

2012

**GUIDED TOUR OF WINE CELLARS & OLIVE MILL
FOLLOWED BY WINE TASTING**

Join us for a guided tour of our unique winery, Castello di Volpaia! We will walk around the medieval village and visit the olive mill as well as some wine cellars. The visit will be followed by a wine tasting of 3-4 different wines and our extra virgin olive oil in our beautiful tasting room or under the wisteria porch in a terrace. The wines you will have the chance to taste will be: Bianco di Volpaia (when available), Chianti Classico DOCG, Chianti Classico Riserva and Coltassala or Balifico. Wines will be served with pecorino cheese, tomato bruschetta and bread with extra virgin olive oil.

Reservation:

Visits are organised every day upon request (h.11:00; 15:00 and 17:00)
Reservation is required, please contact us for availability.

Time: 1h / 1-30h

Language: English (you may also inquire about other languages)

Prices:

€ 11 per person for groups of over 26 people
€ 14 per person for groups from 13 to 25 people
€ 16 per person for groups up to 12 people

Exclusive wine tours can be organized with an extra-charge of 25€ over the normal price (only for groups up to 12 people).

Reservations and cancellations:

Bookings must be made in advance and confirmed with a credit card number. However, if the visit is cancelled with less than 2 days' notice, it will be charged for anyway.

Any changes in the number of participants must be communicated to us at least 24 hours in advance. We may have to charge for absentees you have not informed to us.

Please note that if groups arrive late, an additional € 10 will be charged for every half-hour delay.

Tasting of Old Vintage Wines

If you wish to taste a wine of a particular vintage we can check availability and open the bottle during the tasting. The price of the bottle will be communicated in advance added to the normal price of the wine tour. After the tour you will bring the bottle with you...!!

2012

LUNCH AND DINNER AT THE ENOTECA – THE TASTING ROOM
(minimum 6 people)

Join us for an informal lunch or dinner at our Enoteca, the beautiful tasting room of Castello di Volpaia winery. A lunch or a dinner can be arranged after a guided tour of the winery. Alessandra will be with the group throughout the tour and the meal and will be delighted to answer questions about Volpaia, our wines, olive oil and Tuscan food.

According to the weather and availability the meal will be served in an open air terrace under a wisteria porch or in our elegant tasting room. The price per person for the tour and the meal starts from **€ 58,00** per person.

The price includes a visit to our wine cellars, service, coffee and 4 wines (Chianti Bianco di Volpaia -when available- Chianti Classico DOCG, Chianti Classico Riserva DOCG, and Vinsanto).

Number of participants and the menu chosen must be confirmed 48 hours in advance. During the reservation you will be asked credit card information as a guarantee. Last minute cancellations and changes will be charged.

We propose the following menus for € 58,00 per person:

MENU 1

Tomato bruschetta, Bruschetta with olive oil & garlic, Pecorino cheese
Penne pasta with herb sauce
Salt'in bocca (Meat roulade with ham and sage)
Zucchine trifoliate (Zucchini cooked with olive oil, garlic and parsley)
Tuscan almond cookies with Vinsanto

MENU 2

Lard crostini, Tomato bruschetta, Pecorino cheese
Spaghetti alla carbonara
Parmigiana di melanzane (Eggplants, tomatoes and mozzarella casseruole)
Apple cake

MENU 3

Tuscan black crostini (with chicken liver), Tomato bruschetta, Pecorino cheese
Penne pasta with zucchini and saffron
Chicken breast with herbs
Baked Endives with tomatoes
Tuscan almond cookies with Vinsanto

MENU 4

Tomato Bruschetta and Pecorino cheese
Pizza
Beans with tomato sauce
Panna cotta

MENU 5 (only in spring and summer)

FATTORIA CASTELLO DI VOLPAIA DI GIOVANNELLA STIANTI - VOLPAIA - 53017 RADDA IN CHIANTI - SIENA
TEL. 0577 738066 - FAX 0577 738619 www.volpaia.com info@volpaia.com

Bruschetta, Tomato and mozzarella sticks, Pecorino cheese
Spelt salad
Eggplant with pizza sauce
Chocolate roll

MENU 6 (only in spring and summer)

Bruschetta, tomato and mozzarella sticks, pecorino cheese
Panzanella - Cold bread salad with onion, cucumber, basil and tomatoes
Cold veal with tuna sauce
Tomato salad
Tuscan almond cookies with Vinsanto

MENU 7 (only in fall and winter)

Mushroom bruschetta, pecorino cheese, bruschetta with new extra virgin olive oil
Orecchiette pasta with broccoli
Chicken alla cacciatora with potatoes
Tuscan almond cookies with Vinsanto

MENU 8 (only in fall and winter)

Mushroom bruschetta, pecorino cheese, bruschetta with new extra virgin olive oil
Pasta and beans (soup)
Braised meat with vegetables
Tuscan almond cookies with Vinsanto

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LUNCH AND DINNER AT THE FAMILY VILLA
(minimum 6 people)

Special lunches and formal dinners can be arranged at the beautiful villa of the winery owners. Guests are personally received by the Stianti Mascheroni family and, according to the season, dinner is served in the garden, dining room or library.

We offer you a choice of menus which must be confirmed on booking. The price per person for the meal starts from € 95,00. The price includes the visit to our wine cellars and olive mill, service, coffee and 4 wines: Bianco di Volpaia (when available), Chianti Classico DOCG, Coltassala or Balifico and Vinsanto). On demand we can serve old vintages which will be quoted on request.

The number of participants must be confirmed 48 hours in advance. Last minute cancellations and changes will be charged.

We propose the following menus for € 95,00 per person:

MENU A

Pizza appetizers, pecorino cheese, olives
Cold spelt salad with vegetables
Cacciatora chicken, with tomatoes and olives
Braised beans with fresh tomatoes
Panna Cotta
Coffee

MENU B

Tuscan crostini with chicken liver, pecorino cheese, tomato bruschetta
Penne strascicate, with meat sauce
Veal braised in milk
Baked, mixed vegetables
Coffee ice cream with meringues
Coffee

MENU C

Tuscan crostini with chicken liver, pecorino cheese, tomato and mozzarella sticks
Spaghetti alla Norma, with eggplants and mozzarella cheese
Cold veal with tuna sauce
Sweet and sour mixed vegetables
Tiramisù
Coffee

MENU D

Fried sage leaves, fried zucchini flowers (when available), tomato bruschetta
Lasagna with tomato sauce and mozzarella
Veal rolls
Braised endives with tomatoes
Chocolate ice cream
Coffee

MENU E (only in fall and winter)

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Mushroom crostini, pecorino cheese
Pasta and bean soup
Marrowbone
Stewed potatoes
Crème Caramel
Coffee

MENU F (only in fall and winter)

Crostini with cheese and sausage, pecorino cheese, pizza appetizers
Orecchiette pasta with broccoli and anchovies
Wild boar in Tuscan style
Mashed potatoes
Crème Caramel
Coffee

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COOKERY CLASSES AND DEMONSTRATIONS AT CASTELLO DI VOLPAIA WINERY

In the oldest part of the medieval village which is still protected by the castle walls we have created a modern kitchen, with tasting and dining rooms as well as a splendid terrace. There we hold cookery classes upon request and, in particular: cookery demonstrations, lessons on combining wine and food, Italian menus and how to serve.

During your cookery classes at Volpaia you will discover the essential secrets for preparing a perfect Italian meal no matter where you are. You will learn how simple our cookery is once you know the reasons for our centuries old traditions as well as a few more recent innovations. Essentially Italian cookery is uncomplicated, seasonal and based on fresh local ingredients. Although we demonstrate dishes from all over Italy, we pay particular attention to Tuscan food and make sure that we use ingredients that are widely available.

Classes are given on complete menus from antipasto to dessert or on a single theme such as first courses, main courses, desserts, olive oil etc. Your teacher is Mrs Giovannella Stianti, the owner of the winery, who is known to be perhaps the best hostess in the area and her meals at Castello di Volpaia are memorable. Visit our website at: <http://www.volpaia.it/sito/inglese/ospitalita/altro.php>.

Classes, for a maximum of 15 people, start either at 9:30am or 3:30pm and last an average of three hours. The participants are also taken to a guided tour of our wine cellars and olive mill. The classes can be held in English, French and Italian.

The most often repeated Italian saying can be translated as "Time stands still when you are at table." This means that the courses are presented in a definite order and meals are leisurely and convivial. So, after you have prepared your lunch or dinner, we will all sit down to enjoy it with just the right wines, in the relaxed atmosphere which is the heart of Italian cooking and the appreciation of good food and wine. And, what's more, afterwards you can take this newly acquired easy approach home with you together with a booklet of recipes, an apron and a kitchen towel. Above all, you'll discover that the Mediterranean diet is not only the healthiest but the most fun to prepare and eat!

Price and reservations

The cost of a cooking class is € 140,00 per person (minimum 4 people).

Bookings must be made in advance and confirmed with a credit card number. However, if the cooking class is cancelled with less than 2 days' notice, it will be charged for anyway.

Any changes in the number of participants must be communicated to us at least 48 hours in advance.

We may have to charge for absentees you have not informed to us.