

## 7 Day Deluxe Wine Tour

### Includes:

- 6 nights in the medieval villa of Casa Innocenti
- All meals as indicated in the itinerary.
- Small groups: 2 to 8 people.
- 15 wine tastings as indicated in the itinerary
- Daily guided excursions to the enchanting towns of Montepulciano & Montalcino and (home of the Vino Nobile & Brunello wines); Scansano (known for Morellino wine), Siena city and the hills of Siena (where you will visit the Chianti wine region) and the delightful seaside villages of Monte Argentario (white wines and Prosecco tasting).
- All transportation (including transfers to and from Rome or Grosseto).

**Sample Itinerary:** The tours listed are not in chronological order to be followed on a day-to-day basis. However, all tours listed will be conducted throughout the week.

- **ARRIVAL:** DAY 1 – Meet in Rome or Grosseto & transfer to Casa Innocenti (Arcidosso)  
We will meet you in either Rome or Grosseto and transfer you to Casa Innocenti (in the village of Arcidosso) - your vacation home next to the castle. After settling in, your host and chef, Carlo will show you his beautiful home. Then you can either relax in the garden or take a walk through the enchanting streets of Arcidosso.
- **Siena and the Chianti Classico**  
Heading North towards the heart of Tuscany, Chianti will be the days focus. In Siena, you will start your day with a warm-up tasting at the historic “Enoteca Nazionale” (an Italian public entity holding, in its remarkable wine cellar, over 1600 wines from all over Italy), then you will visit the “Enoteca I Terzi” where you will also enjoy lunch (wine-food pairing). Then, after lunch, in the afternoon, you will continue your tour of the Chianti visiting the beautiful VILLA ANTINORI at Badia a Passignano, and have a masterpiece tasting featuring the best of Chianti Antinori - perhaps Tuscany's most celebrated wine & wine family. Dinner at Casa Innocenti.
- **Nobile di Montepulciano**  
Visit the magnificent town of Montepulciano with architectural masterpieces by Rossellini, and then enjoy its wines including Nobile di Montepulciano at 2 private wine cellars (late morning and mid afternoon) for tastings. Lunch in Montepulciano. Dinner at Casa Innocenti.
- **Brunello di Montalcino**  
Romeo will take you to this very special Brunello wine town where he was married. It is a stunning classic Tuscan fortress town with a striking castle. Here you will taste the **Cheese "Pecorino of Pienza"** The tastings of the day (three total) will center on the granddaddy of them all, Brunello, as well as, the "Rosso di Montalcino". Lunch will take at the town of Montalcino. Dinner at Casa Innocenti.

- **Morellino di Scansano**

You will go on tour through the region known as "La Maremma" which is known for its Etruscan culture and proximity to the stunning seaside of Southern Tuscany. There will be a late morning wine tasting at wine estate "Terenzi". Then, after lunch, you will continue to tasting wine at wine shop in town (the Enoteca dei Mille). During lunch you will participate in a wine tasting of Morellino di Scansano of the winery "Bargagli". Dinner either at a restaurant Locanda del Prete in Arcidosso.

- **Mediterranean Seaside - Ansonica di Monte Argentario**

For your last day, in the morning you will visit a **Cheese Factory** in Grosseto and taste different Tuscan cheese. Then you will get to experience the finest seaside villages Tuscany has to offer (Porto Santo Stefano- Porto Ercole). The seafood cuisine here is delicious to the point that no words can describe. Naturally, after yesterday's red wine tastings, today's accompanying seafood wines shall be white. Perhaps you will want to try a glass of Prosecco, offered to you as an aperitif in a cafe' at the beautiful sea-side village of Porto Santo Stefano or one wine you will certainly be tasting is known as "Ansonica di Monte Argentario". Your third tasting will be in Porto Ercole another sea-side town located in the area of Monte Argentario. Many wealthy Italians, especially the super wealthy, crave hideaways, and this is for them. Exactly 150 km north of Rome, Argentario is an Italian version of the American Martha's Vineyard, but with better food and older money. Just three small strips of land, one of them a 7-km-long nature preserve, connect the 6,000-hectare mountain to the mainland. Spain controlled Monte Argentario in the 16th century and built an imposing series of stone fortresses and lookout towers along the Mediterranean water. Some of them have been converted into classy homes and apartments: solid dwellings for a solid crowd. In the evening, after a relaxing stroll "passeggiata" by the sea, you will return home to Casa Innocenti. Farewell dinner at the restaurant Locanda del Prete in Arcidosso.

**Departure -Transfer to Rome or Grosseto.**

You can choose to have a final breakfast at the house or at your favorite cafe in Arcidosso before heading back to Rome or Grosseto.

**Wineries on Tour:**

Enoteca Nazionale  
Enoteca I Terzi  
Villa Antinori  
Azienda Terenzi  
Ristorante la Cantina  
Enoteca I Mille  
Ristorante Il Poliziano  
Enoteca la Dolce Vita  
Enoteca San Giorgio  
Azienda la Fornace  
Azienda la Fortuna  
Azienda Muralia  
Il Moletto  
Wine Bar a Porto Ercole  
Azienda Le Berne

**Wines to be Sampled:**

Chianti Rufina Riserva, 2 bicchieri  
Chianti Classico Castello di Brolio 2006  
Chianti Classico "Le Capannelle" Riserva 2001  
Vini Antinori, 4 bicchieri  
Bianco Vermentino Super Tuscan  
Morellino di Scansano "Bargagli" 2007  
Morellino di Scansano "Primo" Riserva 2005  
Morellino di Scansano Provveditore  
Morellini+1 Super Tuscan  
Rosso di Montepulciano  
Vino Nobile di Montepulciano  
Vino Nobile Riserva  
Rosso di Montepulciano Valdipiatta  
Nobile di Montepulciano Valdipiatta  
Vino Santo di Montepulciano  
Vino Nobile e un Vino Nobile Riserva

Rosso di montalcino 2008  
Brunello 2005  
Brunello Riserva 2004  
Brunello 2004  
ChiaraLuna  
Rosso babone  
Monteregio di massa Marittima  
Vermentino di Maremma azienda Rocca delle  
Macie  
Ansonica del Monte Argentario  
Prosecco delle Vadobbiadene  
Bianco di Pitigliano