



Live the experience of the harvest

A “vendemmia” (Italian for grape harvest) is one of the most fascinating experiences you can enjoy in Tuscany during the harvest season. It is a wonderful way to learn a lot about the local wine & food traditions but also about the local culture.

Those who tried it report that the atmosphere in a working winery is something definitely unique! You can participate to a vendemmia on a charming wine estate and taste some excellent local wines served with lunch.

If you visit Tuscany right at the beginning of the harvesting season you may coincide with the grape stomping. This is a habit in one of our wineries in the very first day of the vendemmia to facilitate the fermentation of the grape juice. Hopefully you will coincide with it!

Nothing is sadder for a farmer than to watch his grapes spoil on the vine - and though some wines call for grapes that have aged (on or off the vine) to produce the prized vin santo or other liqueur wines, the major part of the harvest is destined

Harvest Experience with Lunch and Wine Tasting

- Harvest in the Vineyard: Cut and harvest the grapes
- Learn about the harvest techniques and machinery
- Participate in the historical stomping of the grapes
- Tuscan Lunch with a four course meal
- Tasting of wine and other products

The Tuscan Lunch will follow this Menu:

- Appetizers: Tuscan cheeses and salami, Bruschetta and snack
- First Course: Truffle lasagna or Tuscan ribollita soup
- Second Course: Roasted meat with roast vegetables
- Dessert: Cantuccini with dessert wine

Available on request, vegetarian, vegan and gluten free menu.

This menu may vary according to seasonability and by the choices of the chef.

Other informations:

- Availability: Harvest Time, by booking only
- Time: 10.00am or 4.00pm - The event will last around 2 and half hours
- Booking Notes: In case of intolerance or allergies, alert the staff during the booking and before the tasting.

Experience Notes: Please dress appropriately for the experience. You will be going on hilly grounds with vineyards.

- People: Minimum of 2 people

List of Products you will taste during the event:

Brunello di Montalcino D.O.C.G.	Chianti Classico Riserva D.O.C.G.
Rosso di Montalcino D.O.C.	Red of Montepulciano D.O.C.
Cabernet Bartolomeo Riserva I.G.T.	VinBeato - Dessert Wine
Merlot Baldassarre Riserva I.G.T.	Extra Virgin Olive Oil
Syrah Cavaliere Riserva I.G.T.	White Truffle flavored Olive Oil
Vernaccia of San Gimignano D.O.C.G.	Pepper Hot Olive Oil
Chianti D.O.C.G.	Balsamic Old Vinegar selected
Chianti Classico D.O.C.G.	



for a normal or reserve wine to be shared among friends.

The actual harvest requires very little in the way of tools: a sharp pair of garden shears or a small knife with a hooked point, a small to medium sized wicker basket, a few larger bins or large wooden poles, a customized grinder and of course, large stainless steel vats.

Our grape harvest experience takes place in the morning for about one hour. You meet our local guide and have an introduction to the world of vineyards before acting! The guide gives you a lot of information about the plants and the cultivation of the vines as well as the weather conditions of the seasons and how they affect the fruits. Then you get your scissors and your crates and you start collecting grapes assisted by your guide and when possible, with other winemakers around.

After collecting some grapes you will follow your guide and the tractor to the operational areas in the winery, where you see all the machinery involved in the process, to understand the wine-making process in detail. From the destemming to the fermentation casks you will learn in detail how the grape juice is transformed into wine. Finally, you rest in the tasting room of the property and sample some great wines produced by the winery, served along with a full lunch.

