



SAN GIMIGNANO, SAFFRON & VERNACCIA

Discover the authentic charm of Tuscany with the Saffron, Mediterranean Herbs & Vernaccia of San Gimignano Tour, an exclusive experience that blends nature, flavours, and history.

The day begins in the countryside near San Gimignano with a visit to a charming family-run organic farm. Here you'll meet local producers and learn the secrets

behind the cultivation of Saffron and Mediterranean herbs. Stroll through fragrant fields of sage, rosemary, thyme, oregano, basil, and bay leaf, while your host introduces seasonal vegetables and explains the traditional uses of these aromatic plants.

Next, enjoy a delightful al fresco lunch prepared with the farm's freshest ingredients: bruschetta made with local extra-virgin olive oil, a farro salad, pickled vegetables, fresh and grilled produce, all topped off with a refined saffron-infused dessert, a true local speciality.

In the afternoon, visit San Gimignano, the famous UNESCO-listed medieval town known as the "City of Towers." Accompanied by a professional guide, you'll explore the historic centre, uncovering its fascinating history, art, legends, and its important role along the ancient Via Francigena pilgrimage route.

The experience concludes with a visit to a local winery, where you'll tour the wine cellars and enjoy a tasting of Vernaccia di San Gimignano DOCG.

This prestigious white wine, pale straw-yellow with golden hues, elegant aromas, and a dry taste with a distinctive, slightly bitter finish, boasts a history dating back to the 13th century and was the first Tuscan white wine to receive DOCG status in 1993.

THE PRICE INCLUDES

Private guide, visit to a saffron and aromatic herbs farm, lunch, winery visit, wine tasting, guided visit to San Gimignano

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

San Gimignano - More info after the booking



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