



Osteria di Passignano

The “Osteria di Passignano” and the “Bottega di Badia” on the Antinori estate of Badia a Passignano 2018

A fairy tale is a timeless page in time that one savours little by little. The sense of a fairy tale lies in the ability of the story teller and the passion of those who recount it with all its little particularities and loving details. The tale of Badia a Passignano is hidden in the maze of its precious vineyards, in the serene shadows of its olive groves, in the spirituality of its ancient Abbey, in the warmth of the hospitality and generous affability of the people and the beauty of the countryside surrounding us. We wish to share this tale with you and hope to welcome you one day at our Osteria.

Visits to the Cellars

Our programmes, which we constantly endeavour to enrich, are aimed at those wine lovers who wish to further deepen their knowledge of wine. The programs we currently run are:

1 “Wine and Art at Badia a Passignano”

Every day (except Sundays, Monday, Thursday) at 10.45 am (duration approx.3 hours and half)

Meet at the wine shop at Badia a Passignano. Visit to the historical Abbey of Passignano, visit to the Antinori ancient cellars, followed by light lunch at Osteria restaurant with first course, main course and a special tasting of three vintages of the local wine: Chianti Classico Gran Selezione Badia a Passignano, preceded by extra-virgin olive oils tasting. (minimum 6 people)

2 “Antinori Classic Wines”

Every day (except Sundays) at 11.15 am and 6.15 pm (duration approx 4 hours)

Meet at the wine shop at Badia a Passignano. Visit to the vineyards with an introduction to Vine-growing and production; Visit to the historical Abbey cellars, followed by lunch or dinner at Osteria di Passignano restaurant with a menu accompanied by the classic Antinori signature wines: Cervaro della Sala, Chianti Classico Gran Selezione Badia a Passignano, Tignanello, Brunello di Montalcino and Barolo Bussia, preceded by extra-virgin olive oil tasting.

3 “Badia a Passignano and the great Antinori Wines”

Every day (except Sundays) at 11.15 am and 6.15 pm (duration approx 4 hours)

Meet at the wine shop at Badia a Passignano. Visit to the vineyards with an introduction to Vine-growing and production; Visit to the historical Abbey cellars, followed by lunch or dinner at Osteria di Passignano restaurant with a menu accompanied by the prestigious Antinori signature wines: Chianti Classico Gran Selezione Badia a Passignano, Tignanello, Guado al Tasso, Brunello di Montalcino and Solaia, preceded by extra-virgin olive oil tasting.

4 “Badia a Passignano & Tignanello”

Mondays to Fridays at 11.15 am (duration approx 5 hours) max 8 people

Meet at the wine shop at Badia a Passignano. Visit to the vineyards with an introduction to Vine-growing and production; Visit to the historic Abbey cellars, followed by lunch at Osteria di Passignano restaurant with a menu accompanied by the prestigious Antinori signature wines: Chianti Classico riserva Marchese Antinori, Chianti Classico Gran Selezione Badia a Passignano, two vintages of Tignanello, and Solaia preceded by extra-virgin olive oil tasting. Lunch will be followed by a visit to the famous Tignanello vineyards. The transfer between the estates is completely on your charge.

5 “Antinori and the Chianti Classico Estates”

Mondays to Fridays at 10.30 am (duration approx 6 hours) max 8 people

Meet at the entrance of the new Monumental cellar “Antinori nel Chianti Classico” in Bargino for the visit and aperitif with Cervaro della Sala. Moving to Badia a Passignano estate, tour of the vineyards with an introduction to viticulture and wine production, visit the historic cellars below the Abbey. Continue to lunch at Osteria di Passignano restaurant where guests will be served the tasting menu with wine pairing. Wines will include: Chianti Classico riserva Villa Antinori, Chianti Classico Gran Selezione Badia a Passignano, Tignanello, two vintages of Solaia. The meal will be preceded by extra-virgin olive oil tasting. To complete the experience, guests will visit the exclusive winery at Tignanello. The transfer between the estates is completely on your charge.

6 “Tour and Tasting”

Every day except Sunday at 9.30 am or 4.00 pm (duration approx 2 hours) minimum 4 people

Visits to the historic cellars of the Abbey with a wine tasting of:

- a) Chianti Classico riserva Villa Antinori, Chianti Classico riserva Marchese Antinori, Chianti Classico Gran Selezione Badia a Passignano, Tignanello
- b) Chianti Classico Gran Selezione Badia a Passignano, Tignanello , Guado al Tasso e Solaia

Private visits and tastings can be arranged upon request with a 20% price increase and a minimum of 4 people.

All visits must be requested via email and will be considered confirmed only once a credit card number is given as a guarantee. **Before to make final confirmation please look very well program, timing and cancellation policies.**

For further information please call

tel: 0039 055 8071278

email: info@osteriadipassignano.com

Cancellation Policies for Wine Tour

| <u>from</u> | <u>to</u> | <u>cancellation fee</u> |
|---------------|---------------|-------------------------|
| Reservation | 7 days before | 0% |
| 6 days before | 3 days before | 50% |
| 2 days before | event date | 100% |
| No show | --- | 100% |

The “Bottega” Wine Tasting

Every day (except Sundays) from 9.00 am to 11.30 am and from 3.30 pm to 6.00 pm

You are welcome to stop in at “the Bottega di Passignano” for a wine tasting of Antinori wines or to sip a glass from the vast array of wines in our cellars.

We also remind you that the Michelin Starred Osteria di Passignano restaurant is open every day except Sundays from 12.15 am until 2.15 pm and 7.30 pm until 10.00 pm. Here you will taste seasonal menus prepared by our team of expert chefs.

Please consult our web site www.osteriadipassignano.com where you will be able to find the prices of our menus which vary according to seasonal fresh produce. Much more information is also available on the web-site and naturally you are welcome to send us any specific request you may have and we shall gladly try to meet it.



Cooking School



Osteria di Passignano

For all those amongst you who wish to discover the secrets of our regional Cuisine, for all food-lovers amongst you, or simply for those who wish to have a go at cooking, our head-chef has created in Via Santa Maria a Macerata n. 31, Montefiridolfi located in the Antinori House Farm “Fonte de Medici” (www.fontedemedici.com) +390558244700, where together you will be able to create flavoursome dishes from the Tuscan tradition.

Reservation only through e-mail: info@osteriadipassignano.com

1 The Secrets of the Stars

Every day (except Sundays) at 10.00 am or 4.00 pm (duration approx 6 hours)

Meet at “Fonte de Medici” in Montefiridolfi via Santa Maria Macerata 31. A Cooking class with our head-chef who will give you a practical “take-home” recipe book. We will talk about: extra virgin olive oil, bread, pasta and chocolate....and for discover the culinary secrets of the Chef. You will also receive a diploma testifying your participation. From the school you will travel to Badia a Passignano where you will have lunch or dinner eating the menu “Surprise....but then is it?”, combined with Antinori wines and preceded by an extra-virgin olive oil tasting. A visit to the Historic cellars of Badia a Passignano and the Osteria’s vegetable garden will follow. The transfer between the school and the Osteria is completely on your charge.

(The school reserves the right to hold the course for a minimum of 4 participants. For private tuition, price upon request).

2 “Mani in Pasta”

Every day (except Sundays) from 10.00 am or 4.00 pm (duration approx 6 hours)

Meet at “Fonte dei Medici” in Montefiridolfi via Santa Maria Macerata 31. The course will be dedicated to the undisputed jewel of the Italian culinary tradition: the fresh Pasta. Have you always wanted to know how fresh pasta is made? Our Chef will help you to realize tagliatelle, maltagliati, tortellini and ravioli everyone in his position. The Chef will give you a booklet of recipes to take home and a certificate. After the class you will be driven to Badia a Passignano where you will be served lunch or dinner with the Tasting Menu paired to Antinori Wines, after an olive oil tasting. Your day at Badia will end with a visit to the historic cellars below the Abbey at Passignano and the Osteria’s vegetable garden. The transfer between the school and the Osteria is completely on your charge.

The lesson will be private and required minimum 4 people. In that case the cost will be considered for 4 people plus 20%

On request and with previous reservation is possible have transfer between the class to the Osteria restaurant adding the cost of € 40 per person.

Vegetarian and celiac class available on request for minimum 4 people. Private dinner, cooking class, cooking show arranged by the chef in private villa or at your home. Price on request

Chef speaking Italian, English or Portuguese

Only cooking course available for minimum 6 people with the duration two hours.

All the reservation must required via email and will be considered confirmed only once a credit card number is given as a guarantee. **Before to make final confirmation please look very well program, timing and cancellation policies.**

Cancellation Policies for Cooking School

| <u>from</u> | <u>to</u> | <u>cancellation fee</u> |
|---------------|---------------|-------------------------|
| Reservation | 7 days before | 0% |
| 6 days before | 3 days before | 50% |
| 2 days before | event date | 100% |
| No show | --- | 100% |