



Gentili ospiti,

Di seguito trovate i nostri suggerimenti per le migliori attività per scoprire la nostra zona.

Non esitate a contattare la reception per ulteriori informazioni e assistenza:

Dear Guests,

Below you will find our suggestions for the best activities to discover our area.

Do not hesitate to contact the reception for further information and assistance:

Restaurant- pages 1 – 7

Cooking class – pages 8-9

Wineries – pages 9-15

Activities/ tours - pages 16 - 31



CASTELLINA IN CHIANTI
Ristoranti In Centro – Restaurants In Town

Albergaccio

Tuscan cuisine

Via Fiorentina, 63

☎ +39 0577 741042 closed on Sunday

Antica Trattoria la Torre

Piazza del Comune, 15

☎ +39 0577 740236 closed on Thursday

Il Fondaccio dai Dottori

Pizzeria – Via Fiorentina, 7

☎ +39 0577 742911 open everyday

Il Re Gallo

Trattoria – Speciality meat

Via Toscana, 1

☎ +39 0577 742000 closed on Monday

Taverna Squarcialupi

Via Ferruccio, 26

☎ +39 0577 741405 open everyday

La Chiantina

Pizzeria-Restaurant

Via 4 Novembre 100

☎ +39 0577741495 closed on Monday



Ristoranti Nei Dintorni - Restaurants In The Surrounding

Antico Ristorante Pestello

Tuscan cuisine

Localita' Sant'antonio, 36, Castellina in Chianti (18 minutes)

+39 0577 740671 closed on Wednesday

Osteria Alla Piazza

Tuscan cuisine

Località la Piazza (30 minutes)

+39 0577 733580 closed on Monday

Antinori - Rinuccio

Tuscan cuisine

Via Cassia per Siena, 133, Loc. Bargino

50026 San Casciano Val di Pesa, Florence (33 minutes)

+39 055 2359720 open every day only at lunch

Dario Cecchini – Officina della Bistecca

Via XX Luglio, 11, Panzano In Chianti FI (30 minutes)

+39 055 852020 open everyday

La Bottega di Volpaia

Tuscan cuisine

Piazza della Torre, 1 – Volpaia (38 minutes)

+39 0577 735602 closed on Tuesday

La Vin' Osteria

Località La Villa di Sotto, 16, Radda in Chianti SI (33 minutes)

+39 0577 735604 closed on Wednesday

Osteria di Fonterutoli

Tuscan cuisine

Località Fonterutoli (22 minutes)

+39 0577 741125 closed on Tuesday

Riserva di Fizzano Passo dopo Passo Osteria

Località Fizzano (very close, walking distance)

+39 0577 737223 closed on Tuesday



Uscio e Bottega

Loc. Sicelle, 56, 53011 Castellina in Chianti (30 minutes)

☎ **+39 0577 733572** closed on Wednesday

POGGIBONSI

I Boceri

Pizza and Tuscan kitchen

Via Senese, 109

☎ **+39 0577 981426** only at dinner closed on Monday

'I Love You' – Enotheque

Via Della Repubblica, 66

☎ **+39 0577 938354** closed on Monday and Tuesday

Opening hours from 1pm to 10 pm

La Galleria

Specialty fish

Galleria Cavalieri Vittorio Veneto 20

☎ **+39 0577 982356** closed on Sunday

Osteria 1126 – Tenuta Cinciano

Loc. Cinciano, 2

☎ **+39 0577 932240**, open everyday

COLLE VAL D'ELSA

Arnolfo

2 Michelin Stars – International cuisine

Viale della Rimembranza, 24, 53034 Colle di Val D'Elsa SI

☎ **+39 0577920549** closed on Tuesday, Wednesday and Thursday

Il Frantoio

Tuscan cuisine

Via del Castello, 38

☎ **+39 0577 923652** closed on Thursday

Open everyday at dinner and on Sunday at lunch

L'Antica Trattoria

Piazza Arnolfo, 23

☎ **+39 0577923747** closed on Wednesday and Sunday opened only at lunch



SAN GIMIGNANO

Cum Quibus

1 Michelin Star – Rustic and romantic place

☎ +39 0577 943199 closed on Tuesday

San Martino 26

Via San Martino, 26

☎ +39 0577 940483 closed on Thursday

Ristorante Perucà

Via Capassi, 16

☎ +39 +39 0577 941213 closed on Thursday

Ristorante Chiribiri

Tuscan cuisine - Little restaurant

Piazza della Madonna, 1

☎ +39 0577 941948 open everyday

Le Vecchie Mura

Italian cuisine

Via Pian d'Ornella, 15

☎ +39 0577 940270, closed on Tuesday

BARBERINO TAVARNELLE

L'Antica Scuderia

Tuscan kitchen and pizza - Romantic restaurant

Via di Passignano, 17

☎ +39 055 8071623 closed on Tuesday

La Locanda di Pietracupa

Tuscan cuisine

Strada Pietracupa, 31

☎ +39 055 8072400, open every day

Antica Trattoria La Toppa

Tuscan cuisine - Homemade pasta fresca, good meat

Via del Giglio, 43, San Donato (26 minutes)

☎ +39 055 8072900 closed on Monday



Osteria di Passignano
Tuscan cuisine – Michelin star
Via Passignano 33 Loc. Badia a Passignano
50028 Tavarnelle Val di Pesa (FI)
☎ **+39 055 8071278** closed Sunday

Picò, Pizza Cocktail e Piccornie
Meat and Fish Restaurant, Pizzeria
Piazza Barberini, 5
☎ **+39 055 8075509**, closed on Wednesday

SIENA

Antica Osteria da Divo
Via Franciosa, 25
☎ **+39 0577 286054** closed on Tuesday

Grotta Santa Caterina da Bagoga
Via della Galluzza, 26
☎ **+39 0577 282208** closed on Monday

La Compagnia dei Vinattieri
Via delle Terme, 79
☎ **+39 0577 236568** open everyday

La Taverna di San Giuseppe
Via Duprè, 132
☎ **+39 0577 42286**, closed on Sunday

Osteria Boccon del Prete
Via di San Pietro, 17
☎ **+39 0577 280388**, opened everyday

Osteria Le Logge
Via del Porrione, 33
☎ **+39 0577 48013** closed on Sunday and Monday

I Tre Cristi Enoteca Ristorante
Tuscan cuisine, ancient building
Vicolo Provenzano, 1-7
☎ **+39 0577 280608**, closed on Sunday



FIRENZE

Il Cestello

Fish Restaurant

Piazza del Cestello 8

☎ +39 055 264 5364 opened everyday only at dinner

Fuor d'Acqua

Fish Restaurant

Via Pisana, 37R

☎ +39 055 222299 closed on Sunday

Lungarno 23

Best Hamburgers

Lungarno Torrigiani 23

☎ +39 055 2345957 open everyday dinner

On Saturday and Sunday also at lunch

Il Palagio Four Season

Michelin Star

Borgo Pinti 99

☎ +39 055 26261 on Monday only dinner and closed on Sunday

Saporium

Michelin Star

Lungarno Benvenuto Cellini, 69/R

☎ +39 055 5535677 closed on Monday and Sunday

Ora D'aria

Michelin Star

Via dei Georgofili 11R

☎ +39 055 2001699 closed on Sunday

Perseus

Viale Don Minzoni 10

☎ +39 055 588226 closed on Sunday

O' Munaciello

Napoletan restaurant

Via Maffia, 31

+39 055 287198 closed on Tuesday



COOKING CLASSES

Picò

Piazza Barberini, 5, 50021 Barberino Val D'elsa FI

Phone: 055 807 5509 – Email: info@pizzaecocktail.com

Pizza cooking class

3 types of experience: <https://www.picorestaurant.it/en/gastronomic-experiences/>

From 80€ - 100€ - 140€ per person

Badia a Passignano

Via Santa Maria a Macerata n. 31, Montefiridolfi located in the Antinori House Farm "Fonte de Medici"

Phone: +39 0558071278 – Email: info@osteriadipassignano.com

The Secrets of Fresh Pasta: Private Cooking lesson to discover all the secrets of pasta with the Executive Chef Antinori, followed by Lunch or Dinner at Osteria di Passignano and a visit to the historic winery in Badia a Passignano.

From Monday to Friday at 10.00 am or 16.00 pm euro 300,00 per person

Minimum 3 participants, always in exclusive

The Recipes of Casa Antinori: Group cooking lesson to discover traditional recipes, with the Executive Chef Antinori

Cooking course with the Executive Chef Antinori who will create a complete menu and provide all the recipes in a practical pantry.

The lesson can be in group of maximum 10 people.

Every Friday at 16.00 pm euro 100,00 per person

From Monday to Friday at 10.00 am or 16.00 pm, is possible to have the experience in exclusive with a minimum guarantee of 4 people.

Tenuta di Torciano Winery

Ulgiano (San Gimignano area)

Phone: +39 0577 950055 – Email: visit@torciano.com

www.torciano.com

Private pasta making class is perfect to learn Tuscan culinary secrets. Enjoy your wonderful creations of three types of pasta for lunch or dinner, followed by the tastings of 15 products including wine, olive oil and balsamic vinegar.

Details: 3 hours

Price: € 145 per person



Virna

Very close to our property

Phone : + 39 3398427766 - + 39 743180 - E-mail : c.virna57@gmail.com

Cooking classes arranged in the morning or in the afternoon (max 7-8 pax)

Open every day from 4.30 pm

She only accepts cash

Price: 90,00€ per person, Duration: 3-4 hours

Volpaia

Loc. Volpaia, 53017 Radda in Chianti (SI)

The classes, for a maximum of 24 people, start either at 9.30 a.m. or 3.30 p.m. and last an average of four hours, price 155,00€ per person

Tenuta Casanova

Località Sant' Agnese, 20 Castellina in Chianti - 53011

Phone: (+39) 335 6150760 - E-mail: info@tenutacasanova.it

It starts at 9:30 am

All courses include the tasting of 5 wines and exquisite dessert wine.

They also include a visit to their Cantina



AROUND THE HOTEL – CASTELLINA IN CHIANTI

Castellare - <http://www.castellare.it/ita/chiantiPoggiale.html>

☎ +39 0577 742903, with reservation for max 4 people

On SP130 From Locanda Le Piazze towards Castellina in Chianti (5 km- 10 minutes)

Opening hours: 10:00 am to 1:00 pm, 2:00 am to 7:00 pm

60 minutes tour and 4 wines tasting, 20€

Tenuta di Bibbiano - <http://www.bibbiano.com/>

☎ +39 0577 743065,

On the road to Castellina in Chianti, near Lilliano (3 km – 9 minutes)

Open from Monday to Saturday 10 am - 6:00 pm

3 wines tasting plus some snacks 35€ per person

Wine tasting and light lunch, 30.00 €

Lilliano - <http://www.lilliano.com>

☎ +39 0577 743070

Halfway between Castellina in Chianti and Castellina Scalo (5,3 km – 14 minutes)

From Monday to Friday opening hours of the direct sale 9:00 am - 12:30 pm, 1:30 pm to 5:30 pm,

Saturday 9:30am-12:30pm, 2:30pm-5:30pm

Guided tour and tasting in the cellar at 15€ per person. On weekends upon request it is possible to taste and purchase Lilliano's wines directly from the estate shop, and to organize group tastings, outdoors or in the ageing cellar.

Rocca delle Macie - <http://www.roccadellemacie.com/>

☎ +39 0577 7321, +39 0577 7371 or +39 0577 732236

On the road from Castellina in Chianti to Castellina Scalo (7 km – 16 minutes)

Opening hours direct sale 9:30 am to 7:00 pm

Poggio Amorelli - <http://www.vinopoggioamorelli.it/>

☎ +39 0577 741373 Cell. +39 3933313995

Loc. Poggio Amorelli Castellina in chianti (9,4 km – 18 minutes)

Opening hours: 11:00 am – 5:30 pm, open everyday

Visit and tasting of 5 wines + local products 30€ for 1 hour

Tasting with light lunch (handmade pasta, cheese and salumi), 60€ for 2 hours

Il Cellesse - <http://www.ilcellese.it/it/>

☎ +39 3298151425 - +39 3386524653

Loc. Maltraverso, 4 53036 Poggibonsi (SI) (12 km – 19 minutes)

Tour, tastings + light lunch, starting from 25,00 €

Tour, tastings + tasting menu with wine pairing, starting from 50,00€



Fonterutoli - http://www.mazzei.it/ita_161/

+39 0577 73571

On the road SS 222 half way between Castellina in Chianti e Quercegrossa (12 km – 22 minutes)

Opening hours: from Monday to Sunday: 9:00 am to 18:00 pm

Classic Wine tour and tasting of 3 wines at the rate of 30€ per person from 10 am till 7 pm for 1 hour

San Gimignano

Guicciardini Strozzi - <http://www.guicciardinistrozzi.it/>

Località Cusona, 5 - 53037 San Gimignano (Siena) Italy

+39 0577 950028

Tours by appointment from Monday to Friday 9:00 am – 12:30 pm and 2:30 pm – 6:00 pm

Wine tours and tastings starting from 15,00€ per person

Tenuta Torciano - <http://www.torciano.com/EU/cantina/>

+39 0577 950055

Via Crocetta, 18, 53037 Ugnano, San Gimignano SI (20 km – 28 minutes)

Tour + tastings starting from 39,00€ pp (one hours, 9:00 – 18:00 am)

Tour, tastings + light lunch, starting from 50,00 € pp (two hours, starting from 11:00 am)

Tavarnelle Val di Pesa and Bargino

Antinori - <http://www.antinori.it/>

+39 0552359700 Via Cassia per Siena, 133 Loc. Bargino

50026 San Casciano Val di Pesa, Firenze (33 km – 34 minutes),

Wine tastings and tours by appointment

Tinaia Tour: an hour and a half + tasting 45€

Bottaia tour: two hours tour and 4 wines tasting, 65€

Bottaia cru tour: two hours tour, tasting and lunch, 160€

Ristorante Rinuccio 1180: **+39 055 2359720**

Badia a Passignano - http://www.antinori.it/it/26-generazioni/stores#anchor_1

+39 055 8071278

Via Passignano 33, bc. Badia a Passignano - 50028 Tavarnelle Val di Pesa (FI) (28 km – 31 minutes)

Tastings available from Monday to Saturday 9:00 am - 11:30 am, 3:30 pm - 6:00 pm

Different guided tour with lunch or dinner available from Monday to Saturday 11:15 am - 6:15 pm



Castello di Monsanto – <http://www.castellodimonsanto.it>

+39 055 8059000

Via Monsanto, 8, 50021, Barberino Val D'Elsa (Firenze)

From Monday to Friday by appointment 3 wines tasting + 1 hour and half tour, 30,00€ per person

Greve in Chianti

Castello di Verrazzano - <http://www.verrazzano.com/>

Via Citille, 32 - 50022 Greve in Chianti (FI)

+39 055 854243

Different packages available on their website

wine tasting + wine tour at the rate of 28,00€ at 10:00 am and 3:00 pm

Fontodi Tenuta Agricola - <http://www.fontodi.com/>

Biologic company owned by Manetti family

+39 055 852005

Monday to Friday from 8:00 am to 12:00 pm and from 1:00 pm to 5:00 pm, by appointment

Castello Vicchiomaggio - <http://www.vicchiomaggio.it/>

+39 055 854079

Every day from 10:00 am to 6:00 pm wine tasting, 17,00€ per person, no reservation

From Monday to Friday at 3:30 pm, 1 hour and half wine tour + tasting, 30,00€ per person

From Monday to Sunday 12:45 am, 2 hours and half tour + lunch, 58,00€ per person

Every Monday tour and tasting dinner, 3 hours and a half, 68,00€ per person

Radda in Chianti

Brancaia - <http://www.brancaia.com/it/brancaia-azienda-vini/>

Località Poppi, 53017 Radda in Chianti

+39 0577 742 007

Open from Monday to Sunday, 10:00 am – 6:00 pm

- Informal tastings at the wine Bar: a selection of 3 wines for € 6, a selection of 5 wines for € 12, a selection of 8 wines for € 20. Their Wine Bar is open every day from 10 to 18. Reservation is not necessary.

Tour and tasting starting 40,00 € to 80,00 € by appointment some days in advance



Montevertine - <http://www.montevertine.it/>

Località Montevertine, 1 – 53017 Radda in Chianti (SI)

☎ **+39 0577 738009**

Monte Vertine, not far from Radda on the road to Badiaccia a Monte Murlo

Little Chianti Museum **2023 season open on May**

Castello di Volpaia - <http://www.volpaia.it/sito/index.php>

☎ **+39 0577 738066**

Loc. Volpaia – 53017 Radda in Chianti (SI) - On the road from Radda to Panzano

Every day at 11:30 am – 3:00 pm – 5:00 pm: tour + tasting of 4 wines, 40,00€. Private tour + tasting 60,00€

Gaiole in Chianti

Fattoria di Rietine - <http://www.rietine.com/>

☎ **+39 0577 731110**

Località Rietine 27 – 53013 Gaiole in Chianti

Opening day from Monday to Saturday, 09:00-17:00

Badia a Coltibuono - <http://www.coltibuono.com/>

Azienda Biologica

☎ **+39 0577 74481**

☎ *Restaurant* **+39 0577 749424**

From Radda to Gaiole on the way to Montevarchi

Every day in the afternoon: one-hour tour + 2 wines tasting, 15,00€ by appointment

Every day at 11:00: one hour and half private tour + 4 wines tasting, 30,00€ on appointment

Castello di Ama - <http://www.castellodiamama.com/>

☎ **+39 0577 746031**, *by appointment one week before*

From Radda in Chianti SS429 or from Gaiole SS408

Jorney to Ama: tour+ tasting, 1 hour and a half, 90,00 € per person

The art of vintages: tour + tasting 1 hour and a half, 220€ per person

Castello di Brolio - <http://www.ricasoli.it/>

☎ **+39 0577 7301**

Castellina in Chianti direction Radda direction Gaiole, direction Brolio from SS484

Opened every day from 10:00 am to 7:00 pm.


Classic tour: 2 hours tour of the castle and cellar + tasting, 40,00€, tour starts at 10:30 am

Tour Grand Cru: 2 hours and a half, tour + Cru wines tasting + private lunch, 150,00€ tour starts at 10:00 pm



Castelnuovo Berardenga

Bindi Sergardi – www.bindisergardi.com

 **+39 0577 309309**


Strada Comunale Mocenni, 34, 53019 Castelnuovo Berardenga (SI)

Open From Monday to Saturday, 10:00 am – 6:00 pm. On Sundays upon request.

Different tours available


Tolaini - <http://www.tolaini.it/>

Strada provinciale 9 di Pievasciata, 28 – Località Vallenuova

 **+39 0577 356972**

Open from Monday to Sunday, 11:00 am – 7:00 pm

Felsina - <http://www.felsina.it/>

 **+39 0577 355117**

Via del Chianti, 101 – 53019 Castelnuovo Berardenga (SI)

Open every day, 10:00 am – 18:00 pm.

Tour and tasting, 30,00 €

Montalcino, home of the Brunello wine

Banfi - <http://www.castellobanfi.com/>

 **+39 0577 877505** Cantine, **+39 0577 877514**

Poggio alle Mura 53024 Montalcino (SI)

Guided visits of the cellar are available by appointment from Monday to Sunday at 4.00 p.m.

The tastings start at 24 per person

Casanova di Neri - <https://www.casanovadineri.it/>


 **+39 0577 834455**

Podere Fiesole, 53024 Montalcino (SI)

For buying and tasting products their sales room is open from Monday to Friday from 9:00 am to 1:00 pm and from 2:00 pm to 6:00 pm

Visit to the winery and wine tour upon request

Ciacchi Piccolomini D'Aragona

 **+ 39 0577 835616**

Località Molinello, 53024 Castelnuovo dell'Abate, Montalcino (SI)

Opened from Monday to Friday from 9am pm till 6:00 pm

Guided tours are always by reservation; the store remains open for tastings and any purchases.



Fattoria dei Barbi- Montalcino

+39 0577 841111

Loc. Podernovi, 170, 53024 Montalcino SI

Caseificio, Winery, by appointment, makes its own salame and cheese, great restaurant visits and wine tasting.

The tasting of the range of their wines is always available, for a fee, during the opening hours of the store and up to 20 in the Taverna: you can choose from the many Tastings of Wines by the glass or from the following proposals

Tasting everyday from 10:30am till 5:00 pm starting from 23€ per person

Mastrojanni

+39 0577 835681

Poderi Loreto e San Pio, 53020 Castelnuovo dell'Abate, Montalcino (SI)

Guests can choose between the Tasting of 3 wines or the complete experience of 5 wines; you can also book the Light Lunch (for a minimum of 4 people), which is a combination of wines with traditional Tuscan dishes.

Montepulciano, nobile di Montepulciano Wine

Azienda Agricola Avignonesi - <http://www.avignonesi.it/it>

+39 0578 724304 or +39 346 5805310

Via Colonica, 1 Valiano di Montepulciano (SI)

Open every day from April to October from 10:00 am to 6:00 pm;

Join us for an exclusive tour of the estate, visiting 2 of our most famous vineyards La Stella and La Tonda and culminate it all by tasting 4 of our wines. Learn about biodynamic viticulture and how we strive to live and work in harmony with the land around us.

Boscarelli - <http://www.poderiboscarelli.com/en/>

+39 0578 767608

Via di Montenero, 24 Montepulciano (SI)

reservation is required, They are also open on weekends

La Braccasca - <https://www.antinori.it/it/tenuta/tenute-italia/la-braccasca/>

+39 0578 724252

Via Stella di Valiano, 10, 53045 Montepulciano (SI)

Antinori family

Opened Monday to Saturday 10:00 am – 4:00 pm

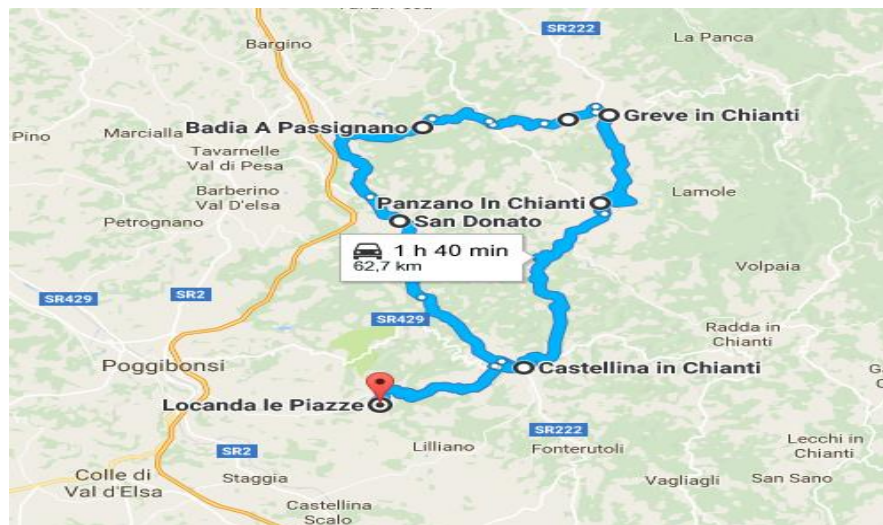
Tour and tasting upon reservation

SUGGESTED TOURS

Tour of Chianti Fiorentino

In this day tour, you have the possibility of visit the part of Chianti looking to Florence, driving in charming roads and discovering typical Tuscan landscapes.

The villages that you will meet in your journey are San Donato in Poggio, Badia a Passignano, Montefioralle, Greve in Chianti and Panzano in Chianti.



The entire tour is about 60 km driving: how many hours depends on how many stop will you make during your journey.

How to begin the tour:

Exit the gate of Locanda Le Piazze and take the 800 m gravel road: at the stop turn right on the SP 130. After 6 km turn left and then turn right on Via Etrusca. At the stop left and take SP 76 and SP 101 in direction of SAN DONATO IN POGGIO.



This charming destination is a mediaeval walled village located, like so many Tuscan towns, on a hill ("Poggio"), from which it takes part of its name, and that separates the Val di Pesa from the Val d'Elsa

The medieval layout of the streets and the main piazza are also preserved. Piazza Malaspina is very atmospheric, with an octagonal well and surrounded by the Palazzo Ticci, now known as the Palazzo Malaspina, the church of Santa Maria della Neve and the Palazzo Pretorio. The latter was destroyed during WW II, as were numerous other buildings such as the Porta Senese, but has been reconstructed.

Suggested restaurants:

La Locanda di Pietracupa

Via Madonna di Pietracupa 31

055 807 2400

Antica Trattoria La Toppa

Via de Baluardi 2/B

0558072900

After 9 km (15 minutes) passing through the village of Sambuca, you will reach BADIA A PASSIGNANO:

Badia a Passignano or the Abbey of Passignano is an historic abbey in the comune of Tavarnelle Val di Pesa.

It dates back to before the year 1049 when a then-ancient abbey was donated to John Gualbert and was restored.

The monastic complex is still enclosed within the 14th century walled courtyard with quadrangular planes with corner towers, but the neo-gothic integrations realized at the end of the nineteenth century, when the monastic community was suppressed, was transformed into a villa. The Latin-style abbey church was almost entirely reconstructed from the second half of the 16th century and internally frescoed by Passignano and Alessandro Allori.



The monastic complex since 1986 has returned to the property of the Vallombrosan monks.

In this little village is situated ***Osteria di Passignano***, the Michelin starred restaurant own by Antinori family.

Other restaurants are:

Antica Scuderia

Via Passignano, 17

055 807 1623

Cantinetta di Passignano

Str. Badia 1A

055 807 1975

Bar DiVino

Str. Di Badia 4 +39 338 804 7520

On the way to Greve in Chianti (8 km of charming road in the Tuscan countryside), you will find the lovely village of MONTEFIORALLE:



The "castello" of Montefioralle is probably one of the most ancient villages in Chianti and is still today enclosed within its original walls. These were initially two circuits but houses now fill the space between the original structures. The walls were octagonal in outline, with four gates, modifications of which still exist.

The enological fame of Montefioralle is secular and it is produced a great wine. To visit: church of S. Stefano with works of art from 1200 and 1400 and Pieve of S. Cresci, situated outside the walls of the

village that is one of the ancient churches of the Chianti.

Restaurants:

La Castellana

Via di Montefioralle 2

055 853134

Taverna del Guerrino

Via di Montefioralle 39

055853106

Continue for 2 km on Via Montefioralle and reach GREVE IN CHIANTI:

Greve in Chianti is named after the river that runs through it. At the end of the Dark Ages, Greve developed on the flat ground of the Greve valley as the market for the fortified villages, castles and farmhouses on the surrounding hilltops.

The original piazza is shown as square in old documents but the construction of buildings, porticoes and loggias has encroached on it over the years so that it is now triangular, pointing to the neoclassical facade of Santa Croce. On one side of the piazza is a statue of the explorer Giovanni da Verrazano who discovered New York Harbour.



Restaurants:

Enoteca Ristorante Il Gallo Nero

Via Cesare Battisti, 9

055 853734

Ristorante Bottega Del Moro

Piazza Trieste, 14

055 853753

For a nice sandwich on the way, we recommend ***Antica Macelleria Falorni***, in the main square Piazza Giacomo Matteotti.

Continue for 8 km on SR 222 arriving in PANZANO IN CHIANTI:



The name of the village of Panzano is of Roman origin but the settlement is older since Etruscan finds have been made in the neighbourhood. The first documentary evidence is 11 C, when the development of the "borgo", the village around the castle, took place. The castle stands on a ridge separating the Val di Greve from the Val di Pesa, exactly halfway between Florence and Sienna, between which it was always a source of contention. The castle is now private, but the courtyard and the surroundings can be visited, and the houses along the downhill road have a mediaeval character. There are some remnants of the old Roman paved roads, the Senice, which are still in use. Panzano's churches are definitely worth a visit: The Church of Santa Maria (Santa Maria Assunta), which stands next to the castle, was completely rebuilt in the XIX century on the site of an ancient church, but it possesses a small XIV century Siennese Madonna and Child attributed to Botticini.

In this town is situated the famous restaurant, ***Antica Macelleria Cecchini*** (Via XX Luglio, 055802020), where you can taste the original Tuscan Bistecca.

You have now 13 km driving on the SR 222 to reach Castellina in Chianti and then back on the SP 130 for 7 km to **Locanda Le Piazze**.

Half day tour in San Gimignano



San Gimignano is certainly very famous: it is a unique city in the world and is known by the name of the “città’ della torri”. The tower town.

It is only 18 km from our property and can be reached in less than 30 minutes by car.

The fact of being so well known also has a reverse side: the city is always very crowded with tourists as it is definitely one of the places not to be missed while staying in this area.

The uniqueness of San Gimignano arises from the fact that today there are still 13 of the 72 existing medieval towers.

From any direction you come from, San Gimignano and its towers are well visible.

In the Middle Ages, the construction of the tower was a symbol of power and richness, and legend tells that the tallest tower belonged to the most powerful family, expressing in this way its economic and political power.

Today, in addition to the 13 towers, the exterior walls and the two access doors to the center of the city are still perfectly preserved: San Giovanni door and San Matteo door.





The road that connects the two doors is the heart of the city: You will find wonderful shops of craftsmen who produce ferns, crockery, ironworks, alabaster objects (an ornamental stone worked in the nearby town of Volterra).

Not to be missed:



Shops where you can buy local gourmet product as well as the precious and refined saffron "Zafferano di San Gimignano"

-The famous white wine "Vernaccia di San Gimignano": the only Tuscan white "DOCG" (Denominazione di origine controllata e garantita – a rare pearl hidden in the hills of this region, always associated with great red wines.

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A unique ice cream at Dondoli'; the ice cream shop is located in Piazza della Cisterna, and it is worldwide famous; for two consecutive years the best ice cream in the world.

A unique taste? "Nocciolone" which literally means "Big Nut" - attention to allergies!!!

Where to eat:



For a quick lunch:

Trattoria Chiribiri, small restaurant near Porta San Giovanni, always crowded because the cuisine is great.

Do it differently and admire San Gimignano from another perspective: private flight by helicopter



Do not miss out the heart- Beating horse race of Siena:

The [Palio](#) is a medieval [horse race](#) run around the Piazza del Campo twice each year, July 2nd and August 16th.

Siena is divided in 17 districts, called *Contrade*, each of them is represented by an animal and they have their own boundary and distinct identity. Over the centuries rivalries and alliances were formed among *Contradas* and it is very fundamental during the race.

Only 10 *Contradas* take part to the race, the seven ones that do not participate, they will race automatically the year after. The three missing *Contradas* are randomly picked from the Mayor of Siena about one month before the race.



This tradition lasts four days. During the morning of the first day, each *Contrada* is randomly assigned to a horse that can be a slow or a fast horse. In the following days there are two practices per day (morning and evening) until it arrives the race day, the *Palio* day.

Obviously, horses do not run on stone but they run in a path covered by a special dirt called *tufo*.

For Senese people horses are sacred and they are treated with care and love.

Before the race, it takes place an historical parade where all 17 *Contradas* show their colours, costumes and flags. When the parade is over, the 10 *Contradas* take position at the starting line, called *canape*. The position of each *Contrada* at the *canape* is randomly picked by the Mayor and it can be decisive for the race. Nine *Contradas* are aligned behind the *canape* while the last one stays behind them and decides the start of the race.

Who arrives first after three laps around the square wins a painted banner, called *Drappellone*, representing an image of the [Blessed Virgin Mary](#).



For the Senese people the *Palio* is not only a 4-days festivity but it is something deeper. It is an all year long lifestyle and each member of the Contradas activity participates to the district' s life. It is difficult to explain what *Contrada* members feel during the Palio days, it is an unic mixture of joy, passion and pain that none outside can understand.

We highly suggest you to discover this fantastic wonder in order to appreciate this tradition and try to understand the Seneses passion.



Volterra, in 1 DAY TOUR

Situated in enchanting scenery, Volterra is an ancient medieval village that conserves its 3000 years old of story. An elegant mix between Etruscan, Roman and Renaissance culture will carry you in the past, just walking around its imposing walls.

If Volterra is now so famous, we have to thank the writer Stephanie Meyer and her “Twilight Saga”. Thanks to her, Volterra has millions of tourists each year, even if no vampires live in this village. ☺



We can Start the Tour entering from “Porta a Selci” to admire one of the 8 Medieval entrance.

In few minutes you will find yourself in one of the most beautiful Italian square, which until 10 years ago, only knew by alternative tourists; we are talking about “**Piazza dei Priori**”, where it is possible to admire “Palazzo Comunale” with its coats of arms of the most powerful Florentine families, “Palazzo Pretorio” and “Torre del Porcellino”.



Close "Piazza dei Priori" is situated "**Piazza San Giovanni**" with its cathedral, built in 1120. A classic style, distinguish the church from the others.



To have a better knowledge of Volterra, important is "**Battistero di San Giovanni**". The baptistery (XIII sec.) holds many artworks since the year 1500 to year 1750.



While you lost yourself between Volterra's street, do no forget to visit the "**Teatro Romano**". Built during Augusto's period. The area became for centuries a waste disposal site until the 1950. In this year is started the project to bring to light the theatre. Today, it is became an archeological and proteted area.

After many tuscan
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The "Museo di
with pieces of
painting. For
"Museo della



having a good lunch in one of the
restaurants, we suggest a visit in at
museums: The Etruscan Museum,
collections of the Etruscan period,
Arte Sacra" (Holy Art Museum)
jeweels art, wood sculptures and
tenacious tourist, we propose the
Tortura" (The Torture Museum).

As souvenir? A wonderful piece of "**Alabastro**"! Volterra is so famous for its handicraft and This material is the most precious in Europe.

The Alabastro is an esteemed stone. Etruscan people were the first to work with this material and still now the major part of people, living in Volterra, create amazing objects. Many shops in the village sell from jewels to ornaments. You will be enchanted by the great sculpture you will find during your trip.



HOW TO REACH VOLTERRA:

From Castellina in Chianti:

Sp 130, direction Poggibonsi.

Highway Siena-Florence, direction Siena.

Exit Colle di Val D'elsa Nord, following direction for Volterra. Arrival time: 1H .