

Moretti

WINE & FOOD TRAVEL

Overview & Itinerary

Private Trip to Tuscany with Brian & Stephy Terrizzi of Giornata Winery and Etto Pasta

Tuscany: April 28 – May 4, 2026
Limited to 12 adults

Overview

Brian and Stephy of Giornata Winery and Etto Pasta asked us to curate a Tuscany tour for a handful of their customers. Together we created a tour that reflects what we all love about Tuscany combined with their sense of partnership and respect for the land. Brian and Stephy are conscious creators of wine and food products, and they wanted to highlight the same dedication with the producers we visit.

This journey will deepen your love of Tuscany (or make you fall in love with it for the first time!) through the experiences of food and wine. You will visit a cutting edge, biodynamic winery, an organic farm that grows grain and mills it for their own pasta, an olive oil producer that has championed mono-cultivar oils, family friends of the Terrizzis who make wine and conduct cooking classes on their estate, and much more.

Moretti Wine Travel has been leading tours for over 18 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. 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 Italy!

Itinerary

Subject to change

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

Tuscany: April 28 – May 4, 2026

Day 1 - Tuesday, 4/28 (lunch):

Our bus picks us up in Florence in the mid-morning. Location to be determined. We go right into the heart of the Tuscan countryside for a visit to friends of Brian and Stephy who own a small organic vineyard and winery. We will be welcomed at Podere Campriano by the 3rd and 4th generations of the Lapini family.





Elena shares her secrets in the kitchen with a hands-on cooking class. Afterwards we enjoy the fruits of our labors over our welcome lunch with a line-up of their delicious wines.

We check into our lovely, 4-star hotel with views over the Tuscan countryside in the late afternoon.

After settling in, you can have a relaxing evening on your own to recover from jetlag. Dinner on your own at hotel.

Day 2 - Wednesday, 4/29 (Breakfast, lunch, dinner):

We have a leisurely morning to enjoy the hotel or get some exercise.

We leave around noon for an isolated, mountain osteria for a fun and decadent lunch. We cannot stress how important a humble (but delicious!) lunch like this can be. This osteria represents a dying tradition in Italy. The owner runs every detail of the front of the house while his family does the cooking. No menus, just what is fresh that day and what they do best. Not many young people are willing to do the kind of work it takes to run a small, hands-on restaurant that is more a labor of love than a lucrative business. So, it is much more than a lunch stop, it is a glimpse of the old ways.



Following lunch we head to Greve in Chianti for a special sensory exploration of olive oils. Pruneti was one of the first olive oil producers to champion single cultivars (varieties) of olive oil in Italy. We have a full experience of their award-winning oils, all grown in Chianti Classico, starting with a visit to their mill followed by a professional-style oil tasting, ending with a mixology lesson with olive oil.

We return to our hotel in the late afternoon. We have a group dinner at the hotel in the early evening.

Day 3 - Thursday, 4/30 (Breakfast, lunch):

In the morning, we pack and leave our hotel after breakfast for the Val d'Orcia area of southern Tuscany – a UNESCO World Heritage site.



We visit another acquaintance of Brian and Stephy at Il Mulino Val d'Orcia, or the Val d'Orcia Mill. Here we get an overview of the working organic farm where they grow their own ancient grains, legumes, olives, grapes and more. Their very old, stone mill grinds out flour for their pastas and breads. After the tour, our tummies are filled by the wonderful cooking at their own restaurant where we can indulge in their homemade products.

Following lunch, we take a short bus ride to our next hotel in the heart of Bagno Vignoni, a medieval hamlet famous for its curative waters. Our hotel has recently been remodeled and has an elegant but relaxed vibe, and incredible thermal pools at different temperatures (all included in the trip package.)



After check-in, you have time to enjoy the extensive thermal pools at the hotel, take a walk in nature, or a stroll around the charming town. Diner is on your own. (We will have a list of recommended local restaurants for you, or you may eat at the hotel.)

Day 4 - Friday 5/1 (Breakfast, lunch):



After breakfast we head to a unique and cutting-edge winery – Salcheto known for much more than their delicious wines. They are a completely biodynamic vineyard *and* winery. The owners designed and built a fully sustainable winery that generates all its own power, recycles all its water and 98% of its waste. It is one of the most environmentally conscious wineries on earth. They recently added a very small, 6 room hotel and a restaurant that features their own produce and other hyper-local food. After a tour of the winery, we sit down to enjoy the wines paired with lunch.

After lunch, we take a short drive to the gorgeous medieval town of Montepulciano with free time to explore the city.

We return to our hotel in the late afternoon. Dinner on your own.

Day 5 - Saturday, 5/2 (Breakfast, dinner):

We leave in the morning for the Montalcino area, home to the world-famous Brunello di Montalcino wines and another UNESCO world heritage site.

We visit a very small, boutique winery – Palazzo. You are enveloped in the warmth of the family as they show us their organic vineyard and underground cellar. Two generations serve us their top-rated wines with some light snacks.



We then go to the beautiful center of historic Montalcino for lunch, strolling and shopping on your own. This town also has two fantastic enotecas where you can try more of the local Brunellos if you fancy more wine tasting. (We will have a list of recommended restaurants for you.)

We return to our hotel in the late afternoon. Tonight we dine together at one of our favorite restaurants in town.



Day 6 - Sunday, 5/3 (Breakfast, lunch):

We check out of our hotel in the late morning and head to one of the most famous butcher shops in the world – Antica Macelleria Cecchini, owned by the illustrious Dario Cecchini.

Our farewell lunch is all about beef and enjoyed family-style at a long, communal table. This is your opportunity to bring a bottle of wine from our travels to share with everyone (if you want), as there is no corkage fee. This will be a meal you won't forget.

After the long lunch, we continue north back to Florence to check into our 4-star hotel in the late afternoon/early evening. Your evening is free to shop, meander or pack and recover from your food coma! We will be available to help coordinate any last-minute transfer plans or answer any further travel questions. Dinner on your own...if you have any room in your stomach!



Day 7 - Monday, 5/4 (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.

Costs

\$6,500 per person (double occupancy)

\$8,800 (single occupancy)

See registration form for 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.