



Osteria di Passignano

Badia a Passignano Experience 2021

I. **Visits to the Cellars Badia a Passignano with lunch or dinner**

Meeting at the wine shop at Badia a Passignano. Visit to the vineyards with an introduction to Vine-growing and wine production; Visit to the historical Abbey cellars, followed by lunch or dinner at Osteria di Passignano restaurant with a menu accompanied by wine pairing, preceded by extra-virgin olive oil tasting.

From Tuesday to Saturday at 11.15 am and 6.30 pm

Is possible to personalize the experience with the following tasting

A. “Antinori Icons”

Cervaro della Sala Umbria Igt, Badia a Passignano Chianti Classico Docg Gran Selezione, Tignanello Toscana Igt, Guado al Tasso Bolgheri Doc Superiore, Pian delle Vigne Brunello di Montalcino Docg

Price on request

B. “Antinori Classic Wines”

Marchese Antinori Chianti Classico Docg, Badia a Passignano Chianti Classico Docg Gran Selezione, Tignanello Toscana Igt, Pian delle Vigne Brunello di Montalcino Docg, Bussia Barolo Docg

Price on request

2. **Visits to the Cellars Badia a Passignano with wine tasting**

Meeting 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

From Tuesday to Saturday at 9.30 am and 4.00 pm

Is possible to personalize the experience with the following tasting

A. “Tuscany for Antinori”

Badia a Passignano Chianti Classico Docg Gran Selezione, Tignanello Toscana Igt, Guado al Tasso Bolgheri Doc Superiore, Pian delle Vigne Brunello di Montalcino Docg,

Price on request

B. “Chianti Classico for Antinori”

Villa Antinori Chianti Classico Docg Riserva, Marchese Antinori Chianti Classico Docg, Badia a Passignano Chianti Classico Docg Gran Selezione, Tignanello Toscana Igt

Price on request



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3. Badia & Tignanello: Visits to the Cellars Badia a Passignano with lunch or dinner, Visit to Tignanello Estate

Meeting at the wine shop at Badia a Passignano. Visit to the vineyards with an introduction to Vine-growing and wine production; Visit to the historical Abbey cellars, followed by lunch or dinner at Osteria di Passignano restaurant with a menu accompanied by wine pairing, preceded by extra-virgin olive oil tasting. Visit to Tignanello Estate. Paired wines:

Marchese Antinori Chianti Classico Docg, Badia a Passignano Chianti Classico Docg Gran Selezione, Tignanello Toscana Igt, Guado al Tasso Bolgheri Doc Superiore, Solaia Toscana Igt

Transfers between estates are the responsibility of the customer. The order of visits to the cellars is subject to availability. Visits to the cellars of Tenuta Tignanello are subject to revocation as a production site.

From Tuesday to Friday, time schedule to be personalized.

Price on request

All experiences can be "Private" upon request with a minimum of 4 people and 20% price increase. The programs and wines for tasting are presented in the current vintage and subject to availability.

Reservations are confirmed by e-mail request with credit card number attached as guarantee.

Before to make final confirmation please look very well program, timing and cancellation policies.

Cancellation Policy

| <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% |

For further information please call 055 8071278 or mail to info@osteriadipassignano.com



Osteria di Passignano

Chianti Classico Wine Experience

4. **The Two Souls: Visit of the Winery of Chianti Classico with Tasting and then Visit of the Winery of Badia a Passignano with Lunch or Dinner**

Meeting at the Chianti Classico Winery with exclusive visit and tasting. Then transfer to Badia a Passignano. Lunch or dinner at Osteria di Passignano with a paired menu preceded by a tasting of extra virgin olive oil. Visit to the millenary cellars of Badia a Passignano. Wines for tasting:

Chianti Classico Winery : *Cervaro della Sala Umbria Igt, Pinot Nero della Sala Umbria Igt, Pian delle Vigne Brunello di Montalcino Docg, Tignanello Toscana Igt*

Osteria di Passignano : *Marchese Antinori Chianti Classico Docg, Badia a Passignano Chianti Classico Docg Gran Selezione, Poggio alle Nane Maremma Toscana Doc, Guado al Tasso Bolgheri Doc Superiore, Muffato della Sala Umbria Igt*

Transfer through to the estates is on the guest charge. The order of visits to the cellars is subject to availability. The offer is subject to the approval of the Visits department of Antinori in Chianti Classico

From Tuesday to Friday time to be defined

Price on request

5. **Chianti Classico Experience: Visit of the Chianti Classico Winery with Tasting, Visit of the historic Winery of Badia a, Lunch or Dinner, Visit of the Winery of Tenuta Tignanello**

Meeting at the Chianti Classico Winery with exclusive visit and tasting. Then transfer to Badia a Passignano. Lunch or dinner at Osteria di Passignano with a paired menu preceded by a tasting of extra virgin olive oil. Visit to the millenary cellars of Badia a Passignano. Visit of the Tignanello Estate Winery. Wines for tasting:

Chianti Classico Winery: *Cervaro della Sala Umbria Igt, Pinot Nero della Sala Umbria Igt, Pian delle Vigne Brunello di Montalcino Docg, Tignanello Toscana Igt*

Osteria di Passignano : *Marchese Antinori Chianti Classico Docg, Badia a Passignano Chianti Classico Docg Gran Selezione, Poggio alle Nane Maremma Toscana Doc, Guado al Tasso Bolgheri Doc Superiore, Solaia Toscana Igt*

Transfer through to the estates is on the guest charge. The order of visits to the cellars is subject to availability. The offer is subject to the approval of the Visits department of Antinori in Chianti Classico

From Tuesday to Friday time to be defined

Price on request

For availability, information and reservations please write by mail to sofia.poli@antinori.it



Chianti Classico Food Experience

6. The Recipes of Casa Antinori: Cooking lesson to discover traditional recipes, with our cooking instructor, followed by Lunch or Dinner at Osteria di Passignano and Visit of the Historic Cellar of Badia a Passignano.

Meeting at "Fonte de Medici" in Montefiridolfi, via Santa Maria in Macerata 31. Cooking course with our cooking instructor who will create a complete menu and provide all the recipes in a practical pantry. Then transfer to Badia a Passignano. Lunch or dinner at Osteria di Passignano with a menu paired with Antinori labels preceded by a tasting of extra virgin olive oil. In the afternoon, visit to the thousand-year-old cellars of the Abbey.

Transfer through to the estates is on the guest charge.

Every Tuesday at 10.00

Price on request

7. The Secrets of Fresh Pasta: Cooking lesson to discover all the secrets of pasta with the Executive Chef Antinori, followed by Lunch or Dinner at Osteria di Passignano and a visit to the historic winery in Badia a Passignano.

Meeting at "Fonte de Medici" in Montefiridolfi, via Santa Maria in Macerata 31. Cooking class with the Executive Chef Antinori who will provide all the recipes in a practical pantry. Then transfer to Badia a Passignano. Lunch or dinner at Osteria di Passignano with a menu paired with Antinori labels preceded by a tasting of extra virgin olive oil. In the afternoon, visit to the thousand-year-old cellars of the Abbey.

Transfer through to the estates is on the guest charge.

Every Wednesday at 16.00

Price on request

We can arrange a private cooking class from Tuesday to Saturday by counting a minimum of 4 people with a 20% increase on the price. The programs and wines for tasting are presented in the current vintage and subject to availability.

Reservations are confirmed by e-mail request with credit card number attached as guarantee.

Before confirming, please read the schedules, hours and cancellation policy carefully.

Cancellation Policy

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

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