



## CHIANTISHIRE COOKING CLASS WITH WINE TASTING IN CHIANTI

Culinary tradition is a cornerstone of Tuscan culture and a fundamental part of the region's visitor experience.

You will be hosted at an organic farm in the heart of the Chianti Classico area, in a typical farmhouse where a Tuscan family has lived for many generations. It's a charming setting, surrounded by rows of vines, olive groves, flowers, and vegetable gardens.

Here, you'll roll up your sleeves and start cooking your meal.

With the help of a local Tuscan woman, you will learn traditional Italian cooking secrets and techniques. Success is guaranteed.

You will prepare appetizers like bruschetta, crostini, cold cuts, cheeses, and their pairings with honey and jams. The fascinating world of pasta will follow—you will make homemade fresh pasta from scratch, the old-fashioned way, with a rolling pin!

Since every great meal ends with a dessert, you'll also prepare something traditional to enjoy at the end of our lunch.

The experience also includes a tasting of various wines and liqueurs produced on the farm, as well as a tour of the property and the wine cellar.

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**THE PRICE INCLUDES:** Private tour with driver-guide, Cooking class with the preparation of a 3-course meal, Traditional Tuscan lunch with the dishes you've prepared, Wine tasting

**INFO:**

- Meeting Point: Via 4 Novembre n. 35, 53011 Castellina in Chianti (SI)
- On request, pick-up and drop-off at your accommodation to be quoted separately

**DURATION:** Approximately 4H

