

*In the heart of Tuscany, in a land that for centuries has produced outstanding wines and olive oil thanks to a process of agricultural transformation in harmony with the natural environment, visitors will find craft skills and activities that keep alive ancient traditions and places of historic, artistic and environmental interest that enrich the importance and beauty of the region.*



## *The Secrets of the Stars*

Every day (except Sundays) at 9.30 am or 3.30 pm (duration approx 6 hours)  
Meet at "Fonte de Medici" in Montefiridolfi via Santa Maria Macerata 31. A Cooking class with our head-chef who will give you a practical "take-home" recipe book; preparation of a 4-course menu (starter, pasta, main course with side dishes and a dessert). The course will take place in English. During the lesson you will taste Pecorino cheeses of varying maturity, balsamic vinegars, Amedei chocolate. You will also receive a diploma testifying your participation. From the school you will travel to Badia a Passignano where you will have lunch or dinner eating the menu you have prepared, combined with Antinori wines and preceded by an extra-virgin olive oil tasting. A visit to the Historic cellars of Badia a Passignano will follow.

The school reserves the right to hold the course for a minimum of 4 participants.  
Price upon request.

**Tel. +39 055 8071278**  
**info@osteriadipassignano.com**

## *Mani in pasta*

Every day (except Sundays) from 9.30 am or 3.30 pm (duration approx 6 hours)  
Meet at "Fonte dei Medici" in Montefiridolfi via Santa Maria Macerata 31. The course will be dedicated to the undisputed jewels of the Italian culinary tradition: Focaccia and Pasta. Have you always wanted to know how fresh pasta is made? Are you curious to know how focaccia leavens? Our Chef will help you to realize tagliatelle, maltagliati, tortellini, ravioli e focacce, everyone in his position for a maximum of 12 participant. The Chef will give you a booklet of recipes to take home and a certificate. After the class you will be driven to Badia a Passignano where you will be served lunch or dinner with the Tasting Menu paired to Antinori Wines, after an olive oil tasting. Your day at Badia will end with a visit to the historic cellars below the Abbey at Passignano. (The lesson will be private and required minimum 4 people)  
Our Chef will be happy to organize a personalized cooking lesson, show cooking, lunch or dinner directly at your home or in the cooking school.  
Price on request, minimum of 8 participants

**Tel. +39 055 8071278**  
**info@osteriadipassignano.com**

## *Un giorno in Chianti*

Every day (except Sundays) at 10.00 am to 22.30 pm.  
Language: English  
A full dedicated day to explore all Chianti excellences, from the Antinori art of producing wine to all flavours and tastes of the surrounding territory. A visit to the Cantina Antinori nel Chianti Classico with lunch at Rinuccio 1180, the winery restaurant, tasting menu with chosen wines.  
Transfer to "Fonte de' Medici" to attend the cooking class "I segreti delle stelle". From the school you will travel to Badia a Passignano for a visit to the Historic cellars of the abbey. A dinner at the "Osteria di Passignano" will follow, eating the menu you have prepared, combined with Antinori wines.

The school reserves the right to hold the course for a minimum of 4 participants.  
Price upon request.

**Tel. +39 055 8071278**  
**info@osteriadipassignano.com**

## *Chiesa del Suffragio*

A visit to the Museum of San Casciano – with its collection of sacred art, archaeological section and section on primitive dwellings – also allows us to admire the religious building housing part of it. This is the Church of Santa Maria del Gesù, or "Chiesa del Suffragio". Built by the Franciscans in the 15th century, it later housed the Poor Clares and then the Benedictines up to the time of the Napoleonic suppression of the religious orders. It gets its name from the Compagnia del Suffragio, a company formed in 1628 during a plague epidemic which had its headquarters here from 1825.

**Museo di Arte Sacra**  
**Via Lucardesi, 6**  
**50026 San Casciano Val di Pesa (Florence)**  
**GPS coordinate +43° 39' 25", +11° 11' 09"**  
**Tel. +39 055 8256385**  
**museo@comune.san-casciano-val-di-pesa.fi.it**

## *Family butchers' selling prized cured meats*

In the course of over nine generations, from the town's old butchers' shop established in 1806, the Falorni family has been producing a quality brand that is now esteemed all over the world. Traditional recipes and methods of preparation have been handed down with skill and devotion for the processing of carefully selected meats coming from free-range pigs reared by the family (the autochthonous Cinta Senese, the English Large White and the crossbreed deriving from them, the "Maiale Grigio"). From the highest quality meat, combined with local ingredients like Chianti Classico wine and aromatic herbs, come the Falorni salumi, today sold in the delightful old shop with its unique, tradition-steeped atmosphere.

**Antica Macelleria Falorni**  
**Piazza Giacomo Matteotti, 71**  
**50022 Greve in Chianti (Florence)**  
**GPS coordinate +43° 35' 00" N, +11° 19' 00" E**  
**Tel. +39 055 853029**  
**negozio-greve@falorni.it**

## *Plants and stars on the hill of Montecorboli*

Nature and science come together in a haven of greenery on the hill of Montecorboli: a botanical park with an Astronomical Observatory in the middle. The Park consists of a wood - along whose paths one can admire the natural flora - and by a garden laid out in thematic areas. The Park and multi-purpose Observatory (Astronomical, Environmental, Geo-Seismic and Meteorological) make up a recreational and cultural complex featuring a number of activities where visitors can enjoy and be amazed by the wonders of the sky and by the natural environment.

**Parco Botanico e Osservatorio Polifunzionale del Chianti**  
**Località Montecorboli, San Donato in Poggio**  
**50028 Tavarnelle Val di Pesa (Florence)**  
**GPS coordinate +43° 32' 07.99", +11° 14' 04.66"**  
**Tel. +39 055 8072239 Fax +39 0571 667707**  
**info@osservatoriodelchianti.it**

## *From Sardinia to Chianti*

Sardinian-born Giovannino Nieddu has lived in Tuscany for more than forty years, bringing here one of the great traditions of his homeland: the knowledge of sheep farming and the processing of dairy products, producing excellent cheeses that are renowned throughout the Chianti region. Success has done nothing to affect farm rhythms and working hours: shepherds have a fixed timetable, starting at dawn and resting in the afternoon. To see Nieddu at work visitors are advised to contact the farm for information prior to their arrival.

**Azienda Agricola di Giovannino Nieddu**  
**Via Malafrasca, 234**  
**50026 San Casciano Val di Pesa (Florence)**  
**GPS coordinate +43° 39' 25", +11° 11' 09"**  
**Tel. +39 055 8248127 / +39 339 1646339**  
**Fax +39 055 8248127**  
**giovannino.nieddu@virgilio.it**

## *World of terracotta*

Statues, busts, giant vases, fountains, masks, representations of animals and garden ornaments are the ultimate expression of the manual skills and artistic sensitivity of Enzo Zago. An age-old craft, that of working clay, whose ancient traditions are continued in the Chianti area thanks to craftsmen like Zago who since 1960 has practised this art with passion. Zago's creations now embellish many of the gardens of Chianti, though they are also highly demanded abroad, even as far as the United States and the Arab Emirates.

**Enzo Zago Terrecotte Artistiche d'impruneta**  
**Via Mazzini, 136**  
**50027 Strada in Chianti (Florence)**  
**GPS coordinate +43° 9' 49.2", +11° 50' 29.58"**  
**Tel. +39 055 8587106**  
**info@enzozago.it**

## *Archeology in the Sienese area of Chianti*

The exhibits of the Museo Archeologico del Chianti senese are set up in four rooms of the 15th-century Florentine fortress in the historic town of Castellina. They recount the ancient history of Chianti through archaeological materials and data collected in the area of four municipalities on the Sienese side: Castellina, Gaiole, Radda and Castelnuovo Berardenga.

**Museo Archeologico del Chianti senese**  
**Piazza del Comune, 17**  
**53011 Castellina in Chianti (Siena)**  
**GPS coordinate +43° 28' 09", +11° 17' 19"**  
**Tel. +39 0577 742090 Fax +39 0577 741388**  
**info@museoarcheologicochianti.it**  
**www.museoarcheologicochianti.it**

## *The medieval town of San Donato*

This old hill-top town still has the typical structure of medieval walled lands. Many of the buildings date from the period in which San Donato was the headquarters of the Chianti League, an alliance founded by the Republic of Florence in 1384 to administer the area.

**San Donato in Poggio**  
**50028 Tavarnelle Val di Pesa (Florence)**  
**GPS coordinate +43° 32' 07.99", +11° 14' 04.66"**  
**Tour of the town Tel. +39 055 8072341**

## *The secrets of the ancient art of silver working*

An old-established silver working firm, that of Paolo Bussotti, whose family has worked in the business for over 50 years. In the workshop visitors can see how a silver manufacture is produced: a tour for those curious to know the secrets of the ancient art of silver working, from the casting of the pure metal and the various stages of its working up to the creation of the finished product.

**L'argento Firenze di Bussotti Paolo**  
**Via Signorelli, 7**  
**50028 Tavarnelle Val di Pesa (Florence)**  
**GPS coordinate +43° 33' 41.2", +11° 10' 22.2"**  
**Tel. +39 055 8071132 / 8091056**

## *Art in the foundry*

The "Fonderia artistica Del Giudice" is a place where the art and technique of the lost-wax method in the casting of sculpted works in bronze and silver has been handed down for three generations. The foundry has all the atmosphere and fascination of an artistic workshop of the Renaissance, although the solutions which modern technology makes available in the casting process are certainly also welcomed. The production of classical, modern and contemporary works, in various metal alloys, is the result of the experience accumulated in over 40 years of patient work, the high quality of the materials used and the technological innovations adopted.

**Fonderia artistica Leonardo Del Giudice**  
**Via di Meleto, 2**  
**50022 Greve in Chianti (Florence)**  
**GPS coordinate +43° 35' 00", +11° 19' 00"**  
**Tel. +39 055 8588893**  
**info@fonderialdelgiudice.it**

## *The allure of glassware*

The production of fine glassware, rigorously ground and carved by hand, renders the creations of this prestigious Chianti-based workshop absolutely unique. Years of restoration work have enabled Marcello and Lorenzo Galgani to refine tastes and techniques, which now they skilfully apply, grinding and carving new creations specially commissioned to skilled Tuscan glass-blowers with whom they have collaborated for years.

**Cristallerie Galgani**  
**Via del Valico, 7**  
**Località Marcialla**  
**50021 Barberino Val d'Elsa (Florence)**  
**GPS coordinate +43° 34' 28.33", +11° 08' 24.86"**  
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**info@mgalgani.it**



**ANTINORI NEL CHIANTI CLASSICO**

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