

Montalcino - Montepulciano *Public Tour*

Brunello di Montalcino has become one of the handful of DOC wines hunted by wine collectors, because its depth of flavour and tongue-curling tannins give it the potential to age for decade. The lighter-styled Rosso di Montalcino, sort of a younger, "declassified" Brunello, was created so people could drink a more immediately accessible Montalcino to age; DOCG law requires a minimum of four years before Brunello can go on the market.

Montepulciano is like a mini Florence, and for that reason alone it's worth a visit. **Nobile di Montepulciano** is an aged red wine of high quality. At the typical vines of Chianti are added in limited quantity the grechetto, bianco and mammola vines. The color is red garnet, almost brown, the characteristic smell is sweet violet's, it has 12 degrees of alcoholic content.



Price is 150,00 Eur per person

Day trip (9.30 a.m.- 6.30 p.m.) includes: private air-conditioning minivan, guide in your language, wine tasting and light lunch. ***Reservations are required.**

Space is limited, so we suggest booking in advance.

This is the program for a day

- **9.30 a.m.** Departure from *Florence*.
- **11.30 a.m.** Arrival at Montepulciano and visit to the winery Boscarelli, where you can meet the wine grower who will show you the techniques of viticulture.
- **01.00 p.m.** Light lunch at the local restaurant(if is required) or in a winery.
- **02.45 p.m.** Driving along the hills where you can see the different type of vineyard.
- **03.30 p.m.** Visit to the winery Tenute Silvio Nardi where you can meet the wine grower who will show you the techniques of viticulture.
- **04.30 p.m.** Departure for to be back in Florence by 6.00 p.m. Have a nice trip!

(Wineries are only suggested, and may be substituted at anytime based on group size and tasting room availability.)

Public tour is an affordable way to taste and enjoy some of the best wines with other wine enthusiasts.