



*davincitravels.com*

## **TUSCAN GRAPES AND WINES**

*Unveil the secrets of wine production*

### **HISTORY AND WINES**

*Tuscany is famous for its extraordinary combination of natural beauty and a vast cultural heritage consisting of an incredible number of art works ranging from Etruscan times through the Renaissance and Baroque periods to the 20th century.*

*The grape is another Tuscan masterpiece and a characteristic type of fruit of Italy. When the grape reaches the highest point of maturation it is round up (in august in the South of Italy, end of September in Tuscany, and a bit later in the North). If left untouched it would be lost and eaten by bees and birds. The grape collection method is the following: the more mature grape is collected in baskets or in trays. Then it is “pestata”: that is to say that the farmers jump with their feet in the baskets full of grapes. After, a tool called “torchio” serves to better press the grape. The purpose of this tour is to discover and to be acknowledged about different vines, methods, recipes, techniques and consequently final products in the more characteristic Tuscan wine areas.*

*Anyway, the tour is organized all year. round. Please do not hesitate to require any information.*



### **BOLGHERI (Sassicaia land)**

Bolgheri became famous thanks to the immortal verses of poet Giosuè Carducci in the poem “*Davanti a San Guido*” where his rhymes flows “*the cypresses that in Bolgheri tall and thin runs in two parallel roads*”. Near to the seaside, rich of a vineyards and olives trees, the little village is characterized by the red bricks castle from which we can access to the medieval village with its paved alleys and the palaces made of stones adorned with geraniums. The cypresses are still there, and the delicate golden sunsets and storms of swallows frame the scene. Artisan shops, wineries and restaurants with typical products and cuisine of Bolgheri combined with its DOC wines. Usually Bolgheri wine is made of the principal compatible grapes of the marine region: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah and Petit Verdot.

### **VALDICORNIA MORELLINO MAREMMA**

The wine capital of the Maremma is Scansano, a little village on top of a hill city 30 miles far from Grosseto. The *Morellino di Scansano doc*, the most important wine of Maremma, is produced in the entire territory.

It is a red wine obtained by the *Sangiovese* in purity and it is proposed both in the reserve and the basic version according to strict rules of timing and methods. Scansano is a Renaissance village once owned by the Aldobrandeschi and Sforza's family. The favorable weather conditions and the soil made of stones, tuff and limestone particularly encourage the cultivation of this vine. According to tradition, the name *Morellino* comes from the mantles *morello* (dark) of the horses used to take this red wine to the valley villages.

### **MONTALCINO VAL D'ORCIA BRUNELLO**

Montalcino is a little village 40 miles far from Siena on top of a 600m hill. The territory has a quadrilateral shape bordered by the rivers Ombrone, Asso and Orcia. It is a territory of 24000 hectares of which most of it is covered by woods whereas the cultivated part are mostly used for vineyards, olive groves and cereals. Montalcino has a rich historical past as it was witness of many battles. Montalcino's name comes from the latin "*mons ilcinus*" that is to say the mountain of the holms, a widespread plant in the woods of the area, represented also in the ancient coat-of-arms. The cultivation of the vines and the production of the *Brunello* and the *Rosso of Montalcino* are the main richness of the land. The quality of the *Brunello of Montalcino* grows in the vineyard thanks to a meticulous manual work. From the pruning of the shoot more suitable to the containment of vegetation to thinning of the bunches, all operations done in order to produce and select the best fruits. Most of the makers would also make a difference with the choice made at the moment of the harvest so that they can send the best grape in the cellar. The most popular form of cultivation of the vineyard is the "*cordone speronato*" obtained with short pruning and a variable type of the grapevine trunk. In the 1879 was founded that the *Sangiovese* and the *Brunello* were the same variety of grape, but in Montalcino the name given to it was *Brunello*, which became the designated name of the wine made with Sangiovese in pureness.

### **SIENA CHIANTI SENESE**

The *Chianti Senese* territory has an extension of nearly 400kmq and includes the areas of Siena north-east province, namely *Castellina in Chianti*, a little Etruscan little village, *Castelnuovo Berardenga*, the southern village of Chianti, *Gaiole in Chianti*, known for the excellent quality production of the *Chianti Classico* and *Radda in Chianti* still with Etruscan heritage. Dense of heritage of medieval castlet the territories of production of the Chianti senese are widely different and the wines are affected by the diversity. The vine mostly used is the *Sangiovese* but in this area is very common to find excellent examples of blending even in large percentage like 30% of *Cabernet-Sauvignon* or *Merlot* or *Shiraz*. Obviously, every maker keeps jealously his secrets of quality.

### **CHIANTI CLASSICO GALLO NERO FIORENTINO from Siena to Florence by Castles**

The *Chianti* land is a territory that has been produced for centuries the wine *Chianti Classico*. It's a part of Tuscany that confines with Florence in the north, with the *Monti Del Chianti* in the east, in the south with Siena and in the west with the valley of river Pesa and Elsa. It's a land of ancient traditions, civilized from the Etruscan and then from the Romans. The first official document that states the production of the Chianti in this area is dated 1398. In the XVII century, the export of the wine in England was not anymore occasional. From the XIX century until nowadays, the *Chianti Classico* has always been the most famous wine in the world.

Present at least for 80% which can reach up to 100%, *Sangiovese* is the very soul of *Chianti Classico*. Whether it is soil or climate, the *Sangiovese* grape is very sensitive to external factors and it is really hard to find another vine that can interpret the characteristics of a soil and edit its own scents depending on the terrain in which it is born. Thus, a floral bouquet refers to the sandstone, the aroma of berries limestone and the smell of fresh tobacco to tuff, but always, whatever the area of origin, you can find the scent of violets that the disciplinary production identifies as characterizing and specific element of *Chianti Classico*. Together with the 80% of *Sangiovese* other type of grapes and vineyard "*a bacca rossa*" (i.e Red berry) can be used in maximum percentage of 20 % in the making process of the Chianti: from the authenticity of the *Canaiole* and *Colorino* to the more international *Cabernet Sauvignon* and *Merlot*. The yield of grapes per hectare must not exceed 75 pounds after 4 years of implantation and that the yield of grapes into wine cannot be more than 70%, or 52.5 hectoliters per hectare. The Black Rooster (the *Gallo Nero*) is the historic

symbol of Chianti, which was adopted as a trademark from the Chianti Classico consortium and that brings together the manufacturers.

### **VINCI-MONTALBANO Leonardo da Vinci land and Medicean Villas**

The original medieval castle still dominates Vinci and is known in town as the "castle of the ship" due to the elongated shape and the tower that refers to the shape of a sailboat. Around the year one thousand, the village became a possession of the Count Guidi, who mastered his fortunes until 12 August 1254, when Vinci was subjected to Florence and became part of its state. Located on the western border of the state, Vinci was contended by the enemies of Florence and directly lived the turbulent events that plagued the political life of the capital. Under the castle walls took turns the troops led by Ugucione Faggiola (1315), Castruccio Castracani (1320-26), Jona Hakwood (1364), head of the British mercenary under Pisa payroll. After many vicissitudes and changes to the original structure, the *Castello* got back to Vinci in 1919. April 15, 1452, Leonardo was born in Vinci, and spent the years of his childhood and infancy.

The *Chianti Montalbano* comes from the mountain range of *Monte Albano*, an area 16000 hectares wide between the provinces of Pistoia, Prato and Florence. It is also composed of the areas that produces *Chianti Montalbano*, namely Vinci and Cerreto Guidi.

The *Chianti Montalbano* is 70%/100% *Sangiovese*. Other vineyard may perhaps be used in the 30% such as the ones with White Barry (*Bacca Bianca*) or 15% of *Cabernet Franc* and *Cabernet Sauvignon*.

### **MONTESPERTOLI**

The area of Montespertoli is located in an extremely favourable position for wine production. Its territory stretches from Chianti, Val d'Elsa and Val Virginio. The town is mentioned in documents of the eleventh century; in the '400 it was briefly a free *comune* before falling under the influence of Florence. The making of *Chianti* is the primary concern of the producers who obtain the traditional procedure of "*governo all'uso toscano*". The "*governo*" bestows the wine a fresher allure and liveliness to the drinker! With appropriate selection of the grapes it's possible to produce a *Chianti* perfect for becoming a reserved (*riserva*) and extremely appreciated from wine tasters worldwide. The white wines are made with the grapes of *Trebbiano* and *Malvasia* with controlled fermentation even though lately vineyards of more noble taste have been implanted, such as the white *Pinot*, *Chardonnay* and *Riesling*.

### **SAN GIMIGNANO VERNACCIA AND VOLTERRA COLLINE PISANE**

San Gimignano, a UNESCO World Heritage Site, it's easily recognizable by its towers. There were once 72 towers but now only thirteen have survived, giving the elegant *allure* to the town in the Siena province. San Gimignano's fame is not only due to its structure but also for the many art galleries and the *Vernaccia of San Gimignano*. The *Vernaccia* is a white wine produced only in this area. It seems that the vineyard was introduced for the first time in the area of San Gimignano by *Vieri de' Bardi* from Liguria around the 1200. The heirs Zanobi and Angiolo Bardi implanted the vineyard which has been extremely appreciated worldwide. In 1276 the *Vernaccia* trade flourished and the producers were listed in the "*ordinamenti della gabella*", the report of the *Vernaccia* sold outside the San Gimignano area.

### **DEPARTURE**

#### **The individual participation fee includes:**

- All the transfers by private bus + driver
- Hotels 3-4 stars or typical Tuscan agriturismo (Double Occupancy B&B)
- Half Board (dinner in typical restaurants or hotel)
- English speaking professional guide, other languages as requested
- Medical/baggage insurance

**It does not include:**

- Entrance charges for museums, churches or other places.
- Single Room supplement 40€ per night.
- Tips, beverages, or any extras
- Supplement Full Board 140€
  
- International/domestic flights (can be provided – ask for quotation)

*All dietary requirements will be catered for*

**DVT - davincitravels – [www.davincitravels.com](http://www.davincitravels.com)**  
*massimo@davincitravels.com - [beatrice@davincitravels.com](mailto:beatrice@davincitravels.com)*  
*Florence - Italy - Phone +39 0571 913093*