



wine with paola

For the 2016 season I have hand selected an interesting range of wineries around Lucca for you to enjoy.

Together we will choose the best option according to your interests. Whether you're a wine lover, an expert or would simply like to enjoy a day in the countryside 'al fresco' with family and friends, I have something that will make your day memorable.

Tours can be a half day (3-4 hours) or a full day. You can combine your tour with a cooking class, a visit to a classic Italian villa, a step back in time to a medieval hilltop village, or maybe a day relaxing at the swimming pool.

It sounds wonderful, right?

andiamo, let's go!

Some of the featured producers are available to show you first hand the process of grape and olive harvesting. Generally, September is the season for grapes and October for olives. You may even find yourself working beside them creating unforgettable memories.



Montechiari Estate: Top quality wine production, mixed with a breathtaking location, gives you a totally exclusive experience for real wine lovers. You will have the pleasure of meeting Moreno and Catherine, a lovely couple who have made Montechiari Estate a paradise on earth.

- * Certified biological production
- * 10 hectares of Chardonnay, Pinot noir, Sauvignon, Cabernet Sauvignon, Cabernet Franc and the traditional red Sangiovese vines.

- * The visit includes a tour of the residence, the cellar, and the vineyards with an explanation of production.

- * This is not a touristy place. No risk of finding big groups here.

- * Their bestsellers: Montechiari Brut (spumante rosè produced using the classical method) Donna Catherine, and Montechiari Merlot awarded gold medal at ProdExpo Moscow 2016.

- * You can find their wines at the following restaurants in Lucca: Buca di Sant'Antonio, L'imbuto and outside town at Il Matto, Marlia; Osteria del Mare and Lorenzo in Forte dei Marmi.

- * You will be spoiled by the undivided attention that the owners will dedicate to you and your experience.

- * **Tastings price:** 60€/person: 5 wines + evo + delicatessen up to 5 people. 50€/person: 5 wines + evo + delicatessen for 5 people or more.



Tenuta del Buonamico is a well-known wine producer in Lucca, and was founded in 1964. Some highlights of this winery are the stunning views of the countryside, the tidy and clean cellar filled with oak and steel barrels, and the secret Inferno Room with an impressive bottle collection. You will be guided by qualified staff to discover the history of the company and the production of their wine.

- * One of the biggest producers in the Lucca area: 200.000 bottles per year. It is considered to be more of a company and growing business. Not suggested if you are looking for a family atmosphere. They are absolutely friendly and super kind, but when you go inside, you will step into a modern wine boutique.
- * Chances are you will find other tour groups inside as well.
- * Many restaurants in town serve their wines.

- * Highlights: Visit Buonamico if you love white wines, prosecco, and spumante!

Their Particolare is always running out quickly because it is simply amazing!

- * Extra Virgin olive oil producer

- * Available for lunch

- * **Tasting price:** Easy 12€ p.person / 27€ with lunch. Special 18€ p.person / 33€ with lunch.



Fattoria il Teso: The cypress-lined drive leading up to this lovely vineyard is classically Tuscan in style. In summer the fields are filled with hay...and the grape rows and olive trees are perfectly lined downhill. Samanta is a cheerful and bubbly hostess and will happily explain to you the wine-making process. If you have heard of or tasted Vin Santo, this is your destination as it is the only vinsantaia (producer) left around Lucca... discover the antique recipe of the sweet Tuscan wine.

- * A lively yet countryside atmosphere, with delicious, traditional Tuscan food. Samanta wakes up very early to get local, fresh ingredients for her trusted producers: bread of Altopascio, tortelli stuffed pasta, wild boar ragù sauce...soo tasty!

- * As you can imagine this place is highly recommended for lunch. There is also an option to have a private picnic on the veranda close to the vineyard, where the old fireplace has been converted into a barbecue. Jasmine flowers and herbs are in full bloom and create the perfect backdrop while you tend to your own personal barbeque! Very exclusive and not to mention fun! Suggested for small groups and families with children because here they have plenty of space to play and run.

- * You can arrange a cooking class

- * Enjoy leisure time after the tasting to wander around the vineyards



* Occasionally on weekdays you may find tour groups here

* **Tasting price:** 25€ p.person deluxe: 5 wines paired with starters and a main course + evo + Vinsanto and cantucci biscuits. You will be in the cellar surrounded by huge ancient barrels with a dedicated table for you.

35€ p.person picnic/barbecue option: 5 wines paired with starters and a main course + evo tasting + meat to grill (steak, sausages, chicken, pork ribs etc...) With potatoes and vegetables + Vinsanto and cantucci biscuits for dessert.

* Cigar tasting with selected wines

Fattoria E. Carmignani: Elena had to be on my list for many reasons... First being she is the only female wine maker in the area, this alone deserves attention. The place is rustic and family run.

Here you will walk through the vines (no high heels, ladies!) to learn about her hard work and secrets as the students of Pisa University are studying, but you'll also taste the reward. Elena's white wines have received a very important national prize during a blind tasting against the big names of Chianti... you will hear the story and the pride from her own mouth.

* 10 hectares of vineyards + 4 hectares of olive groves

* Each wine has a particular story to tell starting with its name and label

* Bestsellers: the white wines and the rosé.

* Extra virgin olive oil producer.

* Very friendly atmosphere, Elena is full of energy and passion for her job and her life.

* This place is loved by small private groups.

* The wines can be found on the menu at L'Ulivo, Buca di Sant'Antonio, Il Giglio, Cantine Bernardini and Giulio in Pelleria. You can buy it at Enoteca Vanni.

* **Tasting price:** the complete option costs 20€ p.person and it includes 8 wines with cold cuts and cheese. It is a light lunch/brunch. It can be customized according to your budget. (i.e. if you plan to visit 2 wineries, then here you can taste

a small selection of wines)

Podere Scarameca: this is a great opportunity for families and small groups staying in town that would like to have a fun day at the swimming pool combined with a wine experience. The location is just perfect, a beautifully restored Tuscan stone home with the opportunity to sunbathe and swim all while sipping a glass of great wine and nibbling on bruschetta. All around the hills are covered with vineyards and olive trees waiting to be explored... feel free to walk around and enjoy the atmosphere.

Private use of the swimming pool + shower and towels provided (one apartment will be at your disposal to get changed and to have a shower): 150€



I like the personal stories, the passion and the challenges these guys are facing. I would like you to meet Gabriele of ***Podere Concori*** in Garfagnana and Samuele of ***Il Calamaio***. I believe they represent the future of wine.

Gabriele is first of all a host and a musician...you might find him playing his trumpet to the grapes. His wines are biodynamic, and if you aren't familiar with this distinction, then I invite you to come discover this philosophy of wine-making. When everyone else had long forgotten this winery at the highest altitude in Tuscany, Gabriele chose to follow his father's footsteps and he is trying every day since then to give back importance and dignity to the land and to raise the Garfagnana wines to the same level of the most known Tuscan wines. Isn't that so interesting and special? Wouldn't you like to judge the wine yourself?

Samuele is a young engineer, but any excuse is good to escape from the office to go back to nature. He likes to call himself a never resting wine maker.



The production is biological and being a small producer he has an extreme care for the quality. You could spend hours chatting with him with a glass of Soffio... The vineyard is not far from Lucca; San Macario is a quiet village with lovely houses with gardens. It is a great option if you are running short of time or if you'd like to visit something easy and authentic for an afternoon.



Guided Wine Tasting in Town:

This last option is dedicated to people that would like to learn the basics of wine tastings: the colour, the glass, the variety of grapes, the smell and flavor you can recognize. Led by an English-speaking qualified sommelier you will discover the technique. I will book a secret room recently restored in the Lucchese tradition with a fireplace, antiques, and paintings by local artists. This can be done as a standard tasting or a typical Italian Aperitivo; just tell me your preferences and I will choose the wines accordingly. Do not forget that you will always receive a platter of cold cuts, cheese and crostini to pair with it.

I am sure that in this list there must be something that appeals and suits you. While you can combine wineries, I suggest visiting no more than 2 per day in order to understand and enjoy each winery to its fullest.

I also recommend hiring a driver. It makes the experience stress-free and safer for

your return trip.

Tell me your plans, the number of people in your group and your budget, and I will do my very best to arrange your perfect wine tour!

For a customized quotation or more information please contact me. I'm happy to help your ideal tour come to life.



Paola Moschini

www.paolamoschini.com

info@paolamoschini.com

+39 3407806967