TUSCANY UNTOUCHED

ULTIMATE WINE TOUR

There's no doubt that we Tuscans love wines, but apart from that, we even love to share our glass of a good Chianti with someone who also shares the same passion with us.

FULLY ESCORTED BOUTIQUE TOUR

HIGHLIGHTS

- Become acquainted with your home away from home; a stunning private apartment in a traditional Tuscan farmhouse.
- Embark on a journey of new discoveries, new flavours, new textures and new food flavours
- Get to the heart of Tuscany's soul with an unforgettable visit to Maremma.
- Learn the secrets of the Tuscan Cuisine, using wines and matching the best ingredients
- Indulge yourself with the best wine tasting you can experience when it comes to Chianti
- Follow the path of the immortal Carducci, one of the greatest Italian Poet in Bolgheri

Departures-Guarantee with a minimum of 2 guests
From the 27 Aril - 19 Oct 2019: Saturdays
Starts/Ends in Figline Valdarno train station (near of Florence)
Max 8 people

Saturday: Pick up at Figline Valdarno Station

Pick up —> accommodation

On day one, your local guide will come and pick you up from the Central Station of Figline Valdarno's main entrance before dropping your off to your new Tuscan home. This new home that you will be staying in is a private apartment in a local Tuscan farmhouse.

Once you arrive in your apartment, you will be participating at your first Tuscany dinner. This is our way of letting yourselves be familiar with some delicious local food and bond with the locals.

Sunday: Vernaccia Wine and San Gimignano

San Gimignano- Vernaccia wineries

For our Sunday agenda, we will have white wine which will be dedicated to the La Vernaccia Tuscan wine.

Our morning will be spent driving around the countryside of Castelvecchio National Park and San Gimignano. Upon driving, we will get a chance to taste some of the stunning wines and delicious foods that these 2 wineries provide.

Vernaccia di San Gimignano is named as one of the top wines in Tuscany. The Vernaccia-based wine from San Gimignano comes with a long history, and during the Renaissance period, local Vernaccia is famous for being Italy's noblest wine. There's no doubt that its fame has a connection to the region where it all started, San Gimignano. San Gimignano is an ancient town in Tuscany that is famous for its medieval towers, and there's no doubt that it is also popular because of its wine. In Dante's Divine Comedy and San Gimignano's records, it was shown that the Vernaccia wine grape was mentioned in as early as 1276. The name was originally thought to have originated from the word vernaculum meaning "of the place" and is the etymological root for the word "vernacular."

For the afternoon, we will be heading to the gorgeous village of San Gimignano wherein you can have some time to explore the entire town. San Gimignano is well-known for its well preserved medieval architectures and lofty towers where visitors can enjoy a panoramic view of the valley that surrounds it. During its glory days, the patrician families of San Gimignano had built an estimate of 72 tower houses to symbolize its wealth and power. Even though that only 14 are left, San Gimignano still retains its magical appearance and feudal atmosphere.

Finally, we will conclude the day by making a visit at a local Tuscan trattoria where we will be having dinner before heading back to the apartment.

Monday: Morellino and Montecucco wines

Morellino di Scansano and Montecucco Wine

Today is red wine day! We will taste some of the best red Italian wines from Maremma in Tuscany. It's not a surprise that Tuscan red wine is considered one of the best in the world. The winemakers of the region have centuries of experience just to master it. Wine is made here ever since the Etruscan times wherein it was sold all over Europe.

Once breakfast is done, we will start heading to the Maremma Tuscana and before passing through the countryside between Montecucco and Montiano wherein, we will stop for a visit in San Gargano. Then, we will keep going to the top 3 best local wineries while tasting some samples of fine wines as we go along our way. These wineries are being run by a local family who has years of experience in producing some of the most

sensational Montecucco and Morelino di Scansano wines. We will be having a scrumptious lunch on one of the three local wineries and indulge ourselves with sample traditional foods that came from Maremma.

The tour will end with a visit in Talamone to the coast which is a village that is famous for having some great foods, vibrant nightlife, beautiful landscape, and a tasty gelato. After that, we will stop on the way for a dinner and we will go back to the apartment to rest for the day.

One of the most famous Tuscan wines is Morellino, and the delicious undertones combine the hills from which it hails the fragrances of the sea. The wine is being made around the valleys of Scansano wherein the Sangiovese grapes that are being grown there got the name Morellino which means brown one or little dark. The reason for its name is either because of the color of the grape, or perhaps it boasts a resemblance to the local breed of horses, the Maremmano. According to the chair of the Decanter World Wine Awards, Mr Richard Baudains, wine lovers who want to indulge themselves in the real flavors of Tuscany should find out about these little-known wines of Montecucco. The historic Tuscan DOCs were made in the year 1960 and the very first DOCGs in the year 1980. It was only in 1998 when Montecucco came to be. During that time, the producers' register contained only about 10 names or so and the area nearly had 100 hectares of vineyard. Each of the producers has their story to tell, but the group they formed is cohesive and shares a lot of philosophies. One of their key examples for this one is that they are committed to growing their crops organically and a majority of the top producers in Montecucco practice biodynamic or organic viticulture.

Tuesday: Cooking Class and Siena

Cooking class —-> Siena —>

You will be given 2 difference choices on how you want to spend the day during your Tuesday tour. If you love cooking, then you should choose the cooking class where you will work with our local chef Pasquale, with whom you be preparing the lunch together and finally enjoy the evening at one of the local village parties. As an alternative, we will drop you off the train station so that you can make your way to Siena by train. From June to September, we will be tagging along with the local villagers as they have the most fun during the vibrant summer festivals.

Wednesday: Bolgheri and Castagneto Carducci

Bolgheri & Carducci

Once you get a view of this place, you can say that it is one of the most stunning areas in Tuscany. Our day will start with a drive to the village of Bolgheri wherein we will take a side trip to the Bolgheri Castle. After that, we will proceed to the valley through the famous “avenue of cypress trees” to get to the first local winery before continuing along the main road that is connecting Bolgheri and Castagneto Carducci to make a visit to 2 additional wineries. In these 2 wineries, you will have a free sample of their fine wines as well as a visit to their wine cellars.

After having a traditional Tuscan lunch on one of their wineries, we will continue to Castagneto Carducci to visit the village before heading back to the apartment.

In Bolgheri, you will see one of the most prestigious vineyard areas in all of Italy. The winemaking zone of the area consists of a sloping coastal vineyard at the bottom of the hills between the town of Bolgheri and the southern part of Castagemeto. It has a proximity location to the Tyrrhenian Sea and is being described as “the golden oasis of the Maremma.” In the year 1960s, the wine industry in Tuscan needs a bit of a shake-up, and Bolgheri was one of the avant-garde areas that brought the region back to life. The locals employed a tactic to start a new trend of non-DOC wines, and by 1968, a new style of wine was born which was dubbed as the Super Tuscan. The Super Tuscan’s flagship wine is named Sassicaia.

The famous avenue of cypress trees is located in the municipality of Castagneto Carducci and is a 5km stretch of road that links the oratory of San Guido to the village of Bolgheri. The long road is linear and is flanked by 2 rows of 2,540 century-old cypress trees. The road was built in the 18th century wherein it was when officials decided to create perpendicular roads along the Via Regio which will connect the smaller towns in the countryside to Bolgheri. This road has the memorable verse from the poem of Giosuè Carducci entitled Davanti San Guido to thank for its fame. The poet has been a resident here for several years as well. There is a small obelisk at the start of the road which was placed by Giuseppe della Gherardesca in 1908 to commemorate the famous poet.

Thursday: Brunello di Montalcino Vs Nobile di Montepulciano

Montalcino —->Montepulciano

Today, we will visit Montalcino, which is renowned for Brunello di Montalcino, a red wine that is widely regarded as one of the top three red wines in the world. You'll have an opportunity to learn more about this wine with a visit to one of the region's most prestigious wineries and cellars. Later, we will visit Montepulciano, a famous medieval village that is replete with Tuscan history and an area of the region that is renowned for its cultural summer festival and fairs.

Our tour will continue with a visit to the city walls, where you'll have an opportunity to watch skilled tradesmen and women at work using traditional manufacturing techniques to shape copper in their old artisan shops. We'll also stop by some of the characteristic enoteche (wine shops). The day will end at one of the local Trattoria or at the accommodation.

Friday: The Chianti Region

Chianti region —> Greve in Chianti

For all wine enthusiasts, this is certainly the day for you! For today, we will be visiting Chianti in Tuscany wherein it has the most notable vineyards and castle. You'll learn some of the deepest secrets of these renowned wines in Chianti. We will also have a side visit to the extra virgin olive producer where you will learn more about the olive groves and artisan oils of the region. After sampling some of Chianti's famous fare, we will go next to the Greve to visit the region's renowned deli and butchery. Once you have stocked up on the area's high-quality produce, we will drop by on a local family owned trattoria, where you will enjoy a delicious Tuscan meal. We will conclude the day with a dinner of the famous T-bone steak.

Saturday: Drop off at Figline Val D'arno Station

Breakfast —> Drop off

The tour will end with a hearty breakfast before we make our goodbyes to you at the Figline Valdamo station.

PRICES 2019, DEPOSITS, AND PAYMENTS:

April – May – July – August – October AUD 3580,00 per person

June – September AUD 3670,00 per person

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From the 27 Aril - 19 Oct 2019: Saturdays
Starts/Ends in Figline Valdarno train station (near of Florence)
Max 8 people

A surcharge of **400 AUD** per person will be apply if you request a “private tour”.

Single supplement: **AUD 200,00**
Once we have checked the regular documentation included your travel insurance, 25% deposit of the overall tour cost, is required. No booking will be reserved until the prescribed deposit is received.
Balance of the payment will be due 30 day before departing tour.
Deposits and balance of payments are accepted by bank transfer or credit card via Pay pal. (4% surcharge with credit cards)
A payment of a deposit indicates an acceptance of all the conditions.

ARRIVAL AND DEPARTURE TIMES:

This tour is based on a Saturday to Saturday stay with us tour.

Pick up at Figline Valdarno Station – Click here for more information
• Check IN: 3.00 pm
• Check OUT: 10.00 am

Contact us if you need advice to reach the pickup point

TOUR GROUPS:

Our tour groups have been designed for a group of no more than 8 people per week to ensure that client needs and enjoyment is always our top priority.

INCLUDED IN TOUR COST

1. Private Apartment farmhouse accommodation.
2. All continental breakfasts, 5 lunches and 4 dinners in local traditional restaurants with set menu composed and house wine included.
3. Transfer from the local station to the accommodation and back.
4. Daily transfer with a luxury vehicle from the accommodation to the different locations of the tour and back
5. Bi-Lingual Hosts for the duration of your tour

6. 5 days touring to itinerary locations. Tuesday free day
7. Train tickets for independent travel to Siena
8. On arrival at each location: remain as a group with tour leaders, alternatively explore independently and re-group at a pre-arranged time and location
9. 13 Wine tasting with a visit of the callers at selected vineyards/ establishments

WHAT IS NOT INCLUDED IN TOUR COST

All items not detailed in inclusions

Personal spending

All transfers other than to the local train station

1. Airfares
2. Airport taxes
3. Travel insurance.
4. Entry fees to museums/galleries and other places wherever entry fees apply
5. All lunches and meals not specifically listed above.
6. All personal expenditure.
7. Refer to specific tour.
8. Cooking class for your free day

OPTIONAL EXTRAS:

Once the tour has been booked, we will send a form with all the details of the tour day per day included extra activities you might be interested.

Activities beyond the specified tours listed on this website are subject to additional costs.