



PREMIUM PROSCIUTTO & PASTA

Discover the art of pasta and the authentic flavours of Tuscany with a unique experience that combines tradition, quality, and taste. The tour begins at a historic Tuscan pasta factory, founded in 1860 and still run by the same family, now in its fifth generation. The visit includes their pasta museum, where tools, machinery, documents, and vintage packaging tell the story of pasta production through the centuries. The tour continues inside the factory, exploring the production process from raw ingredients to packaging, observing how the dough is prepared, shaped, and slowly dried, combining traditional methods with modern technology. After the visit, enjoy lunch in the factory’s elegant restaurant, featuring two pasta dishes, including the renowned wheat germ pasta, accompanied by a traditional dessert and a glass of local wine. The experience continues in the underground of Montopoli, in an extraordinary space housing the Museo dello Stradivario. Here, discover one of Tuscany’s rarest delicacies: prosciutto aged in wine and ash for up to seven years, made from free-range grey pigs using ancient pre-refrigeration techniques. During the guided tasting, learn why this prosciutto is called Stradivario: a masterpiece of patience, balance, and time.



THE PRICE INCLUDES

:Private guide, visit to the pasta factory, pasta museum, pasta lunch, visit to the underground prosciutto museum, prosciutto tasting

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

Montopoli (PI) - More info after the booking

