TOUR OF THE TERROIRS

PRIVATE CELLAR

25th June - 1st July 2023



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Tuscany

Itinerary

Sunday 25th June ~ San Vincenzo

15.00 Check in at Poggio ai Santi
Address: Poggio ai Santi, Strada San Bartolo, 100 San Vincenzo – 57027.
Situated on a hilltop with stunning sea views, this family run hotel has beautifully designed individual suites and is a great starting point for our trip.



19.00 Drinks on the terrace followed by dinner at Ristorante Il Sale where Nicola will give a tutored tasting and introduction to the wines of the regions we are visiting in Tuscany and we will also talk through the itinerary for the days ahead.

Monday 26th June ~ Maremma and Bolgheri

09.30 Depart hotel for the Maremma
Destination: Podere 414 di Simone Castelli, Zona Maiano Lavacchio, 10 – 58051 Magliano in Toscano



11.00 Tour, tasting and light lunch at Podere 414. The son of famous local oenologist and consultant Maurizio Castelli, Simone runs this smallholding in Scansano, close to the Mediterranean Coast. He inherited 2.5 hectares in an agricultural plot called Podere 414 ('Farm 414')

16.15 Depart hotel in taxis
Destination: Bottega Guado al Tasso, Localita San Walfredo, 184 – 57020 Bolgheri

17.00 Tour and tasting at Guado al Tasso. Part of the Antinori empire. Guado al Tasso has become one of the foremost producers of Bolgheri DOC wine with more than 300 hectares under vine. The winery's roots date back to the 1600s when the noble della Gheradesca family first began its practice of winemaking. It was in the 1930s that the land was inherited by Carlotta Della Gheradesca Antinori, the mother of Piero Antinori, and she – along with her husband Niccolò Antinori – revolutionised the wine industry with their production of dynamic Bolgheri wines.



19.30 Dinner Osteria del Tasso

Tuesday, 27th June ~ Bolgheri and Montalcino

10.00 Check out of hotel
Destination: Ornellaia, Localita 191 – Fraz Bolgheri, 57022 Castagneto Carducci



10.30 Tour and tasting at Ornellaia. Ornellaia was established in 1981 by Marchese Lodovico Antinori, cousin of Nicolòs Incisa della Rocchetta, owner of Sassicaia. The first vintage was in 1985 and was one of the forerunners of the 'Super Tuscan' wines. The winery is now owned the Frescobaldi family with Axel Heinz as the winemaker.

12.30 Depart Ornellaia
Destination: Ciacci Piccolomini d'Aragona, Localita Molinello, 53024 Castelnuovo dell'Abate



14.30 Light lunch, tour and tasting at Ciacci Piccolomini d'Aragona. A true fairy-tale, not only of rags to riches but of devotion and its rewards. The estate was formed in the late 19th Century through the marriage between the Ciacci and Piccolomini d'Aragona families. The first winery was set up by the estate manager Giuseppe Bianchini and on the death of the childless Countess Elda Ciacci, he inherited the entire estate. Giuseppe's children Paolo and Lucia now manage the estate, producing highly acclaimed Brunello.

17.00 Check in Drogheria & Locanda Franci
Address: Locanda di Sopra, Piazzale Fortezza, 5 - 53024 Montalcino



This boutique hotel sits right at the entrance to the town, opposite the castle and has a fabulous restaurant and two wine bars, one of which is situated within the castle walls.

19.30 Dinner at the Hotel

Wednesday, 28th June ~ Montalcino

10.00 Depart hotel
Destination: Castiglion del Bosco, Localita Castiglion del Bosco, 53024 Montalcino



10.30 Tasting at Castiglion del Bosco. Situated in the Val d'Orcia National Park, a UNESCO world heritage site, the vineyard was purchased in 2003 by Massino Ferragamo and transformed to its current glory, making internationally acclaimed wines.

13.00 Afternoon free to walk explore Montalcino.

16.00 Depart hotel in taxis
Destination: Banfi, Castello di Poggio alle Mura, 53024 Montalcino



16.30 Tour, tasting and dinner at Banfi. Founded in 1978 by Italian-American brothers, John and Harry Mariani when they acquired the 'Il Borgo' castle and surrounding vineyards on the slopes of the Montalcino hill. Their ultimate aim was to create a state of the art winery and they hired one of the greatest Italian winemakers of the time, Ezio Rivella. All the estates are still family owned and are in the hands of the third generation with Cristina Mariani-May and her cousin James Mariani. The wines are winning award after award and their top wine, Vigna Marrucheto is considered to be the finest expression of Brunello.

Thursday, 29th June ~ Chianti

11.00 Depart hotel for Chianti
Destination: Felsina, Via del Chianti, 101 – 53019 Castelnuovo Berardenga



12.30 Tour, tasting and light lunch at Felsina. Located on the south-east ridge of the Chianti Classico appellation, this estate embraces a sustainable approach with 95 hectares under vine, worked in a way which makes the best of their land, respecting nature and the environment. It was bought by Domenico Poggiali in 1964 to indulge his passion for hunting. At the beginning of the 1980's he transferred it to his son-in-law Giuseppe Mazzocolin who, in collaboration with cult oenologist Franco Bernabei, replanted the vineyards and completely renovated the winemaking facilities. Today, it is one of the leading estates in Chianti Classico. They also make the most incredible olive oil.

15.00 Depart Felsina
Destination: Castello di Spaltenna, Localita Pieve di Spaltenna 13 – 53013 Gaiole in Chianti



15.30 Check in at Castello di Spaltenna
Address: Castello di Spaltenna, Localita Pieve di Spaltenna 13 – 53013 Gaiole in Chianti

Finishing our tour off in style at this fabulous 5 star hotel. A former Castle situated in Gaiole in Chianti.

16.45 Depart Hotel
Destination: Badia a Coltibuono, Localita Badia a Coltibuono, 53013 Gaiole in Chianti



17.00 Tour and tasting at Badia a Coltibuono. A former monastery, founded in 1051 by the Vallumbrosan order of Benedictine monks until 1810. In the 15th Century it was extensively developed under the patronage of Lorenzo dei Medici and the abbey (Badia) still stands proud at the heart of the property. Current owners, the Stucchi Prinetti family have been in residence since its purchase in 1846 by their great great grandfather and Florentine banker Michele Gluntini. Siblings Emanuela, Roberto, Paolo and Guido are at the helm and have brought this very traditional wine estate up to date.

20.00 Dinner at La Terrazza at the hotel

Friday, 30th June ~ Chianti and Sienna

11.00 Depart hotel
Destination: Castello di Volpaia, Localita Volpaia – 53017 Radda in Chianti

11.30 Tour, tasting and light lunch at Castello di Volpaia. The vineyards of Volpaia are located between 450 and 600 metres above sea level, and are amongst the highest in the Chianti region. Owned by Carlo and Giovanna Mascheroni Stianti and assisted by their son Nicolò, the winery is organically farmed producing extra olive oil and vinegar as well as wine. The family began to buy various parts of the fortified village in the 1960's and today own about two thirds. As well as Chianti, they make a SuperTuscan Balifico, a blend of Sangiovese and Cabernet.



16.00 Depart hotel in bus
Destination: Sienna

17.45 Palazzo Maltasala. Our location for the Palio. We will have drinks on the balcony overlooking the start, followed by dinner inside after the race. We will be watching the third trial run of this historic race, where ten horses and riders presenting ten of the seventeen *contrade* race around the square bareback. We will be transported back to the hotel after dinner.



Saturday, 1st July ~ home

10.00 Check out of hotel

Any questions?

please call Camilla on 01353 721 999 or email camilla@privatecellar.co.uk

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