



Pizza Cooking Class & Wine Tasting

Like the rest of Italian food, Italian pizza is best - and most authentic - when it's made with fresh, delicious ingredients. There are many kind of pizza you can do. Just like there are many kind of ingredients you can use. **You will try a complete dinner, with pizza, wine tasting school and tasting of many local products.**

Our pizza chef and his staff will welcome you to the magical art of how to make your favorite pizza. You'll be happy to knead and roll the dough helped by our cook to put it in the oven!

You will be helped in the miraculous process of how to make one of the most delicious foods of our time! Of course, you can match as many ingredients as you want!

The cooking class includes:

- **Cooking class** with our Italian chef. Starting from the dough preparation to the finished pizza
- **Lunch or Dinner** with multiple types of pizza prepared together
Three types of pizza: according to season and specific dietary requirements
Dessert: pizza with nutella or jam or mascarpone, accompanied by dessert wine
- **Tasting of the following products, including our current release and reserve vintages:**

Brunello di Montalcino D.O.C.G.
Rosso di Montalcino D.O.C.
Cabernet Bartolomeo Riserva I.G.T.
Merlot Baldassarre Riserva I.G.T.
Syrah Cavaliere Riserva I.G.T.
Vernaccia of San Gimignano D.O.C.G.
Chianti D.O.C.G.
Chianti Classico D.O.C.G.

Chianti Classico Riserva D.O.C.G.
Red of Montepulciano D.O.C.
VinBeato - Dessert Wine
Extra Virgin Olive Oil
White Truffle flavored Olive Oil
Pepper Hot Olive Oil
Balsamic Old Vinegar selected

Details:

Auto Parking: Free
Duration: 180 minutes
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.*

