

Tour Wineries - 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 then 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 Wineries – Tuscany*.

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- **About “*Tour Wineries*”**
 - ✓ Sensorial wine and gastronomic tour with visit and tasting to four top wineries in the region;
 - ✓ Public: male and female, limited to maximum 15 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;
 - ✓ Chianti Rufina, 3rd biggest Chianti Classico wine subregion;
 - ✓ City: San Gimignano



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- Where to stay: Agriturismo I Veroni (www.iveroni.it)



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- Where to stay: Agriturismo Vinicola I Veroni (www.iveroni.it)



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<p><i>Bianco di Foscana Igt</i></p>  <p><i>Blend: Vermentino, Malvasia, Fogner</i> Affinamento: acciaio Aging: stainless still tanks</p>	<p><i>Soveranrosè - Rosato di Foscana Igt</i></p>  <p><i>Blend: Sangiovese</i> Affinamento: acciaio e tonneau da 500 lt di rovere francese Aging: stainless still tanks and oak tonneaux of 500 lt</p>	<p><i>Rosso di Foscana Igt</i></p>  <p><i>Blend: Sangiovese, Merlot, Petit Verdot</i> Affinamento: 3 mesi in fusti di Rovere di Slavonia da 25 lt Aging: 3 months ageing in 25lt Oak barrels</p>	<p><i>Chianti Rufina docg</i></p>  <p><i>Blend: Sangiovese Colosera e Canaiolo</i> Affinamento: 12 mesi in fusti di Rovere di Slavonia da 25 lt Aging: 12 months ageing in 25lt Oak barrels</p>	<p><i>Chianti Rufina Riserva docg</i></p>  <p><i>Blend: Sangiovese (selezionato esclusivamente nel vigneto di San Martino, Single Vineyard)</i> Affinamento: 18 mesi in Tonneaux di Rovere di francese da 500 lt Aging: 18 months French oak Tonneaux of 500 lt</p>	<p><i>Vin Santo del Chianti Rufina doc</i></p>  <p><i>Blend: Malvasia, Primitivo, Sangiovese</i> Affinamento: 7 anni in piccoli caratelli di rovere, castagno, ciliegio e ginepro Aging: 7 years in small casks (Chestnut, oak, ginsper and cherry wood)</p>
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- Tour details

- ✓ Day 1 – I Veroni winery (www.iveroni.it)
- ✓ Day 2 – Frescobaldi winery (www.frescobaldi.it)
- ✓ Day 3 – Antinori Chianti Classico (www.antinorichianticlassico.it)
- ✓ Day 4 – Free day at the San Gimignano city (www.sangimignano.com)
- ✓ Day 5 – Principe Corsini winery (www.principecorsini.com)



Tour Wineries - Tuscany

Day 1 – Sunday – Arrival at Florence

Van pick up at airport

1 pm – lunch at Toscani da Sempre, Pontassieve with I Veroni wines
(www.toscanidasempre.it)

3 pm – Visit I Veroni winery (www.iveroni.it)

4 pm - Check in “Agriturismo I Veroni”

Free afternoon

7 pm – Appetizers at pool if weather permits

8 pm – Dinner at Agriturismo I Veroni

Day 2 – Monday – Frescobaldi winery (www.frescobaldi.it)

Breakfast at Agriturismo I Veroni

11 am – departure to Frescobaldi winery

12 pm – visit with lunch

3 pm – return to Agriturismo I Veroni and free afternoon

6 pm – departure to Florence

8 pm – Pizza at Trattoria Garibaldi, Florence

10 pm – return to Agriturismo I Veroni

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Day 3 – Tuesday – Antinori Chianti Classico, Bargino (www.antinorichianticlassico.it)

Breakfast at Agriturismo I Veroni

9.30 am – departure to Antinori Chianti Classico

11 am – visit and tasting

12 pm – lunch at Bargino, Restaurant Rinuccio 1180

4 pm – departure to Greve in Chianti

8 pm – Dinner at Panzano Officina della Bistecca (www.dariocecchini.com)

10 pm – return to Agriturismo

Day 4 – Wednesday – Free day at Agriturismo or visit San Gimignano city (www.sangimignano.com)

Breakfast at Agriturismo I Veroni

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Day 5 – Thursday – Principe Corsini winery (www.principecorsini.com)

Breakfast at Agriturismo I Veroni

10 am – departure to Principe Corsini winery

11 am – visit and tasting

12 pm – lunch with tasting – Osteria del Principe, typical Tuscan kitchen

3 pm – return to I Veroni

4 pm – “Cooking class” followed by dinner

8 pm – Dinner after cooking class

Day 6 – Friday – Return to Florence airport

Breakfast at Agriturismo I Veroni