

2023 Tuscany Tour Itinerary



Wednesday 11th October

Day 1 - Pisa to Chianti Rufina

After arriving at Pisa, we will be travelling by mini-van - commonly known on Waud Wine Tours as the "The Fun Bus" - to **Chianti Rufina**, one of the seven subzones of Chianti, and widely regarded as the highest quality of them.

After lunch overlooking the vineyards, we will begin our first tasting at **Frescobaldi's Castello Nipozzano**. From here, we'll check in to our first hotel on the outskirts of Florence. Dinner and drinks will be arranged for the evening.

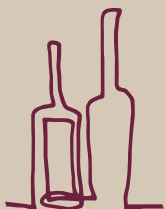
Accommodation: *Borgo I Vicelli Relais*
Address: *Via Roma, 588, 50012 Bagno a Ripoli FI*
Total Drive Time: *2 hours*

Thursday 12th October

Day 2 - Chianti Classico

We will start today by travelling to the historical centre of **Chianti** and enjoy a tour and tasting at **Querciabella**, whose vineyards are spread over 74 hectares of the DOCG. After lunch, we head further south towards Siena, whilst staying within **Chianti Classico**, and arrive to our next tasting at architectural delight, **Castello di Fonterutoli**, a winery that has been in the hands of the **Mazzei** family for more than 600 years. Afterwards, we'll check-in to our next hotel. Dinner and drinks will be arranged for the evening.

Accommodation: *Hotel Palazzo Squarcialupi*
Address: *Via Ferruccio, 22, 53011 Castellina in Chianti*
Total Drive Time: *1 hour 45 mins*



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Friday 13th October

Day 3 - Suvereto and Bolgheri

Today we are travelling south-west towards the coast and into Super Tuscan territory. Our morning tasting today will be at the wonderful **Tua Rita**, located within the **Suvereto DOCG** which is known for its plantings of Cabernet Sauvignon and Merlot, as well as Sangiovese. For lunch, we will be hosted by winemaker **Emiliano Falsini** in Bolgheri for a guided tasting of his fabulous wines. This afternoon, we'll visit possibly the most famous producer in Italy - **Tenuta San Guido**, whose **Sassicaia** wines paved the way for Super Tuscan producers in the area. We will then check-in to our hotel and dinner will be arranged for the evening.

Accommodation: *Castello Bonaria Wine & Spa Hotel*
Address: *Via di Venturina, 17, 57021 Campiglia Marittima*
Total Drive Time: *3 hours 10 mins*

Saturday 14th October

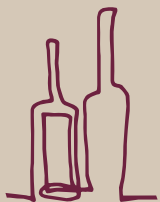
Day 4 - Depart Pisa

After breakfast at the hotel, we will check-out and make the journey north to **Pisa** for flights home.

Drive Time: *1 hour*

Tour Details

£1395pp based on sharing a room in 4/5* hotels (single supplement £270pp). Breakfast, lunch and dinner all included. All tastings, drinks receptions, and wines at dinner are also included. Transport throughout the tour will be in the 'Fun-Bus'. **Flights not included** - get in touch for details of the recommended flights.



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The Schedule



Day 1 - Pisa to Chianti Rufina

11.25 - Arrival at Pisa

Drive Time: 1 hour 30 minutes

13.45 - Lunch at Il Quartino (Frescobaldi)

15.30 - Tasting at Frescobaldi Castello Nipozzano

17.30 - Check-in to hotel Borgo I Vicelli

19.30 - Drinks and dinner

Day 2 - Chianti Classico

09.00 - Check-out of Borgo I Vicelli

Drive Time: 45 mins

10.00 - Tasting at Querciabella

Drive Time: 30 minutes

12.00 - Lunch in Chianti

14.30 - Tasting at Mazzei Castello di Fonterutoli

Drive Time: 30 minutes

17.00 - Arrival at Hotel Palazzo Squarcialupi

19.00 - Drinks and dinner in Castellina in Chianti

Day 3 - Suvereto & Bolgheri

08.15 - Check-out of Hotel Palazzo Squarcialupi

Drive Time: 1 hour 55 minutes

10.30 - Tasting at Tua Rita

Drive Time: 40 minutes

12.45 - Lunch and tasting in Bolgheri with Emiliano Falsini

15.00 - Tasting at Tenuta San Guido (Sassicaia)

Drive Time: 30 minutes

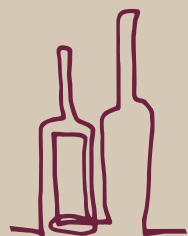
17.30 - Check-in to Castello Bonaria Wine & Spa Hotel

20.00 - Drinks and final dinner

Day 3 - Depart Pisa

08.30 - Check-out of Castello Bonaria

Drive Time to Pisa: 1 hour



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Notes on our Producers

Frescobaldi, Castello Nipozzano (Chianti Rufina)

Nestled amongst the vineyards and hills of Chianti Rufina, 20 minutes from Florence, Castello Nipozzano is an historic estate dating back beyond the Renaissance. In 1855 an ancestor of the Frescobaldi family began to cultivate varieties previously unknown in Tuscany on the estate, such as Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot, which today go into the top wine, Mormoreto. They also produce a range of wines from the native Sangiovese variety.

Querciabella (Chianti Classico)

Surrounded by oak forests and olives groves in the historical centre of Chianti, Querciabella started as a single hectare vineyard in Tuscany in 1974 and today spans more than 100. It was one of the first wineries in Italy to become organic back in 1988, quickly announcing itself as one of the most innovative wineries by the turn of the 20th century. They grow a range of varieties including Pinot Bianco, Chardonnay, Cabernet Sauvignon, Merlot, and of course, Sangiovese.

Mazzei, Castello di Fonterutoli (Chianti Classico)

Owned by the Mazzei family for more than 600 years, the 650 hectare estate of Castello di Fonterutoli is located in Castella in Chianti and is home to one of the most architecturally beautiful wineries in Tuscany. Over 110 hectares of vines are planted to Sangiovese, Colorino and Malvasia, as well as international varieties Merlot and Cabernet Sauvignon, producing both Chianti Classico wines and Super Tuscans under Toscana IGT.

Tua Rita (Suvereto)

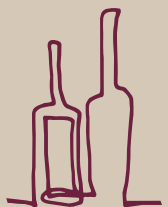
Named after one of the owners, Rita Tua, and located within the Suvereto DOCG - an appellation on higher ground than Bolgheri - Tua Rita was established in 1984 and originally spanned just 2 hectares. Today the area under vine has grown to 30 hectares and Tua Rita have carved out a reputation for producing some of the finest Cabernet Sauvignon and Merlot wines in Tuscany, characterised by ferrous aromas and a salinity on the palate.

Emiliano Falsini (Costa Toscana)

With vineyards on the Tuscan coast, as well as on the slopes of Mount Etna, Emiliano Falsini is an artisan winemaker that delivers powerful expressions of terroir through his minimal intervention approach to winemaking. His Tuscan wines are made from Cabernet Franc, from 30-year-old vines in Castagneto Carducci. He is also one of the most respected winemaking consultants in Italy, working with several of the country's top producers.

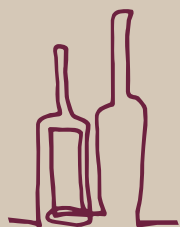
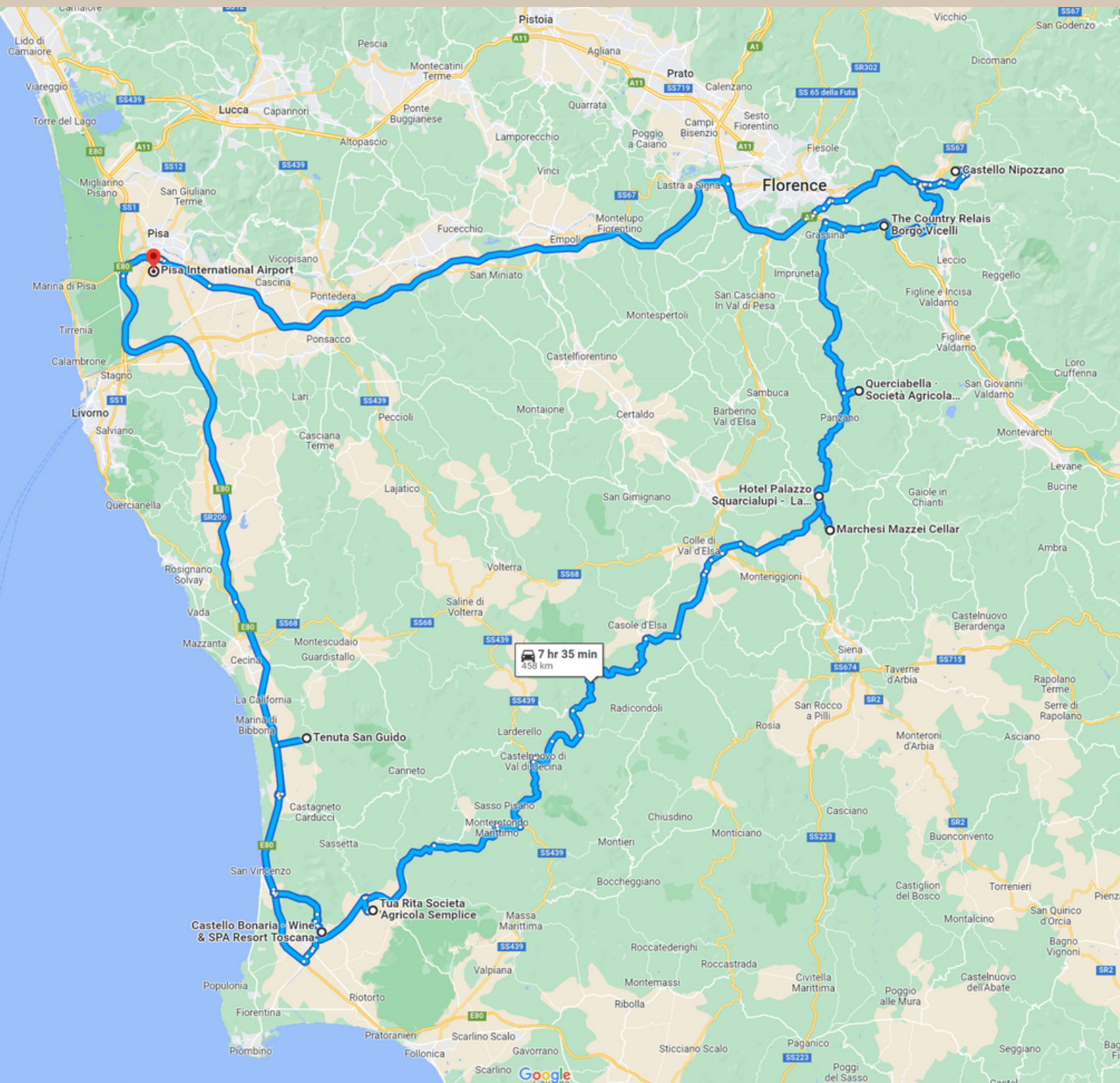
Tenuta San Guido (Sassicaia)

After noticing similarities between the soils of Bolgheri and Graves (Bordeaux), Mario Incisa della Rocchetta decided to plant Cabernet Sauvignon and Cabernet Franc on the Sassicaia estate in the 1940's. Up until 1967, the wines produced from these vines were for private consumption between the family. 1968 was the first vintage to be officially released to the market. Today Sassicaia has its own DOC, within the Bolgheri DOC, and is widely regarded as one of the best Cabernet Sauvignons in the world.



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Route Map



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