



Cooking Class: Ice cream

An unlikely combination, the owners of Torciano have grown to love preparing and enjoying a bowl of icecream along with a great glass of wine. Every memorable occasion is marked with a glass of wine and icecream. A visit to Tenuta Torciano will not only give you a chance to take a break from the hassles of every day life and enjoy a good wine, but will also give you the opportunity to have fun spending time with loved ones and learning how to prepare icecream.

Enjoy the sweetest lesson on earth! In this class you will learn to prepare real Italian icecream directly in our kitchen in medieval San Gimignano. We consider this class to be a special opportunity for our guests where they, together with our cooks, can learn the art of making icecream from scratch, mixing milk, eggs, chocolate and whipped cream to bring out a spectrum of tastes.

Over the span of one hour, participants will come to understand the difference between icecream and gelato, how to make icecream with cream and fresh fruit sorbets, as well as the various ways to make icecream without using a machine. After the class, you can enjoy a gourmet Tuscan dinner paired with a winetasting that features 15 different varieties of wine, in addition to your delicious cup of homemade icecream. Upon arrival the guests are greeted by their host in our Welcome Center for a brief walking tour of this historic property.

The ice cream class includes:

Making of homemade Gelato prepared with our chef.
2 Flavors prepared together, way better than the one purchased in a market. The flavors may vary according to seasonability.

The Lunch or Dinner will have the following menu:

Appetizers: Tuscan cheeses and salami, Bruschetta and snack.
First Course: Truffle lasagna
Second Course: Roasted meat with vegetables
Dessert: Icecream together with Dessert Wine

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

Tour and Tasting of wines including our library reserve vintages

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.	

Details:

Time:	10.00 am - 5.00 pm
Duration:	120 minutes
Auto Parking:	Free
Availability:	All year, Appointment is necessary.

*Reservations have to be made at least with one day of notice.
In case of intolerance or allergies, alert the staff.*

