

Wine tasting tours



Bottega Pecchioli

Piazza Ario Dante Naldi, 59015 Poggio Alla Malva PO

Your guide, Paolo Pecchioli, a cultural anthropologist

Tel: +39 338 099 5377

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Web: www.bottegapecchioli.it

Journey time: 30 minutes from Prato

Transfer price (tax included):

- | | | | |
|-------------------------|-----------|---------------------|------------------------|
| - Wine tasting | (2½ hour) | 28-seater bus € 250 | 8-seater minibus € 120 |
| - Wine tasting + dinner | (5 hours) | 28-seater bus € 300 | 8-seater minibus € 150 |

A long family history that began when Poggio alla Malva was a village of farmers and river fishermen. Originally, Bottega Pecchioli was a deposit for salt, olive oil, wine, grains, candles and coal.

Today the cellars of Bottega Pecchioli contain cured meats and cheeses, oil and wine from the Carmignano area, recognized as among the best in the world.

The tour begins with the tasting of three different *Pecorino* cheeses together with fresh fruit, honey, mostarda, wild herbs and flowers served with slightly sparkling local rosé wine, known in the area as *Vin Ruspo*.

The next step of the tour takes you to the area where they prepare prosciutto ham, oak wood cured for 20 months, a family tradition going back 300 years. It has been common practice since ancient Rome to use oak ashes to preserve meat and cheese.

The tour continues with the tasting of other seasonal products available at the time: olive oil, *Finocchiona* (one of the best pork products in Tuscany, a soft and scented salami made with top quality meat cuts and seasoned with wild fennel seeds), home cured lard, and *Rigatina* (made using the best pork cuts, cured with sea salt and spices). To accompany, a wine from the area of Carmignano DOCG.

In conclusion, delicious biscuits typical of the area: *Bruttiboni* (translated means ugly but good), *Brigidini* (wafers), and *Castagnaccio* (made with chestnut flour and flavoured with pine nuts, walnuts, raisins and rosemary).

Tastings, maximum 10-12 people

Tours last 2 hours

Price: € 30.00 Euro per person

Supplement: tasting of products made with truffles - € 15.00 Euro per person.

The quantities are very generous, no need to go for dinner afterwards.



Fabrizio Pratesi Winery

Via Rizzelli 10 – Seano, Carmignano (PO)

Tel: +39 055 8704108

Contact: Cristina Colzi

Email: c.colzi@pratesibini.it

Web: <http://www.pratesivini.it/en/>

Journey time: 30 minutes from Prato

Transfer price (tax included):

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|-------------------------|------------|---------------------|------------------------|
| - Wine tasting | (2½ hours) | 28-seater bus € 220 | 8-seater minibus € 100 |
| - Wine tasting + dinner | (5 hours) | 28-seater bus € 270 | 8-seater minibus € 150 |

The Pratesi family has been producing wine in the Carmignano area for five generations. The wine tours are available from 9 am – 1 pm and 3 pm – 7pm.

WINE TASTING:

5 wines + 4-course dinner € 50.00

5 wines + light lunch € 35.00

5 wines + appetizers € 20.00

5 wines € 15.00

Private dinner reservations:

The dining room overlooks the family's vineyards and the surrounding countryside. Available for events and private dinners.

Sample dinner menu

STARTER:

Tuscan appetizer (with vegetarian options)

FIRST COURSE

Tagliatelle (ribbon) pasta with meat ragout

OR

Gnudi (gnocchi-like dumplings) with ricotta, spinach and porcini mushrooms **(V)**

MAIN COURSE

Florentine steak with salad

OR

Vegetable burgers with beans and olive oil **(V)**

DESSERT

Tiramisu with Prato *Cantucci* almond biscuits and Vin Santo (sweet dessert wine) and chocolate



Capezzana Estate

Via Capezzana, 100, 59015 Carmignano PO

Tel: +39 055 870 6005

Contact: Serena Capezzana

Email: agriturismo@capezzana.it

Web: <http://www.capezzana.it/index.php/en/>

Journey time: 30 minutes from Prato

Transfer price (tax included):

- | | | | |
|-------------------------|------------|---------------------|------------------------|
| - Wine tasting | (2½ hours) | 28-seater bus € 220 | 8-seater minibus € 120 |
| - Wine tasting + dinner | (5 hours) | 28-seater bus € 270 | 8-seater minibus € 150 |

Wine tours include a visit to the historical cellar, the vinsantaia, the oil mill and the history of the noble Contini Bonacossi family.

Advance booking required. Available Monday to Friday from February to December.

Tours:

1)

Visit of the classic wine cellar & tasting

Tasting of 3 wines

Price: € 20.00 per person

Duration: 1h 30 min

2)

Visit of the winery & Premium wine tasting

Tasting of extra virgin olive oil and 5 wines

Price: € 25.00 per person

Duration: 1h 30 min

3)

Tour & Wine Tasting Experience

Tasting of extra virgin olive oil and 7 wines

Price: € 30.00 per person

Duration: 1h 30 min

4)

Visit of the winery & lunch in the wine bar with

3 courses and 3 wines

Price: € 35.00 per person

Duration: 2h 30 min

5)

Visit of the winery & lunch in the wine bar with

4 courses and 3 wines

Price: € 40.00 per person

Duration: 2h 30 min

6)

Visit of the winery & lunch in the Wine Bar with

4 courses and 3 wines

Price: € 45.00 per person

Duration: 2h 30 min

7)

Visit of the winery & lunch in the Wine Bar with

4 courses and 5 wines

Price: € 55.00 per person

Duration: 2h 30 min

