



# THE BEST OF TUSCANY

A Luxury Tour for Lovers of Tuscan Food and Wine

**SEPTEMBER 16<sup>TH</sup> – 20<sup>TH</sup>, 2024**

— Hosted by Philip Goodband MW —

**US \$4,395** *per person*  
+ US\$100 administration booking fee

This is a luxury food and wine tour to the greatest wineries in Tuscany. You will explore the finest Super Tuscans, the jewels of Brunello di Montalcino, and the classics of Chianti Classico.

Hosted by Philip Goodband, Master of Wine, this fun-filled, educational itinerary will bring you privileged access to the region's most prized estates. We take a maximum of 20 wine lovers as guests.

## COME AND DISCOVER

**SUPER TUSCAN HEAVEN** with lunches at **Ornellaia** and **Guado al Tasso**, a visit to **Grattamacco**, and a dinner to remember at **Tua Rita**.

**MAGNIFICENCE IN MONTALCINO** with a visit to the idyllic hill-top town of Montalcino and the beautiful Brunellos, **Col d'Orcia** and a lunch hosted by **Sesti**.

**CLASSIC CHIANTI** with phenomenal tastings and visits to **Tignanello**, **Castello di Brolio**, **Badia a Coltibuono**, and private meals at **Felsina** and the Michelin-starred **Osteria Badia a Passignano** set among the vines.

**FIRST CLASS TREATMENT** at our personally selected hotels nestled in the hills of the Tuscan countryside, **Poggio ai Santi** and **Dievole Resort**.

**WORLD CLASS WINES** including flagship labels from the top estates like **Solaia**, **Castello del Terricio**, and much much more.



**FINE VINTAGE**

BY JAMES CLUER MW

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## YOUR HOST

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### PHILIP GOODBAND MW

You will be hosted by Philip Goodband MW, who served as wine adviser to Her Majesty Queen Elizabeth the Queen Mother for over a decade. A true wine professional with a deep knowledge and love for Italy and its wines, particularly those of Tuscany dating back to the days when he represented Antinori in the UK and now lecturing in Florence.

A UK resident and former Chairman of the Institute of Masters of Wine, his work and travels for major wine companies and consultancy have taken him around the globe resulting in a unique blend of knowledge and experience, which he happily shares in a very enjoyable and engaging style.

[www.philipgoodband.com](http://www.philipgoodband.com).

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## PRICE

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### US \$4,395 (plus \$100 administration booking fee)

The cost is per person, based on double occupancy at the hotels. This price includes all accommodation, visits and tastings at wineries, all meals unless during the free time, all wine at meals, and local transport. Flights and travel arrangements to/from Florence, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

If you are travelling by yourself there will be a single supplement of US \$700.

The payment schedule per person is:

At Time of Booking: \$100 non-refundable administration booking fee

120 days before start: Remaining deposits (plus single supplement if applicable)



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## ITINERARY | DAY 1

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### MONDAY, SEPTEMBER 16<sup>TH</sup> - THE TUSCAN COAST

Meet with Philip at **9:15 am** in the reception of the Hotel NH Firenze Hotel in Florence.

This hotel overlooks the river Arno. From here, we depart by bus to the Tuscan coast and the land of the Super-Tuscans.

**Meet at:**

Hotel NH Firenze

Piazza Vittorio Veneto 4/A – 50123 Firenze

Tel: +39 055 2770

[www.nh-hotels.com/hotel/nh-firenze](http://www.nh-hotels.com/hotel/nh-firenze)

### VISIT AND LUNCH AT ORNELLAIA

You'll enjoy privileged access to one of the most highly prized wineries in any collector's cellar. We visit the famed Masseto vineyard (Italy's most expensive Merlot-based wine), see the whole Ornellaia cellar, and taste the best of the iconic Frescobaldi range. We then enjoy a beautiful lunch at the estate.

[www.ornellaia.com](http://www.ornellaia.com)

### CHECK IN AT HOTEL POGGIO AI SANTI

Nestled in the hills you'll arrive at a Tuscan farm surrounded by beautiful gardens, olive groves and vineyards, with a stunning view of the Mediterranean. Family owned and operated, warm and friendly, the rooms are done in a classic Tuscan country style. This is an eco-friendly farm where most of the food and wine is produced on the estate. It's a Tuscan experience like no other.

[www.poggioaisanti.com](http://www.poggioaisanti.com)

### DEPART FOR SUVERETO

That evening we will travel just 15 minutes from the hotel to a tiny little Tuscan village that dates back several hundred years. While we sip on Franciacorta, Italy's answer to Champagne, you'll soak up the atmosphere of the medieval village during the *aperitivo* hour.

### VISIT AND DINNER AT TUA RITA

Tua Rita is a Super Tuscan cult wine that was the first ever in Tuscany to get a 100-point Parker rating. After visiting the vineyard and the cellar we will have several courses for dinner in their stunning private dining room, paired with several wines, and presented by their 1st class winemaking team. [www.tuarita.it](http://www.tuarita.it)



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## ITINERARY | DAY 2

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### TUESDAY, SEPTEMBER 17<sup>TH</sup> - SUPER TUSCAN HEAVEN

**9:30 am**

Depart hotel, as we never leave too early, and have lots of time for a relaxed breakfast.

#### VISIT AND TASTING AT GRATTAMACCO

Tucked in the hills above Bolgheri, Grattamacco is the second oldest estate in the region. Founder Piero Cavallari spent 25 years building a reputation for fine wines based on Merlot and Cabernet Sauvignon to which 15% Sangiovese is added. Acquired by the Colle Massari group in 2002, the estate continues to produce wines of elegance and finesse, and their flagship Rosso Superiore is always well-received and scored by critics around the world. [www.collemassariwines.it/en/estates/grattamacco](http://www.collemassariwines.it/en/estates/grattamacco)

#### VISIT AND LUNCH AT GUADO AL TASSO

The Antinori-owned Guado al Tasso estate is located near Bolgheri, the wine capital of the region. After a tour of the estate and its vineyards and cellars we enter the private house for an extensive tasting and relaxed country lunch. This is a spectacular experience hosted by the lovely Estate Managers at Antinori. [www.antinori.it/en/tenuta/antinori-estates/guado-al-tasso-estate/](http://www.antinori.it/en/tenuta/antinori-estates/guado-al-tasso-estate/)

#### DINNER AT POGGIO AI SANTI

After a more formal dinner on the first evening it's time for something more casual at our lovely hotel, but with delicious food and some beautiful wines. This dinner is hosted by **Castello del Terricio**, a prominent Super Tuscan winery. Guests often say these are some of their favorite wines of the trip. We will enjoy them paired with dishes that highlight local specialties.



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## ITINERARY | DAY 3

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### WEDNESDAY, SEPTEMBER 18<sup>TH</sup> – THE BRUNELLOS OF MONTALCINO

9:15 am – Check Out and Depart for Montalcino

#### TOUR AND TASTING AT COL D'ORCIA

This Tuscan Castello is set in the southwest corner of Montalcino with beautiful views, and stunning wines. Owned by the Cinzano group since 1973, all of Col d'Orcia's wines are grown organically on their 144 hectares of vineyards. Their Brunellos are among the best of the region, as is their pure Cabernet Super Tuscan, Olmaia. After visiting the cellars and learning about the production process we have a seated tasting of several different vintages and styles of wine, including their own Super-Tuscan. It's first class and is hosted by the owners. [www.coldorcia.com](http://www.coldorcia.com).

#### VISIT AND LUNCH AT SESTI

Profiled on the front cover of Decanter magazine, and winner of countless awards, our next visit is the small family-owned and extremely characterful estate called Sesti. This is a magnificent visit hosted by the family. After a tour we have lunch in their own small chapel, sipping ultra-fine Brunello's and enjoying a truly religious experience. [www.sestiwine.com](http://www.sestiwine.com)

#### CHECK-IN AT DIEVOLE RESORT

Our home for the next 2 nights is the stunning Dievole Resort, surrounded by vineyards and olive groves in the rolling hills just outside Siena. This is an authentic experience to stay at an estate that produces its own olive oil and wine. Tonight is a free night to relax at the hotel or go and enjoy the restaurants and nightlife of Siena. [www.dievole.it](http://www.dievole.it)



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## ITINERARY | DAY 4

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### THURSDAY, SEPTEMBER 19<sup>TH</sup> - THE MAGIC OF CHIANTI CLASSICO

After three days of outstanding estates, wines, and dinners, today is a late start. Enjoy the morning and live *la dolce vita* by enjoying the many amenities at the resort. If you are interested in booking a spa treatment, we advise you to contact the hotel ahead of time. If you didn't go to Siena the night before you can feel free to grab a taxi and go explore in the morning by yourself and maybe enjoy a lunch in the square. Lunch is on your own, so be sure to be ready to depart by 1:30 pm from the hotel for our afternoon in the heart of Chianti Classico.

**1:30 pm – Depart hotel**

#### VISIT AND TASTING AT BADIA A COLTIBUONO

First established as a hillside abbey in the eleventh century, Badia a Coltibuono is an historic property with meticulously preserved gardens, buildings, and wine cellars. The current owners, the Stucchi-Prinetti family, are now in their 6<sup>th</sup> generation of producing first-class Chiantis from their organic vineyards to the south of the property. Their *Riserva* 'Cultus' wine and flagship IGT Toscana 'Sangiovetto' can age for decades in bottle and are a welcome addition to any cellar. [www.coltibuono.com](http://www.coltibuono.com)

#### CASTELLO DI BROLIO

Dating back to 1141, the Castello di Brolio is the oldest winery in Italy and the fourth longest-lived family-owned company in the world. We are given access to the family's private areas of the castello where you'll learn about the role of Bettino Ricasoli, the "inventor" of the Chianti formula, and former prime Minister of Italy, twice. This is an amazing visit to remember. [www.baronericasoli.com](http://www.baronericasoli.com)

#### VISIT AND DINNER AT FÈLSINA

The Fèlsina property has been producing grapes, olives, and other agricultural products for more than 1,000 years but has been owned by the Poggiali family since 1966. Their global success started in 1983 with the launch of their pure Sangiovese wine labels "Fontalloro" and "Rancia" – the latter a single-vineyard Chianti Classico Riserva that is among the very best from the region. More than just Sangiovese wines, Fèlsina also produces the world-class Chardonnay "Il Sisti" and a traditional sweet Vin Santo. We have dinner here with a selection of these amazing wines, set in an atmosphere that always seems to bring out the fun and laughter in everyone. It's a perfect Tuscan experience for our last dinner. [www.felsina.it/en](http://www.felsina.it/en)



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## ITINERARY | DAY 5

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### FRIDAY, SEPTEMBER 20<sup>TH</sup> – ICONS OF CHIANTI

**9:45 am – Check-out of hotel and depart**

#### VISIT AND TASTING AT TIGNANELLO

Launched by Antinori in 1971, Tignanello shook up the Italian wine industry, leading to far-reaching changes to rules and attitudes. In 1978 Antinori launched Solaia, another classic wine, from the neighbouring vineyard and ranked #1 in the world by Wine Spectator. Our visit to Tignanello will include tastings of these two icons of Italian wine.

[www.tignanello.com](http://www.tignanello.com)

#### VISIT AND LUNCH AT BADIA A PASSIGNANO

This stunning hilltop medieval estate dates to the 11th century. Monks still live there. But we head straight to the 1-star Michelin restaurant right next door for perhaps our best meal, paired with fabulous Antinori wines and an olive-oil tasting.

[www.osteriadipassignano.com/en](http://www.osteriadipassignano.com/en)

**5:00 pm – Guest drop-off Hotel NH Firenze**

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**Price: \$4,395 US plus \$100 US administration booking fee per person based on double occupancy.**

**There is a \$700 US per person single supplement.**

**Space is limited to 20.**

This is a luxurious trip, hosted by local and international wine experts, visiting the great estates with a small group of about 20 like-minded fun-loving people. It's suited to all wine lovers. It's a bucket list trip. If you have any questions, please email us at [info@FineVintageLtd.com](mailto:info@FineVintageLtd.com).

[www.FineVintageLtd.com](http://www.FineVintageLtd.com)



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