



**BORGO
FINOCCHIETO**
TUSCANY

FOOD AND WINE WEEK

TASTING TUSCANY

It might be said that Italy endears herself best, both to her citizens and her guests, through her food. Here, factors of family tradition, quality, simplicity, and freshness combine in utterly unforgettable ways. Our tasting week at Borgo Finocchieto is designed to showcase the best of Tuscan products and flavors, as available right around our doorstep. Spend your days visiting farms, small local product factories, and vineyards. Evenings, join Luigi in the kitchen as he transforms those very products into classic Italian feasts. Naturally, local vintages of Brunello and Chianti enhance the Tuscan tasting experience. With over 200 Brunello producers located within a 15 mile radius, visitors to the Borgo will find endless opportunities to explore their passion.



YOUR WEEK'S ACCOMMODATIONS

The Borgo encompasses twenty two bedrooms arranged around its central piazza, which allows it to function as its own community. Gathering spaces include a formal dining room and outdoor dining terrace, a living room with a grand piano and study, media room, library, bar, conference facility and ballroom for fifty, cantina and wine tasting room, concierge area and business center, a professional teaching kitchen, an interior arcaded courtyard, a piazza, and extensive lawn and garden spaces with various shaded benches and a gazebo. Recreational facilities include a 60 foot oval swimming pool, a state-of-the-art gym, spa, tennis and basketball court, and bocce court. Individual suites are ample, luxurious, and private, while the public spaces are intended to encourage coming together in all the forms that might take.

A week of gathering at Borgo Finocchieto is a chance to experience Tuscany at its best. Our itinerary is designed to offer a balance of group activities highlighting the area, its flavor, and its history, as well as time for individual exploration. Days will be spent observing and partaking in the harvest, tasting, and learning about the local vintages. Return to the Borgo in time for dinner and gathering with new and old friends. The following activities are always available at the Borgo:

RELAXATION: Our spa includes a sauna, steam room, Jacuzzi, cold plunge, and showers.

RECREATION: Exercise in our state-of-the-art gym or take to the tennis and basketball court and outdoor pool. Hike trails and roads through nearby farms and vineyards, or take advantage of our fleet of bikes and recommended itineraries to explore the area further.

GATHERING ON GROUNDS: The formal and informal gardens, bocce court, patios, courtyard, and gazebo are all excellent opportunities for informal gathering.

GATHERING INDOORS: Take advantage of our wine tasting room, pub, screening room, library, professional and family kitchens, dining room and terrace, and conference room and ballroom with stage and bar.

Our chef, Luigi Ricci has now returned to his native Siena after decades working for internationally famed chef Paul Bocuse in Lyons. His wealth of experience marks an ability to please discerning palates, but guests will be most delighted by his classic Italian showmanship and the quality of ingredients brought from the Borgo's own garden. Luigi's daily breakfasts are feasts of handmade breads and tortes with an array of homemade preserves, yogurt, fruit, cereal, coffee, tea, and made to order egg dishes. Dinners at the Borgo are typically three courses paired with selected wines, an opportunity to sample regional cuisine in a relaxing and intimate setting as you reflect on the day with your fellow guests. For sample menus, please see our website.



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YOUR GUIDE: Your tour guide and resident expert for the week is Anna Lisa Tempestini. A dual citizen of Italy and the United States, raised in Florence, and twenty year resident of Buonconvento, Anna Lisa is the most accessible, knowledgeable, and utterly appealing of guides and a beloved friend of Borgo Finocchieto. Her services are sought by exclusive travel agencies worldwide, and her discerning palate and talent for understanding wine have earned the respect of wine producers and sellers. Her special relationship with well respected wine estates including *Altesino*, *Caparzo*, *Paradiso di Frassina*, and *Costanti* as well as local farmers and artisanal food makers means that you are welcomed as an old friend. Even better, this is a chance to witness up close the creation of her personal wine, *Martin del Nero*, which recently received the appellation of Orcia DOC.



YOUR ITINERARY

DAY 1

Arrival

Greeting and introductions, aperitivo in the courtyard
Dinner at the Borgo and
introductory wine tasting with Anna Lisa

DAY 2

Visit to pasta factory near Bagno Vignoni
Lunch in Bagno Vignoni
Tour of olive oil frantoio in San Quirico
Learn to make fresh pasta with Luigi
Dinner at the Borgo, including fresh pasta

DAY 3

Visit biscotti factory in Ponte d'Arbia
Wine tasting and light lunch at Altesino
Tour of Altesino* vineyard, cantina, and cellars
Dinner at the Borgo

**Altesino is a highly regarded Montacino vineyard,
with consistent top quality wines
appearing on comprehensive wine lists worldwide.*

DAY 4

Visit to Siena weekly market, make selections
to be included in the night's dinner
Lunch free followed by afternoon tour of Siena
Optional cooking lesson, join Luigi in preparing
the day's market purchases for dinner
Dinner at the Borgo—
feast on your day's accomplishments

DAY 5

Visit to Cinta Senese farm
Lunch at Campriano, a small vineyard
in a beautiful setting
Optional afternoon guided tour
of Murlo's Etruscan Museum
Dinner at the Borgo

DAY 6

Visit honey producer in Montalcino
Tour Montalcino, shop for local products
at the market (*Friday*)
Light lunch at la Fortezza with
wine tasting and truffle honey
Return home by way of Paradiso di Frassina*
for brief tour and tasting
**Paradiso, where winemaker Carlo Cignozzi experiments
with playing opera for the grapes,
the atmosphere will take your breath away.*
Farewell dinner at the Borgo,
taste a variety of Brunellos

DAY 7

Departure

This schedule is flexible and may be changed
to meet the interests of the group, as well as to
take advantage of seasonal specialties and
the local festivals that constantly arise to celebrate
a particular product or season.