

# A hill between Pisa and Volterra

Leave the Volterrana road to take the cypress tree-lined white avenue that goes up the hill and after driving through a thick woodland, you will arrive opposite the stone steps that lead to the old farmhouse. Welcome to the Fattoria Fibbiano. Enjoy 360° breath-taking views from where we are, on a hilltop overlooking the Era valley, just a short distance from the village of Terricciola, between Pisa and Volterra in the green heart of Tuscany. Set in a stunning, totally restored farmhouse from the 1700s, you will find a warm welcome at our agritourism with a pool and winery. The Fattoria Fibbiano estate covers an area of approximately 90 hectares; white country roads and tracks run through its woodlands, vineyards, olive groves and its fields of wheat and sunflowers. You can relax and enjoy your stay, as you are close to some of the most beautiful historic towns in Tuscany; San Gimignano, Volterra, Siena, Lucca, Pisa, Firenze, San Miniato, Lari, Vinci and Calci just to mention a few.

## Seven glorious days in Tuscany

All our wine tours are customised as per the wishes of our friends be they enthusiastic wine tasters or those who like to balance the lure of the vineyard with time to enjoy the delights of the Tuscan countryside with its rich mix of historic towns and truly unique culinary offerings. Below is a sample 7 days trip which offers a fulfilling emersion in the entire unforgettable Tuscany experience



# Griono Uno (1) – Leaning Tower of Pisa

Pick up from Rome airport drive 3hrs and 35 mins to Pisa. We will stop along the highway for typical Italian breakfast – Dolce and espresso, cappuccino!

The main attraction in the city of Pisa, Italy is the Square of Miracles or Piazza dei Miracoli, with the remarkable leaning Tower, the Pisa Cathedral or Duomo di Pisa, and the Pisa Baptistery. The Leaning Tower of Pisa is undoubtedly the most magnificent Romanesque architecture in Italy. Reckoned as a UNESCO World Heritage Site, this monument is an absolute miracle of medieval engineering. In fact, this gravity-defying freestanding white bell tower with its distinctive tilt has attracted tourists from all around the world!

After Pisa we drive 30 mins for lunch.

## Lunch- Officine Bocelli

This is Andrea Bocelli's family restaurant and café in his home village of Lajatico in Tuscany.

After lunch in Lajatico, drive 15 mins to the Fattoria Fibbiano. The estate manager will check you in to your room where you settle down, relax at pool or wine bar. Enjoy true Tuscan dinner BBQ at the terrace.



# Giorno Secondo (2) Harvest Day

Morning breakfast served at our restaurant in the farmhouse.

After breakfast we are delighted to show you around our winery, of which, we admit, we are very proud. We will tell you about its history and explain to you the outstanding architectural features of the Tuscan farmhouse built in 1707 which will be your home for the next 4 days. We will also take you on a walk along the hills and through the centuries old vineyards, and you will learn how grape vines are grown guided by those who do it for a living. Then we will take you inside our winery and cellar, and show you all the wine-making processes. Needless to say, you will get the chance to taste some of our wines in the new wine bar completed in 2018, a beautiful room with barrel vaults.

Lunch at Fattoria Fibbino match the wine being introduced at the wine cellar.



# Lari Castle and Pasta Martelli

After Lunch we take a 30 mins car ride to Lari Castle – Casteo dei Vicari, Lari

To walk up to the Castello dei Vicari, you pass a Medieval gate and carry on along ancient narrow streets. Once you get to the top, the castle's courtyard will welcome you with spectacular views over the surrounding valley, where on a clear day you can see the sea in the distance. You get a real sense of how this fortress dominated the whole territory at a time where its main purpose was defensive.



Tuscany is a land of great artists and small masterpieces. In Lari, hidden among the high walls of the old medieval town, stands the small pasta factory Pastificio Famiglia Martelli. In contrast to large industrial plants, this is still a traditional artisan pasta factory. Artisan because it employs only eight persons, all members of the Martelli family. Traditional because behind each work process, from mixing and kneading to packaging, there is the skilful hand of a Master Pasta Maker.



## Aperitivo - More than just the Italian equivalent of happy hour

You can miss a partive when you are in Italy. After the visit to the pasta factory enjoy aperitivo at Bottega delle specialita enjoy blissful moments, a glass of wine or a famous Italian cocktail, local marinated olives, cheeses all of which if weather permits accompanied by a beautiful sunset.

## Dinner at La Bottega Di Canfreo

Tiny local restaurant serving true Tuscan home cook food. Menu featuring m products from Balestri Butcher a local artisan butcher specialising in locally sourced beef using the ancient knowledge of the Tuscan tradition for all the meat, charcuteries and chesses.

## Giorno Tre (3) – Volterra

Morning breakfast at Fattoria Fibbiano and we leave for Volterra at about 10am. On the way before we reach Volterra we will stop at Cheese farm Lischeto. Visit the beautiful farm and of course cheese tasting!

The Lischeto farm, situated in the countryside surrounding the historical town of Volterra, has been devotedly making artisan cheeses and organic produce since 1990. The products are all crafted with a devotion to a holistic, ecologically balanced approach to organic farming practices. The farmstead raises their own dairy sheep which are selectively bred and fed on organically managed pastures and organic fodder grown on the farm. The produce is thus superior and unique. The cheeses, the extra virgin olive oil, wine and pasta are all produced using age-old hands-on techniques, bespoke and traditional recipes.



## Lunch – Enoteca del Duca

At the feet of the Park E.Fiumi, between the acropolis and the piazza dei Priori, in a building built partly in the XII century and partly in the XVI century, was born in 2001 the Restaurant-Wine cellar "Del Duca." The kitchen is in the hands of chefs-owners Genuino Del Duca (also sommelier "Ais" and "Fisar") and Ivana Delli Compagni who besides rigorously respecting the tradition, create excellent dishes using fresh products rich in meats, vegetables, cold cuts, cheeses, mushrooms and white truffles

**After lunch free & easy to explore Volterra** which has a history that dates from before the 8th century BC and has substantial structures from the Etruscan, Roman, and Medieval periods. Before the third century BC, when it became a Roman municipium, Volterra was a member of the Etruscan League of twelve cities, and it was already known for its alabaster, which was worked by master craftsmen and traded throughout the peninsula.

## Aperitivo at Peccioli

The village of Peccioli dominates the Valley of the Era from its top, along the road from Volterra to Pisa. Its located around the ruins of the ancient medieval castle, surrounded by olive groves, vineyards and green hills, and still retains many examples of twelfth century architecture such as the Pieve di San Verano, the Chapel of Peccioli and the Pretorio Palace.

## Dinner at Pasticceria Ferretti

For over 100 years Peccioli, has had a historic pastry shop and small restaurant. Hidden in the shadow of the bell tower Pasticceria Ferretti serves up traditional Tuscan cuisine. Alongside a wonderful old cellar for tasting Terre di Pisa wines!



# Giorno Quattro (4)- Florence

Leave in the morning at about 10am after breakfast for Florence. Those who want to spend the day in Florence enjoying its stunning historical treasures will be dropped off in centre of Florence. For die hard shoppers a rich treat is in store at The Mall (30mins outside of town).

No holiday in Tuscany is complete without a shopping spree. Florence is one of the world's design capitals, and home to 4 of the most renowned Italian fashion designers. The Mall is one of the most famous shopping outlets in Italy, specialising in Italian and international designers. Luxury outlet stores include Gucci, Ferragamo, Alexander McQueen, Yves Saint Laurent, and Prada.

## Lunch – Gucci café

The elegant Gucci Caffè restaurant, **on the top floor of the Gucci store** is the perfect location in which to savour a wide variety of gastronomic proposals, or simply to enjoy a break after a long day of outlet shopping. The Gucci Caffè restaurant is ready to welcome and amaze you with a selection of culinary delights in an exclusive, glamorous, designer setting. An iconic location featuring contemporary architecture and an outdoor terrace that offers splendid panoramic views of Tuscany to all of its guests.



## Apartivo and Dinner- Lucca

About 3pm we will leave Florence heading to Lucca. Situated halfway between the popular cities of Pisa and Florence, this little town is considered to be one of the most beautiful in Tuscany. A walk through the historic old town reveals many beautiful attractions, picturesque alleys and charming squares. The landmarks here are Torre Guinigi, the famous tower with the trees on top and the imposing 4 km long city wall, one of the best preserved in Europe.

Dinner at L'imbuto by Chef Tomei one star Michelin

# Giorno Cinque (5)- Montachino

Check out from Fattoria Fibbiano. Leave in the morning at about 10am after breakfast for Montachino. 2 hours on road. Stay one nights in Montachino area.

## *The City of Brunello Wine*

To the south of Siena is a classic fairytale hilltop town, set within a full circle of fortified walls and watched over by a mighty castle of medieval perfection. Montalcino, west of Pienza, is a beautiful village immersed in the breathtaking Val d'Orcia Natural Park, renowned all over the world for the production of its precious **Brunello red wine**.

The town has scarcely changed in appearance since the 16th century. Once you get up to the town, a magnificent spectacle unfolds for your eyes: rolling sunny hills dotted with yellow and red flowers, ancient oak trees, picturesque olive groves, scenic country roads winding through perfect vineyards and isolated cypress trees atop hills.

Montalcino is not just wine, it is also very rich in **artistic treasures**. The historical center is dominated by the mighty and imposing **Rocca** or fortress built in 1361 to mark the passage of Montalcino under the domination of Siena. The **views** from its ramparts are spectacular, stretching towards Monte Amiata, across the Crete to Siena, and across all of the Valdorcia and the hills of Maremma.

## Lunch- L`Enoteca

**The Wine Room of the Enoteca di Piazza** is located in the historic center of Montalcino. What makes this wine shop special is precisely the possibility of choosing which wine to taste from the 100 different labels available every day. Not only a wide selection of wines from the area such as Brunello, Rosso di Montalcino and Brunello Riserva, but also Nobile di Montepulciano, Chianti Classico, Supertuscan.



After lunch- Vineyard visit and tasting

# Azienda Martoccia

The passion and love story of the Martoccia. Passion for wine and for the land, love for tradition.

In the historical narrative written by "Giovanni Moglio da Montalcino", Egidio Assunto Brigidi citing a manuscript by Marcoantonio Rigaccini "Chronicle" of the middle 1500 writes:

*Renai and Martoccia the two vineyards for the best Brunello di Montalcino.*



# Il Poggione

one of the first wineries to market the Brunello di Montalcino wine as early as the 1900's, and one of the founding members of the Brunello di Montalcino Consortium.

<https://tenutailpoggione.it/en/home>



Note - Stay the night in Montachino either in IL Poggione or Casanova Di Neri

**Dinner** at Osticcio – one of the best fine dining restaurant in the heart of Montachino. Reinterpretation of Tuscan cuisine with typical local products, modern and stylish!



# Giorno Sei (6) – Bolgheri the Supertuscan!

After breakfast we check out of Montachino drive 1hr 45mins heading to the coast to Bolgheri, a province of Livorno. In the five decades since, there has been an almost unparalleled rate of excellence as well as recognition for Bolgheri as a premier wine area. Estates such as **Tenuta San Guido**, **Ornellaia**, **Le Macchiole** and **Grattamacco** have become world-famous, and today there are more than five dozen wine estates in the area. Perhaps what is most remarkable about the success of Bolgheri is that the principal varietal planted here is not Sangiovese, as is typical for the rest of Tuscany, but rather Cabernet Sauvignon, a grape better known in Bordeaux and Napa Valley.

## Winery visit and tasting



Made on Tuscany's Maremma coast, Super Tuscan wines showcase French grapes — a notable break from Italian tradition. Three estates, each founded by members of the Antinori family, pioneered the category. With 26 generations of winemaking history, the Antinori family holds one of the oldest lineages in the global wine industry.

## Lunch at Enoteca Tognoni

This is the best place near Ornellaia. Enjoy Italian and Mediterranean cuisines. Many people visit Enoteca Tognoni to taste mouthwatering pappardelle, antipasto and ragout. Wine menu featuring all the best Supertuscan!



The Fattoria Mantellassi has a long and vivid winemaking history dating back to the 1800's when the Mantellassi family worked in the vineyards of the Magliano sub-region of Tuscany. The vineyards, are situated amongst rolling hills on volcanic calcareous soil. In 1978, Fattoria Mantellassi played a key role in obtaining DOC (Denominazione di Origine Controllata) recognition for Morellino di Scansano wine which is the brands flagship and it is this unceasing pursuit of quality which has earned Mantellassi the reputation as one of the most prestigious producers in Magliano Toscana.

## Stay the night in Relais & Châteaux

This property is a 7-minute walk from the beach. Relax in the elegant Gallia Palace Hotel and enjoy the peaceful atmosphere, the rich surrounding landscape, and the fully equipped private beach.

Just 519 m from the sea, Gallia Palace is surrounded by pine groves and vast floral meadows. There are opportunities to play tennis and golf, go mountain biking and enjoy long walks.

Admire Gallia Palace's retro atmosphere and 1960-style architecture. In the evening, enjoy live music and a cozy atmosphere in the hotel's piano bar.



Dinner at **Ristorante "Il Leccio"** local restaurant serves Maremman specialities, "specialita Maremmane" and is a meat restaurant. Famous for the Florentine steak



# Giorno Sette (7) – Casperia

Check out about 10am after breakfast. Heading down to Rome. Car ride about 3hrs to a town called Casperia a medieval hill town in the Sabine hills (also called Sabina) North East of Rome . Discover the secret of Olive oil from expert Johnny Madge and taste olive oil like an expert. Tasting and lunch at Osteria Vigna.



After lunch drive about 1hrs 30mins to Rome airport. See you again!

7 days trip includes stay in different properties, transport, meals, wines (we selected), tasting, visiting. Euro 4800 per person

Wine you personally selected not included.

Airfare to Rome airport not included.

Quote is for twin sharing in a room. Additional charge for single room.

This quotation is for pick and drop from Rome airport. Other location picks up subject to quotation from transport company.

Min 6 person. We encourage you to find you own group of friends to join the trip.

Itinerary subject to change due to weather, availability of hotel, restaurants and winery changes. We will replace it with equal or better choices available at the time.

Harvest trip date – 1st Sept 2022 - 25 Sept 2022 (harvest date may change due to weather)

Full payment required upon booking.