



Excellence With View

Tuscan worldwide famous wines



Experience Tuscany

Gold Tasting

Famous wines and famous wineries for a fascinating overview aimed to discover the excellence revealed by the Tuscan territory.

Brunello di Montalcino DOCG Pian Delle Vigne 2015
MARCHESI ANTINORI

Chianti Classico DOCG Gran Selezione 2015 CASTELLO
DI BROLIO BARONE RICASOLI

Bolgheri DOC Le Serre Nuove 2017 Tenuta Ornellaia
FRESCOBALDI

Luce IGT 2015 Tenuta Luce
FRESCOBALDI

*Typical Sienese mini finger food with protected designation of origin (PDO)
will be offered during the tasting*



Platinum Tasting

The keystone of this tasting is represented by the most renowned wine labels and the most representative producers, following an ideal journey that recalls the story of very important families, as well of different vintages.

**Brunello di Montalcino DOCG Tenuta Nuova 2013
CASANOVA DI NERI**

**Chianti Classico DOCG
Gran Selezione Vigneto Roncicone 2015
CASTELLO DI BROLIO BARONE RICASOLI**

**Sassicaia DOC 2017 Tenuta San Guido
MARCHESI INCISA DELLA ROCCHETTA**

**50&50 IGT 2016
AVIGNONESI/CAPANNELLE**

*Typical Sienese mini finger food with protected designation of origin (PDO)
will be offered during the tasting*



Prestige Tasting

Four wines classified as Tuscan top leaders will be the stars of this exceptional challenge among those labels that the whole world envies us.

**Brunello di Montalcino DOCG 2013 Tenuta Greppo
BIONDI SANTI**

Ornellaia 2017 Bolgheri Superiore DOC FRESCOBALDI

**Solaia IGT 2013
MARCHESI ANTINORI**

**Tignanello IGT 2017
MARCHESI ANTINORI**

*Typical Sienese mini finger food with protected designation of origin (PDO)
will be offered during the tasting*



Brunello di Montalcino DOCG Biondi Santi *Vertical Tasting*

The story of a worldwide famous wine is retraced through a tasting of three different five-star rated vintages, so to understand how climate conditions can influence the birth of this unique wine. A special focus will be devoted to Biondi Santi's family history, who first created and made Brunello di Montalcino worldwide famous.

Brunello di Montalcino DOCG Biondi Santi 2007
Brunello di Montalcino DOCG Biondi Santi 2010
Brunello di Montalcino DOCG Biondi Santi 2012

*Typical Sienese mini finger food with protected designation of origin (PDO)
will be offered during the tasting*



Wine & Art Tasting



Organic and biodynamic wines meet a Palio artist

Tuscany and its wine excellence devoted to sustainability: from the cellar to the organic and biodynamic wines, following all the steps of this process through the most representative wineries of the territory. The tasting will be enlivened by an artistic performance carried out by a Palio di Siena painter: the artist **Alessandro Grazi**.

Chianti Classico DOCG (biologico)
AZIENDA VITIVINICOLA CASTELLO MONTERINALDI

Vino Nobile di Montepulciano DOCG (eco sostenibile)
CANTINA SALCHETO

Brunello di Montalcino DOCG (biodinamico)
PODERE LE RIPI o TENUTA CORTE PAVONE

*Typical Sienese mini finger food with protected designation of origin (PDO)
will be offered during the tasting*

Our Sommeliers



Alessandra Panunti

PROMOTING THE WINE CULTURE

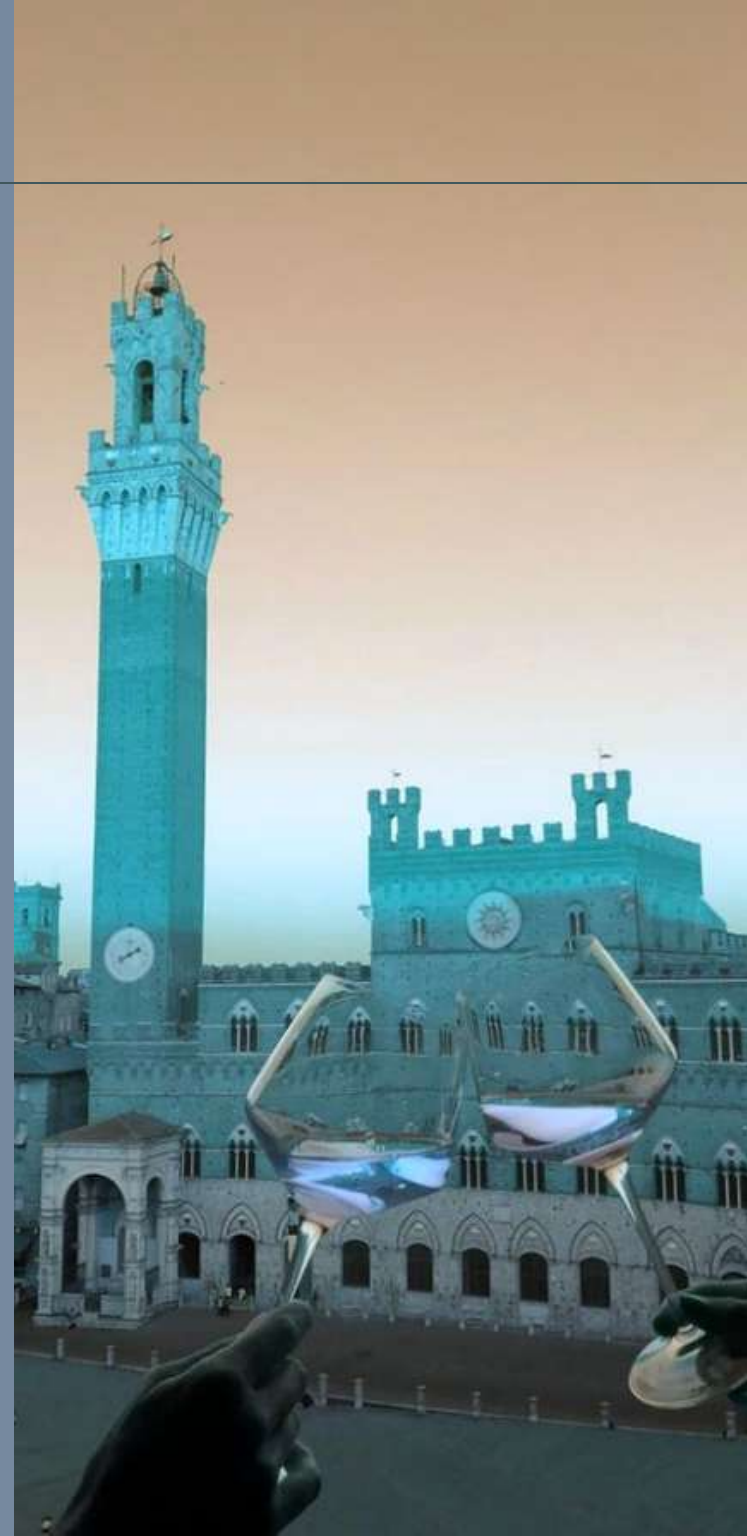
I started my career as a professional English and German translator, but very soon I developed a new passion related to wine and wineries and became a qualified sommelier and grappa taster. I have been working in the wine business for thirty years and my real passion is teaching Italian wine culture to an international audience.



Elisa Romei

LOOKING FOR EXCELLENCIES

Being a professional sommelier, I carry out my activity as wine and travel expert for business operators. I am always looking forward to new experiences and for this reason I try every time to select “niche” wines and less-known wineries in my area, which can offer top products in terms of quality, ranging between tradition and innovation.



— All the tastings take place in an ample and airy location, overlooking Piazza del Campo.

— To ensure the maximum security of all participants, we limit groups to no more than 6 people.

— At the end of the tasting, the experience can continue visiting a prestigious Sieneese Enoteca located in the city center and with a lower ground floor excavated into tuff sandstone (Optional).



Siena
EXPERIENCE
ITALIAN
H U B

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