and Lungarni Tour towards Pisa or Nature Tour towards the River Mouth)
- Pisa tours: by train, electric minibus with commentary in 8 different languages, mini-boat cruises on the Arno River (Lungarni Tour or Lungarni and Nature Tour towards San Rossore)
- Management of the information point called the Visitor Center inside the San Rossore Estate
- Annual collaborations with tourist guides for walking tours of the city to admire the most significant parts of Pisa
- Shuttle service by train from the Via Pietrasantina Park & Ride (city checkpoint) to Via Cardinale Maffi (adjacent to the Leaning Tower of Pisa)
- Educational workshops and environmental education activities including: Honey Workshop to learn about the life of bees and honey production, Orienteering to learn how to navigate surrounding environments, workshops on insect life, animal tracks workshop, and much more
- Thirty-year collaboration with major Tour Operators and cruise ship companies
- Annual participation in National and International Tourism Fairs (e.g., TTG in Rimini and FITUR in Madrid)



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# SLOW DRIVE

## **Business**

Slow Drive is an Italian company specializing in self-drive rentals of perfectly restored vintage cars. For over 15 years, it has been offering customers unique travel experiences, discovering the most authentic Italy behind the wheel of spiders, convertibles, and classic cars from the 1950s to the 1980s.

## **Philosophy**

Driving with Slow Drive means slowing down and rediscovering the joy of the road. Each itinerary is designed to highlight the cultural, food and wine, and landscape heritage of our country. Vintage cars become the stars of romantic weekends, alternative holidays, corporate events, and dream weddings.



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## Services Offered

Slow Drive offers a wide range of personalized services:

- Self-drive rentals
- Guided convoy tours
- Weddings and ceremonies
- Corporate events and team building
- Photo and video shoots
- Participation in historic rallies and gatherings
- Gift vouchers valid for 24 months

All services are meticulously managed, from car delivery to itinerary planning, ensuring professionalism and passion at every stage.



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# BILLION RENT

## Luxury Car Rental

Billion Rent is a specialized service offering luxury car rentals, providing a wide range of premium vehicles to meet the needs of discerning clients. Collaborating with partners like Rent Luxe Car, Billion Rent ensures a diverse fleet featuring models from the most prestigious brands, guaranteeing vehicles that are always up-to-date and in perfect condition.

## Services Offered:

Luxury Car Rentals: Availability of supercars and high-end vehicles for self-drive rentals, weddings, and events throughout Italy.

Exclusive Tours: Organization of personalized tours with sports cars.



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# OUR PROGRAMMING

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Crafted with passion and inspiration, these itineraries embody the essence of the beauty and elegance that define Italy. Every Itinerary, Experience, and Journey has been carefully designed to captivate and leave a unique imprint, carrying with it an aura of timeless wonder. Explore our new “collection” and let yourself be enveloped by the thrill of discovering places and activities that reflect your personality and our passion for the land. And this is just a taste...



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## *Eco-Luxury Ideas*

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### **NORTHERN SUN: “EVERYTHING THAT IS BEAUTIFULL”**

**7 days / 6 nights**

**Milan – Verona – Abano Terme – Ravenna – Florence – Vinci – Rome**

Discover Italy’s beauty on a curated 7-day journey from Milan to Rome — where elegance meets tradition. Stroll through Milan’s stylish streets, admire Verona’s romance, relax in Abano’s thermal waters, marvel at Ravenna’s mosaics, and immerse yourself in Florence’s Renaissance beauty. Savor Tuscan flavors in the countryside, explore Leonardo’s roots, and end in timeless Rome. A seamless blend of art, wellness, and culture — designed for travelers who seek depth, comfort, and unforgettable moments.

#### **Our offer includes:**

- 6 nights in 4★ accommodations (wellness hotel in Abano)
- Breakfast daily + 4 dinners + 2 lunches
- Private transport throughout
- Local expert guides & entrance tickets
- Wine & product tastings in Vinci
- Spa access in Abano Terme
- English-speaking tour leader
- Vegetarian / Halal / Asian-friendly meals on request

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## *Eco-Luxury Ideas*

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### **THE SOUL OF THE SUN: “EVERYTHING THAT IS BEAUTIFULL” 7 days / 6 nights**

**Rome – Orvieto – Norcia – Assisi – San  
Gimignano – Siena – Florence**

Uncover the soul of Italy in an itinerary designed for travelers in search of serenity, art, and authentic local culture. This journey leads you through ancient cities and rolling hills, from the volcanic cliffs of Orvieto to the poetic towers of San Gimignano. Walk in the footsteps of Saint Francis in Assisi, savor the flavors of Norcia, and lose yourself among Tuscany’s golden landscapes. Each destination tells its own quiet story – of art, silence, time, and tradition. Perfect for those who value balance between exploration and contemplation.

#### **Our offer includes**

- Bilingual tour escort (IT/EN or other languages)
- Accommodation in 4★ hotels or boutique countryside stays
- Half-board or full-board tailored meal options
- Guided tastings, artisan experiences, and spiritual visits
- Private executive coach or minivan transportation
- Vegetarian / Halal / Asian-friendly meals on request

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## *Eco-Luxury Ideas*

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### **SOUTHERN SUN: “EVERYTHING THAT IS BEAUTIFUL”**

**7 days / 6 nights**

**Naples – Amalfi Coast – Matera – Alberobello – Trani – Benevento – Rome**

Embrace the heart of Southern Italy on a 7-day journey through iconic sights and hidden treasures. From Naples to the Amalfi Coast, Matera to Alberobello, discover authentic culture, history, and local life beyond the usual routes. With immersive experiences, regional flavors, and expert guidance, this tour offers a soulful blend of art, tradition, and southern warmth – crafted for curious travelers seeking depth and connection.

#### **Our offer includes**

- 6 nights in 4★ or boutique hotels
- Private transportation with driver throughout the tour
- Daily breakfast, 3 dinners, 1 food tasting, 1 lunch
- Guided tours in English (Naples, Amalfi Coast, Matera, Alberobello, Benevento)
- Entrance tickets to listed sites
- 24/7 assistance during the tour
- Vegetarian / Halal / Asian-friendly meals on request

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## *Eco-Luxury Ideas*

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### **TUSCANY SPORTS & GO**

**5 days / 4 nights**

History, art, beauty, culture: immerse yourself in the poetry of the Medici villas and gardens of Tuscany. Unexpected, hidden, and surprising, they hold the essence of a land and a family that made history, enhancing their surroundings with a new aesthetic and a modern lifestyle. Sport and shopping complete the experience.



#### **Our offer includes:**

- 4 nights in a lush estate
- 2 days of Golf
- 1 day tour of the Medici Villas
- 1 day Shopping at The Mall



Option to add 2 hours of Spa or half-day Wellness Retreats at an holistic wellness center.

Ask us for you schedule:  
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## *Eco-Luxury Ideas*

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### **WEEKEND: SPRING/SUMMER** **3 days / 2 nights**

Nature's beauty, history, art, and the food and wine culture of Tuscany. Vintage car tour through vineyards followed by dinner at a Michelin-starred restaurant.

#### **Our offer includes:**

- 2 nights in a luxury eco-friendly farmhouse
- 2 hours in the Spa
- Romantic dinner at a Michelin-starred restaurant
- Vintage car ride with a luxury picnic basket
- Vineyard walk with wine tasting



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## *Eco-Luxury Ideas*

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### **WEEKEND: AUTUMN/WINTER** **3 days / 2 nights**

Nature's beauty, history, art, and the food and wine culture of Tuscany. Vintage car tour of Florence followed by dinner at a Michelin-starred restaurant.

#### **Program:**

- 2 nights in a VIP farmhouse
- 2 hours in the Spa + 1 massage
- Romantic dinner at a Michelin-starred restaurant
- A day of shopping at The Mall, with wine and a picnic delivered to your room in the evening
- Vineyard walk with wine tasting
- Tour of Florence by vintage or luxury car



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## *Eco-Luxury Ideas*

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### **WINE TOUR TOSCANA: 4 days / 3 nights**

Specialized tour for wine lovers featuring tastings and a wonderful day discovering the genius of Da Vinci and his beautiful city.

#### **Program**

- 3 nights in a luxury farmhouse
- Wine tasting with a Sommelier
- A full day dedicated to Leonardo da Vinci
- Lunch at a specialized vegetarian restaurant
- Treatment by a professional massage therapist



Option to add tours of Florence, Pisa, and Siena by vintage car or sports ca

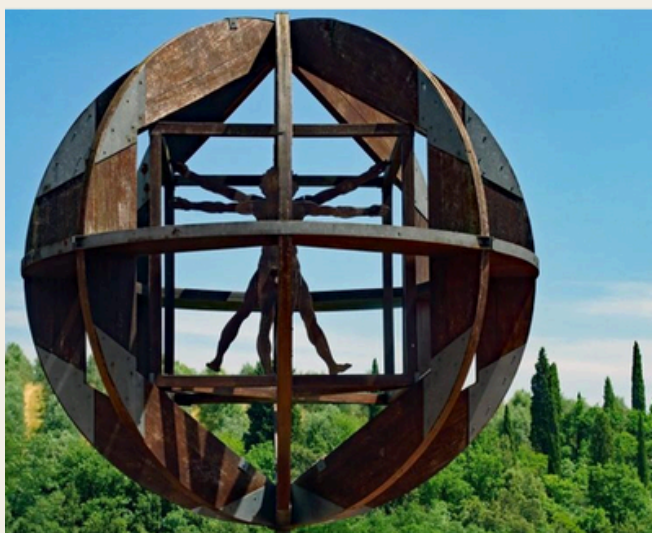
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## **ONCE UPON A TIME IN VINCI: A DIVE INTO THE RENAISSANCE**

***2 days / 1 night***

Experience a weekend filled with art, history, and flavors in Leonardo da Vinci's hometown. Stroll in Renaissance costume, join a period-style lunch, explore artisan workshops, and visit the museum dedicated to the Tuscan genius.



### **Program:**

Where: Vinci (FI) Available on Sundays starting October

Included activities: guided tour, AperiVINCI, Renaissance lunch, entrance to Leonardo's museum  
Accommodation customizable (B&B or hotel)

Customizable: duration, activities, number of nights

An engaging experience for all ages, perfect for those who want to truly live the Renaissance!



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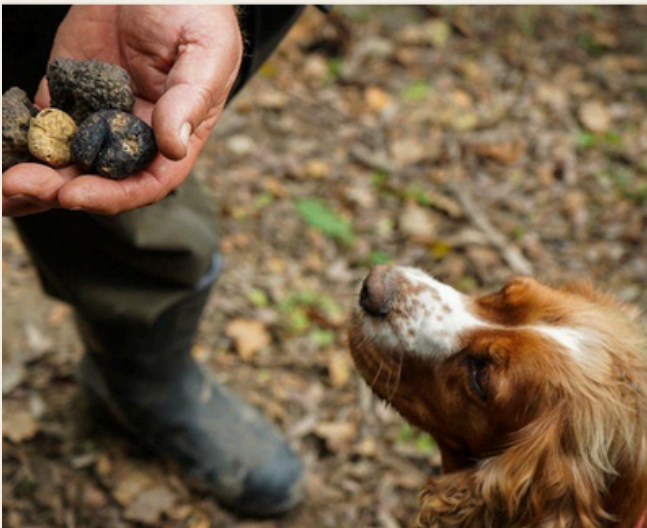


**SAN MINIATO: TRUFFLE HUNTING, FLAVOR, AND NATURE IN THE HEART OF TUSCANY**

**2 days / 1 night**

A unique weekend among hills, vineyards, and woods discovering the Tuscan truffle.

Experience a gastronomic adventure with tastings, a winery visit, and a real truffle hunt with a truffle hunter and dog.



**Program:**

- Where: San Miniato, Vinci
- Winery Tour
- Tasting of local products
- Truffle hunt followed by a themed lunch

Menu featuring truffle paired with wines

Customizable overnight stay in an agriturismo or hotel

A sensory and authentic experience, perfect for lovers of fine food, nature, and Tuscan culture.



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## *Eco-Luxury Ideas*

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### **A STROLL THROUGH TIME IN TUSCANY: RELAXATION, TASTE, AND CHARM FROM TIMES GONE BY. 3 days / 2 nights**

An elegant journey through wellness, flavors, and cinematic landscapes—among thermal baths, rolling hills, and vintage cars. Perfect for those who want to rediscover the beauty of slow living, Tuscan style.



#### **Program:**

Pampering at Montecatini Thermal Baths

Vintage car rental to explore in style

Dinner at a farmhouse with traditional dishes and local wines

Stay at a 4-star hotel

A romantic and relaxing experience where time stands still and Tuscany reveals all its splendor.

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**TUSCAN TREASURES –  
ART, HISTORY, AND  
TRADITIONAL FLAVORS**

**4 days / 3 nights**

Where: Florence, Pisa, Vinci

A captivating journey through culture, beauty, and gastronomy, discovering the wonders of Tuscany. A comprehensive tour through great art cities and historic villages.



**Program:**

Stroll among the masterpieces of Florence

Admire the famous Leaning Tower of Pisa

Discover Leonardo's world in Vinci

Savor local flavors between art and relaxation

Stay in countryside agriturismos surrounded by nature

Perfect for those who want to experience the true Tuscany: rich, authentic, and unforgettable.



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## **PORTOFERRAIO – THE CITY OF COSIMO**

### **1 day**

Where: Isola d'Elba (Portoferraio)  
An enchanting journey on the Island of Elba, exploring Medici fortresses, secret passages, and breathtaking sea views. An itinerary rich in history and beauty that takes you to the heart of Cosimo I's ancient power.



### **Program:**

Guided tour of Forte Falcone  
Explore Forte Inglese with an expert guide  
Round-trip ferry from Piombino included  
Breathtaking views of the sea and historic walls  
Ideal for those seeking a full day of culture, history, and nature, without giving up the charm of the sea.



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**FOOD EXPERIENCE: TUSCAN  
FLAVORS BETWEEN TRADITION  
AND NATURE**

**4 days / 3 nights**

Where: Lamporecchio, Vinci, Cerreto  
Guidi

An immersive journey into the heart  
of Tuscan food and wine culture,  
featuring local specialties, truffle  
hunting, and Renaissance flavors.

A perfect experience for those who  
love discovering culture through  
taste.

**Program:**

Visit to local olive mills and dairies  
with tastings

Truffle hunting with a truffle hunter  
and search dog

Lunch inspired by Leonardo's era,  
with a contemporary twist

Immersion in the Tuscan countryside  
and its traditions

A 4-day full immersion into the  
scents and flavors of the most  
authentic Tuscany.



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## **RENAISSANCE WINE-TASTING**

Live an authentic Tuscan experience amidst the hills of Vinci: a refined tasting of local wines at a countryside agriturismo surrounded by nature.

Guided by the winery's cellar master, you will discover the secrets of winemaking and savor a selection of Tuscan wines – from bold reds to fragrant whites – perfectly paired with delicious local appetizers.

In a warm and genuine atmosphere, among vineyards and tradition, every sip will be a dive into the history and flavors of the region.



### **P.rogram**

Location: Vinci (FI)

Availability: Year-round

Duration: 2 hours

Languages: Italian, English

Meals included:

Wine tasting, Tuscan platters, olive oil tasting



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## **HUNTING WITH THE GRAND DUKES – BETWEEN HISTORY, NATURE, AND TASTE**

Explore the hills of Montalbano following the footsteps of the Medici family and Leonardo da Vinci, through trekking, tastings, and history. An authentic weekend immersed in the Tuscan countryside, including a visit to Barco Reale, a farm and olive oil mill.

### **Program:**

Start of experience: San Baronto

Duration: half day

Guided trekking along the Medici wall (4 km)

Tastings of artisanal cheeses and extra virgin olive oil at a farmhouse restaurant



A relaxing and immersive journey through Tuscan landscapes, tradition, and authentic flavors.

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## *Eco-Luxury Ideas*

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### **VINTAGE CAR PRIVATE TOUR**

Relive the thrill of driving a vintage car through the Tuscan hills, amid dreamlike landscapes and hidden villages, accompanied by a lead van. An exclusive and sensory experience where every turn tells a story.



#### **Program:**

Duration: 4 hours

Departure: Fucecchio (FI) Available: from March 15 to December 15

Languages: Italian, English, French

Participants: max 3 per car Meeting Point: Slow Drive, Fucecchio

Included: car rental, fuel, mechanical assistance, replacement car

Requirements: minimum 23 years old, driver's license for at least 5 years, manual transmission, credit card



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## **LEONARDO'S MENU: 100% VEGETARIAN AT SALADIER**

Rediscover the secrets of the Renaissance table with a culinary journey inspired by Leonardo da Vinci's diet.

Between authentic flavors and historical recipes reinterpreted with a modern twist, you will live a unique experience that blends culture, wellness, and taste.

Leonardo was not only a genius of art and science but also a refined observer of the gastronomic world: his diet, simple and surprisingly contemporary, favored fresh vegetables, legumes, whole grains, and light dishes like minestrone.

### **Program**

Location: Vinci (FI)

Availability: All year round

Duration: 2 hours

Languages: Italian, English

Meals included: Choice between two menus inspired by Leonardo's diet

- 4-course menu + dessert
- Full menu (starter, first course, main course, dessert)
- Wine not included



## **PIZZA LESSON – LEARN THE ART OF PIZZA!**

Discover the secrets of perfect pizza with a fun hands-on class led by a real master pizzaiolo!

This interactive and delicious experience is ideal for families and small groups, and suitable for all ages.

During the class, you will learn to:

- Make authentic Italian pizza dough from scratch
- Understand rising and baking techniques
- Top your pizza with fresh, customizable ingredients

And at the end... Enjoy the pizza you made with your own hands, served with an appetizer, dessert, and drinks. A joyful and tasty moment that brings people together through flavor and fun! **Program :**

Location: Rome (or at your accommodation upon request)

Availability: All year round, Monday to Sunday

Duration: 2 hours and 30 minutes

Languages: Italian, English, French, Spanish (upon request)

Instructor: Expert pizzaiolo chef

A perfect activity for food lovers, families, and anyone wanting to experience the joy of Italian cuisine in a fun and authentic way!



*Live a Unique Experience in the Medici Villa of Cerreto Guidi  
Step into the Renaissance as you explore the historic Medici hunting residence,  
or embrace the past by dressing in period costume and indulging in a one-of-a-  
kind food and wine experience in Vinci – surrounded by ladies, knights, and  
villagers.*

*Join the Grand Dukes on a hunt through the hills of Montalbano, Vinci,  
Lamporecchio, and Pistoia.*

*Don't miss the chance to journey through the wonders of Tuscany – where  
culture, history, and gastronomy intertwine.*

*A fil rouge connecting the timeless legacy of the Medici family and the genius of  
Leonardo da Vinci, through landscapes of exceptional beauty and traditional  
flavors.*

*Italy is a treasure trove of unparalleled wonders:*

*A cocktail of natural beauty, architecture, history, culture, and unforgettable  
tastes.*

*Blend the unique character of our regions – from Piedmont, Sicily, Lombardy,  
and Marche to Abruzzo, Tuscany, and beyond – to create a one-of-a-kind  
journey that will leave you speechless.*

***Ask us for your personalized trip and get ready to be amazed!***



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# C O N T A C T S

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## **info@davitravels.it**

We're here for you! Our team is at your complete disposal to: Answer all your questions Provide detailed information about experiences and destinations Create personalized quotes Plan the perfect trip together Don't hesitate to contact us! We're ready to guide you through the discovery of extraordinary places and make every experience truly unforgettable.



CONSORZIO  
LEONARDO  
DA VINCI  
WORLD WIDE