

Enjoy a traditional Tuscan lunch in the prestigious Tenuta Torciano winery in the heart of Chianti region. Discover the most revered local wines and oils, and hear the winemakers' secrets!

Located in a strategic position between Florence and Siena, Tenuta Torciano is just a few minutes away from the medieval village of San Gimignano, among vineyards, woods, and olive groves. You are in the heart of the Chianti region area where the scenery is breath taking and untouched as it was ages ago.

The experience starts with an introduction of Tenuta Torciano to get to know the family wine history. You then move to one of our beautiful tasting rooms and a typical lunch will be served along with local wine and olive oil tasting. Our expert local connoisseur will guide you through the tasting and share the secrets of the wine and oil production.

Lunch includes:

- · Appetizers: Tuscan cheeses and cold cuts, bruschetta
- · First course: Truffle lasagna or ribollita Tuscan soup
- · Second course: roasted meat with vegetable side dish
- · Dessert: cantuccini biscuits with dessert wine

Our excellent products to taste:

- · Brunello di Montalcino DOCG
- · Chianti DOCG
- · Chianti Classico DOCG
- · Morellino di Scansano DOCG
- Super Tuscan "Baldassarre"
- · Super Tuscan "Cavaliere"
- · Super Tuscan "Bartolomeo"
- · Vernaccia di San Gimignano DOCG
- · Extra virgin olive oil
- Truffle olive oil
- Pepper olive oil
- · Balsamic Vinegar Gold Reserve

