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Tuscan Gooking Glass & Wine Tasting

If you love cooking, come to learn together with our chef the authentic Italian cuisine. The homemade pasta preparation and other simple and delicious Tuscan recipes, incredible sauces, meats and desserts using only the freshest ingredients.

Here you will learn to cut, braise, boil, cook and roast a complete Tuscan meal with great pleasure and fun creating unforgettable dishes in our kitchen.

You will live great moments of fun, laughter, familiarity with the people and so much taste in drinking and eating with homemade pasta, locally sourced meats, fresh products of our vegetable garden and plenty of fresh bread with extra virgin olive oil.



The cooking class includes:

- **Making of** an appetizer, first and second course, with daily dessert. The recipes are chosen by our Chef according to the season
- Cooking Class with our Italian chef
- Lunch or dinner with the recipes prepared together:

Appetizer: Tuscan croutons, tomato bruschetta, sausages croutons First Course: homemade pasta with meat sauce and truffle lasagna Second Course: beef fillet with green pepper, or steak with arugula and Parmesan cheese

Dessert: vanilla ice cream with strawberries and balsamic vinegar or tiramisù

• 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:

Time: 10.00 am - 5.00 pm

Auto Parking: Free
Duration: 180 minutes

Availability: All year. Appointment is necessary.

Booking notes: In case of intolerance or allergies, alert the staff during

the booking and prior to the tasting.

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