

Moretti

WINE & FOOD TRAVEL

Tuscany – Chianti to the Coast **April 23 – April 29, 2027**

Tuscany offers the best of Italy in one unforgettable place: ancient hilltop towns, rolling countryside, world-class wines, and delicious farm-to-table cuisine. What's not to love?

We strive to show you the soul of Tuscany in all its authentic diversity and the Tuscany that most tourists never get to see. We have spent over 30 years exploring Tuscany and we are passionate about taking you further off the beaten path to places we intimately know and love. You will experience luxurious villas, Michelin-starred food and a working castle as well as meet humble winegrowers and osteria owners. If you have already been to Tuscany, this trip will take you deeper into its heart and allow you to see more layers of it than you have before. Read on to see what treasures await you on this journey.

Moretti Wine Travel has been leading wine and food tours in Italy for 19 years and we pride ourselves on giving you a unique and superior experience. We are perhaps the only Italian travel company owned by two Italian wine experts with each over 30 years in the wine business (yes, we will share our knowledge with you along the way). We are both Italian and American citizens who understand the needs of Americans while traveling in Italy. We also have a lengthy history of eating and drinking our way all over the country! Please read more about us [here](#).

Itinerary

Subject to change

Noted on each day are which meals are included as part of the program.

Pre-trip: We will arrange a discounted rate at Grand Hotel Cavour in Florence for as many days as participants want before or after the trip. We are available to help you with suggestions on what to see in Florence and we can also arrange for walking tours.

Day 1, Friday, April 23 (Lunch, dinner):



Our transportation picks us up in Florence in the morning and we head south, into the rolling hills of Chianti Classico for a step back in time. Our first stop is the ancient Castello di Meleto which was first mentioned in 1256 and whose history of growing grapes goes back 200 years before that!

The castle is exceptionally well-preserved and the grounds and gardens are spectacular. It also houses a cooking school with one of the best cooking teachers we have ever known – the exuberant Patrizia. We promise

lots of fun getting your hands into pasta dough as you learn some of the art of Tuscan cooking. We consistently hear,





from both men and women, that this cooking class is one of the most fun activities of a trip. Following the lesson, *of course*, we enjoy the fruits of our labor over lunch paired with the estate's excellent wines.

Later that day, we check into the gorgeous Dievole (pronounced: Dee-ev-olay) Wine Estate with some time to unpack, relax, or take a stroll.

We have been bringing groups to this 4-star estate for many years, and we adore it for its great service, elegant rooms, beautiful grounds, stunning view and walking trails. Here your biggest decision is in which of the outdoor or indoor areas will you sit to enjoy your cocktail or glass of wine.

We meet up again at the hotel's elegant restaurant for a welcome dinner accompanied by the wines grown on the estate.

Day 2, Saturday, April 24 (Breakfast, lunch):

We leave in the morning for the breathtaking area of Montalcino, home to the world-famous Brunello di Montalcino wines. We are welcomed for a private visit at Palazzo winery - a humble, family-run estate that makes small-production, high-scoring Brunellos. You are embraced by the warmth of Elia, the hard-working



woman who runs the winery, and her sweet mother, Antonietta, who show us their vineyards, winery and make us a home-cooked lunch!



We have been fans and friends of theirs for 17 years, and love to show our guests this real picture of how warm and welcoming the Italians can be.

After lunch we go into the stunning town of Montalcino for free time to stroll and shop. There are many enotecas (wine bars) for sampling the local wines, cafès and gelaterias, and linen, clothing and gift stores.

We return to our hotel in time to enjoy dinner on your own at the hotel and a relaxing evening. (Besides a restaurant, Dievole does have a bar area that serves light bites until 7:00 pm. The bar remains open until about 10:30 pm.)

Day 3, Sunday, 4/25 (Breakfast, lunch):

This morning you have a difficult choice to make: sleep in and be lazy, or after breakfast, join us for a late morning, guided wine tasting of some of Dievole's estate-grown wines. Dievole produces some of the top Chianti Classicos in the region as well as outstanding olive oil. In fact, one of their Chianti Classico wines won "Red Wine of the Year" in Italy a few years ago. They also have two other Tuscan wine estates, one in Montalcino and one in Bolgheri.





Around noon, we set off for a secluded mountain osteria, where a truly memorable and indulgent lunch awaits. We discovered this gem of a place after a lot of research and now we cannot go to Tuscany without visiting our friend Leonardo, the owner, and this remarkable restaurant.

This osteria embodies Italian tradition. Every aspect of the restaurant is personally overseen by the enthusiastic Leonardo, from the kitchen to the dining room. There are no menus here; instead, each meal is shaped by the freshest ingredients available that day and prepared according to the dishes they know and love best. Establishments like this are disappearing. Few of the younger generation are willing to take on the demanding, hands-on work required to sustain a small family-run restaurant where passion outweighs profit. By dining here, we do more than enjoy an exceptional lunch—we step into a living piece of Italy's cultural heritage and help preserve a way of life that deserves to endure.

With full bellies, we return to our hotel in the late afternoon to relax and prepare our bags for our departure in the morning. Dinner, if you have room, is on your own at the hotel restaurant or a snack at the bar.



Day 4, Monday, 4/26 (Breakfast, dinner):

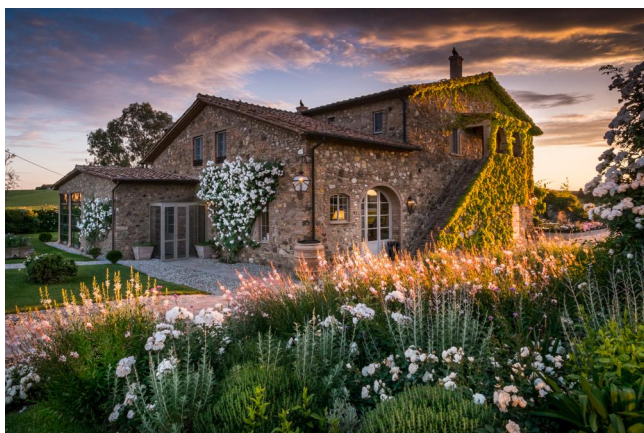
After breakfast, we check out of the hotel and drive to the picturesque, hilltop, walled city of Volterra known for its quaint streets, Etruscan ruins and alabaster. The historic center is ancient and small enough to explore on your own.



Here you will have several hours on your own to take in this town's rich offerings:

- The central Palazzo dei Priori has medieval frescoes and a bell tower with expansive views.
- Volterra Cathedral has a marble entrance and a gilded coffered ceiling.
- Nearby are the remains of the Etruscan Acropolis.
- The fascinating Guarnacci Etruscan Museum has a rich collection of archaeological artifacts.
- The Roman Theater complex includes the ruins of 3rd-century baths.
- Alabaster! You will find all kinds of art and objects made from the beautiful stone. There is an optional visit to an alabaster workshop for anyone interested.
- Many places to enjoy lunch on your own.

In the mid-afternoon, we travel to the coast of Tuscany to the prestigious wine-growing area of Bolgheri, known for its Super Tuscans.



We have scoured the coastal area for hotels with character, charm and excellent service and Relais Sant'Elena is one of the best. The same family has owned this beautiful piece of land since the 1600s and continues to operate a large farm that grows grain, olives and grapes and raises sheep and cows.

Besides the Relais' beautiful rooms, the hotel also offers all kinds of decadent spa treatments as well as olive oil tastings that can be booked in advance.

After unpacking and relaxing, we meet up for a delicious dinner at the hotel's restaurant known for its high-quality, farm-to-table food.



Day 5, Tuesday, 4/27 (Breakfast, lunch):



Jeni has known the owner of the winery, Claudio Tipa, for many years and was able to secure a private tour, led by the dynamic Michela (who we just love!), followed by lunch with their superb wines.

Following lunch, we continue to one of the region's most exceptional olive oil producers, Podere Vignanova, for an immersive experience that brings this cornerstone of Italian cuisine to life. There are as many nuances to Tuscan olive oil as there are to Tuscan wine!

Surrounded by their olive groves, we gain a firsthand understanding of the care, expertise, and generations of knowledge that go into producing truly extraordinary olive oil. We discover different olive cultivars and how the oil is an expression of place and tradition.

The visit culminates in a guided tasting of several of their oils, where we learn to evaluate olive oil as professionals do—identifying its aromas, flavors, and characteristics while understanding what distinguishes exceptional oil from the ordinary. Our guests are always amazed at the knowledge and practical insights they gain about how to pair different oils with different foods and.

After a relaxing morning (with time for a potential spa treatment), we make a short drive to a highly-respected, small winery – Grattamacco – where they create top Super Tuscans based on Sangiovese, Cabernet Franc, Cabernet Sauvignon and Merlot, as well as one of the best Vermentino wines of the area. Their flagship Bolgheri Rosso Superiore wine scores 95-98 points every year in all major wine publications.



We return to our peaceful Relais in the late afternoon (with another window of opportunity for a spa treatment). Dinner is on your own at the hotel restaurant. (If anyone prefers to leave the hotel for dinner elsewhere, the hotel can pre-arrange transportation the day before for an additional charge.)

Day 6, Wednesday, 4/28 (Breakfast, lunch):



In the late morning, we check out of our hotel and make the short drive to the enchanting village of Bolgheri, one of Tuscany's hidden gems. Though small in size, Bolgheri enjoys an international reputation thanks to its local wines and the iconic *Viale dei Cipressi*—the breathtaking Avenue of Cypresses that has become one of the region's most photographed sites.

At the end of this majestic tree-lined road lies the village itself, a charming collection of stone buildings, inviting cafés, artisan shops, and wine shops. With time to wander at your own pace, you'll have the opportunity to soak in the atmosphere, browse local specialties, and savor the relaxed elegance that makes Bolgheri so memorable.

We then
gather

for a fitting farewell lunch at a Michelin-starred restaurant that sits directly on the beach. We could never come to this part of Italy and not eat at La Pineta. Here, we enjoy some of the finest boat-to-table seafood that Tuscany has to offer, prepared with the creativity and precision while still respecting the local tradition. We still remember, in full detail, a simple bowl of angel hair pasta with about 4 ingredients that blew our minds!

The restaurant is run by two very talented brothers, Andrea and Daniele Zazzeri, who grew up in the restaurant. Their father was a humble fisherman who turned their family “fish shack” into a fine dining establishment. The building itself still feels a bit like a shack, kind of anti-fancy, but the elevated level of food has become an international destination for food and wine lovers.

With our palates satiated, we make the return trip to Florence where we check in and have a free evening for shopping, strolling and dinner on your own.



Day 7, Thursday, 4/29 (Breakfast):

After breakfast, everyone checks out of hotel and makes their own way to their next destination. The hotel can order taxis for anyone going to the airport or train station. If you plan on staying on in Florence, we can secure our discounted rate for further nights if done in advance.

Costs

\$6,700 per person (double occupancy) \$1,800 (single supplement)
Limited to a maximum of 13 participants

[Contact us](#) for a registration form which includes the details on deposits and payment schedule.

What's Included

Transportation: All ground transport during trip.

Accommodations: Six nights at four-star hotels plus hotel city taxes.

Meals: Breakfast daily, 5 lunches and 2 dinners. Included lunches and dinners come with mineral water, wine, coffee and occasionally digestives.

All tastings, tours and classes.

Tips: All restaurant tips for group meals and bus driver tips.

What's Not Included

Airfare (We strongly recommend purchasing fully refundable or changeable tickets.)

Transportation other than noted on itinerary.

Personal Expenses: Snacks and beverages between meals, phone calls, laundry, minibar, internet access, room service, trip cancellation insurance, health insurance or needs, etc.

Extra alcoholic beverages during meals: Drinks or wine other than host ordered can be ordered separately by you and put on your own tab.

Tips for other service providers like bellmen, etc.

Travel Insurance.

Recommended Airport: We recommend flying in and out of the Florence airport, unless you are exploring other areas of Italy before or after the trip.

Our contact info:

info@morettiwinetravel.com

www.morettiwinetravel.com

Jeni Moretti: 310-863-0062