



Le Macinaie Incoming &
Viva Siena

The Tuscan's Volcano
Monte Amiata
2005



Claudia & Francesco
Wedding Tour
November 2005

Le Macinaie Incoming &
Viva Siena



TOUR PROPOSAL



Day **1** “Arrival Day”

Thursday November, 3rd

The Participants arrive to the airport where the Minibus is awaiting the group.

After the rooms have been given to the participants (and maybe a nap) we meet up in the bar where Giorgio, our famous Italian barman will serve a welcome cocktail to the participants. The guide will make a presentation of the stay and the days to follow.

We continue in The Le Macinaie Restaurant with a big and traditional welcome dinner.

Romano our chef and his daughter Claudia have prepared there menu of a real traditional cuisine, combined with the great red and with wines from the territory. Chef Romano is the winner of many prizes for his cuisine, among many I mention the Oscar of the best Tuscan cuisine in Italy. Ingredients like handmade Pasta, chestnuts, mushrooms, wild boar, Salami, wild berries, olive oil and much more is on the menu for the week.



Day 2 “**Discovering the Tuscan’s Volcano, Monte Amiata**”

Friday, November 4th

Breakfast buffet. Departure 09.30.

Departure for the “The Franci Oil farm managed by the Family Franci, the most important olive oil farm which produces a precious olive oil from the “cultivar”: olivastra seggianese, producing the classic, premium quality extra virgin olive oil. Harvested by hand and pressed in continuous cycle. This cultivar has its origins in Monte Amiata area (Seggiano, Grosseto province). Its diffusion is limited to the provinces of Grosseto and Siena (Montalcino, Castiglion d'Orcia, etc).

Finally we move to the wine Farm Perazzeta. It may take a while for the name Montecucco to become familiar to wine drinkers in Tuscany, let alone the rest of the world. That’s not only because the wines – Bianco, Rosso, Sangiovese and Vermentino – are made in limited quantities under a DOC established in 1998, but also because the zone covers a sector of the Maremma, so out of the way that even citizens of nearby Grosseto and Siena may have trouble locating it. The name of the farm is Perazzeta, witch is considered one of the most promising wine family factory in the Montecucco organization.

Lunch by Flavio Restaurant with a view to the village of Montenero, the Vetta Amiata, The castle of Banfi. Enjoying typical products like the “pecorino” cheese, ham, olives, fresh tomatoes and of course wine.

The group moves to The castle of Potentino is currently both by the family Green (the family of the famous English writer – Graham Green). She will also show the participants there wine and olive production.



Back to Le macinaie Lodge. Relax and dinner with our typical Tuscan’s dishes of Chef Romano and his daughter Claudia.

Day 3 “**Wedding Day**”

Saturday, November 5th

10.30 The minibus will bring the group to the Abbey of Abbadia San Salvatore

11.00 The wedding mass

12.30 Back to Le Macinaie Restaurant for Lunch

05.00 pm Party

08.00 pm Open Buffet for all the villages of the Volcano



Day 4 “**The Brunello Tour**”

Sunday, November 6th

**Le Macinaie Incoming &
Viva Siena**



Buffet Breakfast. Departure 09.00.

The minibus brings the group with our guide to an outstanding abbey called Sant'Antimo where



the Gregorian Mass will take place. In the Middle Ages this was the site of one of the richest cloisters in Tuscany. But already at the end of the 13th century the Benedictine abbey had begun to decline. Today, only the church remains.

Departure for the medieval town of Montalcino. Our local guide brings the participants to the medieval town of Montalcino. Known for the high quality Brunello wine. In Tuscany there are only 6 D.O.C.G Wines, which mean that the wine has

the denomination of verified and guaranteed origin. (represents the highest classification level for Italian Wines).



The guide brings the participants on the top of the fortress to take a look at the beautiful view. Visit of the old historical centre, the square with its small café and wine stores.

Lunch in a typical Restaurant of Montalcino.

After a strong Italian Espresso Coffee the group will visit one of the biggest Brunello wine farms of Montalcino, where Paola will lead the tour through the vineyards and the wine tasting of Brunello Red wine: Poggio

Antico. Poggio Antico: a combination of people, love and passion for winemaking in the beautiful landscape of Tuscany.

Back to Le Macinaie Lodge. Relax and dinner with our typical Tuscan's dishes of Chef Romano and Claudia.



Day 5 “Cooking Class and the Etruscan’s Capital ”
Monday, November 7th

Buffet Breakfast.

Cooking Class at the Le Macinaie Restaurant. “How to make Pasta at home with water and salt.”

Lunch at Le Macinaie Restaurant.

Departure for Pitigliano. The Etruscan’s Capital. Visit of Pitigliano and its white wine cellars.

The town is situated on a steep tuff rock, 313 metres above sea-level. The area of Pitigliano and far to the south of Rome is characterised by tuff stone, a hardened type of volcanic magma. The typical Tuscan landscape with small farm houses on soft hills is rarely found here. South Tuscany is wild and many sided, similar to neighbouring Latio, the area around Rome.



Back to the Hotel. Some Cocktail some relax.

Departure for the pizza meal by Cosimo.

Cappuccino and coffee in the old town of Abbadia San Salvatore.



Day 6 “**Val d’Orcia and its Hot Springs**”

Tuesday, November 8th

After Breakfast the guide brings the group by minibus to visit Montepulciano and Pienza. The Symbol of the Tuscan’s Renaissance period.

I sapori e i luoghi della Valdorcia nel cuore della Toscana senese



Luncjh in Pienza.

Visit of Bagno Vignoni and enjoy the hot springs of a Spa resort.

Back to le Macinaie Lodge

Farewell Cocktail.

Gala Dinner

Piano Bar with Emanuele

Day 7 “**Departure Day, Florence**”

Wednesday, November 9th

Breakfast buffet.

Departure for Florence..



Overview of the Tour (7 days, 6 nights)

<i>Day 1</i> <i>Nov. 3rd</i> <i>Thursday</i>	<i>Day 2</i> <i>Nov. 4th</i> <i>Friday</i>	<i>Day 3</i> <i>Nov. 5th</i> <i>Saturday</i>	<i>Day 4</i> <i>Nov. 6th</i> <i>Sunday</i>	<i>Day 5</i> <i>Nov. 7th</i> <i>Monday</i>	<i>Day 6</i> <i>Nov. 8th</i> <i>Tuesday</i>	<i>Day 7</i> <i>Nov. 9th</i> <i>Wednesday</i>
Arrival Airport	Montecucco Tour	Wedding Day	Brunello Tour	Etruscan Tour	Val d'Orcia Tour and Hot Spring	Departure for Florence
	Franci Oil Perazzeta Vinery	Abbey of Abbadia S.S.	Abbey S.Antimo	Cooking Class	Montepulciano & Pienza	
	Lunch by Flavio	Wedding Lunch	Lunch in Montalcino	Lunch Macinaie	Lunch in Pienza	
Welcome Cocktail	Potentino Castle	Party	Poggio Antico	Pitigliano	Bagno Vignoni Spa Resort	
<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Pizza</i>	<i>Dinner</i>	
					Piano Bar	

Price per person in double room: €765.00

Supplement single room: €150,-

Wedding day: free of charge
 Accommodation: 2 days free of charge
 Treatment: 2 days free of charge
 Transfer on nov. 5th: free of charge

Price list

The program includes:

- Luggage Handling
- Welcome gift on arrival day
- Welcome and Farewell Cocktail
- 4 Daily Transfer by Minibus with driver
- 6 Days full board treatment
- 4 days English speaking guide
- 1 Cooking Classes
- Wine Tasting and Oil Tasting
- Bagno Vignoni Spa Resort
- Pizza Meal.

The program do not include:

- Transfers to and from Airport
- Travel - Insurance
- Flight
- Other services not indicated in the program.



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