



# FATTORIA CASTELLO IL PALAGIO

## WINE TASTING AND TOUR 2012

Fattoria Castello Il Palagio organizes wine tasting with snacks. All packages include a guided tour of the winery fermentation, the aging cellar, the cellar of the castle, to the storage room of extra virgin olive oil. On request and with other commitments you can make visits to: ; vineyards; olive groves; olives mill; garden. We are able to receive up to 300 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 people**. In case there are more different groups, the tastings are organizes 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 €

Free oil tasting included on demand

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 21%**

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

Tuscan Red Wine i.g.t. Palagio

Tuscan Rosè i.g.t. Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Palagio  
with bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)  
*other wines availaible in our wine shop could be taste without any charge*

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

Tuscan Rosè i.g.t. Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Palagio

Chianti Classico ,

with pecorino cheese and bruschette, local biscuits with almond with Vinsanto doc Chianti Classico  
*other wines availaible in our wine shop could be taste without any charge*

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

Tuscan Rosè i.g.t. Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Palagio

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

Chianti Classico,

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

local biscuits with almond with Vinsanto doc Chianti Classico

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

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

Tuscan Rosè i.g.t. Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Palagio

Chianti Classico

Chianti Classico 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

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

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

Tuscan Rosè i.g.t. Palagio

Chianti Classico

Chianti Classico Riserva,

Montefolchi 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

*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 made by Sangiovese grapes with theoretical part*

Sangiovese, vinified in white i.g.t.

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

Chianti Classico

Chianti Classico Riserva,

Campolese supertuscan 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 1999 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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**Proposal EIGHT Supervip – 30,00 € + 120 € for the sommelier - 120 minuts**

Wine Class made by a famous Sommelier

Tasting of all our wines

Pinot Grigio

Sauvignon Blanc

Sangiovese vinified in white

Chardonnay

Rosso del Palagio igt

Chianti Classico

Chianti Classico riserva 2005

Chianti Classico riserva 1997

Brunello di Montalcino 2004

Montefolchi merlot supertuscan

Campolese sangiovese supertuscan

Apoteosi cabernet sauvignon e sangiovese supertuscan

Grappa, Grappa Riserva ed acquavite d'uva canaiolo.

*As snacks – Cheese, salami and focaccine*

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### **CHEESE & WINE - 22,00 € - 120 minuts**

The tasting includes 5 different pecorini cheese products from by the famous Busti diary combined with honey and mustard, accompanied by our 4 wines. An expert provide to give informations about the different products.

“Pecorino di Transumanza” from Garfagnana Mountain  
Pecorino “brillo” aged in the skin of fermented grapes  
Pecorino pasture from Chianti Hills  
Pecorino from Pienza  
Raw milk Pecorino “Remo”  
Pecorino di “Fossa”

Acacia honey, orange honey, Chestnut honey, Lavander Honey, Sunflowers honey

Chianti Classico mostard , Vin Santo mostard  
Red pepper mostard, Tropea's onions mostard

Rosso del Palagio  
Chianti Classico  
Sangiovese vinified in white  
Chardonnay

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### **SALAMI & WINE - 22,00 euro- 120 minuts**

The tasting includes 12 different salami made by the famous Falorni butcher of Greve. The salami are served with the best breads produced by Il Panaio from Mercatale. Are served also 3 red wines from our cellar. An expert provide to give informations about the different products.

Ham from Chianti  
Hamo of wild boar  
Ham of Cinta senese pork  
“Lonzino o Capocollo”  
Salamino of chianino beef  
Salamino with Chianti Classico  
Salami with fennel seeds  
Salami of cinta senese pig  
Salami of wild boar  
Finocchiata of Montefioralle  
Gerbolo del Chianti  
Soppressata with orange and lemon rindts

Loaf with walnuts, Leaf with corn, Focaccia with olio dop Chianti Classico , Tuscan bread baked in the wood oven, Bread with potatoes and chestnut, baguette with tomatoes

Rosso del Palagio igt Toscana  
Chianti Classico  
Merlot Montefolchi igt Toscana

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***PASTA CLASS - 45 € each person – 3 hours***

*What happens during pasta class?*

Our cook with an assistant who speak english, will learn how to prepare a good home made ravioli stuffed with ricotta cheese and spinach.

The "students" will prepare the ravioli with her and the sauce for it, which generally is a tomatoes and basil sauce or meat tuscan sauce.

This part during approx 1 hr / 1hr 15 minutes.

After it, the Ravioli will be cooked and at the end students and chefs could eat together at the same table.

During lunch we serve salami, cheese, our wines, home made biscuits, and dessert wine.

Everything it is made in the garden of the winery, if bad time we go inside.

Of course no other peoples will present except your party and the "professors".

If you like, we could offer also elegant apron with the name of the students, as gift.

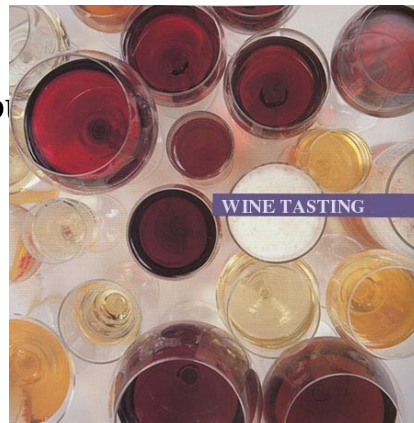
Of course we need to know the names 3 weeks in advance.

The cost for each apron is 20 €.

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

PROPOSALS FOR INDIVIDUAL



5 GUESTS - price for person

Peoples	Prop. 01	Prop. 02	Prop. 03	Prop. 04	Prop. 05	Prop. 06	Prop. 07
15 pax	*	*	*	*	*	*	*

14 pax	10,85	13,5	17,49	23,66	20,66	18,08	14,4
13 pax	11,35	13,9	17,53	24	21,69	18,59	14,9
12 pax	11,88	14,4	17,9	24,3	22,72	20,66	15,4
11 pax	12,39	14,9	18,2	24,75	23,76	21,69	16
10 pax	12,91	15,4	18,59	25,3	24,79	22,21	16,5
9 pax	13,43	16,9	19,63	25,82	25,82	24,27	17
8 pax	13,94	16,5	20,14	26,86	26,86	24,82	18
7 pax	14,46	17,6	20,66	27,89	27,89	25,31	19,1
6 pax	14,98	18,6	21,69	28,92	28,92	26,34	20,1
5 pax	16,53	20,3	23,76	32,02	32,02	27,89	21,6
4 pax	19,11	23,4	27,89	37,18	37,18	33,57	25,31
3 pax	23,24	28,5	34,3	44,61	44,61	40,28	30,3
2 pax	31,74	38,5	45,9	59,1	59,1	53,56	40,8
1 pax	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.

# Pax	Prop. o8	Cheese & wine	Salami & wine	Pasta Class			Prop. oo
15 pax	*	*	*	*			*
14 pax	10,85	23,08	23,08	45			5,2
13 pax	11,35	24,12	24,12	48			5,4
12 pax	11,88	25,24	25,24	48			5,62
11 pax	12,39	26,32	26,32	50			5,85
10 pax	12,91	27,42	27,42	50			6,1
9 pax	13,43	28,51	28,51	55			6,35
8 pax	13,94	29,65	29,65	55			6,7
7 pax	14,46	30,84	30,84	60			7
6 pax	14,98	32,07	32,07	60			7,5
5 pax	16,53	35,38	35,38	62,5			8,5
4 pax	19,11	40,9	40,9	62,5			10,3
3 pax	23,24	49,74	49,74	83,33			13
2 pax	31,74	67,93	67,93	125,00			19
1 pax	n.a.	n.a.	n.a.	n.a.			