



CHIANTI COOKING CLASS IN THE HEART OF AN ORGANIC FARM

Culinary traditions are an integral part of Tuscan culture and a major highlight when visiting the region.

This Tuscan cooking class takes place on an organic farm in the heart of Chianti Classico, set in a typical farmhouse where a Tuscan family has lived for generations. The charming setting is surrounded by vineyards, olive groves, flowers and vegetable gardens. Here, you'll roll up your sleeves and cook. Under the guidance of a local Tuscan, you will learn the traditional secrets and cooking techniques of Tuscan cuisine, ensuring your success.

Start with delicious appetisers like bruschettas and crostini, cold cuts and cheeses with honey and jams. You will then make your own fresh, homemade pasta from scratch, the traditional way, using a wooden rolling pin. Every great meal concludes with a dessert, so you will also create a delicious traditional dessert to enjoy at the end of lunch. The experience includes a tasting of various wines and spirits produced on the farm, as well as a tour of the property and cellar.

INFO:

The Tour Includes:

- Private Tour with a Driver Guide
- Meeting Point: Via 4 Novembre n. 35, 53011 Castellina in Chianti (SI). On request, pick-up and drop-off at your accommodation (to be quoted separately).
- Cooking Class with preparation of a 3-course meal
- Typical Tuscan Lunch with the dishes you have prepared
- Wine and Extra Virgin Olive Oil Tasting
- Length: Approx. 4 Hours
- Language: English, Spanish on request

