In collaboration with

Gourmet Traveller Wine

Present the Tuscan wine route
Dear Wine Lovers,

Gourmet Traveller Wine and Into the Vineyard Inc. are teaming up to present to you a once in a lifetime opportunity to travel to Italy on a custom luxury wine inspired vacation.

Into the Vineyard are a team of specialists for travel to the great wine regions of the world. We have chosen them to provide us with the first of a series of wine filled trips starting with Tuscany Italy to explore Chianti Classico, The world class Brunellos’ from Montalcino, the Supertuscans from the Maremma coast and of course Bolgheri. This trip is 5 days of premium winery visits and top shelf tastings as well as wine paired meals and luxury hotels.

Buon Viaggio!

Gourmet Traveller Wine
Day 1
Your hotel for the next 2 nights is Palazzo San Niccolo – Radda in Chianti
This morning we will meet with your guide at the pickup hotel in Florence. Your first stop of this unique and amazing adventure will be Castello di Monsanto.

There are two places at Castello di Monsanto which captivate each visitor with their charm and magic: “Collina del Poggio” and the 18th-century historic cellar, which are where the company has its origins. When Giuliana and Fabrizio Bianchi reached Monsanto for the first time, in 1961, they were enraptured by the beauty of the landscapes which can be enjoyed from the top of the Poggio; from the height of 1,000ft above sea level, it is possible to appreciate a bird’s eye view which takes in the paternal towers of San Gimignano to the tops of the Chianti Fiorentino, from Monte Amiata to the peaks of the Apuan Alps. A distant glance sheltered by a nearby boundary: a hedge of Mediterranean woods guarded by the proud and watchful Castello di Monsanto. Nowadays, it is enough to take a few steps towards the top of the Poggio to take in the energy which led Giuliana and Fabrizio up to here. From this generous hill the warm and balmy air of currents coming from the sea to mitigate a miscellaneous and long-lived vegetation can be scented. With closed eyes, it is possible to sense the breath of the intuition which seduced Fabrizio to believe in this area. His Piedmontese culture and his passion for Burgundy gave him the instruments to discover an elixir of longevity in that wine, rich in vibrant tannins and precious mineralities. Thus the idea to make a Cru in the Chianti Classico area was born for the first time between a climb up the Poggio and a descent to the cellar. It was 1962 when the first 6,000 bottles of “Vigneto il Poggio” were produced.

We will then proceed to Dario Cecchini’s for lunch, the most innovative butcher shop/eatery in the town of Panzano. Vegetarians need not worry, Dario takes genuine pride and equal consideration with his vegetarian dishes as well.
After a relaxing lunch with Dario we will continue our trip towards the land of the Gallo Nero, the symbol of Chianti.

Finishing your first day of food and wine in Tuscany we arrive at our hotel, Palazzo San Niccolo. Check in at this very nicely appointed 4 star property located in Piazza Ferrucci in the heart of the historical centre of Radda of Chianti. Take some time to freshen up and prepare yourself for an intimate dinner in a small family restaurant in Radda with a great selection of wines included. It is no secret that Italians love all aspects of food and wine most importantly the company of friends and family. This evening is an introduction to the amazing food and wines you will encounter over the coming days. It is also a great opportunity to get to know the rest of your travel companions and enjoy a wonderful evening in good company.

Tonight’s dinner will be at La Botte di Bacco. Situated in the historical center of Radda, in Chianti the village, our restaurant La Botte di Bacco is a must-stop! It is owned and operated by two brothers, Flavio and Gianluca D’auria who will welcome us and will make you feel at home thanks to their politeness and kindness.

The restaurant menu is typical of the Chianti area, but the dishes have been made in a more creative way. Such as the Bacco appetizer which is a roll of eggplant, mozzarella, goat cheese from Pienza, Tuscan ham and balsamic vinegar reduction, fresh tagliatelle made with eggs with “cinta senese” lard and Chianti Classico reduction. Desserts and bread are strictly home-made.
Day 2
After a good night’s sleep, indulge upon the marvellous breakfast provided for you this morning, you will be working it off on today’s walks in the heart of Chianti Classico. Pinch yourself... this is not a dream.

We will begin our day at the the new wine centre of Chianti Classico where you’ll have an introduction to the classic terroir and tastings of 4 wines from different parts of the region. This is the new Chianti Classico Academy created by Consorzio Chianti Classico in a marvelous location in the town of Radda in Chianti.

After a visit of the wine center we will continue our walk (appx 1hr) to Toscana Mia where you’ll meet two very charming Italians, Paola & Simonetta are two sisters who have been giving cooking classes since 1990. Roll up your sleeves because it’s you that will be cooking traditional, home-style Italian recipes as well as enjoying the wonderfully intense flavors and freshness of these traditional Italian
dishes. This private hands on cooking class is lively, friendly and fun. You’ll get to enjoy your creations together paired with local wines for your efforts.

After lunch we will travel to our next winery Castello Di Ama. Ama takes its name from the small borgo, or hamlet, nestled in the hills at almost 1,700ft elevation. Five centuries ago it was the centre of local farming activities, as well as wine production carried out by a group of families of the area. “Da Radda the road led to Ama, three miles away, on a hill, where the Pianigiani, Ricucci, and Montigiani live, the most prominent families in Chianti. They are well-off country gentry that spend all their income on farming and vineyards, and do everything themselves. Surrounding the Castello of Ama are the most beautiful hills and valleys in all of Chianti, beautifully tended, with fertile grain fields, olive groves, and magnificent vineyards,” wrote Grand Duke Pietro Leopoldo of Habsburg-Lorraine in his 18th-century Report on the government of Tuscany. Castello di Ama was established in the 1960s by a group of families from various places who fell under the spell of this spot and undertook the challenge of restoring the splendours of Ama’s past and of producing a Chianti Classico that would stand among the world’s most prestigious wines.

We will then transfer back to our hotel to freshen up before leaving for a dinner at Castell’in Villa Winery one of the very best wineries in Chianti Classico. We will have a short visit of the winery. We
will pair wines with dinner and **Vinsanto** at the end. Vinsanto is a style of Italian dessert wine which we will encounter often along this journey. Don’t be alarmed at the sight of people dipping biscotti into it, it has been a tradition here for centuries!

**Day 3**  
**Your Hotel for the next 2 nights Tenuta Gardini - Bibbona**

After checking out of our hotel we will drive south toward **Montalcino**, the land of **Brunellos**. We will enjoy an amazing wine paired lunch in an exquisite traditional Italian **trattoria** frequented by the locals - **Le Potazzine**. Potazzine is the Italian word for very colorful and vivacious birds which inhabit the Tuscan countryside. In Montalcino, grandparents and parents alike often use **potazzine** as a term of endearment for children. In fact, it was their maternal grandmother who affectionately gave this nickname to **Viola** and **Sofia** who are the daughters of Giuseppe and Gigliola Gorelli, owners of the estate and genuinely authentic locals of Montalcino.

After lunch we will then enjoy a visit to **Tenuta il Greppo - Biondi Santi** a family owned estate which was first recognized for its select red wine of Brunello in 1865! **Brunello di Montalcino Biondi Santi** touches the peak of its fame and splendour, enjoying the very highest esteem of the world’s most attentive and refined connoisseurs.

Having taken over at the helm of the estate after graduating with a degree in Agrarian Science from Perugia University, **Franco Biondi Santi**, oenologist, learned the subtle art of vinification from his father, and has continued to run the **Greppo Estate**, with its **unequalled collection of Reserve bottles**. This does not, however, mean that he has rested on the laurels of his forefathers. In the meantime, the discipline of the D.O.C. (denomination of controlled origin) had encouraged other winegrowers to plant vines and improve techniques in the hope of exploiting the excellent image of Brunello.
In this scenario, which has witnessed an exponential growth in the number of hectares registered for the cultivation of Brunello (from 76 hectares in 1967 to the current 2100 in 2009), Franco Biondi Santi has increased the production of Brunello del Greppo from the 4 hectares cultivated until his father’s death, to the current 25. He has continued to pursue strict, traditional agronomy and cellaring practices to consolidate the typical character and improve the quality of Brunello del Greppo, convinced that he can equal (given the same use of the land and vineyards) his great 100 year-old Brunello Reserves. Thanks to the constant personal international promotion of his wines, since 1970 Franco Biondi Santi has succeeded in creating the understanding and appreciation of the remarkable typical character and quality of his Brunello del Greppo. The future continuity of Greppo is represented by Franco’s two children, Jacopo and Alessandra, who are both working at Greppo already. Jacopo, with his vivid imagination in relation to wines (firmly convinced of the typical character of Brunello del Greppo), Alessandra involved in promoting the estate.

After lunch you will have time to rest on the transfer to the coast and check into your hotel for the next two nights

**Tenuta Gardini Hotel**
Tenuta Gardini sits perched upon a splendid hill surrounded by cypress groves, a hamlet and a tower. It is a 15th century historic family house built in stone. A warm welcome awaits you with its elegant, lovely furnished rooms. Natural warm earthy colors, antique furniture and fine fabrics, will lift every heart and soul.

After a long day we will enjoy dinner at the hotel with **Supertuscans for tasting**!
Day 4
Your Hotel - Tenuta Gardini

We will begin the day with a visit to Frantoio Peccianti Estate Santa Lucia on our way to Bolgheri. The oil mill is located in an area overlooking the sea called Podere S.Lucia, in the municipality of Bibbona (Livorno), and is an important meeting and information point for the farmers of the Tuscan coast due to the presence of its skilful and helpful staff who are able to answer their technical and non-technical question. Olive growing and olive pruning courses as well as oil tasting courses are organised here. The oil mill is one the most important mills in Tuscany and processes over one quarter of the olives produced in the province of Livorno.

After visiting the Oil mill we will continue onto Ornellaia.

The Ornellaia Estate was created in 1981 and is located near the picturesque village of Bolgheri, on the unspoilt Tuscan coast. The uniqueness of the area was epitomized by the famous poet Giosuè Carducci who gave eternal fame to the monumental Cypress Avenue leading up to Bolgheri. The coastal plain is a natural refuge to numerous migratory birds and other protected species. In the midst of all this natural beauty lie the vineyards of Ornellaia.
Ornellaia’s production philosophy is based on the belief that wines must be the most faithful expression of the terroir that produces them. Our respect for the Estate’s unique territory guides all aspects of production: limited quantities to ensure maximum quality, attention to every detail, selective hand harvesting, microvinification and ageing.

We will then transfer to Bolgheri for lunch at Enoteca Tognoni. After visiting we will return to the hotel to rest and freshen up. As is the custom in this part of Italy tonight we dine with the locals, seaside at a restaurant with an excellent reputation for amazingly fresh seafood. La Tana del Pirata then return to our bucolic country hotel for a nights rest.

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**Day 5**  
**Florence**  
**Your Hotel – Grand Hotel Cavour Firenze**

On our way to Florence today we will stop to visit the Town of Bolgheri.

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Our first stop will be at Le Macchiole where we will enjoy a tour guided by the winemaker.
The Bolgheri plain lies in the Maremma zone, just a few kilometres from the sea. It is often referred to as an “amphitheatre” because the plain is surrounded by hills that sweep right down to the seashore, thus creating a highly attractive landscape that is both gentle and wild. More than two-thirds of its surface, in fact, is covered in woodland even today. Here nature is the real protagonist and Le Macchiole seeks constantly to give it its due respect. Since 2002, under the guidance of Massimo Merli, who is responsible for all the vineyard operations, organic farming principles have been applied, with the sole objective of making viticulture here totally sustainable (even though the wines are not declared as being organic on the label). Now there is a new project to introduce biodynamic viticulture, a method which Cinzia has been studying for many years, in a test area of 5 hectares. Le Macchiole’s philosophy is to interfere as little as possible with the vines, so as to allow them to develop just as nature dictates. At the same time, some rather extreme measures have been adopted: the vines are planted very close together and give very low yields; their management is entirely manual, which means that each hectare calls for up to 500 hours’ worth of labour; and the wines are all 100% varietals.

Le Macchiole is situated at Bolgheri, on the coast once inhabited by the Etruscans, around 100 kilometres south of Florence and just 5 kilometres from the sea. Le Macchiole is a story of men who, profoundly attuned to the land, have succeeded in obtaining great wines. The estate was created at Bolgheri in 1983 as a result of Eugenio Campolmi’s desire to get closer to nature and establish an intimate relationship with his vines. He therefore left the family business and, together with his wife, Cinzia Merli, undertook a revolutionary project for Bolgheri, an area that was then not as well-known as it is today. His idea was to start off from the vineyards, investing heavily in research and experimentation (including the use of varieties rarely planted in the area) and thus demonstrating that even a small estate can contribute towards making a wine region important. He devoted his attention mainly to the vineyards themselves, to the extent that a number of years passed before the couple decided to build a winery. Initially, all of Cinzia and Eugenio’s efforts (and many grape varieties) were concentrated in just a few hectares. Then, gradually, the estate took on its present shape.
To begin with, decisions were made based on Eugenio’s intuition, but in 1991 a new and important factor came into play: that year saw the start of the collaboration with Luca D’Attoma, then still a fledgling oenologist but one evidently endowed with great talent. A special “feeling” was immediately created and all concerned threw themselves enthusiastically into the project: to create an original and distinctive wine that expressed the characteristics of the terroir to the full. A new stage of experimentation commenced. Research was carried out on plant density: this increased from just a few thousand vines per hectare to 7000 and then, within the space of just three years, to 10,000. Cabernet Franc was vinified as a 100% varietal and trials were carried out on new varieties, such as Syrah. This grape variety, the subject of much discussion and even heated debate in the zone, would later become the highly successful protagonist of a real viticultural revolution, eventually realized with the creation of the wine called Paleo. Through his hard work and determination, Eugenio gained the respect of the major names in the area but, just as he was beginning to reap the rewards of all his efforts, before he sadly passed away.

Cinzia, who up until then had been something of a sleeping partner, took over the reins of the estate. Everything was new to her, but she nonetheless had very clear ideas and gradually she began to express her own personality. She created a team of young people who were passionate about what they were doing and set to work on eliminating any aspects that she felt were unsatisfactory; she debated the validity of everything the estate was doing, while all the time maintaining continuity with the past. The results were not long in coming. In 2008 Messorio, a 100% Merlot-based wine she defines as “the perfect child”, obtained a 100-point rating in the “Wine Spectator”. This justified the wisdom of the work that had been done in the past, but it was also a new incentive to do even better. Today there are 5 wines at Le Macchiole: Paleo Rosso, Messorio, Scrio, Bolgheri Rosso and Paleo Bianco. Each one has its own particular personality; each one is the expression of the area’s special vocation for viticulture; and each one is the result of respect for the vines and for those who work in their midst.

After our visit of Le Macchiole we will transfer to Tenuta Argentiera for lunch and enjoy one last sip of the unique and complex coastal wines.
After lunch we continue our journey to the magnificent city of Florence the capital city of the region of Tuscany. Florence is famous because of its history, a centre of medieval European trade and finance also noted for its history, culture, fashion, renaissance art and architecture.

Check into your centrally located hotel in Florence
**Grand Hotel Cavour Firenze**
Situated in the heart of Florence in front of the magnificent **Bargello Palace**, near **Piazza della Signoria** and the **Duomo**.

We will meet for one final night together and recount great stories of our experience and celebrate over dinner at **Gustavino Restorante** where the menu follows the rhythm of the seasons and their wine cellar is one of the biggest and most prestigious in Florence.

**DAY 6 – Departure day**

Time to say “a la prossima!” not goodbye but until next time. Enjoy your last cappuccino on the continent and carefully pack your special additions to your wine collection.
For more information or to book this tour please contact us at info@intothevineyard.com