



## **FATTORIA CASTELLO IL PALAGIO**

### **WINE TASTING AND TOUR 2010**

We organise wine tastings, guided visits to our cellars and to the castle for groups up to 150 people.

The prices are inclusive of the visit, brochures available in four different languages and service to the tables (except # 0)

These prices are for groups of **minimum 15 pax**. In case there are more different groups, the tastings are organized in different places.

For each proposal are included fresh bread and natural water.

All the services could be done from 9 a.m. to 8 p.m. from monday to saturday. Services on sunday or public holidays will be possible with an extra charge of 20%.

On demand – sommelier at your disposal 150,00 € or Oenologist at your disposal 60,00 €

We have available also a shuttle transfer with coaches:

Bus 50 places at your disposal 4 hours 350 / 380 euro exc. vat 10%

Bus 22 or 26 places at your disposal 4 hours 250 / 270 euro exc. Vat 10%

All prices are except vat.

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#### **Proposal ZERO\* Euro 5 ( buffet) - 75 minuts**

Tuscan Red Wine i.g.t. Palagio 2007 i.g.t.

Tuscan Chardonnay OR Sauvignon Blanc i.g.t. Palagio 2007 i.g.t.

with bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

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#### **Proposal ONE\* Euro 10,00 - 90 minuts**

Sangiovese, vinified in white 2007 i.g.t.

Chianti Classico 2006 ,

with pecorino cheese and bruschette, local biscuits with almond with Vinsanto doc Chianti Classico 2000

free oil tasting included on demand

*other wines available in our wine shop could be taste without any charge*

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**Proposal TWO\* Euro 13,00 - 100 minuts**

Sangiovese, vinified in white 2007 i.g.t.

Tuscan Red Wine i.g.t. Palagio 2007 i.g.t.

Chianti Classico 2003 Riserva,

with pecorino cheese, bruschette and local salami made by Falorni in Greve

local biscuits with almond with Vinsanto doc Chianti Classico 2000

free oil tasting included on demand

*other wines available in our wine shop could be taste without any charge*

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**Proposal THREE\* Euro 17,00 - 110 minuts**

Sangiovese, vinified in white 2007 i.g.t.

Tuscan Red Wine i.g.t. Palagio 2007 i.g.t.

Chianti Classico 2003 Riserva,

ham, salami, salami with fenner, made by Falorni in Greve

pecorino cheese with mostard,

bruschette,

crostoni with fresh tomatoes and basil

crostini with mushroom sauce, crostini with artichoke sauce

local biscuits with almond with Vinsanto doc Chianti Classico 2000

free oil tasting included on demand

*other wines available in our wine shop could be taste without any charge*

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**Proposal FOUR\* Euro 23,00 - 120 minuts**

Sangiovese, vinified in white 2007 i.g.t.

Tuscan Red Wine i.g.t. Palagio 2007 i.g.t.

Chianti Classico 2003 Riserva,

Montefolchi 2001 Merlot barrique,

ham, salami, salami with fenner, made by Falorni in Greve

pecorino cheese with mostard,

bruschette, crostoni with fresh tomatoes and basil

crostini with mushrooms, crostini with artichoke sauce

warm crostini with provola cheese fused and beef salami,

local biscuits with almond and Black berry jam-tart

Vinsanto doc Chianti Classico 2000

free oil tasting included on demand

*other wines available in our wine shop could be taste without any charge*

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**Proposal FIVE\* Euro 20,00 - 120 minuts**  
*Professional tasting of red wines with theoretical part*

Sangiovese, vinified in white 2007 i.g.t.  
Tuscan Red Wine i.g.t. Palagio 2007 i.g.t.  
Chianti Classico 2003 Riserva,  
Montefolchi 2001 Merlot barrique,  
Curtifreda 1997 Cabernet Sauvignon in barrique,  
with flat loaf, pecorino cheese and bruschette  
*other wines available in our wine shop could be taste without any charge*

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**Proposal SIX\* Euro 17,30 - 120 minuts**

Professional tasting of dessert wines with theoretical part  
"L'oro di Brumaio" trebbiano late harvest 1999 with Pienza's Pecorino cheese  
Vinsanto 1995 dry with Roquefort,  
Vinsanto 2000 sweet with almond biscuits handmade by the famous bakery Mattei in Prato,  
Vinsanto 1997 Riserva "passito" 6 months with home made *panna cotta* (cooked milk cream)

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**Proposal SEVEN\* Euro 13,30 - 120 minuts**

Professional tasting of fine extra vergine olive oil with theoretical part  
Selection of leccine olives, Selection of moraiole olives, Selection of moraiole olives frantojane  
At the end snacks with Tuscan Red Wine i.g.t. Palagio 2007 i.g.t

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**\*Valid for each proposal :** Guests can also free taste our wines present in our wine shop.

