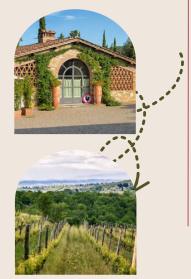


A TRIP TO AMOLIV ISN'T COMPLETE WITHOUT VISITING ITS LOCAL WINERIES. THE REGION IS FAMOUS FOR PRODUCING SOME OF THE WORLD'S MOST RENOWNED WINES. TOURING A VINEYARD HERE OFFERS A UNIQUE CHANCE TO TASTE THESE EXCEPTIONAL WINES, MADE WITH PASSION AND CENTURIES OLD TRADITIONS. DON'T MISS THE CHANCE TO EXPLORE, TASTE, AND TAKE HOME A BOTTLE OF THIS ICONIC WINE WITH. OUR SUGGESTIONS. YOU CAN ALWAYS ASK ERIKA TO BOOK FOR YOU AND CHECK THERE IS AVAILABILITY.









# MALERBA ALCHEMY IN A GLASS

What we love: Authentic, natural wines without additives or sulfites

Our favourite wine: Sghiribizzo

Their proposal: For all visits have a look at their website

**Contacts:** 

https://www.malerbavini.it Loc. Casino, 292, Cavriglia (AR) +39 320 0313939 (Marco) from 10 to18 info@malerba.toscana.

# CASTELLO D'ALBOLA

What we love: The medieval village of Castello di Albola rises on top of the beautiful Chianti hills, in a place full of charm and history

Our favourite wine: Chianti Classico DOCG

Their proposal: For all visits have a look at their website

**Contacts:** 

https://www.albola.it Via Pian d'Albola, 31, Radda in Chianti (SI) +39 0577 738019 info@albola.it

# CANTALICI WINERY - L'ANTICA FORNACE DI RIDOLFO

What we love: Family owned and very friendly with

lovely wines at honest price Our favourite wine: Petali

Our proposal: Free tasting of 3 wines with voucher

**Amoliv** 

Their proposal: For all other visits have a look at their

website **Contacts:** 

https://www.cantalici.it Via Della Croce, 17/19, Castagnoli SI +39 0577731038 info@cantalici.it



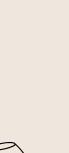


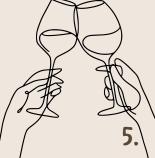






**74KM** 







# CASTELLO D'ALBOLA

Please book your choice in advance.











# **GUIDED WINE TASTINGS**

Classic guided tasting of 4 wines: Bianco Toscana IGT, Chianti Classico DOCG, Chianti Classico Riserva DOCG, Vin Santo del Chianti Classico DOC

15€ PER PERSON

#### PREMIUM GUIDED TASTING OF 4 WINES

Santa Caterina Chianti Classico Gran Selezione DOCG, Marangole Chianti Classico Gran Selezione DOCG, Acciaiolo Toscana IGT, Vin Santo del Chianti Classico DOC

35€ PER PERSON

# **GUIDED TOURS**

Visit of the vineyards, the ancient hamlet and the historic cellars
Classic guided tasting of 4 wines: Bianco Toscana IGT, Chianti
Classico DOCG, Chianti Classico Riserva DOCG, Vin Santo del Chianti
Classico DOC

25€ PER PERSON

### **GUIDED TOURS**

Visit of the vineyards, the ancient hamlet and the historic cellars Premium guided tasting of 4 wines: Santa Caterina Chianti Classico Gran Selezione DOCG, Marangole Chianti, Classico Gran Selezione DOCG, Acciaiolo Toscana IGT, Vin Santo del Chianti Classico DOC

35€ PER PERSON

# ALBOLA EXPERIENCE

Visit of the vineyards, the ancient hamlet and the cellars with guided Classic Tasting of 4 wines paired with typical dishes of the Tuscan tradition: Bianco Toscana IGT, Chianti Classico DOCG, Chianti Classico Riserva DOCG, Vin Santo del Chianti Classico DOC

# ALBOLA EXPERIENCE PREMIUM

50€ PER PERSON

Visit of the vineyards, the ancient hamlet and the cellars with guided Premium Tasting of 4 wines paired with typical dishes of the Tuscan tradition: Santa Caterina Chianti Classico Gran Selezione DOCG, Marangole Chianti Classico Gran Selezione DOCG, Acciaiolo Toscana IGT, Vin Santo del Chianti Classico DOC

**60€ PER PERSON** 







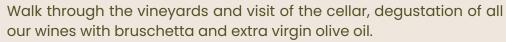






Walk through the vineyards and visit of the cellar, degustation of one red wine with bruschetta and extra virgin olive oil.





Up to 6 people:

MAX 40€ PER PERSON

Up to 12 people:

MAX 45€ PER PERSON



Walk through the vineyards and visit of the cellar, degustation of all our wines with typical tuscan home made lunch included, based in availability, for example: Cheese, Liver crostini, Ribollita, Stewed beef in Sangiovannese style

Up to 6 people:

65€ PER PERSON

Up to 12 people:

60€ PER PERSON











Live a unique experience with our extra virgin olive oil menu, where Tuscan tradition meets the benefits of this precious ingredient. Each of the four courses celebrates the authentic flavours of Tuscany, enriched by the healthy properties of extra virgin olive oil. A taste journey that delights the senses and nourishes the body, for a cuisine that respects tradition without sacrificing health. Discover the taste of quality and goodness.



# BRUSCHETTE

Bruschetta with evo oil, Tuscan style bruschetta with evo oil and garlic, bruschetta with cherry tomatoes basil and evo oil

# AGLIO OLIO E PEPERONCINO

Spaghetti, garlic, evo oil, chilli and basil with crunchy spiced crumble

# ARISTA E PATATE

Pork loin marinated in garden herbs and olive oil, its sauce and aromatic roast potatoes

# TORTA DI MELE CON GELATO ALL'OLIO

Apple cake and evo oil ice cream

35€ PER PERSON

The service is provided for a minimum of 6 people. Also available as cooking class (50€ per person). For information and reservations, talk to Erika.

Join us for an unforgettable experience. Your host, Erika, a sommelier and lover of Tuscan food and wine traditions, will guide you on a sensory journey through the region's finest wines. You will have the opportunity to savor a selection of fine wines paired with culinary specialties that enhance the authentic flavors of Tuscany. Erika will share with you fascinating stories about local wines and producers, making every sip a moment to remember.



# VERNACCIA DI SAN GIMIGNIANO

Vernaccia di san gimignano min 85%

SALMONE

#### CHIANTI

Sangiovese min 70% Cabernet franc and Cabernet sauvignon max 15%

SALSICCIA TOSCANA

# MORELLINO DI SCANSANO

Sangiovese min 85%

BRESAOLA E RUCOLA

# CHIANTI CLASSICO

Sangiovese min 80%

PARMIGIANO REGGIANO

# NOBILE DI MONTEPULCIANO

Sangiovese prugnolo gentile min 70%

PECORINO DI PIENZA

# BRUNELLO DI MONTALCINO

The service is provided for a minimum of 6 people. For information and reservations, talk to Erika.

Sangiovese brunello 100%

**TARTUFO** 

35€ PER PERSON