Before we introduce our wines, we invite you to follow us in a short journey that will allow us to transfer our "philosophy": a tour of the vineyards where our grapes are born, then in the cellar where we will illustrate the stages of our wine production finally a look at our crusher.
We feel this fundamental step in order to prepare you in the best way to guided tasting of our products that will be made in welcoming environments. Here, in full relaxation, you will also enjoy the wonderful surrounding landscape, with the beautiful Cortona that from the top of the hill will look to you.

VISIT-TASTING P.2 € 10,00 per person (without reservation)
Guided winery, wine cellar and crusher, tasting for sitting inside or outside
2 wines:
• CHAGRE 'IGP TUSCANY white
• MARIUS CORTONA DOC Sangiovese
Match with appetizers (breadsticks or other)

VISIT-TASTING P3 € 15,00 per person (on reservation but also without if we have bread available)
Guided winery, wine cellar and crusher, tasting for sitting inside or outside
3 wines:
• CHAGRE 'IGP TUSCANY white
• PIET ROSE 'IGP TOSCANA pink
• MARIUS CORTONA DOC Sangiovese
Match with bruschetta seasoned with our Extra Virgin Olive Oil POGGIOBARULLO and cheese pecorino

VISIT-TASTING P4 € 20,00 per person (upon reservation)
Guided winery, wine cellar and crusher, tasting for sitting inside or outside
4 wines:
• CHAGRE 'IGP TUSCANY white
• PIET ROSE 'IGP TOSCANA pink
• MARIUS CORTONA DOC Sangiovese
• CRANO CORTONA DOC Syrah
Match with bruschetta seasoned with our Extra Virgin Olive Oil POGGIOBARULLO and a selection of ham, salami and pecorino cheese.

VISIT-TASTING P4.1 € 25,00 per person (on reservation from April to October)
4 wines:
• CHAGRE 'IGP TUSCANY white
• PIET ROSE 'IGP TOSCANA pink
• MARIUS CORTONA DOC Sangiovese
• CRANO CORTONA DOC Syrah
Match with bruschetta seasoned with our Extra Virgin Olive Oil POGGIOBARULLO, a selection of ham, salami, pecorino and panzanella (spring/summer) pappa al pomodoro (autumn/winter).

VISIT-TASTING P5 € 30,00 per person (on minimum booking 6 seats)
5 wines:
• CHAGRE 'IGP TUSCANY white
• PIET ROSE 'IGP TOSCANA pink
• MARIUS CORTONA DOC Sangiovese
• CRANO CORTONA DOC Syrah
• LEOPOLDO CORTONA DOC Vinsanto
Matching with bruschetta seasoned with our Extra Virgin Olive Oil POGGIOBARULLO, a selection of ham, salami, pecorino, pasta with Chianina ragù and homemade sweet.

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VISIT-TASTING P5.1 € 35,00 per person (on minimum booking 6 seats)
5 wines:
• CHAGRE 'IGP TUSCANY white
• PIET ROSE 'IGP TOSCANA pink
• MARIUS CORTONA DOC Sangiovese
• CRANO CORTONA DOC Syrah
• LEOPOLDO CORTONA DOC Vinsanto
Matching with bruschetta with our Extra Virgin Olive Oil POGGIOBARULLO, a selection of ham, salami, pecorino, pasta with Chianina sauce, roast pork with potatoes and sweet home-made. VISIT-

TASTING P5.2 € 40,00 per person (on minimum booking 6 seats)
5 wines:
• CHAGRE 'IGP TUSCANY white
• PIET ROSE 'IGP TOSCANA pink
• MARIUS CORTONA DOC Sangiovese
• CRANO CORTONA DOC Syrah
• LEOPOLDO CORTONA DOC Vinsanto
Matching with bruschetta with our Extra Virgin Olive Oil POGGIOBARULLO, a selection of ham, salami, pecorino, pasta with Chianina sauce, roasted Chianina meat with potatoes and homemade sweet.

TASTING IN OUR SALES SALE without tour € 2.50 for each goblet of tasting wine, free if bottles are purchased. Match with appetizers (breadsticks or other)

CLASSIC METHODS will always be able to taste our sparkling wine, but in this case you will be charged the cost of the whole bottle separately.

VIN SANTO will always be able to taste our Vin Santo € 5,00 a cup

EMOTIONAL TASTING € 10.00 in 15 minutes we are sure you will have a fantastic experience. You will be guided into a special tasting of our Syrah, sitting comfortably in a puff in the vineyard, with blindfolded eyes and ... bare feet.

COOKING CLASS (minimum booking 4 people) € 80,00 weekdays, € 90,00 holidays. Approximately 4 hours.

DAYS AND OPENING HOURS OF THE CELLAR
• The cellar is open from Monday to Friday from 8.30 to 12.30 and from 13.30 to 17.30 (Saturday and Sunday only by reservation)
• Visits and tastings from P4 (only on reservation) can start from 11am to 16.30pm.

N.B.
• We can accommodate groups of up to 50 people.
• **We will have to be informed beforehand of guests suffering from food intolerances, for which we will not always be able to guarantee alternative foods.**
• The entire structure, including the cellar and the crusher, can also be used for handicap people.
• Dogs are allowed but will not be able to access inside the premises (cellar, mill, tasting room, shop, etc.).

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