

L U I A N O

— THE WINE ENTERTAINMENT —

WINE LOUNGE, WINE SHOP, ACCOMODATION

WELCOME TO LUIANO

Come and discover this home of fine wines since 1389.



JUST A RANDOM VISIT?

Coming into the Chianti Classico region you pass through San Casciano e Greve in Chianti where you will find us here to welcome you between 10am and 1pm and from 2 - 6pm to:



- Buy wines in our vineyard shop



- Taste wines by the glass or bottle either whilst taking in the view of Chianti on the terrace or inside our wine lounge.



- Try out our picnic hamper in the middle of the vineyard or wherever you prefer.



To visit our wine cellars and for all other activities, we recommend you prebook (We'll definitely do our best to do it anyway, but we can't guarantee it would be possible).



BOOK YOUR EXPERIENCE

Only by reservation activities



1. *Basic Tasting*
2. *Tasty Tasting*
3. *Wine-Maker Meal*
4. *Tasting with the wine producer*
5. *Dinner with The Master Butcher*
6. *“HAPPINESS” basket*
7. *Cookery Course*



1. BASIC TASTING

Introduction to Luiano's wines.



Guided tour of the winery and historic wine cellars.



Tasting 3 wines: Chianti Classico Vintage, Chianti Classico Riserva and one Cru served with oven baked products and Luiano olive oil.



Cost: €13,00 per person.



Lasting one hour - minimum 4 people.



2. TASTY TASTING

Introduction to Luiano's wines with finger-food pairings



Guided tour of the winery and old wine cellars.



Tasting 3 wines: Chianti Classico Vintage, Chianti Classico Riserva and one Cru served with Tuscan style tapas.



Cost: €20,00 per person.



Lasting 1,5 hourS - minimum 4 people.



3. WINE-MAKER MEALS

Discover our Family's tradition in pairing home-made flavors



Guided tour of the company and old wine cellars.



Tasting 4 wines: Sangiovese, Chianti Classico Vintage, Chianti Classico Riserva and one Cru served with Tuscan style tapas.



Typical Tuscan antipasti and our Sangiovese.

First course is a pasta or bread dish served with our Chianti Classico.

Second course is a meat dish served with Chianti Classico Riserva and 1 Cru Aziendale.

Home made cake: "Torta del Priore".



Cost: €40,00 per person.



Duration 3 hours. Min 4 Max 12 People.



4. TASTING WITH THE PRODUCER

Tasting in our old wine cellars of all our range of wines including a bottle of an old vintage wine picked from the owners' private collection



Guided tour of the company and old wine cellars.



Professional wine tasting with the company's expert guidance, 5 wines:

- Rosso Assai, Sangiovese 100% IGT
- Chianti Classico d'Annata
- Chianti Classico Riserva
- Chianti Classico Gran Selezione
- LUI, Cru Singolo Vigneto

(Table Pad, Tasting notes book, crackers and water are provided)



Seminary on the soil and production techniques of Chianti Classico and the "patenting of Gallo Nero"



Cost: €30,00 per person.



Duration 2 hours. Min 4 Max 8 people.



5. DINNER WITH A MASTER BUTCHER

Dinner prepared at your table by Alessandro Tozzetti of Macelleria Artiginale Tozzetti.



WELCOME: A selection of mixed cold cuts and Pinzimonio.

Seasoned Beef of Chianti with salad and seasoned pecorino cheese.

Marinated Beef of Chianti Manzo with celery and a reduction of Chianti Classico

Seasoned lonzino marinated in wine and fresh pecorino.

Italian sausage cooked in Chianti served with tuscan beans cream.



INTERLUDE: Beef Mini Burgers with crispy pork cheek and pecorino

Pan sauteed Scamerita marinated in Chianti Spices



GUEST OF HONOR: T-Bone Steak Florentine Style served with side of potatoes pan-fried in cream of lard.



Tuscan Cantuccini.



Tasting 4 wines: Sangiovese, Chianti Classico Vintage, Chianti Classico Riserva and one Cru served with Tuscan style tapas.

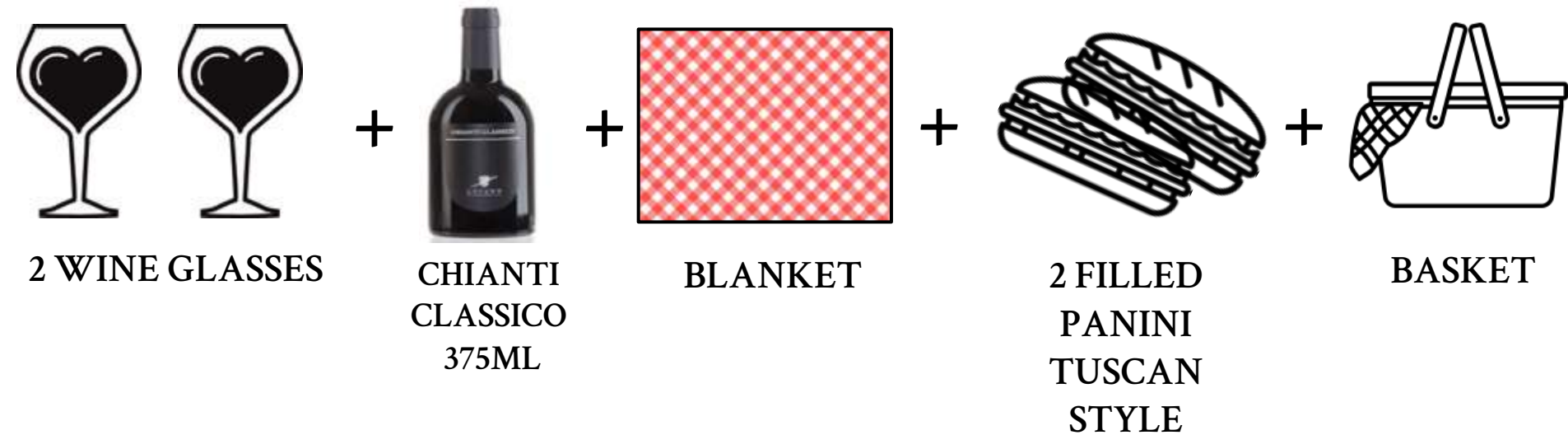


Cost: €50,00 per person – Duration 3 hours - Min 4 Max 12 People.



6. CESTINO “LA FELICITÀ”

Pic Nic in the vineyards



Cost: €30,00 per basket - 20€ deposit for the basket and glasses.



Duration: as long as you want.



7. COOKERY COURSE

A lesson in Mamma's farmhouse kitchen.



Nothing better than learning by watching Mamma in the kitchen!

An entire Tuscan menu prepared with her:

- Tuscan Patè
- Oven Baked Pasta in the "Terracotta Coccio"
- Roasted Pork loin with oven baked potatoes
- artisan ice-cream with red wine sauce



The experience ends with a meal where the prepared food courses are paired with 3 goblets of our wines.



Cost: € 40,00 per person, min 4 max 8 people.



Duration: 4 hours.



INFO

We Speak



WE ARE WAITING FOR YOU

