



Spannocchia



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TUSCANY GUIDE

ABOUT THIS GUIDE

Benvenuti in Toscana!

The region of Tuscany has one of the richest cultural histories of any area in the world. The ancient Etruscans flourished here in the millennium before the birth of Christ and passed many of the developments of their culture along to the succeeding Roman civilization. Medieval merchants and bankers from Florence, Siena, and other Tuscan cities were instrumental in the development of industry and trade, bringing Europe out of the “Dark Ages” and into the Renaissance. Today, the concentration of art and architectural masterpieces in Tuscany make it one of the foremost areas in the world for the study and appreciation of art.

We have created this guide to offer you the local’s experience in this unique area of Tuscany – the Sienese countryside. This region is home to Spannocchia – our farm and our community. For centuries, the estate operated under Tuscany’s traditional system of resident tenant farmers. By the late 1980’s, the last of the resident families had left Spannocchia and most farming operations had ceased. The entire property was in need of repairs and funds were short.

In 1992, Francesca Cinelli and Randall Stratton moved to Spannocchia in the hopes of preserving the estate and its historic character. Over the course of the next ten years, they restored buildings, revived the farming operation with

organic methods, initiated education and intern programs, and greatly increased agritourism activity on the estate. By implementing innovative and traditional agriculture practices and preserving the 1,100-acres of Spannocchia, they worked to evolve this special place into an international example of sustainability for generations to come.

To support their efforts, the Friends of Spannocchia non-profit organization was created. Through membership donations from contributors across the globe, Friends of Spannocchia provides financial support to help underwrite the costs of preserving the historic nature of our estate, run the internship programs, and continue our mission of serving as an international example for conservation and sustainability.

In this guide, you will find information pertaining to notable cultural, historic, and culinary attractions in the neighbouring community of Spannocchia as well as a list of activities at Spannocchia available to our guests and members.

We hope you will soon discover the beauty of this dynamic region and invite you to visit us at Spannocchia to experience Italy and sustainability in a whole new way.

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Note: Please keep in mind that many shops in smaller towns may be closed in the early afternoons, typically opening again for business around 15:30.

DAY TRIPS

Siena

22 km north of Spannocchia



A walk through the old center of Siena makes for a perfect day trip. Legend has it that Siena owes its name to Senio, the son of Romulus, which explains why both Siena and Rome make prominent use of the symbol of the she-wolf in their cities. In the Middle Ages, Siena became a Republic and flourished on trade and banking, but dissention reigned. Rivalry between Siena and Florence was bitter and the two cities were almost always at war until Siena was incorporated into the Grand Duchy of Tuscany in 1559. Among the Sienese and Florentines, this friendly rivalry remains even today. History enthusiasts will adore all that Siena has to offer; but, don't worry, there is absolutely something for everyone in this famous Tuscan town!

Grab coffee, gelato, or a glass of Chianti and people watch in the Piazza del Campo. Get lost in the side streets and alleyways, exploring the seventeen contrade (neighborhoods) with their distinctive symbols. Marvel at the Gothic architecture of buildings like the Basilica di San Domenico, the Duomo, Palazzo Tolomei and more.



There's something to do during every season in Siena. The most well known event is, of course, the Palio -- the famous horse race. Two Palios are run each summer, one in early July and one in mid-August. In the days leading up to the races, you can find special dinners, parties, and teams of drummers and flag throwers preparing for the big day in every neighborhood.

DINING:

Ristorante-Pizzeria Nonno Mede, Via Camporegio 19 - Tel. 0577 247966; closed Monday Excellent views of Siena

Ristorante La Taverna di San Giuseppe, Via Giovanni Dupre, 132 - Tel. 0577 42286; closed Sunday
Traditional Tuscan menu, good selection of wines

Osteria del Gatto, Via San Marco, 8 - Tel. 0577-287133; closed Saturday lunch and all day Sunday

Osteria il Vinaio di Bobbe e Davide, Via Camollia, 167 -Tel. 0577 49615; closed Sunday. Traditional osteria great for a quick lunch on a budget

Tre Cristi Enoteca Ristorante, Vicolo Provenzano 1-7 - Tel. 0577 280608; open for lunch and dinner, closed Sunday A higher end restaurant with both meat and seafood dishes

Florence

70 km north of Spannocchia

As the most popular tourist destination in Tuscany, Florence can be very crowded year round, especially from the spring to the fall, but despite the crowds, it is a beautiful city absolutely worth a visit!

A good guide book, a decent map, and a sturdy pair of walking shoes are all you need for a trip to Florence - an arrestingly beautiful city that's best appreciated from Piazzale Michelangelo.

Below are some of our favorite places to visit in the city, recommended by Spannocchia staff members:

PIAZZALE MICHELANGELO - This square has an amazing view overlooking the city and the Arno river.

IL GRANDE MUSEO DEL DUOMO - The Duomo is the main Church of Florence with the extraordinary dome of Brunelleschi. To visit the dome, bell tower, baptistery, crypt and museum, you'll need the single entrance ticket purchased in person or online, which allows you to visit each of these sites for 48 hours. Reservations are necessary to climb the dome, and recommend for the museum and bell tower.

UFFIZI - Known as one of the most important museums in Italy, and in the world, here you'll see famous works by Botticelli, Michelangelo, Raffaello, Leonardo, Ghiotto, and more great masters. It's best to have a reservation during the busy months, when entry lines can otherwise take up to two hours.

Keep in mind that it can be quite hot, especially in the summer, so you may decide to do most of your sightseeing around town in the mornings and evenings, and take advantage of restaurants and museums for lunch during the hot mid-day hours.

GALLERIA DELL'ACCADEMIA - Another of the most important museums in Italy and in the world and where you'll get to see Michelangelo's The David as well as other masterpieces. It's best to have a reservation during the busy months, when entry lines can otherwise take up to two hours.

CAPPELLA BRANCACCI - Inside the SANTA MARIA DEI CARMINI church, this chapel represents one of the highest peak of the Renaissance artworks, with frescoes from Masaccio and Filippino Lippi. Highly recommended for art lovers!

MUSEO SAN MARCO - This is an ancient monastery where all the cells are decorated with frescoes from Frangelico, an amazing off the beaten path option.

LA SPECOLA - A historical science museum from the 1700s: taxidermied animals, insects, and one of the largest collections of anatomical waxes.

DINING:

Le Volpi e L'Uva - Piazza dei Rossi, 1 - Great wine selection and small plates (cheeses, salumi, creative crostini and more)

Mercato Centrale - Via dell'Ariento - Check out the historical market downstairs with products from around Italy and the world. The recently updated first floor has a variety of stalls selling everything from pizza and lampredotto to fresh salads and sweets.

Il Pizzaiuolo - via de' Macci, 113/r - A great spot for pizza, reservations are recommended
Artbar - via del Moro, 4 - Cocktails and aperitivo

Beer House Club - Corso dei Tintori (in Santa Croce area) - Large selection of beers and other drinks

'Ino - via de' Georgofili, 3 (near Ponte Vecchio) - Great sandwiches and snacks (open for lunch only)

secinque - Piazza della Passera, 1 - Restaurant with natural wines and good food.

Il Magazzino di Luca Cai - Piazza della Passera, 2 - Restaurant specializing in traditional Florentine tripe and lampredotto, as well as other local specialties.

Buca Lapi - via del Trebbio, 1/r - Specializing in bistecca alla Fiorentina, reservations are recommended

Ditta Artigianale - Via dei Neri, 32 - Offering a wide variety of coffee during the day (not just espresso and cappuccino!), this place also becomes a cocktail bar in the evenings

Edoardo Bio - Piazza del Duomo 45R - Excellent and organic gelato near the Duomo

Colle Val d'Elsa

25 km north of Spannocchia (on the way to San Gimignano)

The charming town of Colle Val d'Elsa is off the beaten path of most tourists but well worth the stop. It is responsible for 95% of Italy's crystal production and 15% worldwide, and there are numerous showrooms and museums spread out around the town. The Museo del Cristallo, located in the town center (via dei Fossi, Tel. 0577 912260), opens during the tourist season from 10am to 12pm and 4pm to 7:30pm; always closed Monday.

Head for the old town, located above the rest of the city, by taking the elevator at the bottom of the hill to the top for stunning views and winding cobblestone roads with various restaurants and shops that are less touristy than you find in many Tuscan towns. In the lower section of town, check out the Friday morning market, and stop in for lunch or dinner at Sbarbacipolla if you're looking for a creative take on local foods (see info in restaurant list below).



San Gimignano

38 km northwest of Spannocchia

Only 15 of the original 72 towers rise above San Gimignano's skyline of this popular hilltop town; but don't be discouraged, you can still climb them for an impressive view of the surrounding countryside. The city developed according to a characteristic star-shaped plan along the ancient via Francigena. Hosting millions of visitors each year, this UNESCO world heritage site is certainly worth a visit! It's an ideal place to taste Italy's first DOC (denominazione di origine controllata) wine: Vernaccia di San Gimignano. Cool off in Piazza della Cisterna, the main square, with some of the best (and most creative!) gelato in the region at Dondoli.



Volterra

69 km northwest of Spannocchia

The town of Volterra, once one of the most important Etruscan cities, is built on a high plateau enclosed by volcanic hills midway between Siena and the sea. Don't miss the Roman theater, which is in remarkable condition. Everything in the center is built from the yellow-grey stone panchino, and you can often find fossilized seashells embedded in the pavement of streets and squares. While beautiful, Volterra does not receive quite as many tourists as other Tuscan towns, so it may offer a better chance at seeing a slice of typical Tuscan life.



Montepulciano

75 km southeast of Spannocchia

An excellent example of a fine old Renaissance town away from the more obvious tourist routes. Perched on the crest of a hill of volcanic rock between two valleys, it occupies a remarkably beautiful site. While breathtaking from an architectural point of view, the main attraction for many today remains the city's namesake red wine, the vino nobile di Montepulciano. If you're visiting on a Thursday, be on the lookout for the weekly town market. It's also a short drive from the town of Pienza.



Pienza

69 km southeast of Spannocchia

Another UNESCO World Heritage site, Pienza is famous for being the hometown of Pope Pio II, as well as for the specialty Pecorino (sheep's milk cheese). Located on a plateau in the south Tuscan countryside, there are excellent views of the surrounding area that make it worth a stop, despite its popularity with tourists.



Montalcino

65 km east of Spannocchia

Known as the home of the premiere DOCG Brunello wine and its lighter-weight cousin Rosso di Montalcino, Montalcino is a well-to-do hill town that has changed little since the 16th century. At 2000 feet above sea level, it offers lovely vistas over faded terra-cotta roof tiles, a timeless landscape covered with vineyards yielding the Sangiovese grosso grape. Hike up to the 14th century fortezza, that moonlights as the town's enoteca, for Brunello tasting by the glass or people watch in the Piazza del Popolo. The local tourist office will supply you with lists and maps of the dozens of local wine producers, world-recognized and not, whose rolling estates make up much of this idyllic 12-square-mile corner of southern Tuscany. Among local wineries, Spannocchia staff favorites include Le Potazzine and Piombaia. From here, it's just a short drive to the Abbey of Sant'Antimo.



Torri

10 km from Spannocchia

Torri is an historical medieval walled village of antique origin that was known for its splendor during the Middle Ages. It is an excellent example of a nearly unchanged town, without the shops and bars you find in many

other Tuscan villages today. A cloister, elegant and refined, lies within the town, and its floor of fishbone brick and alternating Romanesque black and white travertine denotes its medieval construction. A gracious terrace, positioned at the south, kept the monks in communication with the surrounding nature and remains unaltered to this day. (Open Friday and Monday mornings from 9am to 12pm)



Chiusdino

17 km from Spannocchia

Chiusdino is Saint Galgano's birthplace, and a typical hilltop village with a cluster of grey stone houses on narrow, steep and winding streets. In addition to taking in the picturesque piazza, and surrounding views of the countryside, you can visit St. Galgano's house, Casa Parrocchiale, the chapel of Compagnia, and a simple Romanesque parish church. Chiusdino is the largest of the series of small towns in the Val di Merse, and is practically untouched by tourism. It's an excellent stop before or after a visit to the Abbey of San Galgano.



Abbazia di San Galgano

15 km from Spannocchia

About 15 km southwest on highway 73 (turning right at the gas station on SS 441 for the last 3 km) is the dramatic ruin of the 13th century church of San Galgano. Don't miss the remarkable circular chapel of Monte Siepi on the hill above, site of the miraculous «sword in the stone» of Saint Galgano. There is a lovely wine bar that serves antipasti all day, located halfway up the hill between the abbey and the chapel: with outdoor seating and a terrific view of the valley and mountains to the west, this is a great spot for a sunset aperitivo. Open 10am - 7:00pm. Closed Thursdays.



Abbazia di Monte Oliveto Maggiore

50 km from Spannocchia

Located 5 km east of Buonconvento, the Monastery is open 9am to 12:30pm and 3pm to 7pm with a restaurant, herbal shop and lodging on grounds. As headquarters of the Benedictine monks, this is one of the most interesting churches in Tuscany. Today's monks continue to live according to the Benedictine Rule, combining prayer, work and study, and tending to the modern day pilgrims who come to pray and marvel at the extraordinary High Renaissance fresco cycle that rims the Great Cloister. The large monastic

library up the stairs contains many rare editions and unique manuscripts, while the still-thriving herb garden supplies the monastery's chemist with the ingredients for the world-famous Benedictine liquors. Evening vespers in the Baroque chapel resonate with Gregorian chant. From here, it is a short drive to the Bosco della Ragnaia gardens.

Abbazia di Sant' Antimo 11 km south of Montalcino

Follow the signs for Castelnuovo dell'Abate. Mon-Sat vespers at 5pm; Sunday vespers at 6:30pm. The main draw to Montalcino, in addition to the wine, is the Abbazia di Sant' Antimo. Local legend attributes the founding of the Abbey to the Holy Roman Emperor Charlemagne (742-814), though the present building dates back only to 1118. Sitting alone in an olive grove along the old pilgrimage road linking Rome to Santiago de Compostela in Spain, it was built of local travertine and luminous, honey-colored alabaster from nearby Volterra. The seven monks of the Norbertini order, who live in a nearby farmhouse, fill the cavernous church daily with ethereal Gregorian chants at regular intervals, evoking a sense of history and mystery that transports visitors back to the Middle Ages.



GARDENS/ SCULPTURE PARKS

Il Giardino dei Tarocchi

Literally translated as “The Tarot Garden” this unique and intriguing sculpture garden is loved by adults and children alike. Located two hours south of Spannocchia, it is the perfect addition to a day at the beach on the Tuscan coast. Featuring large, colorful, mosaic sculptures and architecture, it was created by famous artist Niki de Saint Phalle (www.nikidesaintphalle.com). It is located near the Tuscany/Lazio border, just minutes from the beach near the small town of Capalbio in the province of Grosseto. The garden can be visited from April 1 until October 15.



Il Bosco della Ragnaia

Half an hour from Buonconvento and 20 minutes away from the Abbazia di Monte Oliveto there is a natural woodland garden that you can visit from sunrise to sunset. The perfect place to relax and unwind after a day of touring, this garden, created by an artist (who wants to stay so low key that his name is impossible to find!) is on the outskirts of San Giovanni d'Asso and in the heart of the Crete Senesi. For more information please visit the site www.laragnaia.com. No reservation or fee required.



Parco Sculture del Chianti

The Chianti Sculpture park is located about a 40 minute drive from Spannocchia in a small town in the Chianti called Pievasciata. It is open from April to October from 10:00am to sunset. In an untouched wood of ilex and oak trees in the heart of Sienese Chianti, internationally renowned artists have created imposing contemporary sculptures in their own creative styles. All the sculptures are truly site-specific, which explains their harmony with the trees, the sounds, the colors, the light, and every other element of the woods.

Orto Botanico di Siena and Museo dei Fisiocritici

The Botanical Gardens of the University of Siena has more than 2000 plants from all over the world. The area is a total of 2 hectares, and is located inside the Siena city walls near Porta Tufi with an entrance on Pier Andrea Mattioli, 4 - just a few meters away. Fisiocritici Museum, a science museum founded in 1691, is very different from today's idea of a science museum.



Il Giardino di Daniel Spoerri

The gardens of Daniel Spoerri cover an area of 15 hectares with 80 art installations to see and experience. It is a garden and “gallery” in continual evolution with works by Spoerri and other internationally known artists such as Nam June Paik, Eva Aeppli, and Roberto Barni. Please call ahead

for reservations to 0564 950457 or visit the website (www.ilgiardinodidanielsperri.it). The entrance for the area is near Monte Amiata (past Montalcino), about 1 ½ hours from Spannocchia.

P a r c o Fattoria di Celle

The Fattoria di Celle park, in the Pistoia province, has no entrance fee and can be visited upon reservation. In the mid-19th century the garden was turned into a romantic park, in a design by the architect Giovanni Gambini. In 1969, after changing hands several times, Villa Celle was bought by Prato entrepreneur Giuliano Gori, a collector of contemporary art, who over the years brought many works of art here, turning the villa into a fully-fledged open-air museum. Scattered inside the park are works of art by various national and international artists, including Luciano Fabro, Sol LeWitt, Richard Long, Robert Morris, Dennis Oppenheim, Pistoletto, Richard Serra, and many more besides.



LOCAL RESTAURANTS

If you would like help making a reservation at one of these restaurants, please stop by the Guest Information Office.

Dining out in Tuscany is one of the best things about visiting this region. The food is simple, seasonal, and usually appeals to all kinds of palates. You can try regional wine specialties such as Chianti, Chianti Classico, Vernaccia di San Gimignano, Brunello di Montalcino, or Vino Nobile di Montepulciano.

Most restaurants charge a coperto, a cover/service charge that varies from 1-3€ per person. If you want to leave a tip for good service, 10% is sufficient.

Ristorante La Compagnia, via del Pinone 2, Sovicille

Tel. 0577 314693; closed Monday

Ristorante La Bottega di Stigliano, Piazza di Stigliano

Local and fairtrade ingredients.

Tel. 0577 345624; closed Tuesday

Ristorante Cateni, Orgia

Family-run; wonderful view from the terrace

Tel. 0577 342028; closed Wednesday

Ristorante Grillo Moro, Sovicille

Tuscan cuisine with excellent meats

Tel. 0577 393533; closed Monday

Trattoria-Pizzeria La Pergola, via Garibaldi 22, Radicondoli

Enjoy the view from the terrace and the Radicondolesi pizza

Tel. 0577 790 717; closed Tuesday

Ristorante Sbarbacipolla, Piazza Bartolomeo Scala 11, Colle Val D'Elsa

Good selection of local and organic ingredients and wines

Tel. 0577 926701 or 3397 030331; closed Tuesday evening and all Wednesday

Osteria della cucina pololare, Via Gracco del Secco, 86, 53034 Colle di Val d'Elsa

Tel. 0577 921796; Closed on Tuesday

AREA WINERIES

Tuscany is home to some of the world's most notable wine regions. Famous reds are often based on the Sangiovese grape, whereas the Vernaccia grape is the basis of the region's best known white. Below you'll find some local producers recommended by our staff that include small family-run cantinas and those with a focus on sustainability.

Brunello di Montalcino:

Le Potazzine - Montalcino - www.lepotazzine.com

Piombaia - Montalcino - www.piombaia.com

Podere Le Ripi - Montalcino - www.podereleripi.it

Fonterenza - Montalcino - www.fonterenza.it

Rosso and Nobile di Montepulciano:

Avignonesi - Montepulciano - www.avignonesi.it

Croce di Febo - Montepulciano - www.crocedifebo.com

Il Conventino - Montepulciano - www.ilconventino.it

Chianti:

Poggerino - Radda in Chianti - www.poggerino.com

Vignavecchia - Radda in Chianti - www.vignavecchia.com

Vallone di Cecione - Greve in Chianti - www.ilvallonedicecione.it

Vernaccia di San Gimignano:

San Quirico - San Gimignano - www.aziendasanquirico.it

Poggio Alloro - San Gimignano - www.fattoriapoggioalloro.com

Canneta - San Gimignano - www.canneta.com

Other Tuscan Wines:

Colombaia - Colle Val d'Elsa - www.colombaia.it

Stefano Amerighi - Cortona - www.stefanoamerighi.it

Massa Vecchia - Massa Marittima - www.massa-vecchia.com

For availability and reservations, please contact info@spannocchia.org. Please note that the activities are not held daily, so it is important to schedule in advance with the reception staff. Please note that the following activities are not offered on weekends.

ACTIVITIES AT SPANNOCCHIA

Please join us in some of the activities we offer at Spannocchia and truly immerse yourself in our community life. From pizza night to a salumi tasting or cooking class, we promise to entertain and educate, no matter what your age!

Castello Tour

Your host will guide you through the Castello and its grounds. You will learn about the architecture of the Castello, the histories of the Cinelli and Spannocchi families, the mezzadria sharecropping system (by which Spannocchia operated for centuries) and past and present agricultural activities on the property. You'll visit the chapel, the library, the cantina, the secret garden and lastly (weather permitting), you'll climb Spannocchia's medieval tower for a breath-taking view of the 1100 acres of rolling hills and farmland surrounding the Castello. All of the sites and information presented throughout the tour will help Spannocchia guests to better understand the history of the area and our passion for sustainable living.

Duration: about 2 hours.

Time: Usually Monday afternoons

Price: FREE for Members

Traditional Cooking Class

The cooking class begins at 9:00 am with a tour through the vegetable garden at Spannocchia. Then to the kitchen, where along with Loredana we will prepare a three course Tuscan meal utilizing food products from the estate. The first course might be handmade pasta such as tagliatelle, ravioli, gnocchi or pici, or perhaps the typical "ribollita" Tuscan soup, or in summer a simple but delicious bread salad called "panzanella.". For our second course we may choose between our own farm-raised pork or beef, and this will be accompanied by fresh vegetables direct from our garden. We finish with a traditional dessert such as cantucci cookies with Spannocchia vin santo, pine nut cake, tiramisu, or our renowned chocolate salame.

A vegetarian menu is also available, and we will try to fill requests for specific recipes as long as they fall within the traditions of this local region. Each lesson concludes with lunch, tasting all the dish-



es created during the morning class, accompanied by Spannocchia wine and spring water.

Time: 9:00-2:30 pm weekdays (includes lunch)

Membership Price: €90 per person; €45 - kids under 12 years old.

Bambini in Cucina

At Spannocchia we understand the importance of experiential learning, especially for the littlest of hands. We have designed a cooking class for 6 to 10 year olds that encourages them to form deeper relationships with their food, the place it comes from, and the person who has produced it. Sara will begin with a trip to the vegetable garden. Here, the children will pick an ingredient of their choice to be incorporated into their lunch. We'll also meet our gardener Yago, and learn about worms and compost and all the cool stuff that happens within the walls of our Orto. Next, to the kitchen to make fresh pasta and dessert, lots of hands-on work guaranteed! Together we will create a 2-course lunch (with snacks) in a fun and educational atmosphere. Lunch will be served in the dining room at 12.30. Not only is this a fun way for kids to spend a morning at Spannocchia, it allows parents time to relax or perhaps check out a local winery. Ottimo!

Time: 10 am to 1 pm, (includes lunch)

Membership Price: €40 per child, minimum of 3 participants, maximum of 8

Olives and Olive Oil

Have you ever wanted to know the whole story about olive oil and why it is such a prized product? Want to understand makes an oil "extra virgin" and how to know if you're buying a high quality product? Did you know olive oil is like wine, with different blends, and that there is a correct way of tasting it (and it isn't on bread!)? Spannocchia's Education Director, talks about the history of olives and olive oil, and explains how it is produced - from harvest to bottling. We'll take a walk in the olive orchard and learn about some typical Tuscan olive varieties. The class concludes with a guided tasting of several olive oils — including our own award winning Extra Virgin Olive Oil.

Duration: approximately 1.5 hours.

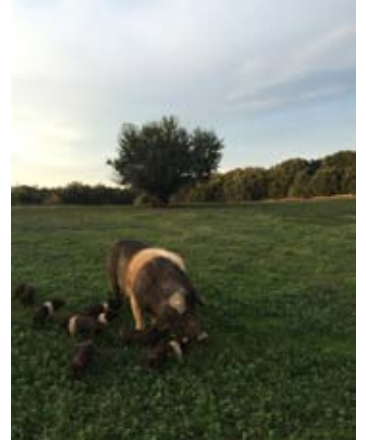


Time: Weekdays, flexible

Membership Price for Groups of 6 or less: €50

Cinta Senese Tour & Tasting

Meet Spannocchia's most entertaining and popular dwellers, our Cinta Senese pigs. Named for their distinct black belted (cintura) band, they are a rare heritage breed that was at risk of extinction. Now, under the proper care of the Spannocchia famiglia, you will see them foraging in their natural habitat of the Senese countryside. This unique tour includes a visit with the animals, a guided explanation of our organic artisan meat production process and a tasting of our award winning salumi. Magnifico!



Duration: about 1.5 hour.

Time: Weekdays, flexible

Membership Price: €10 per person, minimum of 6

Vegetable Garden Tour

Spannocchia Education Director introduces participants to Spannocchia's organic vegetable gardens. She explains why we choose to be organic and the different aspects of organic and permaculture gardening including: crop rotating, synergetic beds, cover crops, the creating and use of compost and vermicompost, and our two greenhouses.

As she guides participants through the different areas of the garden, she explains the different herbs and seasonal crops growing, pointing out typical Tuscan crops grown only in this area. She also includes details about crop storage and transformation into secondary products like limoncello, tomato sauce, and pesto.



Time: Weekdays, flexible

Duration: 45 min to 1 hour

Membership Price for Groups of 5 or fewer: €35

Groups of 6 or more: €6 per person

Tastes and Techniques of Italian Wine Production

Learn the basics of wine production and get an introduction to wine tasting in this interactive lesson. We'll discuss Spannocchia's viti and viniculture, visit the cantina and finish with a tasting of your choice:

- Spannocchia's organic wines (and a taste of our grappa, made from the leftovers of our wine production!)
- A guided tasting exercise to learn how to detect the subtle



aromas in red or white wines Sara is happy to answer any questions you have about wine. And her ultimate nugget of advice? Keep drinking!

Time: Weekdays, flexible

Membership Price Groups of 4 or less: €50

Groups of 5 or more: €12 per person



Pasta Making, A Hands-On Class

Have you always wanted to learn how to make your own fresh pasta? Sara will explain all the details: from different wheat varieties and special ingredients to different shapes and fillings. You'll learn all about the different tools and techniques to make your own pasta back home! At the end of the class, you will receive your portions of handmade pasta to cook in your guesthouse or prepare for lunch in the Fattoria kitchen.

Duration: 2-3 hours.

Time: weekday mornings

Membership Price: €35/persona (minimum 2)

Groups of 5 or more can book ahead.



Italian Regional Food Culture

If you've ever asked for lambrusco in Lecce, arancini in Alto Adige or pecorino in Parma, you'll know that Italians are deeply allied to their region in terms of food culture and identity. In this class, we'll investigate how history, culture and climate combine to make Italian regional cuisines so unique! Sara will also discuss the variety of pasta in Italy: fresh, dried, and why Italians don't mix-and-match their sauces and shapes. Find out why, from knödel in Bolzano to sweet pastries in Sicily, Italy is a gastronome's dream!

Duration: approximately 1.5 hours

Time: Weekdays, flexible

Membership Price Groups of 10 or fewer: €55

Groups of 11 or more: €5 per person



**Spannocchia's
Sustainable
Harvest**

Interested in multiple tours or tastings, but have limited time? This is the class for you! We'll give you a short overview of Spannocchia's sustainable farm practices, our connection to the international Slow Food movement, and the quality products we get as a result. You'll learn a little of everything about our farm, from the native livestock breeds we raise to our beehives and orchards and our "beyond organic" gardens and vineyards.

Tasting - wine/grappa/ salumi/breasaola/ honey/ (depending on period) Duration: approximately 1.5 hours

Time: Weekdays

Membership Price Groups up to 5: €100

Groups of 6 or more: €18 per person