



# TENUTA DEL PALAGIO

## WINE TASTING AND TOUR 2014

Il Palagio winery organizes wine tasting with snacks. All packages include a guided tour of the winery fermentation, the aging cellar, 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. We are able to receive up to 300 people.

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

These prices are for groups of **minimum 15 people**. In case there are more different groups, the tastings are organized in different places.

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 saturday.  
Services on sunday or public holidays will be possible with an extra charge of 20%.

Free oil tasting included on demand

**All prices are except vat 10%**

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### **Proposal ZERO\* Euro 6,00 ( buffet) - 75 minuts**

Tuscan Rosè or white wine i.g.t. 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*

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**Proposal ONE Euro 11,00 - 90 minuts**

Welcome drink with Rosè or White wine or Brut  
Tuscan Red wine igt Castello Il Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Castello Il Palagio

Chianti Classico Castello Il Palagio

with pecorino cheese and bruschette, local biscuits with almond with Vinsanto Chianti Classico

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

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**Proposal TWO Euro 14,00 - 100 minuts**

Welcome drink with Rosè or White wine or Brut  
Tuscan Red wine igt Castello Il Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Castello Il Palagio

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

Chianti Classico Castello Il Palagio ,

with pecorino cheese, bruschette and local salami made by Falorni in Greve

local biscuits with almond with Vinsanto doc Chianti Classico

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

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**Proposal THREE Euro 18,00 - 110 minuts**

Welcome drink with Rosè or White wine or Brut  
Tuscan Red wine igt Castello Il Palagio

Tuscan Chardonnay or Sauvignon Blanc or Pinot Grigio i.g.t. Castello Il Palagio

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio ,

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

pecorino cheese with mostard,

bruschette,

crostoni with fresh tomatoes and basil

crostini with mushroom sauce, crostini with artichoke sauce

local biscuits with almond with Vinsanto doc Chianti Classico

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

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**Proposal FOUR Euro 24,00 - 120 minuts**

Welcome drink with Rosè or White wine or Brut Castello Il Palagio

Tuscan Red wine igt Castello Il Palagio

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio ,

Montefolchi Merlot barrique,

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

pecorino cheese with mostard,

bruschette, crostoni with fresh tomatoes and basil

crostini with mushrooms, crostini with artichoke sauce

warm crostini with provola cheese fused and beef salami,

local biscuits with almond and Black berry jam-tart

Vinsanto doc Chianti Classico

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

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**Proposal FIVE Euro 20,00 - 120 minuts**

*Professional tasting of red wines made by Sangiovese grapes with theoretical part*

Sangiovese, vinified in white i.g.t. Castello Il Palagio

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

Chianti Classico Castello Il Palagio

Chianti Classico Riserva Castello Il Palagio ,

Campolese supertuscan barrique

with flat loaf, pecorino cheese and bruschette

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

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**Proposal SIX Euro 17,30 - 120 minuts**

Professional tasting of dessert wines Castello Il Palagio with theoretical part

"L'oro di Brumaio" trebbiano late harvest 1999 with Pienza's Pecorino cheese

Vinsanto 1995 dry with Roquefort,

Vinsanto 1999 sweet with almond biscuits handmade by the famous bakery Mattei in Prato,

Vinsanto 1997 Riserva "passito" 6 months with home made *panna cotta* (cooked milk cream)

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## **Proposal SEVEN Euro 14,00 - 120 minuts**

Professional tasting of fine extra vergine olive oil Castello Il Palagio with theorical part  
Selection of leccine olives, Selection of moraiole olives, Selection of moraiole olives frantojane

At the end snacks with Tuscan Red Wine i.g.t. Palagio 2007 i.g.t

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## **Proposal EIGHT Supervip – 30,00 € + 120 € for the sommelier - 120 minuts**

Wine Class made by a famous Sommelier

Tasting of all our wines

Pinot Grigio Castello Il Palagio 2012

Sauvignon Blanc Castello Il Palagio 2012

Chardonnay Castello Il Palagio 2012

Rosa Rosae Castello Il Palagio 2012

Rosso Castello Il Palagio igt 2011

Chianti Classico Castello Il Palagio 2010

Chianti Classico Riserva Castello Il Palagio 2007

Chianti Classico Riserva Castello Il Palagio 2003

Brunello di Montalcino Castello Il Palagio 2008

Montefolchi merlot supertuscan 2007

Campolese sangiovese supertuscan 2006

Apoteosi cabernet sauvignon e sangiovese supertuscan 2007

Grappa, Grappa Riserva ed acquavite d'uva canaiolo.

+ *snacks – Cheese, salami and focaccine*

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## **CHEESE & WINE - 23,00 € - 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

Rosso Castello Il Palagio

Chianti Classico Castello Il Palagio

Rosa Rosae Castello Il Palagio

Chardonnay Castello Il Palagio

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## **SALAMI & WINE - 23,00 euro- 120 minuts**

The tasting includes 12 different salami made by the famous Falorni butcher of Greve. The salami are served with the best breads produced by Il Panaio from Mercatale. Are served also 3 red wines from our cellar. An expert provide to give informations about the different products.

Ham from Chianti  
Ham of wild boar  
Ham of Cinta senese pork  
"Lonzino o Capocollo"  
Salamino of chianino beef  
Salamino with Chianti Classico  
Salami with fennel seeds  
Salami of cinta senese pig  
Salami of wild boar  
Finocchiata of Montefioralle  
Gerbolo del Chianti  
Soppressata with orange and lemon rindts

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

Rosso Castello Il Palagio igt Toscana  
Chianti Classico Castello Il Palagio  
Merlot Montefolchi igt Toscana  
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## ***PASTA CLASS - 45 € each person – 3 hours***

*What happens during pasta class?*

Our cook with an assitant 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, 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 €.

**Valid for each proposal :** Guests can also free taste our wines and oils present in our wine shop.

**PROPOSALS FOR INDIVIDUAL AND GROUPS UNDER 15 GUESTS - price for person**

**Prices without Vat 10%**

<b># Pax</b>	<b>Prop. 01</b>	<b>Prop. 02</b>	<b>Prop. 03</b>	<b>Prop. 04</b>	<b>Prop. 05</b>	<b>Prop. 06</b>	<b>Prop. 07</b>
15 pax	*	*	*	*	*	*	*
14 pax	11,85	14,39	18,49	24,66	21,00	18,08	14,4
13 pax	12,35	14,91	18,83	25,09	21,69	18,59	14,9
12 pax	13,88	15,43	19,04	25,72	22,72	20,66	15,4
11 pax	13,39	15,94	20,08	26,26	23,76	21,69	16
10 pax	13,91	16,46	20,59	26,79	24,79	22,21	16,5
9 pax	14,43	17,49	21,63	27,52	25,82	24,27.00	17
8 pax	14,94	18,53	22,14	28,36	26,86	24,82	18
7 pax	15,46	19,56	22,66	29,00	27,89	25,31	19,1
6 pax	15,98	20,59	23,69	29,92	28,92	26,34	20,1
5 pax	17,53	22,14	25,76	33,02	32,02	27,89	21,6
4 pax	19,11	25,24	29,89	38,18	37,18	33,57	25,31
3 pax	23,24	30,26	36,3	45,61	44,61	40,28	30,3
2 pax	31,74	39,87	47,9	59,9	59,1	53,56	40,8
1 pax	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.
<b># Pax</b>	<b>Prop. 08</b>	<b>Cheese &amp; wine</b>	<b>Salami &amp; wine</b>	<b>Pasta Class</b>			<b>Prop. 00</b>
15 pax	*	*	*	*			*
14 pax	10,85	23,08	23,08	45			5,2
13 pax	11,35	24,12	24,12	48			5,4
12 pax	11,88	25,24	25,24	48			5,62
11 pax	12,39	26,32	26,32	50			5,85
10 pax	12,91	27,42	27,42	50			6,1
9 pax	13,43	28,51	28,51	55			6,35
8 pax	13,94	29,65	29,65	55			6,7
7 pax	14,46	30,84	30,84	60			7
6 pax	14,98	32,07	32,07	60			7,5
5 pax	16,53	35,38	35,38	62,5			8,5
4 pax	19,11	40,9	40,9	62,5			10,3
3 pax	23,24	49,74	49,74	83,33			13
2 pax	31,74	67,93	67,93	125,00			19
1 pax	n.a.	n.a.	n.a.	n.a.			

## **Low Cost Option**

### **Proposal A – Tour & wines only - lenght 45-50 minuts -**

**buffet style served in our wine shop**

**15 € each person**

Are necessary minimum 2 guests

taste of:

Rosa Rosae Castello Il Palagio  
one or two white wines Castello Il Palagio  
Chianti Classico Castello Il Palagio  
Chianti Classico Riserva Castello Il Palagio  
Red supertuscan wine Castello Il Palagio  
Vin Santo del Chianti Classico Castello Il Palagio  
one or two type of Grappa

Bruschette with our famous Olive Oil dop Chianti Classico

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

*served at the table in our winery*

**25 € each person**

Are necessary minimum 2 guests

taste of:

Rosè  
2 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 Moraiole

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*