

Discovering Tuscany

General map of the tour

Main stops of your trip:

Suvereto, on the Tuscan Coast

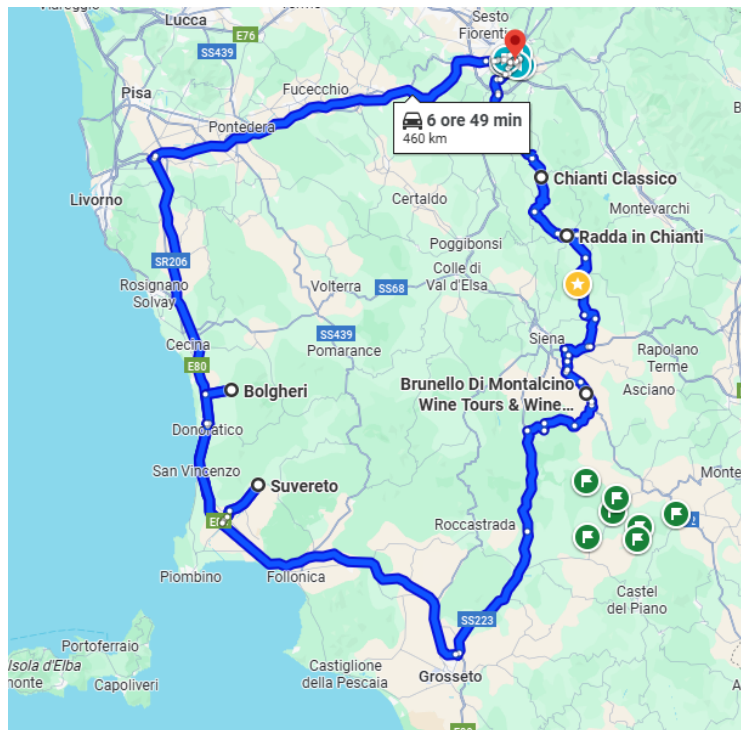
Bolgheri wine region, on the Tuscan Coast

Suvereto, on the Tuscan Coast

Brunello di Montalcino wine region

Radda in Chianti

Chianti Classico wine region



September 24th – 28th, 2026

Discovering Tuscany

Day 1 – Thursday, September 24th 2026 | Arrival on the Tuscan Coast

Meet your driver at Florence Airport and drive to the Tuscan Coast

(approx. 1 hour and 15 minutes driving)

In the afternoon, arrival in on the Tuscan Coast and check-in for **two nights** at **Il Chiostro Suite & Apartments**, a Medieval Convent in the heart of Suvereto

This beautiful accommodation is located 10 kilometers from the coast, so you will stay in the center of a nice medieval village, Suvereto, on the hills and can reach the seaside everyday driving just 10 minutes; Bolgheri wine region is just 30 kilometers far away from here.

Suvereto, considered one of the most beautiful medieval villages in Italy, appears between the hills and the Etruscan Coast's glistening sea. It was awarded the Touring Club's Orange Flag. Nestled in Val di Cornia's natural environment, the village truly is a treasure chest; its walls protect the characteristic medieval streets, stone houses, historical buildings and charming churches. Everywhere you look you see endless woods of chestnut trees, oak trees and, of course, cork trees, which is how the area got its name.



www.chiostrosuvereto.it

Discovering Tuscany

Enjoy Suvereto in the afternoon

Suvereto, considered one of the most beautiful medieval villages in Italy, appears between the hills and the Etruscan Coast's glistening sea. It was awarded the Touring Club's Orange Flag. Nestled in Val di Cornia's natural environment, the village truly is a treasure chest; its walls protect the characteristic medieval streets, stone houses, historical buildings and charming churches. Everywhere you look you see endless woods of chestnut trees, oak trees and, of course, cork trees, which is how the area got its name.



Visit and private dinner at **Tua Rita Estate**

In 1984 Rita and Virgilio realized their lifelong dream purchasing the property that became Tua Rita. The landscape and buildings on this property were a mere setting for living in contact with nature whilst farming their beloved land. Their overwhelming passion for wine actually changed their plans. The original two hectares of vineyards have been cultivated meticulously since the beginning, this rigorous and passionate care collocated Tua Rita among the most successful producers labeled as “vins de garage”. In less than a decade they had extended the property up to nine hectares, then twenty; nowadays the totality of the planted vines includes thirty hectares.

Growth has been driven by Rita and Virgilio's enduring enthusiasm and an ever-deepening awareness of the potential of this estate in the area, between the Tyrrhenian Sea and the Colline Metallifere, known as Val di Cornia.



www.tuarita.it

Back to the hotel after dinner

Discovering Tuscany

Day 2 – Friday, September 25th 2026 | Bolgheri, the homeland of Super Tuscans

After the visit departure and drive to **Bolgheri**

Bolgheri is a relatively young yet prestigious Italian appellation located in the Maremma on the Tuscan coast just to the south of Livorno, and named after a town in the north of the region. It is known mainly for deeply coloured, supple yet ageworthy red wines, usually based on the Bordeaux grape varieties.

On coast we discover the Super Tuscans, some of the most famous wineries in the world, where the Cabernets and Merlot reign supreme. These are exceptional quality wines.



Visit and tasting at **Grattamacco**, a winery in Bolgheri

The Grattamacco winery is located about an hour away by road from Castello ColleMassari. It dates back to 1977 and it lies on a rise between Castagneto Carducci and Bolgheri, enjoying a panoramic view of the Tuscan coast. The Grattamacco vineyards are located at an altitude of about 100m above sea level, in a wonderfully protected position over one of Bolgheri's only two hills. Its neighbours in this location are those other wineries that, along with Grattamacco, make the name Bolgheri internationally renowned.



www.collemassariwines.it

Discovering Tuscany

After, visit and light lunch at top winery in Bolgheri, **Tenuta Meraviglia**

Here, between the vineyards and the sea, nature sets the pace. The estate is a place of silence, wind, and light—where the view opens up over the Tyrrhenian coast, and the wines reflect the character of this unique land. They are part of a family of wineries that in Tuscany express the best of regional viticulture, all united by the same production philosophy which is expressed in the typicality of the different areas. Dievole (Chianti Classico), Poggio Landi and Podere Brizio (Montalcino) and in Bolgheri Tenuta Meraviglia and Tenuta Le Colonne are part of this group.



www.tenutameraviglia.com

After lunch, visit a olive oil mill in Bolgheri, **Frantoio Fonte di Foiano** – La casa degli Ulivi

It was 1979 when Michele Di Gaetano, together with his wife Marina, chose Bolgheri to fulfill a life's dream: have their own farm. They took care of the secular olive trees already present in their grove, planted new ones and then they built the mill. With passion and tenacity, Paolo, Simone and their sister Beatrice were able to turn their parent's business into a state-of-the-art production reality, always looking towards perfection. The olive grove is made up of 30 hectares with about 10,000 plants at an altitude that varies between 10 and 150 meters above sea level.



www.fontedifoiano.it

Discovering Tuscany

Eventual visit of the hamlet of Bolgheri in the afternoon

Bolgheri was immortalized by Giosuè Carducci in his poem 'Before San Guido' - I cipressi che a Bolgheri alti e schietti / van da San Guido in duplice filar (the cypresses that stand tall and frank at Bolgheri run from San Guido in double file) - and this old hilltown, which rose up around a medieval castle, exerts an undying charm. Not far from the coast, the town is nevertheless buried deep in a countryside rich with vines and olive groves, while the town centre shows an admirable harmony of architecture.



Back to the hotel and relax

Free evening

(a list of restaurants suggested will be provided)

Discovering Tuscany

Day 3 – Saturday, September 26th 2026 | Brunello di Montalcino and Siena

Check-out in the morning and departure, direction Siena
(approximately 1 hour and half driving)

On the way to Siena, stop in **Brunello di Montalcino Wine Region**

Brunello di Montalcino is one of Italy's most famous and prestigious wines. In Tuscany, its homeland, it perhaps ranks alongside Chianti Classico. On global markets it seems to command even greater attention. The wine is typically garnet in color with aromas of red and black fruit with underlying vanilla and spice, and perhaps a hint of earthiness. The wines are usually full bodied with alcohol levels around 14 or 15 percent abv. Good tannic structure and bright acidity provides balance.



Visit and tasting in a first wines in a fine winery such as **Le Potazzine Estate**

Potazzine is the Italian word for very colorful and vivacious birds which inhabit the Tuscan countryside. In Montalcino, grandparents and parents alike often use Potazzine as a term of endearment for children. In fact, it was their maternal grandmother who affectionately gave this nickname to Viola and Sofia who are the daughters of Gigliola Giannetti.

The link with the two Potazzine not only features in the name of the winery, but also in its entire evolution. It was created in 1993, when Viola was born, and expanded by a further two hectares in 1996, when Sofia came along. This brought the total area registered for the production of Brunello and boasted by the estate today, to five hectares



www.lepotazzine.com

Discovering Tuscany

Visit and light lunch in a second winery at **Podere le Ripi**

“Ideally, we would not need to define geographically where a vineyard begins and where it ends, as everything we do is based on this approach that considers what surrounds us in its entirety. Vineyards, woods, olive trees, our incredible clay formations, and rivers: all of it creates our ecosystem, and we take care of it without distinction. We apply this philosophy to 34 hectares of vineyards and to the rest of our estate, at least 4 times wider than that”



www.podereleripi.com

After lunch departure and drive to **Radda in Chianti**.

If Greve is the commercial brain of Chianti, **Radda** is its soul. With its small-town mood, picturesque Radda makes an appealing base for exploring wine country. Given its prime position between Gaiole and Castellina, Radda served as the capital of Chianti, and was the medieval capital of the Chianti League. The fortifications reflect Radda's history as a borderlands and bulwark against Siennese attacks. Peace finally came to this area after Siena was incorporated into the Republic of Florence in 1559. Hilltop Radda retains its medieval street plan and imposing town hall.



Discovering Tuscany

Check-in in heart of Radda in Chianti for **two nights** at the 4*hotel **Palazzo Leopoldo Hotel**.

A noble palace overlooking the vineyards of Chianti, in the heart of Radda that makes relive the charm and fascination of Tuscany of yore: today Palazzo Leopoldo is an elegant 4-star hotel, where antique furnishings coexist with contemporary amenities. An exquisite experience made special by a captivating SPA and wellness corners, a typical Tuscan restaurant, a private wine bar and a wide range of activities to experience the real Chianti.



www.rosshotels.it/en/palazzo-leopoldo

Free evening
(a list of restaurants suggested will be provided)

Discovering Tuscany

Day 4 – Sunday, September 27th 2026 | Chianti Classico Wine Region

In the morning, departure and drive to Chianti Classico wine region
(approximately 1 hour driving from Siena)



Chianti Classico's territory covers the communes of Castellina, Gaiole, Greve and Radda in Chianti and parts of other sub regions. The borders of the Chianti Classico wine production area have remained unchanged from those established by ministerial decree in July 1932. This was the first wine region in the world to ever be given an appellation.

Already by the Middle Ages Chianti was renowned for its excellent wine, and both Siena and Florence wanted to take advantage of the great wine the area was producing. This area was right in the middle of the two rival cities, which were struggling to establish a border. To resolve the issue it was decided that on a set day two rooster crows would depart from their city to the other. The border point would be marked at the meeting point of the two. It seemed that the Sienese had a white rooster that was loved, pampered and well-fed, while the black cock of the Florentines was mistreated, underfed and plucked. So on this day of the challenge the disadvantaged black cock crowed well before dawn and didn't cover as much distance as the white crow.

This explains why the territory of florentine Chianti region is much larger than that of Siena.

Visit and tasting in a first winery in the morning, **Badia a Coltibuono**

Badia a Coltibuono is a nearly thousand-year-old abbey-turned-winery in Gaiole in Chianti, where Benedictine monks cultivated vines and olive trees as early as 1051. Today, under the fifth-generation Stucchi Prinetti family, the estate is known for its organic Chianti Classico, historic barrel-room, cooking school, and timeless Tuscan hospitality



www.coltibuono.com

Discovering Tuscany

After the visit, drive 40 minutes to the second winery of the day

Visit and lunch in a second winery in Chianti Classico, **Tenuta Carleone**

The winery Tenuta di Carleone was born in 2012. Sean O’Callaghan, to his friends “IL GUERCIO” (one eyed rascal!), was asked to join and help to build a small artisinal winery making classically defined Sangiovese with a twist. Sean’s twist.. Organic and biodynamic principles are implemented in the vineyard. Nothing is added to the wines, the grappa or the olive oil. No yeast and no fining agents are used. The whole property, which covers an area of approximately 100 hectares, comprises of wooded hills, small rivers and fertile plains. Nestled in between there are around 30 ha of mainly Sangiovese vineyards and some olive trees, some of them older than 60 years.



www.tenutadicarleone.com

Free evening

(a list of restaurants suggested will be provided)

Day 5 – Monday, September 28th 2026 | Departure

08.00 am

Check-out in the morning and departure to Florence Airport

(approximately 2 hours driving)

10.00 am

Arrival in Pisa airport and fly back home

Discovering Tuscany

Price per person

Price per person, minimum 20 participants

Double room occupancy:	€ 2.495,00
Double room, single occupancy:	€ 2.745,00

Included in the price:

Transfer:

Chauffeured private bus from September 24th to September 28th, 2026
(see the program for the itinerary and time disposal of the bus)

Accommodations:

- 2 nights in a 3* hotel in Suvereto, with breakfast included
- 2 nights in a 4* hotel in Radda in Chianti, with breakfast included

2 gratuities for 2 tour leaders Wine Academy Amsterdam: meals and hotel in double room single occupancy, same hotel as guests.

Food & Wine:

- Day 1: dinner with wines paired in a winery in Suvereto.
- Day 2: visit and tasting in a winery near Bolgheri, visit and lunch with wines paired in a winery in Bolgheri, visit and tasting in a olive oil mill in Bolgheri.
- Day 3: visit and tasting in a winery in Brunello di Montalcino, visit and lunch with wines paired in a second winery in Brunello di Montalcino.
- Day 4: visit and tasting in a winery in Chianti Classico, visit and lunch with wines paired in a second winery in Chianti Classico.

Not included in the price:

- Extras in hotels (phone calls, minibar, laundry, etc)
- Extra wines ordered by clients at restaurants
- Tips for guides and driver
- Everything that is not included in the “included in the price” list
- Clients and Tour leaders flights

Discovering Tuscany

PAYMENT SCHEDULE

€ 500,00 per person – first deposit no refundable, to be paid by November 30th, 2025

Second deposit: 30% of the total amount per person (€ 800,00) – to be paid by March 30th, 2026

Final payment to be paid by July 31st, 2026 (45 days before the start of the tour)

BOOKING & CANCELLATION POLICY

€ 500,00 per person due on registration - no refundable, to be paid by November 30th, 2025

If the reservation of the clients or of some of them, is canceled within a period of less than 180 days prior to the starting date of the tour, the following costs will be charged proportionally to the account of the client from the date of cancellation:

from 180 to 60 days before the start of tour 40 % of the total

from 59 to 46 days before the start of tour 70 % of the total

from 45 to 15 days before the start of tour 80 % of the total

from 14 to 0 days before the start of tour 100 % of the total

Any cancellation must be made in writing and shall be sent preferably by email ([Accademy email?](#))

Beneficiary Company Name:

Bank name:

Branch of the Bank:

Bank address:

CC (bank account number):

IBAN:

SWIFT/BIC: