



CHOCOLATE & WINE IN TERRE DI PISA

Discover the excellence of Tuscan artisanal chocolate through a unique experience that celebrates flavour, creativity, and territory.

Indulge in a special tasting created in collaboration with an extraordinary woman, the first female Maître Chocolatier, renowned for her innovative and visionary approach.

Her creations are truly captivating thanks to a unique technique: the chocolate is aged in alabaster basins from Volterra, a Tuscan stone that enhances deep aromatic harmonies and textures impossible to find elsewhere.

After the sensory chocolate experience, before heading to the winery, guests will have the opportunity to select a chocolate bar to bring to the wine producer.

Here, at the end of lunch, the sommelier will create the ideal pairing with one of the winery's most representative wines, resulting in a surprising and memorable combination.

The winery is located just a few minutes' drive away, in the Terricciola area: a charming setting overlooking rolling hills, vineyards, and postcard-perfect Tuscan villages. Together with the producer and the guide, guests will discover the terroir, learn about winemaking traditions, and visit both the vineyards and the cellar.

The experience concludes with a guided wine tasting, accompanied by homemade dishes and local specialities for an authentic Tuscan lunch. To finish, the final glass will be paired with the previously selected chocolate: the perfect ending to an unforgettable journey through flavours, stories, and passion.

THE PRICE INCLUDES

Private guide, visit to the Maître Chocolatier's workshop with chocolate tasting, winery visit, lunch with wine tasting, and wine pairing with an artisanal chocolate bar

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

Capannoli (PI) - More info after the booking

