

**GASTRONOMY
EXPERIENCE
IN ITALY**



VINTNERS SINCE 1821

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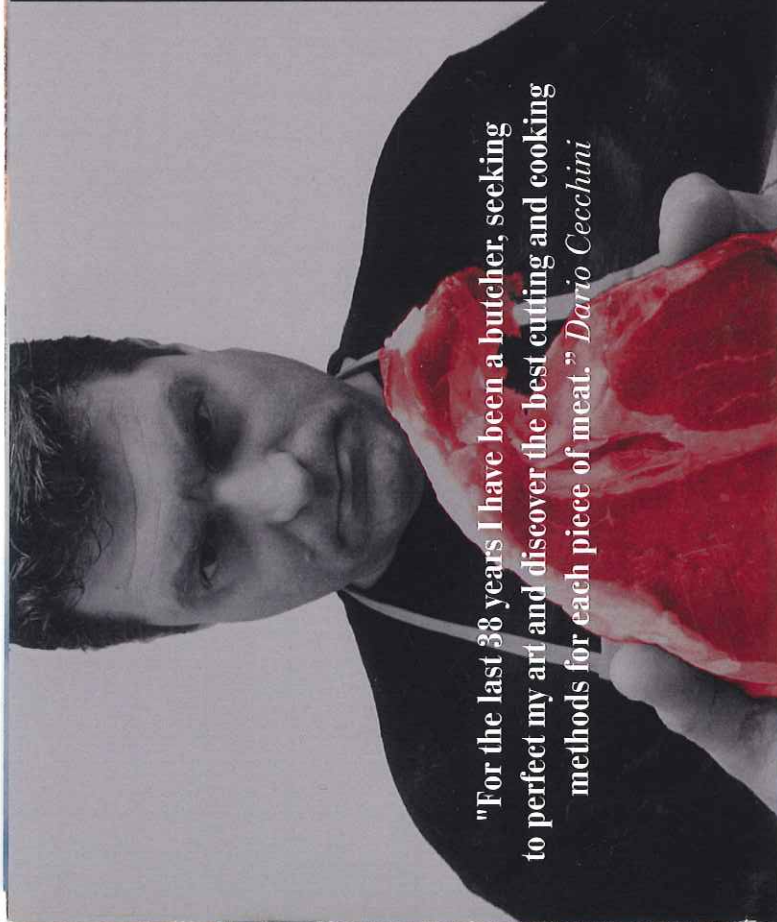
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First day: “Chianti Classico” Castello d'Albola

Once owned by some of Tuscany's most noble families from the Acciaioi and the Samminiati to the Pazzi and the Ginori Conti, this estate has been one of the Zonin family's proudest possessions for over 30 years. Gianni Zonin's first task was to ensure that the vineyards would produce top-quality grapes, and then to restore the outbuildings and the beautiful villa that had been built in the 16th century but maintained in its two massive towers the traces of the original medieval castle. In addition to the recuperation and restoration of the main villa and of the surrounding hamlet, the rural outbuildings have also been refurbished and are now used as accommodation. A new winery has also been constructed, in perfect harmony with the landscape.

Arrive Monday morning at Florence Airport for your private transfer to Castello d'Albola.

2 p.m. Arrive at Castello d'Albola: light lunch and tasting of the most representative wines from Chianti Classico; visit to the historic cellars and the steep, rocky, high-altitude vineyards of Chianti Classico.



“For the last 38 years I have been a butcher, seeking to perfect my art and discover the best cutting and cooking methods for each piece of meat.” Dario Cecchini

First day: “La Carne” with Dario Cecchini

Dario Cecchini is an artisan butcher whose family has practiced this craft for eight generations in the village of Panzano in Chianti, where he was born. Following the example of his ancestors, Dario believes “an artisan must be like a tree, whose roots are firmly planted in the ground, but whose branches stretch towards the heavens; he must remain bound to tradition, but his head must be free to create with responsibility and common sense. A butcher represents an important link in the food chain. We have to kill for our food, so we must guarantee the animal a good life, a compassionate death and then use everything the animal has given in the best way possible”. Dario's philosophy of “no waste” is applied in his butcher shop and his kitchens: Solociccia, Officina della Bistecca and Dario Doc.

6 p.m. Leave for the Myone Hotel in Radda.

8 p.m. Dinner at “Solociccia”, the Cecchini's ancient butcher's shop in Panzano in Chianti.

