



GELATO MAKING & ANCIENT GRAINS PIZZA

If gelato is a true passion, this experience is designed for those who wish to discover its most authentic soul.

The experience takes place in Peccioli, a charming Tuscan village rich in history and scenic views. Here, you will meet a master gelato maker, officially recognised among the best in Italy - a young talent who masterfully combines technique, creativity, and deep respect for raw ingredients.

Before entering the laboratory and beginning the gelato-making experience, a guided walk will allow you to explore the village, discovering its most panoramic spots while learning about its history, culture, and local traditions.

At the end of the visit, you will reach the artisanal workshop, where the hands-on experience begins. Guests will learn how to make their own gelato, selecting top-quality ingredients and discovering the essential techniques that make these creations truly exceptional. Only fresh, seasonal ingredients are used, and the master will share secrets and tips for achieving excellent artisanal gelato even at home. The experience naturally concludes with the tasting of the freshly made gelato.

To make the journey even more complete, the experience continues with a pizza at the family-owned restaurant. The pizzas are prepared using high-quality flours sourced from a local farm specialising in ancient grains.

This is a perfect opportunity to meet the family, enjoy genuine cuisine, and immerse yourself in a warm, authentic atmosphere.

THE PRICE INCLUDES

Private guide, gelato-making experience, gelato tasting, village visit, and ancient-grain pizza

THE PRICE DOESN'T INCLUDE

Transfer between locations, available on request.
Anything not expressly listed under "The price includes."

IMPORTANT

Please inform the provider directly of any food allergies before the tour

MEETING POINT

Peccioli - More info after the booking



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