

Tenuta Torciano Winery  
Via Crocetta 18, Loc. Uignano  
53037 San Gimignano, Italy



Tel. +39 0577 950055  
Email: [booking@torciano.com](mailto:booking@torciano.com)  
[www.torciano.com](http://www.torciano.com)



## Truffle Cooking Class

Elevate your culinary experience! For all truffle lovers Tenuta Torciano offers a unique culinary experience to explore the culinary delights with our exclusive truffle cooking lesson.

During the Truffle Cooking you will have the opportunity to understand how and where the precious truffle grows, manipulate it, clean it and cook it to prepare your dishes together with our expert chef who will teach you all the secrets of how to taste it, keep it and conserve it. It will be a unique experience that only in Tenuta Torciano you will have the opportunity to explore.

Upon arrival, guests will be welcomed by our staff for a short walking tour of the historic structure.



### The experience includes:

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

- Lesson on: on how to recognize and search for Truffle with an English speaking translator
- Cooking class: with truffle, learning how to make awesome truffle recipes and enjoy them to the fullest
- Lunch or Dinner with the local dishes will be cooked. Our chef will choose the menu according to seasonality and available products. The menu always consists of 3 dishes:  
Appetizers: Tuscan salami and cheeses, Bruschetta (Bread with Olive Oil) with truffle, and snack  
First Course: Fresh Pasta with Truffles  
Second Course: Sliced beef with truffle  
Dessert: Cantuccini with dessert wine

### • Tasting of the following products, including our current release and 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: 10am or 5pm  
Duration: 3 hours  
Auto Parking: Free all day  
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.