

FATTORIA CASTELLO IL PALAGIO

WINE TASTING AND TOUR 2010

We organise wine tastings, guided visits to our cellars and to the castle for big groups and for small party or privates; this is the price list for this small groups.

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 from **2 to 14 guests**. In case there are more different groups, the tastings are organized in different places.

For each proposal are included fresh bread and natural water.

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%.

We serve 1 bottle of wine for each label indicated in the pricelist; the wine undrunked could be taken by the guests.

All prices are except vat 20%.

The excursion are made in english, french, spanish, german.

On demand it is possible to have guided tour + tasting in japanese, russian, polish, svedish.

Our maid and cook can prepare delicious pasta and meat courses and tasty home cakes

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On demand – sommelier at your disposal 150,00 Euro + 20% value-added.



Proposal ONE - lenght 90 minuts

Sangiovese Vinified in white – Toscana i.g.t. 2007

Chianti Classico 2007,

pecorino cheese with red pepper mostard

bruschette with oil d.o.p. Chianti Classico,

Dessert wine “Vinsanto doc Chianti Classico 2000” with home made almond biscuits

free oil tasting included on demand

The guests can taste free some other wine in our wine shop

Proposal TWO - lenght 100 minuts

Sangiovese Vinificato in bianco – Toscana i.g.t. 2007

Chianti Classico 2007,

Chianti Classico 2004 Riserva,

pecorino cheese with red pepper mostard

bruschette with oil d.o.p. Chianti Classico,

Salami made from Falorni butcher

Dessert wine “Vinsanto doc Chianti Classico 2000” with home made almond biscuits

free oil tasting included on demand

The guests can taste free some other wine in our wine shop

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Proposal THREE - lenght 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, salmi with fenner, made by Falorni in Greve

pecorino cheese with red pepper 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

The guests can taste free some other wine in our wine shop

Proposal FOUR - lenght 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 red pepper 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

The guests can taste free some other wine in our wine shop

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Proposal FIVE - lenght 120 minuts

Professional tasting of red wines with theoretical part

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

Chianti Classico 2007

Chianti Classico 2004 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

The guests can taste free some other wine in our wine shop

