



TENUTA DEL PALAGIO

WINE TASTING AND TOUR 2017

Il Palagio winery organizes wine tasting with snacks. All packages include a guided tour of the winery fermentation, the cellar of the castle, to the storage room of extra virgin olive oil. On request and with other commitments you can make visits to: vineyards; olive groves; olives mill; garden, vinsantaia. We are able to receive up to 150 people.

The prices are inclusive of the visit, brochures available in four different languages and service at the tables (except # 0)

These prices are for groups of minimum 15 people. The tasting is made in a private area.

In case there are more different groups, the tastings are organized in different rooms / garden.

For each proposal are included fresh bread and natural water.

It is served one bottle of wine for each type every 8 guests.

All the services could be done from 9 a.m. to 8 p.m. from Monday to Sunday

On demand – sommelier at your disposal 150,00 € or Oenologist at your disposal 60,00 €

Free oil tasting included on demand

We have available also a shuttle transfer with coaches:

Bus 50 seats at your disposal 4 hours 350 / 380 euro exc. vat 10%

Bus 22 or 26 seats at your disposal 4 hours 250 / 270 euro exc. Vat 10%



Proposal ZERO* Euro 6,00 + v.a.tax 10% (buffet) - 75 minuts (3 wines)

Welcome drink with Rosa Rosae – Vino rosato di Toscana i.g.t.

White wine or Rosso igt Toscana Castello Il Palagio

Chianti Classico Castello Il Palagio

with bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

other wines available in our wine shop could be taste without any charge



Proposal ONE Euro 9,00 + v.a.tax 10% - 90 minuts (5 wines)

Welcome drink with Rosa Rosae – Vino rosato di Toscana i.g.t.

Rosso igt Toscana Castello Il Palagio

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio

Pecorino cheese with red pepper jelly

bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

Vinsanto doc Chianti Classico

other wines and olive oil available in our wine shop could be taste without any charge



Proposal TWO Euro 12,00 + v.a.tax 10% - 100 minuts (6 wines)

Welcome drink with Rosa Rosae – Vino rosato di Toscana i.g.t.

White wine (Pinot Grigio or Chardonnay or Sauvignon Blanc)

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio

Supertuscan red wine

Pecorino cheese with red pepper jelly

bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

Tuscan Salami

home made biscuits with almond with Vinsanto doc Chianti Classico

free olive oil oil tasting, balsamic tasting and grappa tasting included on demand

other wines, olive oil, balsamic and grappa available in our wine shop could be taste without any charge



Proposal THREE Euro 16,00 + v.a.tax 10% - 110 minuts (7 wines)

Welcome drink with Rosa Rosae – Vino rosato di Toscana i.g.t.

White wine (Pinot Grigio or Chardonnay or Sauvignon Blanc)

Rosso igt Toscana Castello Il Palagio

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio

Supertuscan red wine

Pecorino cheese with red pepper jelly

bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

Tuscan Salami

Crostini with seasoned mozzarella and bull salami

Crostini with lardo di Colonnata and acacia honey

home made biscuits with almond with Vinsanto doc Chianti Classico

other wines, olive oil, balsamic and grappa availaible in our wine shop could be taste without any charge



Proposal FOUR Euro 22,00 + v.a.tax 10% - 120 minuts (8 wines)

Welcome drink with Rosa Rosae – Vino rosato di Toscana i.g.t.

White wine (Pinot Grigio or Chardonnay or Sauvignon Blanc)

Rosso del Palagio i.g.t.

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio

2 Supertuscan red wines ,

ham, salami, salami with fenner, made by Falorni in Greve

pecorino cheese Pecorino cheese with red pepper jelly

Crostini with: seasoned mozzarella and bull salami - with lardo di Colonnata and acacia honey

bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

crostoni with: fresh tomatoes and basil - with mushroom sauce, crostini with artichoke sauce

home made biscuits with almond with Vinsanto doc Chianti Classico

other wines, olive oil, balsamic and grappa availaible in our wine shop could be taste without any charge



Proposal FIVE Euro 28,00 + v.a.tax 10% - 150 minuts (10 wines)

Welcome drink with Spumante “Brut Il Palagio Pinot Bianco e Chardonnay” and coccoli

Rosa Rosae – Vino rosato di Toscana i.g.t. -

1 White wines (Pinot Grigio or Chardonnay or Sauvignon Blanc)

Rosso igt Toscana Castello Il Palagio

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio

2 Supertuscan red wines

Brunello di Montalcino Castello Il Palagio ,

capocollo, ham, salami, salami with fenner, mortadella made by Chini Gajole in Chianti

Pecorino cheese “marzolino” with red pepper jelly

Pecorino cheese “aged under grapes steams” with yellow pepper jelly

Pecorino cheese “seasoned” with balsamic vinegar jelly

bruschette (tuscan toast bread with garlic aroma and fine extra vergin oil)

crostoni with fresh tomatoes and basil

crostini with mushrooms and truffle sauce

warm crostini with provola cheese fused and beef salami,

home made biscuits with almond and home made cakes

Vinsanto doc Chianti Classico

other wines, olive oil, balsamic and grappa available in our wine shop could be taste without any charge



Proposal SIX Euro 20,00 + v.a.tax 10% - 120 minuts (Wine Class)

Professional tasting of red wines obtained from Sangiovese grapes with theoretical part

Sangiovese, vinified in white i.g.t.

Rosato di Sangiovese igt

Tuscan Red Wine i.g.t. Palagio i.g.t.

Chianti Classico

Chianti Classico Riserva,

Campolese supertuscan barrique

Brunello di Montalcino

with flat loaf, pecorino cheese and bruschette

other wines, olive oil, balsamic and grappa available in our wine shop could be taste without any charge



Proposal SEVEN Euro 17,30 + v.a.tax 10% - 120 minuts (Dessert Wine Class)

Professional tasting of dessert wines with theoretical part

Visit of the exclusive cellar Vinsantaia where are aged our “gold liquid honeys”

"L'oro di Brumaio" traminer vendemmia tardiva 2011 with Pienza's Pecorino cheese

Vinsanto 1995 dry with Roquefort,

Vinsanto 2010 sweet with almond biscuits handmade by the famous bakery Mattei in Prato,

Vinsanto 2003 Riserva "passito" 6 months with home made *panna cotta* (cooked milk cream)

Vinsanto 2009 occhio di pernice with chocolate De Bondt



Proposal EIGHT Euro 13,30 + v.a.tax 10% - 120 minuts (Olive Oil Class)

Professional tasting of fine extra vergine olive oil with theorical part

DOP Chianti Classico Selection of leccine olives,

DOP Chianti Classico Selection of moraiolo olives,

DOP Chianti Classico Selection of frantojane olives,

DOP Chianti Classico Selection of Madonna dell'Impruneta olive

Extra virgin olive oil Castello Il Palagio

On demand taste of common Olive Oil.. - On the table sparkling water, green apples, tuscan bread.

At the end snacks cheese and Chianti Classico Castello Il Palagio



**Proposal NINE Supervip – 30,00 € + 150 € for the sommelier + v.a.tax 10%-
150 minuts (Top Wine Class)**

Wine Class made by a famous Sommelier - Tasting of all our wines

Pinot Grigio - Sauvignon Blanc

Rosa Rosae - Chardonnay

Rosso del Palagio igt

Chianti Classico

Chianti Classico riserva 2008 and 2007

Brunello di Montalcino 2011

Montefolchi merlot supertuscan 2011

Campolese sangiovese supertuscan 2009

Curtifreda cabernet sauvignon supertuscan 2011

Apoteosi cabernet sauvignon e sangiovese supertuscan 2007

Vin Santo Riserva 2003

Grappa, Grappa Riserva, Grappa di Vinsanto, Grappa di Moscadello di Montalcino

at the end snacks with cheese, bruschette, salami and focaccine



PASTA CLASS - 45 € each person + v.a.tax 10% – 3 hours

What happens during pasta class?

Our cook with an assistant who speak english, will learn how to prepare a good home made ravioli stuffed with ricotta cheese and spinach.

The "students" will prepare the ravioli with her and the sauce for it, which generally is a tomatoes and basil sauce or meat tuscan sauce.

This part during approx 1 hr / 1hr 15 minutes.

After it, the Ravioli will be cooked and at the end students and chefs could eat together at the same table.

During lunch we serve salami, cheese, salad, our wines, home made biscuits, and dessert wine.

Everything it is made in the garden of the winery, if bad time we go inside.

Of course no other peoples will present except your party and the "professors".

If you like, we could offer also elegant apron with the name of the students, as gift.

Of course we need to know the names 3 weeks in advance.

The cost for each apron is 20 €.



CHEESE & WINE - 23,00 € + v.a.tax 10% - 120 minuts

The tasting includes 6 different pecorini cheese products from by the famous Busti diary combined with honey and mustard, accompanied by our 4 wines. An expert provide to give informations about the different products.

“Pecorino di Transumanza” from Garfagnana Mountain

Pecorino “brillo” aged in the skin of fermented grapes

Pecorino pasture from Chianti Hills

Pecorino from Pienza

Raw milk Pecorino “Remo”

Pecorino di “Fossa”

Acacia honey, orange honey, Chestnut honey, Lavander Honey, Sunflowers honey

Chianti Classico mostard , Vin Santo mostard, Red pepper mostard, Tropea's onions mostard

Wines paired:

Rosso del Palagio - Chianti Classico - Sangiovese vinified in white – Malvasia late harvest



PORK & WINE - 27,00 euro + iva 10% - 120 minuts

The tasting includes 12 different salami made by the 3 most famous tuscan pork-butchers.

The salami are served with the breads produced by the best local bakery.

. Are served also 3 red wines from our cellar. An expert provide to give informations about the different products.

Sangiovese vinified in white 2015 paired with

Ham from Chianti

Ham of wild boar

Soppressata with orange and lemon rindts

*

Rosso del Palagio 2013 paired with

Finocchiata of Montefioralle

Salamino of chianino beef

Salami with fennel seeds

*

Chianti Classico 2013 paired with

Salami of cinta senese pig

Lardo dell'alta valdigreve

Salami of wild boar

*

Montefolchi 2011 Merlot Supertuscan paired with

Gerbolo del Chianti

Salamino of wild boar

“Lonzino o Capocollo”

Loaf with walnuts, Leaf with corn, Focaccia with olio dop Chianti Classico , Tuscan bread baked in the wood oven, Bread with potatoes and chestnut, baguette with tomatoes



TREKKING IN OUR VINEYARDS & OLIVE GROVES WITH PICNIC UNDER THE SHADE OF LARGE TREES

Duration to be determined (at least 2 hours , max 3 hours) the price difference is attributable to the duration .

Possible only in good weather in the months of May, June , July, August , September, October.
In case of rain, the foods will be served indoors

minimum 15 guests – 35/45 € + iva 10% each person

minimum 25 guests – 30/40 € + iva 10% each person

minimum 35 guests – 28/38 € + iva 10% each person

minimum 45 guests – 26/36 € + iva 10% each person

Small bivouacs, tasty snacks to be enjoyed in the meadows, near to the sources, among the woods and vineyards of a pristine area and partly to discover.

Meeting at the wine estate, from there guests will perform a walk through our vineyards (and path length to be defined according to customer needs). At some point in the route, each of them will be provided with a basket containing:

1 tablecloth country style with its napkin, plate, stainless steel cutlery, a glass of crushed oil, a loaf of bread, mortadella, ham and cheese vacuum, the margherita pizza, salad portions, fruit, a serving of homemade apple pie , a bottle of mineral water from 0,500 and a fruit juice in bric.

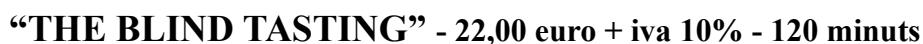
At some point in the route, each of them will be provided with a basket containing:

1 tablecloth country style with its napkin, plate, stainless steel cutlery, a glass of crushed oil, a loaf of bread, mortadella, ham and cheese vacuum, the margherita pizza, salad portions, fruit, a serving of homemade apple pie , a bottle of mineral water from 0,500 and a fruit juice in bric.

Arrived at the lookout point our staff will prepare also a tasting traveling with glasses and bottles of wine served at the right temperature.

Needed: sunglasses, straw hat (which can also be supplied by us), clothing & footwear.

At the end of the meal, our staff will collect all the baskets and guests continue, their walk up to return to the palace.



This is the course of the blind tasting. After the guided tour of the cellars our guide ushers seated at tables all participants in the space provided. Are first explained the characteristics of each of the 5 wines that will be served in tasting and in fact will be made after taste in sequence to the participants, making sure to cover every label in order to prevent viewing of the label by those who taste.

Who, according to information given by our winemaker, is able to recognize all the wines or comes closest wins a prize (of course in wine bottles).

The asking price includes the cost of the bottles that will be given in tribute to the winners.

With a separate cost, it may be possible at the end of the tasting consume snacks that participants can eat combining the wines tasted.

PROPOSALS FOR INDIVIDUAL AND GROUPS UNDER 15 GUESTS - price for person
Prices without Vat 10%

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# Pax	Prop. 08	Prop. 09	Cheese & wine	Salami & wine	Pasta Class	Pic Nic	Blind Tasting
15 pax	*	*	*	*	*	*	*
14 pax	14,4	30,85	23,08	23,08	45	*	25
13 pax	14,9	31,85	24,12	24,12	48	*	30
12 pax	15,4	33,00	25,24	25,24	48	*	35
11 pax	16	34,10	26,32	26,32	50	*	*
10 pax	16,5	35,30	27,42	27,42	50	*	*
9 pax	17	36,60	28,51	28,51	55	*	*
8 pax	18	38,60	29,65	29,65	55	*	*
7 pax	19,1	41,60	*	*	60	*	*
6 pax	20,1	44,50	*	*	60	*	*
5 pax	21,6	48,00	*	*	62,5	*	*
4 pax	25,31	52,00	*	*	62,5	*	*
3 pax	30,3	58,00	*	*	83,33	*	*
2 pax	40,8	60,00	*	*	125,00	*	*
1 pax	n.a.	n.a.	*	*	n.a.	*	*

Low Cost Options

The differences between regular tasting and low cost tasting are:

- The wines are served in the wine shop so there could be some other guests, instead the regular tasting are served in a private area
- Buffet service for low cost option and service at the table for the regular tasting.
- In the regular tasting we give one bottle for each wine on the table and the wine undrunked can be bringed by the guests instead for the low cost option we serve 50 ml of wine for each tipe

Proposal A – Tour & wine tasting - lenght 45-50 minuts

buffet style served in our wine shop

15 € each person

Are necessary minimum 2 guests

taste of:

Rosè

white wines

Chianti Classico

Chianti Classico Riserva

Red supertuscan wine

Vin Santo del Chianti Classico

Grappa

olive oil taste

Bruschette with our famous Olive Oil dop Chianti Classico



Proposal B – Tour & wine tasting & light lunch - lenght 75 minuts

served at the table in our wine shop

25 € each person

Are necessary minimum 2 guests

taste of:

Rosè

2 tuscan white wines

Chianti Classico

Chianti Classico Riserva

2 Red supertuscan wines

Vin Santo del Chianti Classico

2 Grappas

olive oil taste

Bruschette with our famous Olive Oil dop Chianti Classico

Selection of Salami

Cheese with our red mostard

Home made biscuits



Proposal C – Tour & olive oil tasting - lenght 45 minuts

buffet style served in our wine shop

15 € each person

Are necessary minimum 2 guests

taste of:

Olio Extra Vergine d'Oliva – label “Mercatalino”

Olio Extra Vergine d'Oliva – label “Castello”

Olio dop Chianti Classico – Selezione di Moraiolo

Olio dop Chianti Classico – Selezione di Leccine

Olio dop Chianti Classico – Selezione di Frantojane

Olio dop Chianti Classico – Selezione di Madonna dell'Impruneta

Bruschette with our Olive Oil