

Tour Enogastronomia - Tuscany



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- **About SoCom**

- ✓ Founded in 1997, SoCom Euroexport offers commercial and financial consultancy specialized in the European wine market;
- ✓ SoCom works with the main and best Brazilian wine importers and is expanding in other Latin American markets;
- ✓ Portfolio: more than 100 producers, 1.200 wines (France, Italy, Portugal, Spain and South Africa).

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- SoCom services
 - ✓ New business contracts with the best winemakers and food suppliers “made in Italy”;
 - ✓ Development of new brands and private labels;
 - ✓ Position of leadership in wine and food travel tours, such as *Tour Enogastronomia – Tuscany*.

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- About “*Tour Enogastronomia*”
 - ✓ Sensorial wine and gastronomic tour with traditional and cultural experience in Tuscany;
 - ✓ Public: male and female, limited to maximum 14 passengers;
 - ✓ Period: any period of the year (for July and August the reservations have to be concluded by December of the previous year. Because it is an exclusive tour with characteristic of its own, confirmations of hotels reservations depend on availability upon passengers adherence to the tour).
 - ✓ Personalized tour guide.

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- The region

- ✓ Chianti Classico, main wine region in Tuscany;
- ✓ Cities: Siena e San Gimignano



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- Where to stay: Agriturismo Principe Corsini (www.principecorsini.com)



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- Tour details

- ✓ Day 1 – Hotel Gallery Art, Florence (www.lungarnocollection.com)
- ✓ Day 2 – Principe Corsini winery (www.principecorsini.com) with visit to kitchen garden to choose some seasonal products for the cooking class
- ✓ Day 3 – Principe Corsini winery, visit to local artisan cheese producer and kitchen challenge (www.corzаноepaterno.com)
- ✓ Day 4 – Antinori Chianti Classico, Bargino (www.antinorichianticlassico.it)
- ✓ Day 5 – San Gimignano and Siena (www.sangimignano.com/www.comune.siena.it)



Tour Enogastronomia - Tuscany

Day 1 – Sunday – arrival in Florence

Van pick up at airport

Check in hotel Gallery Hotel Art

Afternoon – free, downtown visit

8.30 pm – dinner at Il Caminetto restaurant with I Veroni wines
(www.ilcaminettofirenze.com)

Return to hotel

Day 2 – Monday – Principe Corsini, San Casciano Val di Pesa

(www.principecorsini.com)

Florence, check out from hotel

11 am – departure to Principe Corsini

12 am – arrival at “Agriturismo Principe Corsini”, check in

1 pm – Lunch with tasting - Osteria del Principe, typical Tuscan kitchen

3 pm – Guided visit at Villa Le Corti

5 pm – Visit to kitchen garden to choose some seasonal products in preparation for a special theme cooking class

8 pm – Dinner at Villa le Corti kitchen

Tour Enogastronomia - Tuscany

Day 3 – Tuesday –

Breakfast at Villa Le Corti

Visit to local artisan cheese producer to choose fresh and seasonal cheeses

<http://corzаноepaterno.com/it/>

Kitchen challenge where students and chefs work together to prepare a pic-nic lunch with items found at the cheese producer

Lunch Pic-Nic (if weather permits)

Free afternoon

Dinner at Osteria del Principe

Day 4 – Wednesday - Antinori, Chianti Classico – Bargino (www.antinorichianticlassico.it)

Breakfast at Villa Le Corti

10 am – Departure to Antinori, Chianti Classico – Bargino

11 am – Visit and tasting

1 pm – Lunch at Bargino, Ristorante Rinuccio 1180

5 pm - return to "Agriturismo Principe Corsini"

8 pm – Dinner to be defined

Tour Enogastronomia - Tuscany

Day 5 – Thursday – Visit to Siena and San Gimignano

Breakfast at Villa Le Corti

10 am – departure to Siena

11 am – arrival at Siena

1 pm – Lunch at Siena, free choice

3 pm – Departure to San Gimignano

8 pm – Dinner at San Gimignano, free choice

10 pm – Departure and return to Villa Le Corti

Day 6 – Friday –

Breakfast at Villa Le Corti

Return to Florence airport