



TASTING EXPERIENCES

TASTING "SAN GREGORIO"

Customers will be guided on a journey of discovery of the company and all that San Gregorio has to offer.

We will take you on a tour of the vineyard and cellar to explain the stages involved in producing our wines. We will also visit the farm with all its animals and our natural lake, ending the tour with a tasting of four types of wine:

- Chianti Colli Senesi D.O.C.G.
- Chianti Colli Senesi Poggio Pagliaio D.O.C.G.
- Riserva Toscana Rosso Canaiolo I.G.T. Toscana
- Rosso Camars I.G.T.

€20.00 x person (€18 for Coop Members with a valid membership card)

TASTING "CINTA SENESE EXPERIENCE"

Guests will be guided on a tour of the winery and our free-range Cinta Senese D.O.P. pig farm. This breed of pig is very famous in Siena for its black color with a white belt, hence the name.

We will take a tour of the vineyard and cellar to explain the stages of production of our wines and we will also visit the farm with all the animals and the pens where the Cinta Senese DOP pigs are kept, ending the tour with a tasting of four types of wine paired with a platter of Cinta Senese DOP cured meats produced by us.

- Toscana Rosso Canaiolo I.G.T.
- Toscana Rosso Camars I.G.T.
- Chianti Colli Senesi D.O.C.G.
- Chianti Colli Senesi Riserva Poggio Pagliaio D.O.C.G.

-Platter of Cinta Senese D.O.P. cured meats: prosciutto, capocollo, loin, salami, dry sausage, pecorino cheese from Pienza, and jams

€35,00 x person (€31,50 for Coop Members with a valid membership card)





TASTING SAN GREGORIO WITH LUNCH

1 Guest will be guided on a tour of the winery and our farm where we raise Cinta Senese D.O.P. pigs in the wild. This breed of pig is very famous in Siena for its black color with a white belt, hence the name of the pigs.

We will take a tour of the vineyard and cellar to explain the stages of production of our wines and we will also visit the farm with all the animals and the pens where the Cinta Senese D.O.P. pigs are kept, ending the tour with a 3-course lunch paired with 4 types of wine:

- Toscana Rosso Canaiolo I.G.T.
- Toscana Rosso Camars I.G.T.
- Chianti Colli Senesi D.O.C.G.
- Chianti Colli Senesi Riserva Poggio Pagliaio D.O.C.G.

- Platter of Cinta Senese DOP cured meats: prosciutto, capocollo, loin, salami, dry sausage, pecorino cheese from Pienza, and jams
- First or second course
- Dessert

€45,00 x person (€40,5 for Coop Members with a valid membership card)

COOKING CLASS AND LUNCH

The cooking classes are lively, fun, and hands-on. The selection of ingredients, preparation, and cooking are all done under the guidance of our staff. The course traces the history of Tuscan cuisine, a history of agriculture and simplicity. All the products used come from our farm, from the meat to the vegetables we use from our garden. For meat, we have our own Cinta Senese DOP pig farm.

The course lasts 3 hours, at the end of which guests will eat the dishes they have prepared, accompanied by wine from our cellar.

The dishes prepared by the guest are:

Preparation of Pappa al Pomodoro (tomato soup)

Preparation of Gnocchi all'aglione (gnocchi with garlic sauce)

Preparation of Pici all'amatriciana (pasta with tomato and bacon sauce)

Preparation of tiramisù

The wines paired with lunch are:

- Toscana Rosso Canaiolo I.G.T.
- Toscana Rosso Camars I.G.T.
- Chianti Colli Senesi D.O.C.G.
- Chianti Colli Senesi Riserva Poggio Pagliaio D.O.C.G.

€90,00 x person (€81 for Coop Members with a valid membership card)